

THE PUB

AT KLEIN CREEK

SHAREABLES

BREADED CAULIFLOWER \$8

Served with cilantro lime creme, sweet chili soy sauce, siracha aioli

PRIME MEATBALLS \$9

All beef herb and parmesan meatballs, house-made marinara, toast points

WINGS- 8 WINGS \$10

With your choice of Korean bbq, buffalo, or Jamaican jerk

PIER 19 POUTINE \$9

Fries, short ribs, house brew IPA gravy, cheese curds

ARANCINI \$11

Cheese and herb arancinis, house-made marinara, crispy onions

CHARCUTERIE \$11

Chef's choice of meats and cheeses with dried fruit, nuts, preserves, mustard, sweet pickles

NACHOS

Tortilla chips, chili, black bean salsa, tomato, cilantro lime creme, shredded cheddar, lettuce \$7

SALADS

ADD CHICKEN (\$4) SALMON (\$6) STEAK (\$6)

SOUTHWEST COBB \$9

Queso fresco, avocado, grape tomatoes, black bean salsa, tortilla strips, chipotle ranch, spring mix

BRUSSEL SPROUT AND SPINACH \$10

Dried cranberries, toasted pine nuts, red onion, pancetta, honey lime dressing, spinach, shaved brussel sprouts

ROMAINE AND BABY KALE \$9

CAESAR

Croutons, red onion, parmesan, caesar dressing, romaine, baby kale

PUB MARKET SALAD \$9

Bacon, chopped egg, caramelized shallot vinaigrette, spring mix

HANDHELDS

SERVED WITH A CHOICE OF FRIES, SWEET POTATO FRIES, ONION RINGS OR FRUIT

BRISKET \$10

GRILLED CHEESE
4 cheeses, Pier 19 IPA bbq, beef brisket on sourdough

SOUTHERN FRIED CHICKEN \$11

Pier 19 IPA battered chicken breast, cheddar, bacon, fried egg, sriracha maple on a brioche bun

BBQ BRISKET \$10

Pier 19 IPA bbq, sliced beef brisket, apple bacon slaw on a brioche bun

BAHN MI \$10

Vietnamese bbq pork, carrot jalapeno slaw, mayonnaise on a toasted french bread

SEARED AHI \$14

Sesame soy marinated ahi steak, wasabi aioli, radish spouts on a wheat bun

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BURGERS

SERVED WITH A CHOICE OF FRIES,
SWEET POTATO FRIES, ONION RINGS
OR FRUIT

PUB CLASSIC

\$9

Lettuce, tomato, red onion, choice of
cheese AMERICAN, CHEDDAR, SWISS, PROVOLONE AND CRUMBLED BLUE
Add bacon, fried egg, avocado,
caramelized onion, sauteed mushroom for \$1.50 each.

IMPOSSIBLE

\$11

Vegan patty with roasted red pepper
hummus, pickled red onions, spring
mix

MACKDADDY

\$12

Braised short rib, smoked gouda mac
and cheese, caramelized onions

PIER 19 BBQ

\$12

Blue cheese, grilled onion, Pier 19 IPA
bbq, bacon aioli

ENTREES

SERVED 5 PM-CLOSE

WILD MUSHROOM

\$14

RAGOUT

Seared wild mushrooms, house-made
marinara, pappardelle pasta,
parmesan

SMOKED CHICKEN

\$16

ORECCHIETTE

Spring Peas, asparagus, baby spinach,
smoked chicken breast, gorgonzola
creme, orecchiette pasta

STEAK FRITES

\$17

Seared 10 oz New York strip steak,
cracked peppercorn au jus, truffle
fries

6OZ. FILET

\$24

Grilled beef tenderloin filet, cabernet
shallot butter, creme fraiche mashed
Yukon gold potatoes

HONEY GLAZED SALMON

\$22

Honey glazed seared salmon fillet,
citrus farro, seasonal vegetables

LEMON HERB CHICKEN

\$15

Pan-seared chicken thigh, lemon herb
au jus, roasted seasonal vegetables,
roasted potatoes

BONE-IN KOREAN

\$20

SHORT RIBS

Garlic ginger grilled short ribs, creme
fraiche mashed Yukon gold potatoes,
season vegetables

12OZ. PORK CHOP

\$20

Maple glazed pork chop, butternut
squash ragout, creme fraiche mashed
Yukon gold potatoes

SIDES

FRIES

\$5

SWEET POTATO FRIES

\$5

ONION RINGS

\$5

SOUP DE JOUR

\$6

MEAT CHILI WITH BEANS

\$6

SMOKED GOUDA MAC AND CHEESE

\$5

BRUSSEL SPROUTS

\$6

TRUFFLE FRIES

\$6