

UNDERGROUND

PUBLIC HOUSE

APPETIZERS

- GIANT BAVARIAN PRETZEL** *Mama Klarer's House made Bavarian style pretzel, crusted with coarse sea salt, served with House Belgian cheddar ale sauce & whole grain stout mustard* \$13
- BIG POUTINE IN LIL' EGYPT** *So-Il style poutine. House Cut Fries, House made Belgian cheddar ale sauce, House pork belly pastrami burnt ends, cilantro crema, queso fresco curds, scallions.* \$14
- SEASONAL SCOTCH EGG W/HOUSE SAUSAGE: SICILIANO** *- Two local Millers Farm soft boiled eggs wrapped in House Sicilian style spicy pork sausage w/basil, fennel & red wine. Parmesan bread crust, fresh mozzarella, sugo de pomodoro, giardiniera gremolata, basil oil, local basil micro greens* \$16
- GORDITAS DE CARNE ASADA** *House made blue corn masa Gorditas stuffed with achiote & citrus marinated char-grilled Arrachera steak, Queso Oaxaca, charred salsa negra, House crema Oaxaca, pickled red onion, fresh cilantro & onion* \$18
- CHICHARRONES** *Fried pork rinds, chili lime dust, cilantro crema* \$8

SALADS

- HOUSE SALAD** *Organic baby greens, red onion, cherry tomato, cucumber, crouts, choice of dressing.* \$12
- FARMER'S MARKET PANZANELLA** *Heirloom cherry tomato, cucumber, red onion, house croutons, Local arugula, house vinaigrette, shaved Grana Padano* \$13
- UNDERGROUND COBB** *Local baby greens, lemongrass grilled chicken, House pork belly pastrami burnt ends, cherry tomatoes, candy red onions, avocado, soft boiled egg, gorgonzola, Smoked Russian dressing.* \$20
- ROASTED BEETS & GREENS** *Roasted local red beets, local mixed greens, crumbled feta, spiced pecans, house red onion vinaigrette, Autumn Ridge Farm beet sprouts.* \$15

HOUSE MADE DRESSINGS : Raccoon Valley Ranch, Buttermilk Bleu, Smoked Russian, House Vinaigrette

*ADD LEMONGRASS GRILLED CHICKEN OR VEGAN JACKFRUIT \$8 GRILLED SHRIMP \$10 PAN SEARED SALMON OR SKIRT STEAK \$12

SAUSAGES, SANDWICHES & BURGERS

All sausages, sandwiches, burgers served with side of house cut fries. Upgrade to Poutine fries, sm. house salad or veg. \$5

- BANH MI** *Choice of fried Black Tiger shrimp, lemongrass grilled chicken or vegan "pulled" jack fruit, House vegan sambal "aioli", pickled green papaya, cucumber, hoisin, on a French baguette.* \$18
- SEASONAL HOUSE SAUSAGE SICILIANO** *- House Sicilian style spicy pork sausage w/basil, fennel & red wine, fresh mozzarella, sugo de pomodoro, giardiniera gremolata, local basil micro greens, basil oil, on local Nina's Panaderia bolillo* \$18
- UNDERGROUND BURGER** *Drive-in style 1/2 lb. Local ground chuck patty, House "American" cheese, caramelized onions, lettuce, tomato, pickle, "sauce especial", on an artisan bakery bun.* \$20

BACON BLEU BURGER	1/2 lb. Local ground chuck patty, House smoked slab bacon, Gorgonzola, House stout mustard, Local lettuce, tomato, onion, pickle on an artisan bakery bun.	\$21
PORK SCHNITZEL SANDWICH	Hand-pounded pork loin fritter, tomato, pickled red onion, Local arugula, malt vinegar aioli, House stout mustard, on an artisan bakery bun	\$19
VEGAN FALAFEL BURGER	House made chickpea & herb patty, Local lettuce, tomato, onion, pickle, House vegan tzatziki, walnut romesco, on an artisan bakery bun	\$18
THEE P.B.R. -PORK BELLY REUBEN	House smoked pork belly pastrami, House kimchi kraut, Jarlsberg Swiss, House made smoked Russian dressing, on Scratch Brewing rye bread. *(shellfish allergen)	\$21
BANH BÒ HUÊ	Vietnamese Lemongrass Braised Beef w/spicy Bún Bò Huê consommé, melted Gruyère, pickled green papaya, crispy shallot, tamarind sambal aioli, fresh herbs, on a French baguette *(shellfish allergen)	\$22

ENTREES

FRENCHED BONE-IN PORK CHOP	Grilled 16oz Local Double Rib pork chop, cauliflower & Meyer lemon emulsion, gnocchi w/Flyway Farms mushrooms in brown butter, Gruyère, Local farm fresh vegetables	\$44
CRISPY ROASTED LEMON TARRAGON CHICKEN	Crispy Roasted Amish Non GMO 1/2 Chicken, Meyer Lemon/Tarragon Demi glace, Yukon Gold Potato Daphinoise, Market Vegetables, Fried Capers	\$42
STEAK & FRITES	Grilled 12 oz. Local Hanger steak, walnut & roasted red pepper romesco, House cut Gruyère & garlic frites, malt vinegar aioli	\$39
PAN SEARED SALMON	Citrus Marinated Laguna Blanca Salmon, Cava hollandaise, pan smashed fingerling potato w/walnut romesco, local micro greens, Local farm fresh vegetables	\$42
GRILLED LOCAL STEAKS	Local Wenneman's pasture raised beef, Tarragon/Basil Maitre'de butter, Yukon Gold mash w/gorgonzola & crispy shallot, Local farm Veg.	8 oz Filet Mignon \$62 or 24 oz Ribeye \$69

DESSERTS

Please ask your server about our current local offerings by our friends from "Bake Me Happy" Bakery

SIDES

SMALL HOUSE SALAD w/ LOCAL FARM FRESH MIXED GREENS		\$7
HOUSE CUT FRIES		\$6
GNOCCHI w/LOCAL ARUGULA & FLYWAY FAMILY FARMS MUSHROOMS	SM. \$9 LG. \$16	
GRILLED LOCAL FARM FRESH VEGETABLES		\$7
HOUSE MADE DRESSINGS & AIOLI'S		\$1.5
HOUSE BELGIAN CHEDDAR ALE SAUCE	SM. \$3 LG. \$5	

* IN AN EFFORT TO SUPPORT OUR LOCAL FARMING COMMUNITY AND BUSINESSES WE USE LOCALLY GROWN & PRODUCED FOODS FROM THE MANY LOCAL ESTABLISHMENTS LISTED IN THE MENU INCLUDING SWEITZER FARM, BEET ROOT FARMS, AUTUMN RIDGE FARMS & MORE

*PLEASE ASK YOUR SERVER ABOUT ANY POTENTIAL FOOD ALLERGENS

*GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 6 OR MORE

*THERE IS A 3% PROCESSING FEE FOR ALL CREDIT CARD TRANSACTIONS. THERE IS NO CHARGE FOR CASH.

SUNDAY BRUNCH

BISCUITS & GRAVY

Grandma Betty's "Cat Head" Biscuits, House Sage & Prosecco Pork Breakfast Sausage Gravy, Two Fried Eggs, Scallions, Local Micro Greens
\$12

BREAKFAST POUTINE

House Cut Fries, House Sage & Prosecco Pork Breakfast Sausage Gravy, Two Fried Eggs, Cilantro Crema, Queso Fresca Curds, Scallions
\$13

CHILAQUILES

Pork Chorizo, Fried Potatoes, Scrambled Eggs, House Tortilla Chips, Queso Chihuahua, Tossed in Chile Verde Sauce, Crema Oaxaqueña, Salsa Verde, Pickled Purple Onions, Cilantro, Queso Fresca
\$15

PORK BELLY BENEDICT

House Smoked Pork Belly Eggs Benedict, Poached Eggs, Wilted Local Arugula, English Muffin, Prosecco Hollandaise Foam, Scallions, Local Micro Greens, Served w/House Cut Fries
\$18

BREAKFAST SCHNITZEL

Hand Pounded Pork Tenderloin Schnitzel, House Sage & Prosecco Pork Breakfast Sausage Gravy, Gruyere Cheese, Two Fried Eggs, Scallions, Local Micro Greens
\$15

BIBIMBAP

Grilled Bulgogi Marinated Skirt Steak, Steamed Rice, Egg Over Easy, Ginger Scallion Sauce, Kimchi, Mixed Spicy Banchan, House Gochujang Chili Sauce
\$15

BREAKFAST BANH MI

House Smoked Pork Belly, Green Papaya Slaw, Sambal Aioli, Cucumber, Hoisin, Two Fried Eggs, Crispy Shallot, Local Micro Greens
On A French Baguette
\$15

Cocktails

GUNSMOKE 14

Drumshanbo Gunpowder Gin, Gunpowder green tea, rosemary+fig simple syrup, lemon juice, black walnut bitters, charred rosemary

THUNDERBIRD 13

Japanese green tea, Bacardi White Rum, Bumba Rum, bourbon, angostura bitters, fresh pressed lemon & lime, pineapple juice, tiki spices

INSOMNIAC 14

House infused Vanilla Vodka, Borghetti coffee liqueur, house cold brew espresso, Five Farms Irish Cream

QUEEN BEE 14

B+B liqueur, Honey Heist Mead, honey chamomile simple syrup, chamomile tea, Buzz Button flower garnish

DOWN THE RABBIT HOLE 13

Mezcal, fresh cold pressed carrot juice, lime juice, cinnamon vanilla simple syrup, Aquafaba, orange bitters

LA CRUZ 14

Tequila, Aperol, lime and grapefruit juices, Epazote Tea, agave, prickly pear juice, grapefruit bitters, chipotle salt rim

MANGO UNCHAINED 13

House infused Strawberry Vodka, Mango purée, Aperol, house cinnamon vanilla syrup, Orgeat, pineapple juice, Falernum, elderflower

CUCUMBER MARTINI 14

house infused cucumber vodka, st. germain, fresh pressed lemon, simple syrup, brut

ZEN PASSION 13

Illpoom Soju, Falernum & Orgeat syrups, lemon juice, Matcha, Passionfruit juice

EL DIABLITO 14

Hornitos Plata, Del Maguay Mezcal, Drumshanbo Gin, Sangrita Mix, pineapple & grapefruit juices, Smoked chipotle salt rim

OLD FASHIONED 14

Michter's American sm. batch, UG House bitters, simple syrup, amarena cherry, charred orange peel

***Ask your server about our selection of N/A "Mocktails"**

DOMESTIC BOTTLES

BUDWEISER \$4

BUDLIGHT \$4

COORS LIGHT \$4

MILLER LITE \$4

MICHELOB ULTRA \$4

DOMESTIC/IMPORT CANS

PBR TALL-BOY \$4

GUINNESS NITRO \$5

UNTITLED ART | PRICKLY PEAR GUAVA

HARD SELTZER \$5

IMPORT BOTTLES

CORONA EXTRA \$5

MODELO ESPECIAL \$5

MODELO NEGRA \$5

CRAFT BOTTLES/CANS

SAMICHLAUS | DOPPELBOCK \$9/14%

BLUE MOON | BELGIAN WHITE \$5

BIG MUDDY | VANILLA STOUT \$5

BIG MUDDY | DUNKLEDOG \$5

NON-ALCOHOLIC BEERS

UNTITLED ART N/A:

AMERICAN GOLD \$6

CITRA HAZE \$6

MANGO DRAGONFRUIT SOUR \$6

ORANGE PEEL WIT \$6

CBD/THC NON-ALCOHOLIC BEVERAGES

CHILL STATE:

SUPER LEMON HAZE | 10MG THC/10MG CBD \$15

GREEN CANVAS:

LEMONADE TEA | 3MG THC/18MG CBD \$12

PERMAGRIN ELIXERS:

PINEAPPLE TRAINWRECK | 25MG THC \$15

UNTITLED ART CBD SPARKLING WATER |

GRAPEFRUIT, LEMON LIME OR BLACKBERRY |

20MG CBD \$6

NON-ALCOHOLIC BEVERAGES

LOCAL COFFEE - COLD BLOODED \$3.5

EARL GREY/HIBISCUS ICED TEA \$3.5

BOYLANS CRAFT CANE SODAS \$3.5

DIET COKE \$3.5

PUBLIC HOUSE WINE

WHITES

CAPOSALDO | PINOT GRIGIO \$7|21

Veneto | Italy

MEIOMI | CHARDONNAY \$12|36

Santa Barbara | California

BIELER PÈRE & FILS | ROSÉ \$10|30

Tierra De Castilla | Spain

DANSK MJØD-VIKING BLÖD |

VIKING HONEY MEAD w/GINGER HIBISCUS \$63

Billund | Denmark

B. NEKTAR | BOURBON BARREL-AGED HONEY MEAD \$38

REDS

DOMAINES PAUL MAS RESERVE | MALBEC \$9|27

Pays d'Oc | Southern France

RODNEY STRONG | CABERNET SAUVIGNON \$14|42

Sonoma | California

SEA SUN | PINOT NOIR \$9|27

Fairfield | California

COPPOLA DIRECTOR'S CUT | CABERNET SAUVIGNON \$14|42

Sonoma | California

ANTIGAL UNO | MALBEC \$11|34

Mendoza | Argentins

ORIN SWIFT MACHETE | RED BLEND \$120

Napa | California

ORIN SWIFT MERCURY HEAD | CABERNET SAUVIGNON \$320

Napa | California

SPARKLING

CAMPO VIEJO | CAVA BRUT \$11|34

Cava | Spain

RUFFINO | PROSECCO \$12

Veneto | Italy

RUFFINO | PROSECCO ROSÉ \$12

Veneto | Italy



*We have a **20** tap keg system with an extensive selection of local, national and international craft beers that change daily. To view our craft beer selection, go to: www.untappd.com

UNDERGROUND
PUBLIC HOUSE

SPIRITS & CORDIALS

VODKA

ABSOLUT	8
BELVEDERE	10
CHOPIN	10
GREY GOOSE	10
KETEL ONE	8
TITO'S	8
WHEATLEY	8
HOUSE INFUSED VODKAS	*

GIN

BOMBAY SAPPHIRE	8
FEW BARREL GIN	12
HENDRICKS	10
MONKEY 47	15
NOLETS	10
PLYMOUTH	10
TANQUERAY	6

RUM

BACARDI SUPERIOR	6
CAPTAIN MORGAN	6
CRUZAN BLACK CHERRY	6
FLOR DE CANA 18	15
GOSLINGS BLACK SEAL	6
RUM HAVEN COCONUT	6
ZAYA GRAN RESERVE	8
ST JAMES RHUM-AGRICOLE	8

TEQUILA

CASA MIGOS AÑEJO	12
CLASE AZUL REPOSADO	25
CORRALEJO AÑEJO	12
CORRALEJO REPOSADO	8
DON JULIO 1942	25
DON JULIO BLANCO	10
JALAPENO INFUSED	8
PATRON SILVER	10
HORNITOS PLATA	8

*ASK YOUR SERVER ABOUT HOUSE INFUSED SPIRITS

WHISKEY

AMERICAN

CLYDE MAYS ALABAMA	10
CROWN ROYAL (CANADIAN)	6
JACK DANIELS	6
MICHTERS AMERICAN-SM BATCH	16
SEAGRAMS 7 (CANADIAN)	6

BOURBON

BASIL HAYDENS	8
BLANTONS *	18
BUFFALO TRACE	8
BULLEIT BOURBON	8
EAGLE RARE	12
FOUR ROSES SINGLE BARREL*	8
JIM BEAM	6
MAKERS MARK	8
MICHTERS BOURBON -SM BATCH	12
MICHTERS SINGLE BARREL 10YR	22
OLD FORESTER	8
PAPPY VAN WINKLE 10YR	60
PAPPY VAN WINKLE 12YR	80
WELLER ANTIQUE 107 *	18
WELLER SPECIAL RESERVE *	16
WILD TURKEY 101	7
WILLETT RESERVE *	12
WOODFORD RESERVE	10

IRISH

GREEN SPOT	18
JAMESON	6

RYE

BULLEIT RYE	8
KNOB CREEK -SM BATCH	12
MICHTERS RYE -SM BATCH	12
SAZERAC	8
WHISTLE PIG 10YR -SM BATCH	18

SCOTCH

BALVENIE 14YR	16
GLENFIDDICH 12YR	12
GLENLIVET 12 YR	12
LAPHROAIG 10YR	12
MACALLAN 12YR	14

MEZCAL

CLASE AZUL	58
DEL MAGUEY CHICHICAPA	10
DEL MAGUEY IBERICO	25
DEL MAGUEY PECHUGA	25
DEL MAGUEY VIDA	8

COGNAC & BRANDY

BRANDY

TORRES 10YR IMPERIAL	8
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COGNAC

REMY MARTIN 1738	15
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CORDIALS

ANCHO REYES	8
APEROL	6
BAILEYS IRISH CREAM	6
CAMPARI	6
CHAMBORD	8
CHARTREUSE	12
COINTREAU	6
CREME DE VIOLETTE	6
CYNAR	6
DISARONNO	7
DRAMBUIE	8
FERNET-BRANCA	6
FRANGELICO	6
GRAND MARNIER	8
KAHLUA	6
LUCID ABSENTE	12
LUXARDO MARASCHINO	8
MALORT	6
MIDORI	8
PERNOD	8
SAMBUCA	8
ST. GERMAIN	8
UNDERBERG	6

* LIMITED AVAILABILITY

UNDERGROUND

PUBLIC HOUSE

MERCHANDISE



Mens/Unisex
T-Shirts
\$20



Womens
T-Shirts
\$20



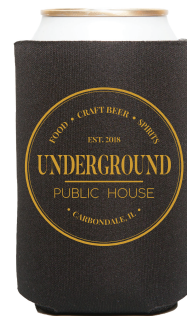
Hoodie Sweatshirts
\$40



Full Fabric Back
Ball Cap
\$25



Mesh Back
Trucker Hat
\$20



Sides



Bottom

Underground
Coozies
\$3