



SHAREABLES

PUB PRETZEL

Beer Cheese, Ale Mustard 13

GASTRO WINGS

Naked, Honey BBQ, Buffalo, Carolina Gold, Raspberry Chipotle BBQ, Red Rub 15

POTATO CROQUETTES

Bacon, Garlic Aioli 10

PICKLE FRIES

Ranch 9

RASPBERRY BLACK BEAN DIP

House Made Bean Dip, Cream Cheese, Red Raspberry Compote, Tortilla Chips 12

LOADED PUB CHIPS

Bacon, Beer Cheese, Pico, Avocado Crema, Green Onion, Sour Cream 11

BRUSCHETTA CROSTINI

House-Made Bruschetta, Garlic Oil Crostini 10

SOUPS & SALADS

Add Protein to Salad: Chicken +6 | Shrimp +8 | Steak +9 | Salmon +10

FRENCH ONION

Classic, Crostini 9

CHEDDAR ALE CHOWDER

Beer Cheese, Potato, Bacon, Scallion 6/9

SOUP DU JOUR

Chef's Selection 6/9

POUR HOUSE SALAD

Mixed Greens, Bacon, Carrot, Cucumber, Heirloom Cherry Tomato, Choice of Dressing 6/9

SEASONAL SPINACH SALAD

Chef's Selection, Seasonally Inspired 6/9

CAESAR SALAD

Romaine, Parmesan, Parmesan Crisp, House-Made Crouton 6/9

SOUTHWEST CHICKEN SALAD

Mixed Greens, Grilled Chicken, Pico, Black Beans, Cheddar, Tortilla Strips, Chipotle Ranch 16

QUINOA BOWL

Avocado, Black Beans, Red Pepper, Feta, Pico, Cilantro Lime Vinaigrette 12

HAND CRAFTED BURGERS

½ lb Ground Beef Patty Cooked to Order on a Brioche Bun & Served with Hand Cut Fries

Make Any Burger a Double +7 | Add Avocado, Bacon, or Egg +2 | GF Bun +2

MACHINERY HALL BURGER

Cheese, Lettuce, Tomato, Onion 16

JALAPEÑO POPPER BURGER

Cream Cheese Stuffed Jalapeño Poppers, Pepper Jack, Red Raspberry Compote 19

BOURBON BURGER

Bacon, Beer Cheese, Cheddar, Crispy Onions, Bourbon Glaze 19

BRUISER BURGER

Cajun Seasoned Patty, Lettuce, Tomato, Onion, Stout Bleu Cheese 18

BLACK BEAN BURGER

Mixed Greens, Pico, Avocado, Cilantro Lime Vinaigrette 14

HANDHELDS

Served with Hand-Cut Fries | Sub GF Bun +2

2ND STREET CLUB

Brioche Bun, Herb Marinated Grilled Chicken, Bacon, Lettuce, Tomato, Onion, Garlic Aioli 16

FRENCH DIP

French Roll, Smoked Tri-Tip, Sautéed Onions, Provolone, Au Jus 17

SPICY CHICKEN

Brioche Bun, Hand Breaded & Fried Chicken, Buffalo Sauce, Pepperjack, Slaw, Peppadew Relish, Chipotle Ranch 17

BEER BRAISED PULLED PORK

Brioche Bun, Sweet BBQ, Slaw, Crispy Onions 16

RoCo TACOS

Choice of (3) Soft Flour or Corn Tortillas | Served with Chips & Pico

CARNITAS TACOS

Beer Braised Pork, Pickled Red Onion, Slaw, Spicy Mayo 15

BARBACOA TACOS

Beer Braised Beef, Shredded Lettuce, Pico, Avocado Crema 16

BLACKENED SHRIMP TACOS

Romaine, Pineapple Salsa, Cilantro Lime Vinaigrette 17

CRISPY CHICKEN TACOS

Romaine, Cheddar, Pico, Chipotle Ranch 15

FLATBREADS

Sub Cauliflower Crust +3

PEPPERONI

House-Made Marinara, Mozzarella 16

BUFFALO CHICKEN

Cream Cheese Spread, Grilled Chicken, Bacon, Bleu Cheese Crumbles, Cheddar, Buffalo Sauce 19

BBQ CHICKEN

Honey BBQ, Grilled Chicken, Red Onion, Mozzarella 18

PESTO MARGHERITA

Basil Pesto, Roma Tomato, Fresh Mozzarella, Balsamic Glaze 18
Add Chicken +3

MAINS

Available Daily at 3P | Add Half House, Caesar, or Spinach Salad +6

BEER MOLASSES SALMON Mashed Potatoes, Wilted Garlic Spinach, Microgreens 27

CAJUN PASTA Cavatappi Pasta, Andouille Sausage, Peppadew Peppers, Red Onion, Cajun Cream, Choice of Blackened Chicken or Shrimp 24
Sub GF Pasta +3

HOMESTYLE CHICKEN Fried Chicken Breast, Wild Mushrooms, Stout Gravy, Mashed Potatoes, Fried Brussels Sprouts 23

MAC & BEER CHEESE Cavatappi Pasta, Beer Cheese, Beer Braised Pulled Pork, Honey BBQ Drizzle, Grilled Baguette 19

BRUSCHETTA CHICKEN Herb Marinated Grilled Chicken Breast, Tomato Bruschetta, Balsamic Drizzle, Mashed Potatoes, Broccoli 22

STEAK AU POIVRE 8 oz. Center Cut Sirloin, Creamy Peppercorn Pan Sauce, Mashed Potatoes, Haricot Verts 31

COTTAGE PIE Beer Braised Beef, Sautéed Cabbage, Mashed Potatoes, Stout Gravy, White Cheddar, Grilled Baguette 19

POUR HOUSE CHOP 8 oz. Boneless Pork Ribeye, Raspberry Chipotle BBQ, Mashed Potatoes, Bacon Brussels Sprouts 26

PUB FISH & CHIPS Hand Battered Cod, Slaw, Tartar Sauce, Hand Cut Fries, Lemon Wedge 25

DESSERTS

SEASONAL CHEESECAKE Chef's Selection, Seasonally Inspired 10

BOURBON BREAD PUDDING Raisins, Bourbon Sauce, Vanilla Ice Cream 10

MOLTEN CHOCOLATE CAKE Chocolate Ganache Filled Bundt Cake, Vanilla Ice Cream 10

VANILLA ICE CREAM Chocolate or Caramel Sauce 6

SIDES

House-Fried Potato Chips 4

Tortilla Chips & Pico 4

Wilted Garlic Spinach 4

Hand Cut Fries 4

Broccoli 4

Haricot Verts 4

Coleslaw 4

Mashed Potatoes (Available at 3P) 4

Upgrade Side +2

Seasonal Fresh Fruit 6

Bacon Brussels Sprouts 6

Mac & Beer Cheese 6

FROM THE BAR



eat BETTER • drink LOCAL • live SOCIAL

SIGNATURE COCKTAILS

1881 OLD FASHION

Four Roses Bourbon, Aromatic Bitters, House-Made Porter Syrup 12

POUR HOUSE PALOMA

1800 Reposado Tequila, House-Made Jalapeno Syrup, Grapefruit & Lime Juice, Soda Water 12

BLUEBERRY LAVENDER

Bombay Sapphire Gin, Lavender Bitters, House-Made Blueberry Syrup, Lemon Juice, Egg White 12

ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Kahlua, Cold Brew, Cocoa Powder 12

BLOOD ORANGE MEZCAL-RITA

Illegal Mezcal, Triple Sec, Blood Orange Syrup, Agave, Lime Juice, Tajin Rim 12

PARADISE PUNCH

Titos Vodka, Malibu Rum, OJ, Pineapple Juice, Grenadine 12

COWBOY KILLER

Hickory Smoked Bulleit Bourbon, Grand Marnier, Chocolate Bitters 12

DRAGONBERRY JUICE

Bacardi Dragonberry Rum, Captain Morgan Rum, Strawberry Syrup, Lime Juice, Lemon-Lime Soda, Sugar Rim 12

PEACH FIZZ MARTINI

Titos Vodka, Peach Schnapps, Champagne, Simple, Grapefruit, Lime Juice 12

CLASSIC COCKTAILS

MARGARITA

1800 Silver Tequila, Triple Sec, Agave, Lime Juice, Salt Rim 10

MOSCOW MULE

Titos Vodka, Lime Juice, Simple, Ginger Beer 10

MANHATTAN

Elijah Craig Bourbon, Sweet Vermouth, Aromatic Bitters 10

WHISKEY SOUR

Woodford Reserve Bourbon, Lemon Juice, Simple, Egg White 10

MARTINI

Titos Vodka or Tanqueray Gin, Dry Vermouth, Olive 10

MIMOSA

Campo Viejo Brut & Choice of OJ, Cranberry, Pineapple, or Grapefruit Juice 9

BLOODY MARY

Titos Vodka, Tomato Juice, Spice 10

HAPPY HOUR

WEEKDAYS 2P-5P | In House Only

\$2 OFF Shareables

\$2 OFF Flatbreads

\$2 OFF Craft Draft

\$2 OFF Signature Cocktails

\$2 OFF Glasses of Wine

LET'S CELEBRATE!

Book Your Next Event With Us

In House Private Dining & Off Site Catering Available

= Vegetarian = Gluten Friendly

Consuming raw or undercooked meats, seafood, poultry, or eggs may increase your risk of food borne illness. Our Gluten Friendly items are prepared in a common kitchen. While we take steps to minimize the likelihood of exposure to flour, our gluten friendly items are not recommended for guests with Celiac or any other gluten sensitivity disorders.

©US Foods Menu 2024 (3907181)

WINE

6OZ|9OZ|BOTTLE

WHITE

13 Celsius Sauvignon Blanc, *New Zealand* 8|11|30

Dr. Loosen Reisling, *Germany* 9|12|34

Luccio Moscato, *Italy* 8|11|30

Torresella Pinot Grigio, *Italy* 9|12|34

Cataclysm Chardonnay, *Washington* 9|12|34

Chalk Hill Chardonnay, *California* 36

RED

Underwood Pinot Noir, *Oregon* 9|12|34

Hocking Hills Zinfandel, *Ohio* 9|12|34

Coppola Red Blend, *California* 10|13|38

The Velvet Devil Merlot, *Washington* 9|12|34

Vint Cabernet Sauvignon, *California* 8|11|30

Edge Cabernet Sauvignon, *California* 51

Kith & Kin Cabernet Sauvignon, *California* 63

SPARKLING

Campo Viejo Brut, *Spain* 8|30

Zonin Prosecco, *Italy* 9|34

BEER FOR HERE

VIEW OUR 30 TAP ROTATING DRAFT BEER LIST

BUILD YOUR OWN BEER FLIGHT
Select (4) 5 oz Draft Beers 8

BOTTLES AND CANS
Ask Your Server For Details

BUCKET OF BEER
Choice of (5) Domestic Beers 18
Choice of (5) Craft Beers 25



BEER TO GO

Available only as To Go Special

TAKE HOME ANY DRAFT BEER
IN A 32 OZ CROWLER!

BUILD YOUR OWN 6 PACK TO GO
Mix and Match any (6) Craft or Domestic Beers 20

DAILY FEATURES

TACO TUESDAY

\$3 OFF RoCo Tacos

\$4 Modelo

WINE WEDNESDAY

\$10 OFF Bottles

\$2 OFF Glasses of Wine

THIRSTY THURSDAY

\$2 OFF Craft Drafts

Double Punches on Crowler Club Cards

SOCIALLY ACCEPTABLE DAY DRINKING

AVAILABLE SATURDAY & SUNDAY 10A-3P

\$25 BYO Mimosa Bottle

\$8 Bloody Mary

\$7 Mimosa