



ROYAL DOCKS BREWING CO.

Think Global
Drink Local
Be Vocal

AMERICAN CRAFT BEER MEETS BRITISH PUB CULTURE.

Appetizers

BAVARIAN PRETZEL - 11 ★

Served with house made beer cheese and ale mustard.

PICCADILLY POPPERS - 14 ★

Fresh jalapeño filled with cream cheese blend, cheddar and topped with crispy bacon. Served with our house-made Melba sauce.

LOLLIED PUB NUTS - 10

Assortment of house-made candied walnuts, cashews and pecans. Salty & sweet.

SAUERKRAUT BALLS - 12 ★

Sauerkraut, potatoes, onions, & garlic. Rolled in breadcrumbs and fried to perfection. Served with proper sauce.

MEAT & PICKLE BOARD - 30

Classic dill, hot garlic, and half sour, garnished with pickled onions and a selection of locally-sourced meats.

MITITEI - 12

A Romanian street food staple. Skinless sausages classically served at BBQs and picnics. Served with bread and mustard.

CHICKEN WINGS - 15

Your choice of one sauce per order, comes in a pack of 6. Cannot accommodate all flats or all drums.

- Rosemary Garlic Parmesan
- House Buffalo
- Chipotle BBQ
- Stinging Honey Garlic
- Mango Prickly Pear Glaze
- Jamaican Rub
- House Pub Rub

Additional Ranch Dressing +.75

Salads + Soups

ONION ALE SOUP - 9

Onion soup made with our Smells Like The Nineties Ale. Topped with a crostini and melted mozzarella cheese.

SOUP OF THE WEEK - MKT ★

Chef's choice of the week. Ask for details.

KENSINGTON SALAD - 17

Mixed greens, apples, pecans, bacon, cucumbers, goat cheese & poppy seed dressing.

TURKISH BEET SALAD - 12

EVOO, lemon juice, salt & pepper over Greek yogurt, golden beets and topped with chopped mint and parsley.

Add chicken to any salad for + \$8
Extra dressing or sauces at an uncharge.

Dressing Choices: Poppyseed and Dill Ranch

Handhelds

All burgers served on a challah bun.
All Handhelds served with fries except the Pantry Pasty.
Upgrade to truffle fries for \$2.

VLAD BURGER - 18

Sriracha aioli, lettuce, tomato, house-blend burger, cheese, bacon, pickled red onions, Vlad stout sauce.*

PLAIN JANE - 16

Lettuce, house-blend burger, cheese, tomato, onion. Choice of cheese (smoked gouda, cheddar, American).*

YAAR BURGER - 18

Radish slaw, house-blend burger, goat cheese, curry mustard.*

SHEPHERD'S PIE BURGER - 17

Potato puck, house-blend burger, cheddar cheese, garden relish, topped with gravy.*

LEVEL 5 BURGER - 16

Lettuce bun, beyond burger patty, vegan cheddar, spring mix, tomato, onion, vegan proper sauce.

FISH SANDWICH - 18

Battered cod filet on a hoagie bun with Backyard Crusher kale slaw, American cheese and tartar sauce.

BEEF 'N CHEDDAR - 16

Mustard horseradish, roast beef and house-made beer cheese on challah bun.

WINDRUSH JERK CHICKEN - 17

Mixed greens, tomato, Jamaican rub grilled chicken, lemon yogurt sauce.

KOLBÁSZ SANDWICH - 15

Hungarian sausage on an herb garlic butter hoagie basted with marinara, sauteed onions and peppers.

PANTRY PASTY - 14

Available Friday-Sunday only!

A classic British staple; a dough pocket filled with a rotating selection of fillings based on the season or the chef's whim!
Ask your server for details.

All sandwiches can come with a GF bun for \$2.

Flatbreads

ROYAL SCOTCH EGG - 17

Alfredo Sauce, mozzarella cheese, sausage, topped with hard boiled egg.

THE BIG HOG - 20

House-made marinara, shredded smoked gouda, cubed pepperoni, bacon & sausage and topped with chives.

BBQ CHICK ALFREDO - 18

House alfredo sauce, mozzarella cheese, shredded chicken breast, chipotle bbq and topped with parsley.

SPICY CAULIFLOWER - 18

House made marinara, mozzarella, cauliflower, Sriracha crema, house buffalo and sprinkled with chives.

THE WALLACE - 14

House-made marinara, double cheese and parsley garnish. Add pepperoni for an additional upcharge.

Gluten free + vegan crust available upon request +3

Bigger Plates

CURRIED CHICKEN 'N CHIPS - 21

Hand battered crispy chicken tenders smothered in our house curry sauce and served with fries.

FISH AND CHIPS - 20

Hand battered cod filet served with house made tartar and backyard crusher aioli and served with fries.

PUB "MACARONI" CHEESE - 20

House blend cheese sauce served over a bed of Ohio City Creste di gallo topped with house rubbed chicken.

ENGLISH ROAST - 22

12 hour braised chuck roast, red skin mashed, tri-color carrots topped with ale onion gravy.

CAULIFLOWER CURRY - 23

House curry sauce, cauliflower florets, sauteed onions and peppers, served over warm basmati rice.

Side Dishes

CRISPY FRIES - 5

TRI-COLOR CARROTS - 7

RED SKIN MASHED - 7

CUP OF SOUP - 6

SIDE KENSINGTON - 7

MAC 'N CHEESE - 7

CREAMED KALE - 7

Happy Hour

M-F & all day Sunday! 4:00 PM-6:00 PM

\$4 BEERS

\$6 APPETIZERS

\$8 COCKTAILS

