

Appetizers

Shrimp Cocktail \$12.50

Succulent colossal shrimp chilled and served with house made cocktail sauce.

Epic Beer Battered Shrimp \$14.50

Colossal shrimp battered in our house made cajun tempura beer batter. Deep fried to a golden brown and served with coleslaw and dipping sauces.

Bone-in Wings \$13.00

8 perfectly seasoned chicken wings coated in your choice of carolina reaper, sweet chili, High West bourbon bbq, garlic parm, buffalo, buffalo parm or raspberry chipotle tequila sauce. Served with ranch or bleu cheese dressing, celery and carrots.

Mid City Nachos \$11.50

Fresh made tortilla chips smothered in a blend of melted cheeses, black bean puree, tomatoes, onions, jalapenos.

Topped with sour cream and guacamole. Add chicken, steak or shredded pork **\$4.00**

Totchos – sub chips with tater tots.

Authentic German Pretzel \$10.50

Traditional German Pretzel served with warm queso cheese dip and dijon mustard.

2 Deep fried twinkies \$7.00

drizzled with choc & caramel syrup topped with whipped cream

Margherita Flatbread \$10.50

flatbread with house made marinara and pesto sauce. Topped with mozzarella cheese, roma tomatoes, and drizzled with a balsamic glaze.

Chicken, Bacon, Ranch Flatbread \$12.50

flatbread with High West Bourbon infused barbeque sauce. Topped with diced chicken breast, applewood smoked bacon, mozzarella cheese, caramelized onions. drizzled with creamy ranch dressing.

Pepperoni or Cheese Pizza Flatbread \$8.00

flatbread covered in our house made marinara sauce, mozzarella cheese and slices of pepperoni.

Reuben Rollers \$11.00

A twist on the Reuben. Corned beef, swiss cheese and sauerkraut wrapped in a wonton and fried to perfection. Served with thousand island dressing.

Pizza Rollers \$11.00

House made....mozzarella, pepperoni and marinara wrapped in a pastry dough, deep fried to perfection. Served with marinara and ranch dipping sauce.

Spinach Artichoke Dip \$10.50

House made with spinach, artichoke hearts, three kinds of cheeses and tomatoes. Served with warm chips, salsa and flatbread.

Spicy Sausage "Crack" dip \$10.50

Spicy sausage, cream cheese, sour cream, red peppers, tomatoes, green chilis and jalapenos. Served with warm chips and flat bread.

Loaded Fries or Tater Tots \$10.00

Fries smothered with cheese, green onions, bacon and drizzled with ranch dressing.

Truffle Fries \$8.50

Fries tossed in white truffle oil, parmesan cheese and chili flakes.

Chips and House Made Salsa \$7.00

Add guacamole **\$3.50**

Add Queso **\$3.50**

Wasatch Beer Battered Onion Rings \$8.00

Hand cut and beer battered.

Mozzarella Sticks \$8.50

Served with side of marinara.

Budweiser

Mid City Burgers

Our patties are always fresh, never frozen, one third of a pound angus beef, Impossible patty or a succulent chicken breast.

All burgers include your choice of - fries, onion rings, tater tots, sweet potato fries, side salad or Truffle fries add \$2.00

The Classic \$11.50

Our delicious house patty with your choice of cheddar, American, ghost pepper or swiss cheese. Served with crisp lettuce, tomato and red onion.

Add applewood smoked bacon. **\$2.50**

Garlic \$13.50

Sauteed garlic on top of our classic patty.

Your choice of American, cheddar, ghost pepper or swiss cheese. Topped with crisp lettuce, tomato, garlic aioli, and onion.

High West Bourbon and Bacon \$13.50

Our succulent beef patty topped with applewood smoked bacon, smoked cheddar cheese and house made bourbon bbq sauce. Served with lettuce, tomato, and caramelized onions.

Black and Bleu \$13.50

Our delicious house patty topped with bleu cheese crumbles and applewood smoked bacon. This is absolutely delicious with our sharp red onions, crisp lettuce, tomato, and blue cheese dressing.

Ghost Pepper and Jalapeno \$13.50

Our succulent beef patty topped with spicy ghost pepper cheese, sauteed jalapenos, lettuce, tomatoes, caramelized onions and chipotle aioli.

San Diego Burger \$14.00

Our delicious house patty, applewood smoked bacon, smoked cheddar cheese, avocado, lettuce, tomato, red onion, and thousand island dressing.

Pastrami Burger \$14.00

Our succulent house patty topped with shaved pastrami, swiss cheese, lettuce, tomato, red onion and mid city sauce.

Gouda Mushroom Burger \$13.50

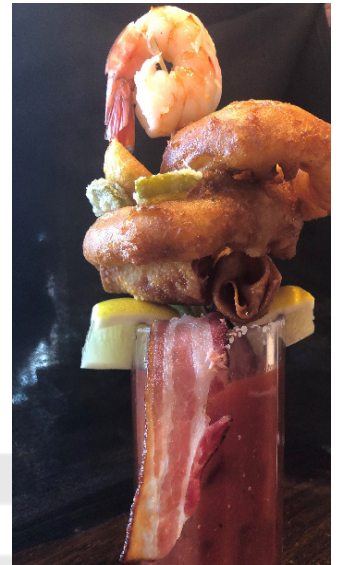
Our delicious house patty topped with smoked gouda, sauteed onions and mushrooms in a Worcestershire sauce. Topped with lettuce and tomato.



Brunch Menu

Served Sat, Sun 11am - 3pm

Titos's Handmade Vodka Bloody Mary.....Sm \$5.50	Lg \$8.00
Bloody Maria El Jimador Silver Tequila	Sm \$5.50Lg \$8.00
Mimosa	\$4.00
Hawaiian Mimosa	\$7.00
<i>Malibu Coconut Rum, Pineapple Juice, Champagne</i>	
Ultimate Bloody Mary	\$13.50
Jack Mormon Mule	\$8.50
<i>Porter's Fire, Splash of Orange Juice, Cock n' Bu/1 Ginger Beer</i>	
Sex in the Morning.....	\$8.50
<i>Seagram's Extra Smooth Vodka, Coffee Liquor, Frangelico, Starbucks Double Shot Espresso</i>	
Coffee Straight Up.....	\$8.50
<i>Vodka, Coffee Liquor, Starbucks Double Shot Espresso</i>	
Vanilla Bean	\$8.50
<i>Stoli Vanilla Vodka, Amaretto, Coffee Liquor, Starbucks DoubleShot Espresso</i>	



Ultimate Bloody Mary

Fried PB&J \$10.00

Creamy peanut butter and grape jelly on texas toast. Dipped in our house made french toast batter, coated with frosted flakes and caramelized to perfection. Served with breakfast potatoes and your choice of bacon, sausage or canadian bacon.

2 Eggs Any style \$9.75

Any way you like them, breakfast potatoes, bacon, sausage or canadian bacon. Served with white, sour dough or wheat toast.

Texas Sized French Toast \$9.75

Served with maple syrup and whipped butter. Your choice of bacon, sausage or canadian bacon. Served with breakfast potatoes.

Breakfast Burrito \$10.50

Bacon, sausage, canadian bacon, eggs, breakfast potatoes, cheese, peppers, and onions wrapped in a large warm tortilla.

Biscuits and Gravy \$11.50

Large fresh made biscuits smothered in house made country sausage gravy. Served with breakfast potatoes and your choice of bacon, sausage, or canadian bacon.

Brunch Burger \$13.50

Our delicious beef patty topped with bacon, an over easy egg, canadian bacon, ghost pepper cheese, smoked cheddar cheese, lettuce, tomato, onion with chipotle aioli. Served with your choice of breakfast potatoes, fries, onion rings, tater tots, sweet potato fries or side salad.

Eggs Benedict \$11.50

English muffin, poached eggs and canadian bacon topped with hollandaise. Served with breakfast potatoes

Crab Cakes Benedict \$13.50

English muffin, poached eggs and crabcakes topped with hollandaise. Served with a side of breakfast potatoes

The New Yorker \$11.00

2 eggs, bacon, sausage, smoked cheddar cheese, salted and peppered on a toasted sub roll with choice of breakfast potatoes, fries, tater tots, sweet potato fries, onion rings or side salad.

Flatbread Scrambler \$11.00

Our flatbread topped with country sausage gravy, scrambled eggs, sausage, bacon, peppers, onions and topped with melted cheese.

The Hung Over Hash \$14.00

Cheesy breakfast potatoes, 2 eggs your style, bacon, ham, sausage, and toast, topped with hollandaise sauce

Sides:			
bacon	\$4.00	toast	\$3.00
sausage	\$4.00	eggs (ea)	\$2.00
canadian bacon	\$4.00	biscuit & gravy	\$5.50
		breakfast potatoes	\$4.00
		biscuit w/jam	\$3.00

Late Night Menu

Pepperoni or Cheese Pizza Flatbread \$8.00

Delicious flatbread topped with pizza sauce, mozzarella cheese and slices of pepperoni.

Margherita Flatbread \$10.50

Delicious flatbread topped with marinara and basil pesto, mozzarella cheese, roma tomatoes, and drizzled with a balsamic glaze.

Chicken, Bacon, Ranch Flatbread 12.50

flatbread with High West Bourbon infused barbeque sauce. Topped with diced chicken breast, apple wood smoked bacon, mozzarella cheese, caramelized onions and drizzled with creamy ranch dressing.

Spinach Artichoke Dip \$10.50

Spinach, artichoke hearts, 3 kinds of cheeses and tomatoes. Served with warm chips, and flatbread

Mid City Nachos \$11.50

Fresh made tortilla chips smothered in a blend of melted cheeses, black bean puree, tomatoes, onions and jalapenos. topped with sour cream and guacamole.

Add chicken, pork or steak **\$4.00**

Totchos sub with tater tots

Bone-in Wings \$13.00

8 perfectly seasoned chicken wings coated in your choice of Carolina reaper, sweet chill, High West bourbon bbq, garlic parm, buffalo, buffalo parm, creamy honey mustard or raspberry chipotle tequila sauce. Served with ranch or blue cheese dressing.

Shrimp Cocktail \$12.50

Succulent colossal shrimp chilled and served with house made cocktail sauce

Epic Beer Battered Shrimp \$14.50

Colossal shrimp battered in our house made cajun tempura beer batter. Deep fried to a golden brown and served with a side of coleslaw, sweet chili and chipotle dipping sauces.

Spicy Sausage "Crack" Dip \$10.50

Spicy sausage, cream cheese, sour cream, tomatoes, red peppers, green chilies, and jalapenos. Served with warm chips, and flat bread

Chicken Tenders 12.50

House made chicken tenders with your choice of dipping sauce: Carolina reaper, sweet chili, HighWest bourbon bbq, garlic parm, buffalo, buffalo parm, creamy honey mustard or raspberry chipotle tequila Served with ranch or blue cheese dressing and your choice of fries, onion rings, tater tots or sweet potato fries.

Reuben Rollers \$11.00

A twist on the Reuben. Corned beef, swiss cheese and sauerkraut wrapped in a wonton and fried to perfection. Served with thousand island dressing

Loaded Fries or Tater Tots \$10.00

Crispy french fries loaded with cheese, green onions, bacon, and drizzled with ranch dressing.

Truffle Fries \$8.50

Crispy fries tossed in white truffle oil, parmesan cheese and red chili flakes.

Beer Battered Onion Rings \$8.00

House cut onion rings dipped in our own beer batter and fried to perfection.

House Salad \$7.00

Crisp mixed greens, tomato slices, cucumber, croutons and shredded cheese. Served with your choice of dressing.

Mozzarella Sticks \$8.50

Served with side of marinara

House Made Pizza Rollers \$11.00

Mozzarella, pepperoni and marinara wrapped in pastry dough and deep-fried to perfection. Served with marinara and ranch dipping sauce.

Chips and house made salsa \$7.00

Add guacamole **\$3.50**

Add Queso **\$3.50**

2 delicious deep fried twinkies \$7.00

Served with chocolate and caramel syrup, topped with whipped cream.

Salads

Classic Ceasar \$10.50

Crisp romaine lettuce, topped with parmesan cheese, croutons, and creamy Caesar dressing. Add chicken \$3.00

Santa Barbara \$13.50

Large sauteed shrimp, Mixed greens, tomatoes, cucumbers, avocado, and Feta cheese crumbles. Tossed in balsamic vinaigrette and topped with sesame seeds

Chef's Choice salad \$13.50

Mixed greens loaded with tomatoes, cucumbers, ham, blackened turkey, bacon, and crumbled eggs. Topped with our blend of cheeses.

Wedge \$12.50

Crisp iceberg lettuce, tomatoes, red onions, bacon and your choice of blue cheese dressing and crumbles or ranch dressing with crumbled egg.

House Salad \$7.00

Crisp mixed greens, tomatoes, cucumber, croutons and shredded cheese. Served with your choice of dressing.

Sandwiches

Best Dam Philly \$14.00

Perfectly cooked shaved prime rib with sauteed peppers and onions. Finished with your choice of provolone cheese or cheese wiz. Served on a hoagie bun.

ABLT \$13.00

Creamy avocado, thick applewood smoked bacon, lettuce, and tomato served on a ciabatta bun. A delicious variation of a classic sandwich

Spicy Blackened

Ghost Turkey \$13.00

Heaps of blackened turkey and applewood smoked bacon, topped with ghost pepper cheese, spicy honey mustard, lettuce, tomatoes and sprouts. Served on a toasted ciabatta bun.

Chicken Cordon Blue \$12.00

Grilled Chicken, tavern ham, swiss cheese, lettuce, tomato, onion and honey mustard on a Tuscan bun

All Sandwiches available as wraps, your choice of side..soup, side salad, fries, tater tots, onion rings, sweet potato fries. Truffle add \$2.00

Prime Gouda Dip \$14.50

Our delicious shaved prime rib with smoked gouda. Served on a delicious Ambassador hoagie bun with beef Au jus..

Turkey Bacon Ranch Sub \$12.00

Warm Boarshead turkey, applewood smoked bacon, melted swiss, and provolone cheese, lettuce, onion, tomato and ranch dressing.

Reuben \$12.50

Thinly sliced Boarshead corned beef, sauerkraut and swiss cheese. Topped with thousand island dressing and served on marbled rye.

Turkey or Ham & Swiss \$9.50

Boarshead Oven gold turkey or Tavern Ham, baby swiss cheese, lettuce, tomato, sprouts, red onion and mayo on wheat or sour dough. *Served hot or cold*

The Ultimate Club \$13.00

Boarshead Oven Gold turkey, tavern ham, applewood smoked bacon swiss and cheddar cheese, lettuce, tomato, red onion, and mayo on sour dough bread.

The Cuban \$11.50

In house shredded pork, boarshead Tavern Ham and swiss cheese. Topped with pickles, honey mustard, and coleslaw on a ciabatta bun

Pub Choices

Mid City Mac and Cheee \$10.50

A creamy blend of four cheeses and pasta topped with bacon and bread crumbs. Served with toasted garlic bread.

Baja Tacos \$13.00

Three Soft Shelled Tacos filled with house made slaw, avocado cream and sauteed shrimp. Served with chips and salsa. Try with beer battered shrimp

Street Tacos \$10.00

Your choice of chicken, steak, or pork on white corn tortillas. Topped with cabbage, cheese, guacamole, sour cream and salsa. Served with chips and salsa

Mid City Quesadilla \$9.00

A giant 14" tortilla loaded with a blend of cheeses, tomatoes, green onions, and side of salsa and sour cream. Add chicken, steak, or shredded pork - \$3.00

Fish and Chips \$14.50

2 large cod filets dipped in house hefeweizen beer batter. Served with fries, coleslaw, tarter sauce and malted vinegar.

Chicken Chipotle Wrap \$12.00

Grilled chicken, crisp lettuce, tomatoes, sprouts, creamy avocado and onions. Dressed with our house made chipotle aioli, and wrapped in a garlic tortilla. Vegetarian options available loaded with vegetables. *Served with a side

Kicken Chicken Wrap \$12.00

Grilled chicken, applewood smoked bacon, smoked cheddar, lettuce, tomato, caramelized onions, buffalo sauce and ranch dressing. *Served with a side

Chicken Tenders \$12.00

House made chicken tenders with your choice of dipping sauce: carolina reaper, sweet chili, HW bourbon bbq, garlic parm, buffalo, buffalo parm, raspberry chipotle tequila or creamy honey mustard. Served with ranch or blue cheese dressing. *Served with a side.

Side choices: fries, tater tots, side salad, onion rings, or sweet potato fries

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

CRAFTED COCKTAILS \$8.50

MID CITY MULES

MID CITY Mule - Finlandia Grapefruit, a delicious grapefruit twist on the original Moscow Mule

Moscow Mule - Tito's Handmade Vodka, lime juice and Ginger Beer

Georgia Mule - 360 Georgia Peach Vodka twist on the Original Moscow Mule

Bourbon Mule – Bulleit Bourbon, lemon juice and Ginger Beer

Crown Mule - Crown Apple, lime juice and Ginger Beer

Italian Stallion - Tuaca Liqueur, Ginger Beer and lime juice

Jack Mormon Mule - Porters Fire, orange juice and Cock n' Bull Ginger beer

Perfect Storm - Kraken Black Spiced Rum, lime juice and Cock n' Bull Ginger Beer

MARGARITA'S

South of the border - Jose Silver Tequila, triple sec, lime juice, sour, with a salted rim

Watermelon Rita - Jose Silver Tequila, triple sec, watermelon pucker, and sour w/ salted or sugared rim

The Cadillac - 1800 Silver Tequila, Grand Marnier, Triple Sec, lime juice and sour w/salted rim

Corona Rita - Corona, Jose Silver Tequila, triple sec, lime juice and sour w/salted rim

Jalapeno Rita - Jose Silver Tequila, Triple Sec, jalapeno juice, lime juice, sour, jalapeno juice float with a salted rim

Peach Margarita - Jose Silver Tequila, triple sec, lime juice and peach puree w/salted or sugar rim

RUM PUNCH

Two Tickets to Paradise – Malibu Mango Rum, Silver Rum, triple sec, orange, pineapple and cherry juice

Tiger's Blood - Malibu Coconut Rum, Silver Rum, cranberry and a splash of pineapple juice

WHISKEY CRAFT

Old Fashion – Bourbon or Whiskey of your choice, we recommend Bulleit Bourbon

New York Sour - Bulleit Bourbon, lemon juice, simple syrup with a Pinot Noir float

Bullet Rye Manhattan– Bulleit Rye Whiskey, sweet vermouth, dash of bitters and garnished with a cherry

SPECIALTY COCKTAILS

Crisp Pear – Grey Goose La Poire, peach schnapps, pineapple Juice topped with champagne

Huckleldrop Cocktail – The classic lemon drop with a 360 Huckleberry twist

The Konsumate – Finlandia Grapefruit, St. Germain Elderflower liqueur, honey water and lemon juice

Cucumber Martini – Effen Cucumber Vodka, St. Germain Elderflower liqueur, sprite and soda water

French Kiss – Stoli Raspberry Vodka, Chambord, whipped cream vodka, sour and cranberry

Peach Lemonade – Long Pour of Porters Peach Whiskey and lemonade

SHOTS

Horchata Shot - Jack Daniel's Tennessee Fire, Horchata Mix, whipped cream

Huck Drop Shot - 360 Huckleberry, simple syrup, lemon juice, sugared rim

Raspberry Kamikaze – Stoli Raspberry Vodka, triple sec, sour

Mind Erasers - Seagram's Extra Smooth Vodka, Grape, Watermelon, Raspberry, Rootbeer

Dirty Dan – ElJimador Tequila, served with a cinnamon dusted orange wedge

Washington Apple - Crown Apple and cranberry juice

Peach Ring Shot - 360 Peach Vodka, peach schnapps, sour, cranberry, sugared rim

Otter Pop Shot - Porter apple, watermelon and grape pucker, sour

Green Tea Shot – Jameson Whiskey with a splash of pineapple juice

Honey Drop - Jack Daniel's Tennessee Honey whiskey, lemon, sour, sugared rim

PBJelly – Skrewball Peanut Butter Whiskey, cranberry juice

Peanut Butter Cup – Skrewball Peanut Butter Whiskey, crème de cocoa and cream

Tiger's Blood Shot - Malibu Coconut Rum, cranberry and a splash of pineapple juice

BEERS ON TAP

**SHOCK TOP * CUTTHROAT * 801 PILSNER * BUDWEISER * BUD LIGHT *
ULTRA * TRADER IPA * FAT TIRE * GOLDEN SPIKE * PACIFICO *
JUICY IPA * STELLA * BLUE MOON * COORS LIGHT * GUINNESS**

BEERS CAN/BOTTLE

APRICOT HEFEWEIZEN
BALLAST POINT IPA
BALLAST POINT GRAPEFRUIT
BUDWEISER
BUD LIGHT
COORS BANQUET
COORS LIGHT
CORONA
DEVASTATOR
DREAMLAND LAGER
FERDA IMPERIAL IPA
GHOST RIDER IPA
HEINIKEN

HOP RISING IPA
KIITOS AMERICAN LAGER
KIITOS COFFEE CREAM ALE
KIITOS IPA
KIITOS DOUBLE IPA
KOKANEE
KONA BIG WAVE
LANGUNITAS IPA
LANGUNITAS LIL SUMPIN'
LEVELCROSS SOUL REX
LEVELCROSS SUSS IT OUT
MANGO HEFEWEIZEN
MOAB FMU

MODELO
MILLER LITE
PABST BLUE RIBBON
805 PILSNER
POLYGAMY PORTER
ROGUE DREAMLAND
ROGUE HONEY KLOSH
SHADES KVEIK 1
SHADES SLICK CITY IPA
SIERRA NEVADA
TROPICAL HOPS IPA
MICHELOB ULTRA

Seltzers – Bud Light Black Cherry * Snow Melt Tangerine
Vizzy Raspberry Lemonade * Press Blackberry
Whiteclaw Mango and Watermelon

LIQUOR

VODKA

TITO'S
BELVEDERE
EFFEN
FINLANDIA GRAPEFRUIT
GREY GOOSE
GREY GOOSE LA POIRE
KETEL ONE
PINNACLE WHIPPED
STOLI
STOLI RASPBERRY
STOLI VANILLA
360 PEACH
360 HUCKLEBERRY

RUM

BACARDI
CAPTAIN MORGAN
KRACKEN
MALIBU
MALIBU MANGO
SAILOR JERRY
MALIBU WATERMELON

GIN

BOMBAY SAPPHIRE
SEAGRAMS
TANQUERAY
HENDRICKS

TEQUILA

1800 SILVER
CASAMIGOS SILVER
DON JULIO 70
DON JULIO ANEJO
EL JIMADOR
JOSE GOLD
JOSE SILVER
HERRADURA SILVER
HERRADURA REPOSADO
HERRADURA ANEJO
PATRON SILVER

SCOTCH

GLENLEVIT
JOHNNY BLACK
MCALLEN 12
MCALLEN 18
GLENFIDDICH 12

WHISKEY

BASIL HAYDEN'S
BULLEIT BOURBON
BULLEIT RYE
BUFFALO TRACE
CROWN ROYAL
CROWN APPLE
CROWN PEACH
CROWN VANILLA
HW AMER PRAIRIE
HW RENDEVOUZ
HW DOUBLE RYE
JACK DANIELS
GENTLEMAN JACK
JACK DANIELS FIRE
JACK DANIELS HONEY
JAMESON
JIM BEAM
JIM BEAM VANILLA
MAKERS MARK
OLD FORESTER
PENDLETON
PROPER 12
PORTERS APPLE
PORTERS FIRE
PORTERS PEACH

RED WINES BOTTLE

RAVENSWOOD CABERNET 30
RAVENSWOOD ZINFANDEL 30
CELLAR #8 PINOT NOIR 30
ALAMOS MALBEC 30
ROBERT MONDAVI MERLOT 30

HOUSE RED BY THE GLASS: 5.50
CABERNET PINOT NOIR MALBEC

WHITE WINES BOTTLE

KENDALL JACKSON CHARDONNAY 30
ST. MICHELLE RIESLING 30
NAKED GRAPE MOSCATO 30
MATUA SAVIGNON BLANC 30
MONTA VINA PINOT GRIGIO 30

HOUSE WHITE BY THE GLASS: 5.50
CHARD SAUV BLANC REISLING PINO GRIGIO

CHAMPAGNE - COOKS BRUT 5.50/23.00 PRESECO 8.00/31.00