



KINGSBURY PUB



APPETIZERS

MEXICAN STREET CORN ELOTE DIP

Fire roasted kernels with cojita & cream cheese, chili and lime, topped w/ jack cheese and served w/ tortilla chips

\$14

ROASTED RED PEPPER HUMMUS

\$14

House-made roasted red pepper hummus, served w/ toasted pit

CHICKEN WINGS

Choice of specialty sauces, celery & carrots: *Garlic Parmesan – Ranch Rub – Buffalo – Honey BBQ – Golden BBQ – Mike's Hot Honey – Asian Sweet Chili*

\$16

BUFFALO CAULIFLOWER

\$12

Fried cauliflower tossed in our house-made Buffalo sauce, served w/ bleu cheese

BONELESS TENDERS

Choice of specialty sauces, celery & carrots: *Garlic Parmesan – Ranch Rub – Buffalo – Honey BBQ – Golden BBQ – Mike's Hot Honey – Asian Sweet Chili*

\$14

KINGSBURY NACHOS

\$15

Tortilla chips topped w/ shredded lettuce, Pico de gallo, guacamole, queso, Jack cheese

BAVARIAN SOFT PRETZEL \$12

Served w/ honey mustard & bacon Pub beer cheese

SOUP OF THE WEEK

\$6/\$12

Chef's creation of seasonal fresh ingredients

SALADS

CRANBERRY CHICKEN SALAD

House made chicken salad over spinach & mixed greens, tomatoes, onion and cucumbers

\$18

CAESAR SALAD

\$12

Fresh chopped romaine lettuce, parmesan Reggiano, Caesar dressing, garlic herb croutons

GARDEN SALAD

Mixed greens, tomatoes, onion, cucumbers

\$12

WEDGE SALAD

\$16

Iceberg lettuce, grenadine onions, bacon, Bleu cheese crumbles, tomatoes, topped w/ bleu cheese dressing

Add: *grilled chicken*

\$8

marinated shrimp

\$12

sirloin steak tips

\$14

pan seared salmon

\$12

Dressing: Golden Italian, Balsamic Vinaigrette, Ranch, Bleu Cheese, Sweet Onion Poppyseed,

Pink Zinfandel Viniagreete, Honey Mustard Viniagreete, Caesar

CONSUMING RAW OR UNDERCOOKED MEATS, POUL TRV, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Please inform your server if you or anyone in your party has food allergies

RICE BOWLS

MEDITERRANEAN CHICKEN

\$24

Marinated chicken breast, cucumbers, romaine, tomatoes, kalamata olives, feta, red onion, tzatziki

VEGETABLE

\$14

Jasmine rice, cucumbers, tomato, shredded carrots, red onion, bean sprouts, mushroom

ATLANTIC SALMON

\$27

cucumbers, tomatoes, shredded carrots, red onion, Sriracha lemon aioli, sesame seeds

ASIAN FRIED RICE

\$17

Shredded carrots, bean sprouts, green peas, egg, scallions, jasmine rice w/ soy sauce

Add:

grilled chicken

\$8

marinated shrimp

\$12

sirloin steak tips

\$14

pan seared salmon

\$12

SANDWICHES & BURGERS

All sandwiches come with house made kettle chips – Other sides available at additional cost

GRILLED CHICKEN CAPRESE

\$16

Marinated chicken breast, prosciutto, pesto, provolone, lettuce, tomato, balsamic glaze on ciabatta

TUNA OR CRANBERRY CHICKEN SALAD

\$15

Wrap w/ lettuce, tomato

CAJUN BAJA FISH

\$17

Fried haddock, lettuce, tomato, tarter on Brioche bun

SMASH BURGER

\$15

Lettuce, tomato, onion on Brioche bun

Add: American, Cheddar, Swiss \$1
Bacon jam: \$2

ROASTED TURKEY CLUB

\$15

Lettuce, tomato, bacon, mayo on sourdough

CHEDDAR RANCH SMASH BURGER

\$17

Lettuce, tomato, bacon, ranch dressing on Brioche bun

CHICKEN CAESAR WRAP

\$15

chopped romaine lettuce, garlic croutons, parmesan Reggiano

THE SLOPPY JOE SMASH BURGER

\$17

Sauteed onions & peppers, provolone cheese, sloppy Joe sauce

ENTREES

BAJA FISH TACOS

\$25

Broiled blackened haddock, lettuce, jack cheese, Pico de gallo, Sriracha lemon aioli, cilantro, cojita cheese, corn tortillas

TEQUILA SHRIMP TACOS

\$26

Tequila marinated grilled shrimp, lettuce, jack cheese, Pico de gallo, Sriracha lemon aioli, cojita cheese, corn tortillas

PAN SEARED SALMON

\$26

Root vegetables, sauteed spinach, lemon dill cream sauce

MARINATED SIRLOIN STEAK TIPS

\$28

Jasmine rice & grilled asparagus

SLOW BRAISED SHORT RIB

\$28

Creamy mashed potatoes, asparagus w/ a mushroom demi glaze

BOLOGNESE

\$20

House made meat sauce w/ Angus beef & Italian sausage in a creamy marinara, Pappardelle pasta

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