

SILVER MOON



BREWING

SHARABLE EATS

*Foods below deserve dipping sauce. You pick 1 or 2!
Half orders are available on fries & frickles.*

FRESH CUT FRIES This is a favorite at the Silver Moon pub! We go through sooo many fresh cut fries; we should have invested in a potato farm. \$8/\$5

FRICKLES Crispy dill pickle chips in a spicy battered jacket. \$10/\$6

FRIED JALAPENOS If you like spicy foods, this will be your new addiction! \$6

*SANDOS

Sandos come with a side of fries. You can sub out the fries for either of the 2 salads, frickles or fried jalapenos for a \$1 upcharge.

CHEF'S CHOICE BRAT The brat type will change often. Your server is happy to tell you more. These hand made brats are smoked, then finished in IPA 97! Dropped into a Big Ed's hoagie & topped with loads of our house made bacon braised saurkraut. \$13

PORTOBELLO CAPRESE Marinated in house balsamic - topped with fresh mozzarella, basil & sliced roma tomato on Big Ed's ciabatta bread. Dressed with garlic aioli. \$13

PRETZEL KNOTS

Handcrafted by Annie's Bakeshop - currently infusing Dark Side Stout in the recipe. 3 pretzel knots cooked with garlic butter & topped with fresh Parmesan cheese & sea salt. Served with house mustard for dipping. Yummy! \$10

BUFFALO CAULIFLOWER

Deep fried & tossed in honey buffalo sauce. Topped with bleu cheese crumbles & green onions. \$8

JALAPENO POPPER TOTS

Tots stuffed with fresh jalapenos and pepperjack cheese. \$6/\$10

SALADS

WATERMELON CRAWL SALAD

Watermelon chunks tossed in lemon, topped with mint, goat cheese & a cherry balsamic reduction. \$6

ARUGULA SALAD

Arugula, fried garbanzo beans, pickled onion, oranges, house vinaigrette. \$6

CUCUMBER ANTIPASTI

Cucumber, cherry tomato, red onion, mozzarella, kalamata olives, capers, balsamic vinaigrette \$6

Dressings: bleu cheese, ranch & house vinaigrette.

BUILD YOUR OWN BURGER

STARTS WITH

1/4 pound Millican Valley beef patty, shredded butter lettuce, sliced roma tomato & Stellar sauce dressing. \$13
Make it a double for \$2 more.

NOW CHOOSE CHEESE

Swiss, cheddar, pepper jack, bleu cheese crumbles or mozzarella.

NEXT CHOOSE ADD ONS

Grilled onions & peppers, sauteed shrooms. **50 cents each**

Portabella shroom, fried egg, grilled jalapeno, fresh avocado, 2 slices of thick cut bacon. **\$1 each**

Substitute a marinated portabella as a veggie option.

KIDS MENU, DESSERT & DIPPING SAUCES

KIDS MENU GRILLED CHEESE \$5
BURGER BUDDY \$8

Kids get fries with their sando.

COBBLER FOR 2

Apple rhubarb cobbler topped with ninja crumble, fresh berries & almond whipped cream! Served extra hot in stoneware. \$8

DIPPING SAUCES

STELLAR RANCH KETCHUP

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

SUNDAY ONLY

NOT'CHO GRANDMA'S BINGO

* **BREAKFAST SANDO** \$8

Choose bacon, sausage or avocado. Now add scrambled eggs & cheddar cheese between 2 slices of Big Ed's sourdough bread; with a garlic aioli spread... toasted to perfection by our house ninja.

BLOODY MARY BAR Choose a Crater Lake Vodka \$10
REGULAR PEPPER
HATCH GREEN CHILI

Load your Bloody with all the fixin's at the bar. Don't be shy... load it up!

MIMOSA MENU PASSION ORANGE GUAVA
WATERMELON CLASSIC OJ
GRAPEFRUIT ROSEMARY PINEAPPLE

MIMOSA \$6 MANMOSA \$10 MIMOSA FLIGHT \$12

SILVER MOON

BREWING

FEATURED COCKTAILS

All drinks are 1.5 oz. pours

ROYAL JELLY JIVE

Aviation Gin, fresh lime juice, simple syrup, cucumber garnish - served straight up (\$9)

MOON MOUNTAIN RAMBLER

Kraken Dark Rum, fresh lime juice, house made grenadine, cola, cherry garnish (\$8)

PARLOUR

Crater Lake Vodka, splash of lemonade & Sierra Mist, Wild Roots Marionberry Vodka float (\$9)

2ND HAND SOLDIER

Grey Goose Vodka, fresh lemon juice, Triple Sec, simple syrup, sugar rim served straight up (\$10)

COMPANY GRAND

Kettle One Vodka, fresh lime juice, Cock n Bull Ginger Beer, fresh mint garnish (\$10)

SHUGGIE B GOODE

Walter Collective Gin, fresh lemon juice, simple syrup, soda water (\$11)

B-SIDE BRASS

Black Seal Rum, fresh lime juice, Cock n Bull Ginger Beer (\$8)

STRIVE ROOTS

Belvedere Vodka, fresh lemon juice, honey, soda water, fresh rosemary garnish (\$11)

CULT OF TUCK

Glenmorangie, grapefruit juice, honey, Cock n Bull Ginger Beer, cherry garnish (\$13)

JUJU EYEBALL

Crater Lake NW Berry Vodka, lemon juice, Peach Schnapps, Sierra Mist (\$9)

JIVE COULIS

Hendrick's Gin, fresh lime juice, muddled cucumber, tonic water, fresh rosemary garnish (\$12)

CHIRINGA

Titos Vodka, muddled jalapeno, fresh lime juice, Sriracha, Cock n Bull Ginger Beer, fresh jalapeno garnish (\$9)

SPECIAL SPIRITS

WHISKEY

- EAGLE RARE - \$9
- WOODFORD RESERVE - \$10
- BLACK SADDLE - \$12
- BIB & TUCKER - \$13
- ANGELS ENVY - \$13
- BLANTON'S - \$14
- WHISTLE PIG RYE - \$20
- WESTWARD - \$21
- YAMAZAKI (12YR) - \$22
- GLENMORANGIE (10YR) - \$11
- GLENFIDDICH (12YR) - \$11
- LAGAVULIN (16YR) - \$20

VODKA

- KETEL ONE - \$8
- GREY GOOSE - \$9
- BELVEDERE - \$9

GIN

- AVIATION - \$8
- WALTER COLLECTIVE - \$10
- HENDRICK'S - \$11

TEQUILA

- DON JULIO BLANCO - \$13
- SILVER PATRÓN - \$14
- CASAMIGOS REPOSADO - \$14
- CASAMIGOS ANEJO - \$15
- HERRADURA ULTRA - \$16

RUM

- THE KRAKEN - \$6
- GOSLING'S - \$6



MONDAYS

“LOCALS” DAY

- \$2.50 OFF EVERY PINT
- \$1.50 OFF EVERY HALF PINT
- \$2 OFF ALL SIGNATURE COCKTAILS

WEDNESDAYS

BURGER/BRAT+BEER

- BURGER OR A BRAT
- + ANY PINT OF BEER = \$15

Upcharges apply for burger add ons.