# BULL & CROWN PUBLICK HOUSE

# WINES

## WHITE

| | | |
|---|---|---|
| Dark Horse Chardonnay | $6(GL.) | $22(BTL.) |
| Poquito Moscato (half bottle) | - | $18(BTL.) |
| Canyon Road Pinot Grigio | $6(GL.) | $22(BTL.) |
| Canyon Road White Zin | $6(GL.) | $22(BTL.) |

## RED

| | | |
|---|---|---|
| Pub Red Sangria | $5(GL.) | $20(L.) |
| Dark Horse Cabernet | $6(GL.) | $22(BTL.) |
| Canyon Road Merlot | $6(GL.) | $22(BTL.) |
| Rivarey Red | $6(GL.) | $22(BTL.) |

# BEERS

## DRAFTS

| | |
|---|---|
| Bud Light | $3.75 |
| Yuengling Lager | $3.75 |
| Guinness | $4 |
| Goose Island IPA | $5 |
| Harp Lager | $5 |
| Ancient City Golden Ale | $5 |
| Cigar City Jai Alai | $7.5 |
| Innis & Gunn Original | $7.5 |

## BOTTLES

| | |
|---|---|
| Newcastle | $5 |
| Heineken | $5 |
| Lagunitas IPA | $6 |
| Mad Manatee IPA | $5 |
| Magic Hat #9 | $5 |
| Corona Extra | $5 |
| Hoegaarden | $5 |
| Sierra Nevada Pale Ale | $6 |
| Sierra Nevada Otra Vez | $6 |
| Dos Equis Amber | $5 |
| Murphy's Stout | $5 |
| Stella Artois | $5 |
| Strongbow Cider | $5 |
| Shipyard (seasonal) | $6 |
| Boddington's Ale | $5 |
| Bass Ale | $6.5 |
| Young's Double Chocolate Stout | $6.5 |
| Fullers London Pride | $6.5 |
| Fullers London Porter | $6.5 |

# FLIGHTS

*Sample some of our most popular Rums, Whiskeys and Tequilas*

## RUM FLIGHT 22

Pusser's 15 Yr. · Papa's Pillar Dark · Flor De Cana Centenario 12 Yr. · Ron Zacapa 23 Yr.

## WHISKEY FLIGHT 22

Widow Jane 8 Yr. · Clyde May's · Woodford Reserve · Michter's Rye

## TEQUILA FLIGHT 22

Milagro Reposado · Milagro Anejo · Avion Reposado · Avion Espresso

*Add an IBC Rootbeer or Cream Soda palate cleanser to your flight for only $3 more*

- Denotes our Publick Picks

# BULL & CROWN PUBLICK HOUSE

## SIGNATURE COCKTAILS

### SIR FRANCIS DRAKE
*New Amsterdam Vodka, Bols Peach Schnapps, Pineapple juice, Raspberries.*

### BACON BLOODY MARY
*Bacon Vodka, Absolut Peppar, house-made Bloody Mary mix. Garnished with Bacon, Okra, Tomato, Celery and Olives.*

### DARK-N-STORMY
*Ginger Beer, Lime juice and topped with Gosling's Black Seal Rum.*

### ST. AUGUSTINE MULE
*St. Augustine Vodka, Ginger Beer, Lime juice, Soda.*

### ST. AUGUSTINE GIN & TONIC
*St. Augustine Gin, house-made Tonic syrup, Soda.*

## CLASSIC COCKTAILS

### OLD FASHIONED
*Old Forester Bourbon, Angostura bitters, Sugar, Orange and Cherry.*

### MANHATTAN
*Redemption Rye Whiskey, sweet Red Vermouth and Angostura bitters.*

### VODKA MARTINI
*Ketel One Vodka, Noilly Prat Dry Vermouth and a Blue Cheese stuffed olive.*

### SIDECAR
*Fishhawk Florida-made, Tangerine Brandy, Cointreau and Lemon juice with a Sugar rim.*

## HAPPY HOUR

*2 for 1*

*Select Drafts, Spirits & House Wines*

*Monday - Friday 4 - 7PM*

- Denotes our Publick Picks

# BULL & CROWN PUBLICK HOUSE

## FROM THE BAR

GUINNESS DRAFT – 4 · SANGRIA – 5 · Flor de Caña MOJITOS – 6 · HOUSE WINES – 6

## APPETIZERS

### PLOUGHMAN'S LUNCH BOARD 15
*English Cheddar, Stilton Blue, Aged Ham, Assorted Pickles, Apple, Artisan Baguette, Fruit Chutney, and English Ale Mustard.*

### LOADED CANNON NACHOS 11
*Tortilla Chips piled high with our House Chili, melted Cheddar, Tomatoes, Onions, Sour Cream and Jalapeños. Served with a side of house-made Pico de Gallo.*

### BAKED SPINACH ARTICHOKE DIP 10
*Rich, creamy Spinach Artichoke Dip, baked and served with Blue and Yellow Corn Tortilla Chips.*

### PUB WINGS 9
*Brined and smoked Chicken Wings, served with Datil Pepper BBQ sauce.*

### FLEET FRIES 9
*Crispy French Fries covered with Guinness Stout Gravy, Wisconsin Cheddar Cheese Curds and shaved Green Onion.*

## SALADS

***Additions:*** *Chicken - 4 · Shrimp - 6 · Salmon - 10*

***Add Side House Salad to any dish - 5***

### HOUSE SALAD 9
*Crisp Romaine, Tomatoes, Cucumbers, Carrots, Onions, Cheddar and House Croutons. Served with choice of Dressing.*

### CRISPY COBB 14
*Crisp Romaine topped with Applewood Bacon, Hardboiled Eggs, Tomatoes, Blue Cheese Crumbles, Avocado, Chopped Southern-Fried Chicken and Datil BBQ Sauce Drizzle. Served with choice of Dressing.*

### CURRY CHICKEN SALAD 13
*Curried Chicken Salad with toasted Walnuts, halved Red Grapes, and Red Cabbage Fennel Slaw, served on a Bed of Baby spinach with Multigrain Toast Points.*

## HOUSE SOUPS

### DAILY SOUP 4 *(cup)* 8 *(bowl)*
*Ask server for the daily selection.*

### HOUSE CHILI 4 *(cup)* 8 *(bowl)*
*Ground Chuck with Pinto Beans and smoked Chilies. Topped with Green Onions and Cheddar Cheese.*

## SIDES

FRENCH FRIES · KETTLE CHIPS · MASHED RED SKIN POTATOES

FRESH SEASONAL VEGETABLE · CUCUMBER TOMATO SALAD

*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food-bourne illness.*

- Denotes our Publick Picks

# BULL & CROWN PUBLICK HOUSE

## KIDS MENU

*served with kettle chips and fruit*

MINI HAMBURGERS – 6 · GRILLED HAM & CHEESE – 6 · MAC N' CHEESE – 6 · CHICKEN FINGERS – 6

## SANDWICHES

### TOP SHELF TOMATO 12

*Grilled Sandwich with Beefsteak Tomato, Avocado, Baby Spinach, Cheddar Cheese, Applewood Bacon, and Basil Aioli on Multigrain Bread.*

### THE BULL MELT 14

*Grilled Sandwich with Thinly sliced and grilled Ribeye Steak, caramelized Red Onions, melted Gruyere Cheese, and creamy Horseradish Goat Cheese Spread on Sourdough Bread. Served with a side of Au jus.*

### COLONIAL CLUB 12

*Smoked Turkey, Ham, Applewood Bacon, Gruyere Cheese, crisp Lettuce, Beefsteak Tomato, and Basil Aioli on toasted Sourdough Bread.*

### UNION CHICKEN 10

*Grilled Chicken Breast, aged Ham, Cheddar Cheese, crisp Lettuce, Tomato, shaved Red Onion and English Ale Mustard on a toasted bun.*

## BURGERS

### PUB BURGER 10

*A half-pound Black Angus Burger, grilled and served with crisp Lettuce, Onion, Tomato and Pickle on a toasted bun.*

### BLOODY MARY BURGER 14

*A half-pound Black Angus Burger, grilled and topped with our Bloody Mary Pepper Sauce, Applewood Bacon, whipped Horseradish Goat Cheese and crisp Lettuce on a toasted bun.*

## MAINS

### FISH & CHIPS 16

*Northern Atlantic Cod, beer battered and fried, and served with French Fries and Tartar Sauce.*

### PLANKED BBQ SALMON 18

*Scottish Salmon, glazed with Datil BBQ Sauce and grilled on a Cedar Plank. Served with mashed Potatoes and seasonal Veggies.*

### QUEEN ANNE'S CHICKEN 16

*Grilled Chicken Breast, stacked with grilled Red Onions, Portabello Mushrooms, and melted Gruyere Cheese on a bed of Baby Spinach and topped with Guinness Stout Gravy. Served with mashed Potatoes.*

## ENGLISH PIES

### CHICKEN POT PIE 12

*Creamy Chicken Stew, loaded with Carrots, Peas and Onions and baked under a rich, flakey crust.*

### SHEPHERD'S PIE 14

*A hearty mixture of ground domestic Lamb, Carrots, Mushrooms and Onions. Topped with mashed potatoes and English Cheddar, then baked.*

## DESSERT

### CHOCOLATE BROWNIE TRIFLE 8

*Layered Chocolate Mousse, Whipped Cream, and Chocolate Fudge Brownie, then topped with Dark Chocolate Sauce, toasted Walnuts and Strawberry.*

- Denotes our Publick Picks