



SHAREABLES

PUB PRETZEL (V)

Beer Cheese, Ale Mustard 14

CRAB DIP (GFAR)

Blue Lump Crab, Boursin & Cheddar Cheese, Crostini 15

POUTINE

Hand Cut Fries, Braised Beef, White Cheddar Cheese Curds, Stout Gravy, Green Onion 15

CHICKEN BACON RANCH SLIDERS

(3) Thin Sliced Grilled Chicken, Swiss, Bacon, Ranch Drizzle 14

PICKLE FRIES (V)

Ranch 10

GASTRO WINGS (GF)

(8) Naked, Honey BBQ, Mild, Thai Chili, Hot Buffalo, Alabama White BBQ, Garlic Parmesan, Red Rub 14

TOTCHOS

Tots, Bacon, Beer Cheese, Sour Cream, Pico, Avocado Crema, Green Onion 13
Add Beer-Braised Beef or Pork +5

RASPBERRY BLACK BEAN DIP (V) (GF)

House-Made Bean Dip, Cream Cheese, Red Raspberry Compote, Tortilla Chips 13

SOUPS & SALADS

ADD CHICKEN +6, SHRIMP +8, SALMON +10

CHEDDAR ALE CHOWDER

Beer, Cheese, Potato, Bacon, Green Onion 7/10

SOUP DU JOUR

Chef's Selection 7/10

FRENCH ONION (GFAR)

Classic, Crostini 10

POUR HOUSE SALAD (GF)

Mixed Greens, Bacon, Carrot, Cucumber, Heirloom Cherry Tomato, Choice of Dressing 7/10

CAESAR SALAD (GFAR)

Romaine, Parmesan, Parmesan Crisp, House-Made Crouton 7/10

QUINOA BOWL (V) (GF)

Avocado, Black Beans, Red Pepper, Feta, Pico, Cilantro Lime Vinaigrette 14

GREEK SALAD (V) (GF)

Romaine, Cucumber, Kalamata Olive, Heirloom Cherry Tomato, Red Onion, Feta, Lemon Garlic Vinaigrette 11

HARVEST SALAD (GF)

Spinach, Sweet Potatoes, Feta, Red Onion, Herb Marinated Grilled Chicken, Pepitas, Dried Cranberry, Maple Vinaigrette 17

TENDERLOIN STEAK SALAD (GFAR)

4 oz. Ginger Sesame Glazed Filet Medallions, Spring Mix, Heirloom Cherry Tomato, Carrot, Red Onion, Thai Chili Dressing 22

RoCo TACOS

(3) FLOUR OR SOFT CORN TORTILLAS
SERVED WITH CHIPS & PICO

CARNITAS TACOS

Beer-Braised Pork, Slaw, Pickled Red Onion, Spicy Mayo 17

BARBACOA TACOS

Beer-Braised Beef, Pico, Shredded Lettuce, Avocado Crema 17

BLACKENED SHRIMP TACOS (GFAR)

Romaine, Pineapple Salsa, Cilantro Lime Sauce 18

CRISPY CHICKEN TACOS

Romaine, Cheddar, Pico, Chipotle Ranch 17

FLATBREADS

SUB CAULIFLOWER CRUST +3 | ADD CHICKEN +3

PEPPERONI (GFAR)

House-Made Marinara, Mozzarella 14

MARGHERITA (V) (GFAR)

House-Made Marinara, Fresh Mozzarella, Roma Tomato, Basil Pesto 15

B.O.S.S. (GFAR)

Cream Cheese Base, Bacon, Caramelized Onion, Spinach, Swiss, Roma Tomato 17

CHICKEN FETA (GFAR)

House-Made Marinara, Chicken, Tomato, Mozzarella, Feta, Spinach 17

HAND CRAFTED

BURGERS

MAKE ANY BURGER
A SMASHBURGER!

FRESH GROUND BEEF PATTY COOKED TO ORDER ON A
BRIOCHE BUN & SERVED WITH HAND CUT FRIES

MACHINERY HALL BURGER

Cheese, Lettuce, Tomato, Onion 17

PB&J BURGER

Bacon, Pepper Jack, Red Raspberry Preserves, Pickled Jalapeños, Peanut Butter 20

MUSHROOM BURGER

Bacon, Swiss, Mushroom, Caramelized Onion, Garlic Aioli 19

BOURBON BURGER

Bacon, Beer Cheese, Cheddar, Crispy Onions, Bourbon Glaze 20

PIMENTO CHEESEBURGER

Bacon, Lettuce, Tomato, Pickled Jalapeños, Pimento Cheese 20

OKLAHOMA ONION SMASHBURGER

Beef Patties Seared with a Mound of Thin Shaved Onions, American, Pickles, Ale Mustard 18

MAKE ANY BURGER A DOUBLE +7 | GF BUN +2
ADD AVOCADO, BACON, OR EGG +2

HANDHELDS

SERVED WITH HAND CUT FRIES | SUB GF BUN +2

2ND STREET CLUB (GFAR)

Brioche Bun, Herb Marinated Grilled Chicken, Bacon, Lettuce, Tomato, Onion, Bacon & Garlic Aioli 17

SPICY CHICKEN

Brioche Bun, Hand-Breaded & Fried Chicken, Buffalo Sauce, Pepper Jack, Slaw, Peppadew Relish, Chipotle Ranch 18

FRENCH DIP (GFAR)

French Roll, Roast Beef, Sautéed Onions, Provolone, Au Jus 18
Add Mushroom +2

FRIED BOLOGNA

Brioche Bun, Thick-Cut German Bologna, Caramelized Onion, Ale Mustard, Pepper Jack 16
Add Egg +2

BLACK BEAN BURGER (V) (GFAR)

Brioche Bun, Mixed Greens, Pico, Avocado, Cilantro Lime Vinaigrette 16

FISH SANDWICH

Brioche Bun, Beer Battered Cod, Lettuce, Tomato, Cajun Rémolade 18



MAINS

ADD HALF HOUSE OR CAESAR SALAD +7
ADD CUP CHEDDAR ALE CHOWDER OR SOUP DU JOUR +7

BEER MOLASSES SALMON (GFAR)

Mashed Potatoes, Garlic Wilted Spinach 27

CAJUN PASTA (GFAR)

Cavatappi Pasta, Andouille Sausage, Peppadew Peppers, Red Onion, Cajun Cream, Choice of Cajun Chicken or Shrimp 25
Sub GF Pasta +3

PUB FISH & CHIPS

Beer Battered Cod, Slaw, Tartar Sauce, Lemon Wedge, Hand Cut Fries 26

CHICKEN PESTO LINGUINE

Linguine in White Wine Butter Sauce, Fried Chicken, Heirloom Cherry Tomatoes, Spinach, Pesto Cream 25

SHORT RIBS (GFAR) *AVAILABLE AFTER 3PM

Braised Beef Short Ribs, Red Wine Reduction, Mashed Potatoes, Crispy Brussels Sprouts, Crispy Onions 35

TENDERLOIN MEDALLIONS (GFAR)

(2) 4 oz. Filet Medallions, Mashed Potatoes, Mushroom & Onion Mélange, Asparagus 36

POUR HOUSE CHOP (GFAR)

8 oz. Boneless Pork Ribeye, Ginger Sesame Glaze, Fried Sweet Potatoes, Petite Green Beans 26

COTTAGE PIE

Beer-Braised Beef, Sautéed Cabbage, Mashed Potatoes, Stout Gravy, Three Cheese Blend, Grilled Baguette 21

ALABAMA BBQ CHICKEN (GF)

Herb Marinated Grilled Chicken, Alabama White BBQ Sauce, Mashed Potatoes, Sautéed Spinach with Bacon & Onion 25

CRAB CAKES

(2) House-Made Blue Lump Crab Cakes, Cajun Rémolade, Mashed Potatoes, Wilted Spinach, Microgreens 27

DESSERTS

SEASONAL DESSERT

Chef's Selection, Seasonally Inspired 10

BOURBON BREAD PUDDING

House-Made Bourbon Sauce, Raisins, 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

Hand Cut Fries 5
Tots 5
Mashed Potatoes 5
Tortilla Chips & Pico 5
Coleslaw 5
Garlic Wilted Spinach 5
Petite Green Beans 5
Fried Sweet Potatoes 5
Asparagus 7 *
Fresh Fruit 7 *
Bacon Brussels Sprouts 7 *
Mac & Cheese 7 *

*UPGRADE SIDE +2

Let's Brunch!

SATURDAY & SUNDAY
10AM TO 3PM

CHICKEN & WAFFLES

Sugar Glazed Waffles, Hand-Breaded & Fried Chicken Breast, Fresh Berries 18

THE TRADITIONAL (GFAR)

(2) Eggs Your Way, Home Fries, Biscuit, Choice of Bacon or Sausage 15
Add Sausage Gravy +4

CRÈME BRÛLÉE FRENCH TOAST

Crème Brûlée Dredged, Fresh Berries, Whipped Cream, Caramel Drizzle, Bacon 16

COUNTRY FRIED CHICKEN & BISCUITS

(2) Biscuits, Hand-Breaded & Fried Chicken, Sausage Gravy, Home Fries 19

HANGOVER TOTCHOS

(2) Eggs Your Way, Tots, Sausage Gravy, Pico, Avocado Crema 15

SAUSAGE GRAVY & BISCUITS

(2) Biscuits, House-Made Sausage Gravy, Home Fries 14

SWEET POTATO BOWL (GF)

(2) Eggs Your Way, Fried Sweet Potatoes, Peppers & Onions, Spinach, Spicy Mayo 14
Add Crumbled Bacon +2

BOLOGNA BREAKFAST SANDWICH (GFAR)

Egg Your Way, Thick-Cut German Bologna, Pepper Jack, Crispy Brussels, Bacon & Garlic Aioli, Home Fries 17

SOUTHWEST CHORIZO SCRAMBLE (GFAR)

(3) Scrambled Eggs, Cheddar Cheese, Chorizo, Jalapeño, Onion, Avocado, Pico, Toast 17

AVOCADO TOAST (V) (GFAR)

(2) Eggs Your Way, Multigrain Toast, Smashed Avocado, Feta, Charred Tomatoes, Balsamic Drizzle, Microgreens 14
Add Bacon +2

BREAKFAST TACOS

(3) Flour or Soft Corn Tortilla, Scrambled Eggs, Chorizo, Beer Cheese, Pico, Avocado Crema, Home Fries 16

STEAK & EGGS (GF)

4 oz. Filet Medallion, (2) Eggs Your Way, Home Fries 22

SHRIMP & GRITS (GF)

Smoked Cheddar Grits, Blackened Shrimp, Andouille Sausage, Cajun Cream Sauce, Green Onion 19

Socially Acceptable DAY DRINKING

SATURDAY & SUNDAY
10AM TO 3PM

BYO MIMOSA

Bottle of Brut Champagne + Orange, Pineapple, Cranberry & Seasonal Juice 25

+

\$3 OFF BLOODY MARY & MIMOSA

BRUNCH SIDES

Biscuit 4
Bacon 4
Sausage 4
Home Fries 4
Sausage Gravy 4
Fried Sweet Potatoes 4
Toast; Multigrain, Texas Toast, GF 4

CLASSIC COCKTAILS

MOSCOW MULE
Vodka, Lime Juice, Simple, Ginger Beer 11

WHISKEY SOUR
Bourbon, Lemon Juice, Simple, Egg White 11

MARTINI
Gin or Vodka, Dry Vermouth, Olive 11

MANHATTAN
Bourbon, Sweet Vermouth, Aromatic Bitters 12

MIMOSA
Brut Champagne & Choice of Orange, Cranberry, Pineapple, or Seasonal Juice 9

BLOODY MARY
Vodka, Tomato Juice & Spice, Pepperoni, Pickle & Olive 10

GIN & TONIC
Gin, Tonic Water, Lime 11

HOT TODDY
Bourbon, Lemon Juice, Honey 11

SANGRIA
Choice of Red or White Wine, Peach Schnapps, Triple Sec, Amaretto, Mixed Fruit 11

WINE
6 oz | 9oz | Bottle

WINE FLIGHT | SELECT FOUR 2 OZ. WINES 12

WHITE
13 Celsius Sauvignon Blanc, New Zealand 9 | 11 | 34
Luccio Moscato, Italy 9 | 11 | 34
Torresella Pinot Grigio, Italy 10 | 12 | 36
Columbia Chardonnay, Washington 10 | 12 | 36

RED
Underwood Pinot Noir, Oregon 11 | 13 | 42
Coppola Red Blend, California 10 | 12 | 36
Vint Cabernet Sauvignon, California 10 | 12 | 36

SPARKLING
Campo Viejo Brut, Spain 8 | 30

SPIRITS

BOURBON
Angel's Envy
Basil Hayden
Buffalo Trace
Bulleit
Elijah Craig
Four Roses
Jim Beam
Maker's Mark
Woodford Reserve

TEQUILA
1800 Reposado
1800 Silver
Casamigos Blanco
Casamigos Reposado
Clase Azul Reposado
Illegal Mezcal Joven
Jose Cuervo Silver
Patron

WHISKEY
Bulleit Rye
Crown Royal
Crown Royal Apple
Fireball
Jack Daniel's
Jameson
Skrewball Peanut Butter

COGNAC
Courvoisier
Hennessy

GIN
Beefeater
Bombay Sapphire
New Amsterdam
Tanqueray

RUM
Bacardi Silver
Captain Morgan
Malibu

SCOTCH
Dewar's
Glenlivet 12yr

VODKA
360 Double Chocolate
Belvedere
Ketel One
Smirnoff Caramel
Smirnoff Cherry
Smirnoff Vanilla
New Amsterdam
Tito's

MOCKTAILS

NO MOSA
Orange Juice & Lemon Lime Soda 5

NOT SO BLOODY MARY
Tomato Juice & Spice, Pepperoni, Pickle & Olive 6

VIRGIN PIÑA COLADA
Piña Colada Mix, Simple Syrup, Ice with Orange Wheel & Maraschino Cherry, Whipped Cream 7

VIRGIN STRAWBERRY DAIQUIRI
Strawberry Daiquiri Mix, Simple Syrup, Ice with Whipped Cream 7

BLACKBERRY ROSEMARY SPRITZ
Blackberry Syrup, Lemon Juice, Soda 7

MAPLE & GINGER COOLER
Maple Syrup, Ginger Beer, Lemon Juice, Soda 7

APPLE CINNAMON FIZZ
Hirsch's Apple Cider, Cinnamon-Vanilla Syrup, Lemon Juice, Soda 7

ROSEMARY CITRUS COOLER
Orange Juice, Lemon Juice, Rosemary Syrup, Tonic 7

LET'S CELEBRATE!

BOOK YOUR NEXT EVENT WITH US
Pour House Stage | Terrace 27 Rooftop

CATERING AVAILABLE
In-House Private Dining & Off-Site Events

GIFT CARDS AVAILABLE
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BEER FOR HERE

BEER FLIGHT

Select (4) 5 oz. Draft Beers 10

BUCKET OF BEER

Choice of (5) Domestic Beers 18

Choice of (5) Craft Beers 25

ON TAP

Scan to View Our 30 Tap Rotating
Draft Beer List



BOTTLES & CANS

ALES & LAGERS

Abita Amber Lager
Abita Purple Haze
Blue Moon
New Belgium Fat Tire
Hi-Wire Leisure Time

DOMESTICS

Bud Light
Budweiser
Busch Light
Coors Light
Michelob Ultra
Miller Lite
PBR

IMPORTS

Corona
Heineken

CIDERS

Cider Boys

IPA

Columbus Brewing Bodhi
Fat Head's Head Hunter
Land Grant Oh, Sure
Rhinegeist Truth

SOURS

Urban Artifact (Rotating)
Dogfish Head SeaQuench Ale

STOUTS & PORTERS

Troegs Grand Cacao Porter

SELTZERS

White Claw
Carbliss Vodka Cocktail *

NON-ALCOHOLIC

Minny Grown THC Cocktail *
Best Day Brewing

BEER TO GO

AVAILABLE AS TO GO SPECIAL

SIX PACK TO GO

Mix and Match any (6) Craft or Domestic Beers 15

TAKE HOME ANY DRAFT BEER IN A 32 OZ CROWLER!

*not included in six pack to go special price

HAPPY HOUR

WEEKDAYS 1PM TO 6PM | IN HOUSE ONLY

\$8 Snack Menu

\$2 Domestic Drafts

\$2 Off Everything Behind the Bar

DAILY FEATURES

MONDAY FUNDAY

\$6 Mill City Margaritas

\$5 Off Craft & Domestic Beer Buckets

FAMILY TUESDAY

\$10 Off Carry-Out Family Meals

\$5 Kid's Meals (with Dine-In Purchase of Regular Menu Item)

WINE WEDNESDAY

\$10 Off Bottles

\$10 Wine Flights

\$2 Off Wine by the Glass

THIRSTY THURSDAY

\$2 Off Craft Drafts

\$8 Beer Flights

Double Punches on Crowler Club Cards

SOCIALLY ACCEPTABLE DAY DRINKING

SATURDAY & SUNDAY 10AM TO 3PM

\$25 Bottle of Champagne and Choice of (4) Juices

\$3 Off Bloody Mary & Mimosa

DESSERT

SEASONAL DESSERT

Chef's Selection, Seasonally Inspired 10

BOURBON BREAD PUDDING

House-Made Bourbon Sauce, Raisins,
Vanilla Ice Cream 10

MOLTEN CHOCOLATE CAKE

Chocolate Ganache-Filled Bundt Cake,
Vanilla Ice Cream 10

VANILLA ICE CREAM

Chocolate or Caramel Sauce 6



From The Bar

SIGNATURE COCKTAILS

1881 OLD FASHIONED

Four Roses Bourbon, Aromatic Bitters, Porter Syrup 13

COWBOY KILLER

Hickory Smoked Bulleit Bourbon, Grand Marnier,
Chocolate Bitters 13

MILL CITY MARGARITA

1800 Silver Tequila, Triple Sec, Agave,
Lime Juice with Salt Rim 13

BLACKBERRY & ROSEMARY MARTINI

Tito's Vodka, Blackberry Brandy, Rosemary Syrup,
Blackberry Syrup, Lemon Juice 13

CINNAMON-VANILLA ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Kahlua, Cold Brew,
Cinnamon-Vanilla Syrup, Cinnamon-Sugar Dust 13

ROSEMARY GIN FIZZ

Beefeater Gin, Rosemary Syrup, Lemon Juice, Soda 13

CIDER & SPICE

Captain Morgan Spiced Rum, Hirsch's Apple Cider,
Aromatic Bitters, Cinnamon-Vanilla Syrup, Lemon Juice,
Caramel-Dipped Cinnamon Sugar Rim 13

BLACKBERRY SANGRIA

Coppola Red Blend, Triple Sec, Blackberry Brandy,
Blackberry Syrup, Orange Juice, Lemon Juice 13

MAPLE BOURBON SMASH

Bulleit Bourbon, Aromatic Bitters, Maple Syrup,
Lemon Juice 13