



PUB & RESTAURANT

Shareables

GIANT PRETZEL

hand-crafted, bavarian style, crisp outside and soft inside, queso, brewpub mustard sauce 12

POUTINE

natural cut fries, cheese curds, housemade beef gravy 10

BUFFALO CHICKEN DIP

baked with chicken, cream cheese, crumbled bleu, corn tortilla chips 12

SPINACH 'N ARTICHOKE DIP

baby spinach, artichoke hearts, creamy cheese blend, pico de gallo, corn tortilla chips 11

FRICKLES

buttermilk-battered dill pickle slices, spicy ranch 8

CRISPY GREEN BEANS

battered green beans, spicy ranch 8.5

MOZZARELLA STICKS

marinara sauce 9

the above appetizers are available for \$7 Monday-Friday 3pm-6pm with purchase of a beverage per person, dine-in only, cannot be combined with coupons or other discounts

LOADED POTATO SKINS

shredded cheddar cheese, bacon, sour cream 14

QUESADILLAS

flour tortillas, shredded cheddar cheese, tomatoes, fire-roasted peppers & onions, sour cream, pico de gallo 13
add chicken or steak 17 add guacamole +2

CHICKEN TENDERS

hand-breaded, fries, choice of bbq sauce or brewpub mustard sauce 15

BUFFALO TENDERS

signature buffalo sauce, fries, bleu cheese dressing, celery 17

ULTIMATE NACHOS

fresh corn tortilla chips, shredded cheddar cheese, queso, chili, pico de gallo, kalamata olives, jalapeños, lettuce, sour cream 17.5 **sub chicken 17.5**

An 18% gratuity will be added to parties of 6 or more.
Feel free to increase or decrease at your discretion

Soups & Salads

sub steak or shrimp for chicken +7

FRENCH ONION SOUP

caramelized onions in a rich beef broth with melted cheese and crispy crouton 6.5

HOMEMADE CHILI

with shredded cheddar cheese, jalapeño slice, corn tortilla chips 9

CHICKEN CAESAR SALAD

salad greens, caesar dressing, grilled chicken, croutons, grated parmesan 13

CHICKEN GREEK SALAD

grilled chicken, feta cheese, tomatoes, cucumbers, red onion, kalamata olives, artichoke hearts, banana pepper, garbanzo beans, salad greens, red wine vinaigrette 16

STEAKHOUSE SALAD

top sirloin steak, salad greens, roasted red peppers, crumbled bleu cheese, candied walnuts, red onion, tomatoes, cucumbers, garbanzo beans, bleu cheese dressing 19

CHICKEN COBB SALAD

salad greens, grilled cajun-spiced chicken, pico de gallo, bacon, crumbled bleu cheese, egg, guacamole, balsamic vinaigrette 19

House Dressings

balsamic vinaigrette	ranch
bleu cheese	red wine vinaigrette
caesar	spicy ranch
olive oil & vinegar	

Pasta

served with toasted garlic cheese bread

MEDITERRANEAN CHICKEN PASTA

linguini, olive oil, wine, garlic, feta, tomatoes, artichoke hearts, banana peppers, grilled chicken, kalamata olives 18 **sub shrimp +7**

SKILLET BAKED MAC 'N CHEESE

housemade mac 'n cheese baked gratinée 14 **add grilled chicken +7**

BLACKENED CHICKEN ALFREDO

linguini, cajun-spiced chicken, sautéed mushrooms, tomatoes, onions, alfredo sauce, grated parmesan 17
sub shrimp +7

THE DISTILLERY REWARDS

**SIGN UP for
The Distillery Rewards**

earn points on every purchase
thedistillery.com



\$7 HAPPY HOUR

MONDAY - FRIDAY 3PM-6PM

Select **SHAREABLES***
WINE by the GLASS
Signature DRINKS

Plus

**2 for 1 Mimosas &
Frozen Margaritas**

All DAY Every Day

*With the purchase of a beverage per person.
Restrictions and exclusions may apply. Cannot be
combined with other coupons or promotions.
Dine in only. Please drink responsibly.

Off the Grill

TOP SIRLOIN STEAK

certified angus beef® top sirloin
grilled with herb garlic butter, served with
fries, broccoli 25 **add shrimp skewer +7**

CHICKEN SPIEDIE

grilled marinated chicken skewer, rice pilaf,
salad greens, tomato, cucumber, red onion,
feta, kalamata olive, red wine vinaigrette,
grilled naan bread, tzatziki 15
add a skewer +7

STREET TACOS

grilled cajun-spiced chicken, shredded
cabbage, pico de gallo, spicy aioli, cotija
cheese, cilantro, lime, black beans & rice,
choice of flour or corn tortillas 15
sub steak or shrimp +7

Bowls

GYROS BOWL

grilled marinated chicken, rice pilaf, feta,
salad greens, red onion, tomato, cucumber,
kalamata olive, red wine vinaigrette, grilled
naan bread, tzatziki 15
sub steak or shrimp +7

BURRITO BOWL

grilled cajun-spiced chicken, red & brown
rice, quinoa, black beans, roasted corn
& peppers, cotija cheese, pico de gallo,
guacamole, sour cream, cilantro, corn
tortilla chips 19

Complement any entrée
with a **glass of wine**

GLUTEN FRIENDLY MENU

Please ask your server for a separate
gluten-friendly menu.
Please know that we operate in a gluten
environment.

We use only the freshest ingredients to consistently deliver amazing tasting food and drinks in a warm and friendly environment!

*Consuming raw or undercooked meat, seafood, nut or egg products can increase your risk of food-borne illness. Please notify your server before placing your order of any food allergies or other food sensitivities. Not all ingredients are listed on the menu.

Hand-Crafted Sandwiches

served with our homemade potato chips and pickles

BLACKENED CHICKEN SANDWICH
bacon, swiss cheese, lettuce, tomato, red onion, spicy aioli, toasted brioche roll 14

PHILLY CHEESESTEAK
usda choice grass-fed sirloin steak, peppers, onions, sautéed mushrooms, mozzarella, toasted sub roll 16.5
chicken philly 16.5

BUFFALO CHICKEN SANDWICH
hand-breaded chicken breast, signature buffalo sauce, lettuce, tomato, red onion, bleu cheese dressing, toasted brioche roll 14

REUBEN
slow-cooked corned beef brisket, sauerkraut, thousand island dressing, swiss cheese, grilled marble rye 15

GRILLED BUFFALO CHICKEN WRAP
grilled chicken, buffalo sauce, lettuce, tomatoes, onions, shredded cheddar, bleu cheese dressing, whole wheat tortilla 13

Burgers

grilled fresh sirloin & chuck blend served on toasted brioche roll with fries and pickles

BACON CHEDDAR-BURGER
aged cheddar, bacon, lettuce, tomato, red onion 15

SWISS MUSHROOM BURGER
swiss cheese, sautéed mushrooms, lettuce, tomato, red onion 14.5

GUINNESS® BACON SWISS BURGER
our “G” sauce, swiss cheese, bacon, grilled onions 16

ZEUS BURGER
feta cheese, lettuce, tomato, red onion, tzatziki, cucumber, arugula 16

IMPOSSIBLE BURGER
100% plant-based burger, lettuce, tomato, red onion, spicy aioli 14

sub sweet potato fries • tater tots or onion rings +2

add bacon • sautéed mushrooms guacamole +2 each

Pizza

hand-crafted thin crust or gluten-free cauliflower crust +2

MEDITERRANEAN
olive oil, garlic, mozzarella, grilled chicken, tomatoes, onions, artichoke hearts, kalamata olives, fresh arugula 16

BUFFALO CHICKEN
grilled buffalo-sauced chicken, crumbled bleu cheese, mozzarella, bleu cheese dressing, celery 16

CHARRED PEPPERONI
tomato sauce, mozzarella, pepperoni 16

CHECK OUT OUR CHALKBOARD SPECIALS

Sideline Choices
available for substitution at no additional charge

NATURAL CUT FRIES 3.5
STEAMED BROCCOLI 5
ROASTED BROCCOLI 5
RICE PILAF 3
BLACK BEANS & RICE 4
HOMEMADE POTATO CHIPS 2
APPLE SAUCE 2

Premium
Sideline Choices
additional charge for substitution

TATER TOTS 4
THICK-CUT ONION RINGS 6
SWEET POTATO FRIES
with honey-maple glaze 5.5
SIDE MAC ‘N CHEESE 7
HOUSE OR CAESAR SALAD 5
SIDE PASTA MARINARA 6
TOASTED GARLIC CHEESE BREAD 5
LOADED FRIES 7

Wings Signature Sauces

AWARD WINNING SINCE 1980
served with your choice of one of our signature sauces, bleu cheese dressing and celery

TRADITIONAL WINGS
10 jumbo wings 19.5

GRILLED WINGS
10 marinated & grilled wings 20.5

BONELESS WINGS
10 hand-breaded 14

MEDIUM still’s original buffalo sauce

SWEET & SPICY bold, sweet & tangy with a mild spice

BUFFALO GARLIC PARM

“G” SAUCE our guinness® inspired sauce

SMOKE & FIRE mesquite flavor with a spicy kick

HOT still’s original buffalo sauce with some added heat!

BBQ sweet & savory

GARLIC CAJUN

BUTTER GARLIC PARM garlicky & robust

GHOST we dare you!

extra bleu cheese 50¢

FRIDAY FISH FRY hand-battered haddock, fry’d golden crisp, blackened or broiled, coleslaw, fries, tartar sauce, lemon 17.5

FRIDAY BEER-BATTERED SHRIMP hand-battered shrimp, fry’d golden crisp, coleslaw, fries, cocktail sauce, lemon 16

KIDS 10 AND UNDER
WEDNESDAYS Kids eat for FREE!
One Kids FREE meal per adult full priced entrée purchased.
Restrictions may apply.

PASTA linguini with tomato sauce 6
MAC ‘N CHEESE elbow macaroni, rich & creamy cheddar-parmesan blend 7
PIZZA tomato sauce & mozzarella 7
add pepperoni +2

GRILLED CHEESE brioche roll, fries, pickles 7
BURGER fries, pickles 6 add cheese +2
GRILLED CHICKEN BREAST fries 8
CHICKEN TENDERS fries, bbq sauce 8

Kids Beverages

fountain drinks, iced tea, lemonade and milk 1*

tropical twister: oj, cranberry & pineapple juices 2.5

*free refills

cherry berry lemonade: cherry juice, lemonade & sierra mist 2.5

shirley temple 2.5

Hosting an Event?
visit us at thedistillery.com
and check out our Group Dining and Catering Menus

We fry with peanut oil. Peanut oil is a vegetable oil that is naturally free of cholesterol and is low in saturated fat. There have been numerous studies conducted in the US and abroad showing that individuals who are allergic to peanuts do not have reactions to refined peanut oil. Refined peanut oil has gone through extensive processing that effectively removes the protein which causes the allergic reaction.

Retail pricing is subject to change without notice. Additional charge for items ordered for takeout. The Distillery Menu 7/22

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for The Distillery Rewards earn points on every purchase thedistillery.com

Beverages

STRAWBERRY LEMONADE 3.5

POMEGRANATE LEMONADE 3.5

RASPBERRY ICED TEA
served on ice with slice of fresh lemon 3.5

ASSORTED FRUIT JUICES
apple, cranberry, grapefruit, orange, pineapple 3.5

ROOT BEER OR ORANGE CREAM
bottles of Saranac® 3.5

GOSLING’S GINGER BEER (non-alcoholic)
with lime wedge 3.5

RED BULL® REGULAR, SUGAR-FREE or TROPICAL 4.5

Milkshakes

VANILLA 4.5
CHOCOLATE 4.5
STRAWBERRY 4.5
RASPBERRY 4.5

Thirst Quenchers

pepsi FOUNTAIN DRINKS,
LEMONADE, FRESH-BREWED LIPTON
UNSWEETENED ICED TEA, COFFEE, HOT
TEA, MILK 3.5

*free refills of thirst quenchers with meals in the restaurant