



STARTERS

kettle cub chips 8
seasoned hot chips served with sour cream & chive dip

caprese arancini 14
fresh basil & tomato risotto, breaded with buffalo mozzarella, balsamic glaze

cornmeal battered shrimp 14
colossal battered shrimp with carolina yum yum

brussels 12
crispy fried kielbasa, mustard BBQ

bourbon salmon tacos 18
flour tortillas, chargrilled bourbon glazed salmon, arugula and roasted red peppers, carolina yum yum

blackened shrimp tacos 16
flour tortillas, lightly blackened jumbo shrimp, sauteed in old bay garlic butter, fresh arugula & roasted red peppers, carolina yum yum

italian greens 15
with local perfettes hot sausage, roasted red peppers, grilled ciabatta

hot peppers in oil 9
minced, three blend peppers with grilled ciabatta

bleu cheese stuffed hots 13
hot italian sausage stuffed hungarian peppers, in a mild gorgonzola cream sauce

FROM THE FIELD

SALAD ADD ONS

chicken 6 || shrimp 8 || salmon 12 || steak 14

nashville chicken 17
buttermilk, hot sauce marinated chicken breast, fried southern style, served over a garden salad

steak salad 18
chargrilled angus reserve sirloin served over a garden salad

garden salad 10
mixed greens, croutons, cheese, tomatoes, cucumbers, carrots, red cabbage, red onion

pecan crusted chicken 17
pecan crusted chicken, arugula, roasted red peppers, red onion, honey mustard

bleu cheese burger 16
arugula, creamy gorgonzola, seared ground beef, tomato, bacon, red onion

caesar 12
romaine lettuce, shaved parmesan, fresh ground black pepper, croutons,

DRRESSINGS ranch • italian • honey mustard
honey white balsamic • blue cheese • caesar

SOUP

soup du jour
cup 5/bowl 8

SIDES
red skin mashed
fries
white mac
cub chips
pink rigatoni
italian greens +2
brussels +2
pierogies +2

all sandwiches served with fries

the bear burger 14
smash style, american cheese, shredded lettuce, tomato, pickles, pickled onions, mustard and mayo, bacon on brioche
make it a double +6

the spicy bird 15
hand dipped buffalo chicken, swiss cheese, hot honey, pickle and onion served on rye bread

west side sausage 14
perfette's hot sausage, italian greens, provolone, hot pepper relish on brioche

reuben 16
barry dyngle's smoked corned beef with sauerkraut and melted swiss cheese on rye. served with 1000 island.

pierogi pretzel 16
cheddar pierogis, onions, american cheese, kielbasa, bacon, and egg on a pretzel bun

chicken pecan caprese 15
parmesan pecan crusted chicken, fresh mozzarella, beef steak tomato, balsamic glaze & arugula served on pain bianca

mortadella 15
thinly sliced imported pistachio mortadella, provolone, hot pepper relish, arugula, tomato and mustard, served on pain bianca

creole veggie burger 13
house made veggie patty, melted provolone, lettuce, tomato, onion, cajun remoulade

bourbon mac smasher 16
smash patty, bacon, white cheddar mac n' cheese & bourbon glaze
make it a double +6

THE MAIN COURSE

pierogi skillet 23
cheddar pierogis, onions, shrimp, kielbasa in a mustard cream sauce served with side salad

chicken tortellini 23
blackened chicken, marzano tomatoes, cheese tortellini in a creamy spicy blush sauce. served with salad

fiocchi 24
blackened chicken, gorgonzola & pear stuffed pasta, garlic chicken broth. served with salad

y-town rigatoni 22
italian sausage and greens, roasted red peppers in a cajun cream sauce. served with side salad.

georgia pecan chicken 19
pecan crusted chicken breast, arugula salad, topped with roasted red peppers, flaky parmesan and honey mustard drizzle. one choice of side.

shake & bake chop (not like grandma's) 29
panko breaded long bone tomahawk porkchop, country gravy. served with salad and choice of side

steak & shrimp scampi 29
8 oz. angus reserve sirloin & shrimp in old bay garlic butter. served with salad and choice of side.

kentucky bourbon salmon 24
grilled norwegian salmon, topped with a woodford reserve sweet bourbon glaze. served with side and salad

bourbon st. chicken & shrimp 24
chargrilled chicken and jumbo shrimp topped with a bold bourbon glaze. served with white cheddar mac n' cheese and side salad

blackened grouper 27
pan fried florida grouper, crispy mustard BBQ brussels. served with side salad

black & bleu bites 25
blackened angus reserve sirloin topped with gorgonzola cream sauce, over smashed redskins. served with salad.

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.Young children, pregnant women, older adults and those who have certain medical conditions are at a greater risk *Before purchasing food ask about items ordered for sake that may meet this criteria



THE BAR

HANDCRAFTED COCKTAILS

a toast to the neighborhood!

lockwood margarita 12

tequila, caravello limincello, orange liqueur, fresh lime juice, lemon garnish

skywae spritz 12

aperol, chambord, prosecco, ginger beer, orange garnish

bon air mint bourbon tea 12

buffalo trace, peach liqueur, sweet tea

the schenley shaken espresso 14

Cub Cafe espresso, wheatley vodka, brown sugar simple syrup, coffee liqueur, irish cream

louis rita boozy latte' 12

Cub Cafe Cold brew, vanilla vodka, house made vanilla syrup, irish cream

the old furnace 12

corazan blanco, triple sec, lime juice, hot honey syrup, ruby red grapefruit, soda

hopkins hugo spritz 12

mint, elderflower liqueur, prosecco, soda

ottawa old fashioned 12

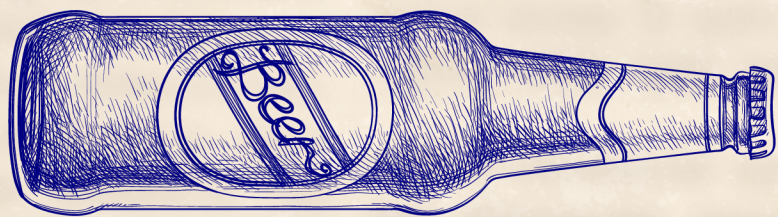
818 reposado, simple syrup, bitters, orange and cherry garnish

cohassett cranberry gimlet 11

empress gin, cranberry, lime & fresh basil

monaca mule 10

caramel vodka, ginger beer, apple liqueur & lime juice



BOTTLES

bud | bud light | coors light | coors banquet
yuengling | miller lite | michelob ultra
miller high life | guinness | blue moon |
corona | modelo | shiner bock | athletic NA

DRAFT

rotating craft pints

garage beer | 5
sam adam's seasonal | 6
cigar city jai alai IPA | 6.5
dogfish head brewery | 6.5
founders brewery | 7
bell's brewery | 7
bird fish too hip to sip | 7
southern tier brewing | 7

THE BACK BAR

IRISH

ARBEG UIGEADAIL | 17
ARBEG UIGEADAIL 25 YR. | 135
GLENFIDDICH 12 YR. | 12
GLENLIVET 12 YR. | 12
GLENLIVIT 18 YR. | 28
GLENMORANGIE 18 YR. | 22
HIGHLAND PARK 12 YR. | 16
• 18 YR. | 45
• 21 YR. | 106
JOHNNIE WALKER BLACK | 10
LAGAVULIN 16 YR. | 17
MACALLAN 12 YR. | 28
MACALLAN 18 YR. | 85
OBAN 14 YR. | 24

BUSHMILLS 21 YR. | 49
JAMESON | 7
JAMESON 18 YR. | 48
MIDELTON 2019 RELEASE | 109
MIDELTON DAIR GHAELEACH | 152
RED BREAST 27 YR. | 99
RED SPOT 15 YR. | 45
TULLAMORE DEW | 7.5
YELLOW SPOT 12 YR. | 22

TENNESSEE

JACK DANIELS | 7
• BARREL STRENGTH | 13

ANGELS ENVY | 14
BASIL HAYDEN'S | 9
BLANTONS | 20
BLANTONS GOLD | 40
BUFFALO TRACE | 8
BULLEIT | 7
EAGLE RARE | 14
E.H. TAYLOR SMALL BATCH | 18
ELMER T. LEE | 24
FOUR ROSES SINGLE | 14
GEORGE T. STAGG | 65
JIM BEAM RED STAG | 5
JIM BEAM | 5
JM CIGAR BLEND | 30
MAKERS MARK | 8
MURRAY HILL CLUB | 30
OLD FORESTER 1910 | 16
• 1920 | 17
• 1924 | 24

PAPPY VAN WINKLE 12 YR. | 70
PEER LESS RYE | 14
ROCKHILL FARMS SINGLE BARREL | 24
SAZERAC RYE | 6
TRAVELLOR | 12
WELLER FULL PROOF | 14
• 12 YR. | 24
• CYPB | 26
• ANTIQUE | 14
• WELLER RESERVE | 8
WHISTLE PIG 15 YR. | 85
WHISTLE PIG 18 YR. | 109
BOSS HOG | 135
WOODFORD RESERVE | 8
• DOUBLE OAKED | 10
• DOUBLE DOUBLE OAKED | 35
• BATCH PROOF | 27

HOW TO ORDER

NEAT
1.5 oz. poured from bottle to glass
ROCKS
1.5 oz. served over ice
LARGE ROCK
1.5 oz. over a large ice cube
DOUBLE
2 oz. pour
TWIST
thin strip of citrus

house pour \$6

WINE

CANYON ROAD
cabernet || pinot grigio
chardonnay

WHITE

MIRASSOU MOSCATO 8|28
KIM CRAWFORD SAUVIGNON BLANC 10|34
HAHN CHARDONNAY 10|36
CLOS DU BOIS CHARDONNAY 12|40
CAKE BREAD SAUVIGNON BLANC 18|49

RED

HAHN PINOT NOIR 10|34
BONANZA CABERNET 10|36
THE CALLING CABERNET |65
ORAN SWIFT 8 YEAR |67
CAMBRIA BARBRA'S 667 PINOT NOIR |119
OUR GANG BY CASA PIENA |119
WENTE CABERNET NTH DEGREE |129
CASA PIENA ESTATE CABERNET |240

sweet treats

caramel walnut cobbler 9

shareable!

kahlua nut brownie ala mode 12



BARRY DYNGLES



BLIND BEAR
1611 SCRATCH KITCHEN & COCKTAILS 1611