Shrimp Cocktail \$13.00

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 \$14.50

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 \$12.00

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 \$12.00

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

2 Deep fried twinkies \$8.00

drizzled with choc & caramel syrup topped with whipped cream

Budweiser.

Appetizers

Margherita Flatbread \$11.00

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

Chicken, Bacon, Ranch Flatbread \$13.00

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 \$9.50

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

Reuben Rollers \$12.00

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 \$12.00

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

Mid City Burgers

Spinach Artichoke Dip \$12.00

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

Spicy Sausage"Crack"dip \$12.00

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 \$11.00

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

Truffle Fries \$10.00

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

Fried Pickles \$10.00

Fried Pickles hand dipped in our Wasatch beer batter. Served with ranch dressing.

Chips and House Made Salsa \$8.00

Add guacamole \$4.00

Add Queso **\$4.00**

Beer Battered

Onion Rings \$9.50 Hand cut and beer battered.

Mozzarella Sticks \$9.50 Served with side of marinara.

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 bacon \$3.00

Garlic \$12.00

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 \$14.50

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 \$14.00

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 \$14.00

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

San Diego Burger \$14.50

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

Pastrami Burger \$14.50

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

Gouda Mushroom Burger \$14.50

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

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Titos's Handmad	le Vodka Bloody Mary	Sm \$6.00	Lg \$9.00		
Bloody Maria El	Jimador Silver Tequila	Sm \$6.00	Lg \$9.00		
Mimosa			\$5.00		
	a conut Rum, Pineapple Juice, (\$8.00		
Ultimate Bloody	Mary		\$14.50		
Jack Mormon M Porter's Fi	ule ire, Splash of Orange Juice, Co		\$9.00		
Sex in the Morning					
-	Jp offee Liquor, Starbucks Double		\$9.00		
Vanilla Bean					

Vanilla Vodka, Amaretto, Coffee Liquor, Starbucks Double Shot Espresso

Fried PB&J \$12.00

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.

Budweiser 2 Eggs Any style \$11.00

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

Texas Sized French Toast \$12.00

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

Breakfast Burrito \$12.00

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

Biscuits and Gravy \$12.00

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

Sides: bacon sausage		toast eggs (ea) biscuit & gravy	\$3.00 \$3.00 \$6.00
canadian bacon	-	breakfast potatoes	\$4.00
	biscuit w/jam	\$4.00	

Brunch Burger \$14.50

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 \$12.00

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

Crab Cakes Benedict \$14.00 English

muffin, over easy eggs and crabcakes topped with hollandaise. Served with a side of breakfast potatoes

The New Yorker \$12.00

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 \$12.00

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

The Hung Over Hash \$14.50

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



Late Night Menu

Pepperoni or Cheese Pizza Flatbread \$9.50

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

Margherita Flatbread \$11.00

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

Chicken, Bacon, Ranch Flatbread \$13.00

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 \$12.00

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

Mid City Nachos \$12.00

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 \$14.50

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 \$13.00

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 \$12.00

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

Chicken Tenders 12.00

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 \$12.00

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 \$11.00

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

Truffle Fries \$10.00

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

Beer Battered Onion Rings \$9.50

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 \$9.50

Served with side of marinara

House Made Pizza Rollers \$12.00

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 \$8.00 Add guacamole \$4.00 Add Queso \$4.00

2 delicious deep fried twinkies \$8.00

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

Classic Ceasar \$11.00

Crisp romaine lettuce, topped with parmesan cheese, croutons, and creamy Caesar dressing. Add chicken \$4.00

Santa Barbara \$14.50

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

Best Dam Philly \$14.50

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 \$13.50

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 \$14.00

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

Salads

Chef's Choice salad \$14.50

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

Sandwiches

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 \$13.50

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

Pub Choices

Wedge \$13.00

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.

Reuben \$13.50

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

Turkey or Ham & Swiss \$11.00

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 \$14.00

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

The Cuban \$13.00

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

Mid City Mac and Cheese \$11.00

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 \$11.00

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 \$10.00

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 \$13.00

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 \$13.00

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 bbg, 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 \$9.00

MID CITY MULES

MID CITY Mule - Finlandia Grapefruit, a delicious grapefruit twist on the original Moscow Mule
Moscow Mule - Ketel One Vodka, lime juice and Ginger Beer
Georgia Mule - 360 Georgia Peach Vodka twist on the Original Moscow Mule
Bourbon Mule – Old Forester 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

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 Jalapeno Rita - Jose Silver Tequila, Triple Sec, jalapeno juice, lime juice, sour, jalapeno juice float with a salted rim The Cadillac - 1800 Silver Tequila, Grand Marnier, Triple Sec, lime juice and sour w/salted rim - \$9.50 Corona Rita - Corona, Jose Silver Tequila, triple sec, lime juice and sour w/salted rim - \$9.50 Peach Margarita - Jose Silver Tequila, triple sec, lime juice and peach puree w/salted or sugar rim - \$9.50

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, pricing subject to liquor selection

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

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

Budweiser.

SPECIALTY COCKTAILS

Crisp Pear – Pear Vodka, peach schnapps, pineapple Juice topped with champagne

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

The Konsummate - Grapefruit Vodka, St. Germain Elderflower liqueur, honey water and lemon juice

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

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

Peach Lemonade – Porters Peach Whiskey and lemonade

SHOTS \$5.50

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

Raspberry Kamikaze - Raspberry Vodka, triple sec, sour

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

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

Washington Apple - Porters Apple and cranberry juice

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

Otter Pop Shot - Porters 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

PBJ – Porters Peanut Butter Whiskey, cranberry juice

Peanut Butter Cup - Porters 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 * MODELO * MOUNTAIN BEACH * GOLDEN SPIKE * PACIFICO * JUICY IPA * FREEZE FRAME * BLUE MOON * COORS LIGHT * GUINNESS

BEERS CAN/BOTTLE

ANGRY ORCHARD APRICOT HEFEWEIZEN BUDWEISER BUD LIGHT COORS BANQUET COORS LIGHT CORONA 6.00 DEVASTATOR FERDA IMPERIAL IPA GHOST RIDER IPA HEINIKEN HOP RISING IPA KIITOS AMERICAN LAGER KIITOS COFFECRM ALE KIITOS IPA KIITOS DOUBLE IPA KIITOS SEASONAL KONA BIG WAVE LANGUNITAS IPA LANGUNITAS LIL SUMPIN LEVELCROSS SOUL REX LEVELCROSS SUSS IT OUT MANGO CART MICHELOB ULTRA MIMOSA SOUR MOAB FMU MILLER LITE PABST BLUE RIBBON 805 BLONDE ALE POLYGAMY PORTER SHADES KVEIK 1 SHADES SLICK CITY IPA SIERRA NEVADA STELLA TROPICAL HOPS IPA

WHISKEY -continued

Seltzers – HIGH NOON - SNOW MELT TANGERINE - VIZZY MIMOSA - KONA FRUIT PUNCH WHITECLAW WATERMELON - PRESS BLACK BERRY

TEQUILA

1800 SILVER CASAMIGOS SILVER CASAMIGOS REPOS **CLASE AZUL** DON JULILIO ANEJO JOSE GOLDISET JOSE SILVER HERRADURA SILVER HERRADURA REPOS HERRADURA ANEJO HERRADURA ULTRA PATRON SILVER RUM BACARDI CAPTAIN MORGAN **KRACKEN** MALIBU MALIBU MANGO SAILOR JERRY GIN **BOMBAY SAPPHIRE** SEAGRAMS TANQUERAY HENDRICKS

LIQUOR

VODKA TITO'S ABSOLUTE GRAPFRT **ABSOLUTE PEAR** ABSOLUTE RASP **ABSOLUTE VANILLA** BELVEDERE EFFEN CUCUMBER **GREY GOOSE** KETEL ONE **PINNACLE WHIPPED** SEAGRAMS 360 PEACH 360 HUCKLEBERRY TRUST ME SCOTCH **GLEN LEVIT** JOHNNY BLACK MCALLEN 12 GLENFIDDICH 12 WHISKEY **BASIL HAYDEN'S BULLEIT BOURBON BULLEIT RYE BUFFALO TRACE**

CROWN ROYAL CROWN APPLE CROWN PEACH CROWN VANILLA HW BOURBON HW RENDEZVOUS HW DOUBLE RYE JACK DANIELS JACK DANIELS FIRE Long JACK D HONEY Long JAMESON JIM BEAM MAKERS MARK **OLD FORESTER** PENDLETON **PROPER 12** PORTERS APPLE PORTERS FIRE PORTERS PEACH PORTERS PB SEAGRAMS 7 WOODFORD RES

RED WINES BOTTLE			WHITE WINES BOTTLE	
RAVENSWOOD CABERNET	32		KENDALL JACKSON CHARDONNAY	34
RAVENSWOOD ZINFANDEL	32		ST. MICHELLE RIESLING	30
CELLAR #8 PINOT NOIR	32		NAKED GRAPE MOSCATO	30
ALAMOS MALBEC	32		MATUA SAVIGNON BLANC	32
ROBERT MONDAVI MERLOT	32		MONTA VINA PINOT GRIGIO	32
HOUSE RED BY THE GLASS:	6.00		HOUSE WHITE BY THE GLASS:	6.00
CABERNET PINOT NOIR MALBEC			CHARD SAUV BLANC REISLING PINO	GRIGIO
CHAMPAGNE -	COOKS BRUT	6.00/22	PRESECO 8.50/35	