

APPS

- BAVARIAN PRETZEL** (V) 11
Jumbo soft pretzel, house beer cheese, ale mustard
- PICCADILLY POPPERS** 12
Roasted jalapeños stuffed with herbed cream cheese, cheddar blend, and topped with bacon. Served with tangy raspberry melba sauce
- LOLLIED PUB NUTS** (GF) (V) 10
An assortment of caramelized nuts candied with sugar and spices
- SAUERKRAUT BALLS** 12
Sauerkraut, potatoes, onions, & garlic. Rolled in bread crumbs and deep-fried. Served with proper sauce
- MEAT & PICKLE BOARD** (GF) 25
Classic dill, hot garlic, and half sour, garnished with pickled onions and a selection of locally-sourced meats
- POUTINE** (V) 14
Crispy fries topped with rich red wine onion gravy and our signature house-made cheese curds
- CHICKEN WINGS** (GF) 14
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

SOUPS+ SALADS

Add Chicken to any salad for + \$8
Extra dressing or sauces at no charge. | Dressing Choices: Poppyseed and Dill Ranch

- CUCUMBER SOUP** (GF) (V) 9
Chilled and refreshing, with a light blend of crisp cucumber flavors
- CEVICHE OF THE TIME** 15
Ask for today's option!
- KENSINGTON SALAD** (GF) 17
Mixed greens, apples, pecans, bacon, cucumbers, goat cheese & poppy seed dressing *
- TURKISH BEET SALAD** (GF) 12
EVOO, lemon juice, salt & pepper over Greek yogurt, golden beets and topped with chopped mint and parsley

FLATBREADS

Substitute Gluten-Free and Vegan Crust + \$3
Extra Cheese + \$2

- BUILD YOUR OWN** 12
- | | | |
|------------------------------------|--|--|
| Base
Marinara
Alfredo | Proteins + \$1
Pepperoni
Bacon
Chicken
Sausage
Hungarian Sausage | Veggies + \$0.50
Mushroom
Onion
Green Pepper
Hot Cherry Pepper
Tomato
Basil
Pickled Red Onions |
|------------------------------------|--|--|
- Sauce Drizzle + \$0.75**
BBQ
Buffalo
Sriracha Crème
Hot Honey
Rosemary Garlic
- BUFFALO CHICKEN** 17
Creamy alfredo sauce, tender chicken, spicy buffalo sauce, and tangy pickled red onions *
- THE BIG HOG** 20
House-made marinara, shredded smoked gouda, cubed pepperoni, bacon & sausage, topped with chives *
- BBQ CHICK ALFREDO** 18
House alfredo sauce, mozzarella cheese, shredded chicken breast, chipotle BBQ, topped with parsley *
- SPICY CAULIFLOWER** 18
House made marinara, mozzarella, cauliflower, sriracha crème, house buffalo, sprinkled with chives
- THE WALLACE** 14
House-made marinara, double cheese and parsley garnish.
Add pepperoni for an additional charge

MAINS

- CURRIED CHICKEN 'N CHIPS** 21
Hand battered crispy chicken tenders smothered in our house curry sauce. Served with fries *
- FISH 'N CHIPS** 20
Hand battered cod fillet served with house made tartar and backyard crusher aioli. 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 *
- BAKED ESCOVITCH** 32
Oven-baked red snapper, served with seasoned rice and peas, and accompanied by tender okra, all topped with a vibrant Escovitch sauce of pickled vegetables and aromatic spices *
- CAULIFLOWER CURRY** (GF) (V) 23
House curry sauce, cauliflower florets, sautéed onions and peppers, served over warm basmati rice



**PUB
HAPPENINGS**

TUESDAY

**SOUNDCHECK
MUSIC BINGO
7PM**

WEDNESDAY

**GEEKS WHO DRINK
PUB TRIVIA
7PM**

THURSDAY

**TEAM TRIVIA
7PM**

SANDWICHES

All burgers served on a Challah bun, with our crispy seasoned fries
Cheese Options: Smoked Gouda, Cheddar, American
GF Bun + \$2 | Vegan Cheddar + \$2 | Upgrade to Truffle Fries + \$2

VLAD BURGER 18

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

LEVEL 5 BURGER (GF)(V) 16

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

FISH SANDWICH 18

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

WINDRUSH JERK CHICKEN 17

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

ITALIAN BEEF 18

Tender, 12-hour braised chuck roast, served in a savory Italian beef sandwich

KOLBÁSZ SANDWICH 15

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

PLAIN JANE 16

Lettuce, house-blend burger, cheese, tomato, onion. Choice of cheese *

YAAR BURGER 18

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

SMOKESTACK BURGER 18

House-blend patty seasoned with pub rub, topped with melted provolone, crispy bacon, sautéed onions, and mushrooms *

SIDES

CRISPY FRIES 5

OKRA 7

RICE + PEAS 7

CUP OF CUCUMBER SOUP 6

SIDE KENSINGTON 7

MAC 'N CHEESE 7

KIDS MENU

All selections served with crispy fries

FISH 'N CHIPS 9

Hand battered cod fillet served with house made tartar and backyard crusher aioli *

SLIDERS 9

Two mini burgers with a choice of cheese *

MAC & CHEESE 9

Cavatappi pasta in our house made cheese sauce

CHICKEN TENDERS 9

Two hand breaded fried tenders with a choice of dipping sauce *

Dipping Sauce: Rosemary Garlic Parmesan, House Buffalo, Chipotle BBQ, Stinging, Honey Garlic, Mango Prickly Pear Glaze, Ranch, Blue Cheese

COCKTAILS

DETROIT AVE MULE 15

Strawberry infused vodka, ginger beer, lime juice

HAPPY DAIQUIRI 11

Dragonfruit infused rum, lime juice, simple syrup.

GOOD OL' OLD FASHIONED 12

Bourbon, angostura bitters, orange bitters, sugar

NAPOLI NEGRONI 15

Gin, Campari, sweet vermouth

MITCHELL MARGARITA 15

Jalapeño and cucumber infused tequila, lime juice, simple syrup

ESPRESSO. DECLARATIVE 14

Espresso liqueur, vodka

MOCKTAILS

SUMMER BREEZE 5

Orange juice, pineapple, cranberry, topped with sprite

GINGER MANGO TANGO 8

Ginger beer, mango puree

WINE

BUBBLY 11

BUBBLY ROSÉ 11

PINOT GRIGIO 11

SAUVIGNON BLANC 11

PINOT NOIR 11

MALBEC 11

SELTZERS

WHITE CLAW 8

Assorted flavors. Ask your bartender

HIGH NOON 8

Assorted flavors. Ask your bartender

LIQUOR

Ask for specific pricing and rotating liquor options

VODKA

GIN

RUM

BOURBON

TEQUILA

WHISKEY

SCOTCH

Executive Chef Erin Gates

The following major food allergens are used as ingredients:

Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify a food employee for more information about these ingredients.

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.