



Menus

Ali Baba

Falafel Wrap plus one tasting - \$3.00

Falafel Wrap - \$2.00

Buffalo Wild Wings

Boneless or Traditional Wings

\$2.75 each / 5 per order

Choose from anyone of our 14 delicious sauces to have your wings spun in to create a different experience each time. An endless supply that can be ordered 5 at a time.....

Slammer Nation

\$2.00 a pair

You have your choice 2 per order of one our three different types of Slammers:

Pulled Pork, Chicken Tenders, & Cheeseburger

For your Pulled Pork we suggest any one of our BBQ sauce selections

Go crazy with your choice on our Chicken Tenders slammers

Chips, Wedges, or French Fries

0.99 per order you choose

Caffé Gelato

Serving Belgian Beer

Featuring Chimay White, Chimay Red and Chimay Blue, Duvel, Ommegang, Dogfish Head Black and Blue and Dogfish Head Red and White

Featured Appetizers:

Balsamic Honey Glazed Grilled figs w/ Pecorino Romano, Roasted Garlic Crostini, and a Baby Arugula Salad - \$12.00

House-made fresh mozzarella marinated with sundried tomato oil, crushed chili pepper and basil, sliced local heirloom tomatoes - \$11.00

Sautéed prosciutto di parma w/ shallots, wild mushrooms, roasted peppers and asparagus, with a Fontina cheese sauce and lightly gratineed - \$12.00

Grilled Veal Sausage with sherry vinaigrette, tossed summer greens, and roasted apples. Finished with crispy sweet onions - \$9.00

Entrees:

Lavender seasoned Rack of Wild Boar, carrot whipped potatoes, grilled zucchini ribbons and roasted egg plant. Finished with a balsamic marjoram jus - \$27.00

Grilled Confit of Pork Belly and a pair of caramelized sea scallops with lemon thyme blueberry gastrique, black pepper and lemon risotto, and summer green salads - \$24.00

Pan Roasted Spanish Mackerel dressed with tomato, olives, capers, lemon, rosemary and extra virgin olive oil. Served with chervil seasoned Jasmine rice and grilled asparagus – \$24.00

Bone-In Veal Strip Steak Florentine with whole roasted Garlic and Rosemary fire roasted Yukon potatoes, and Swiss chard gratine - \$27.00

Claymont Steak Shop

Prices not determined at time of printing – see restaurant for pricing.

Tapas- ½ orders of our signature dishes

Bread Dings or Zing Wings with hot sauce on the side

Beer battered onion rings

Jalapeno Poppers

Hot Sausage Sandwich- Fried onions, choice of mustard and cheese

Best food to pair with Erie Brewing Company's Signature Beers:

RAIL BENDER ALE: mini cheese steak pizza or cheese steak on Kaiser

PRESQUE ISLE PILSNER: mini spanakopita pizza

MAD ANTHONY APA: mini buffalo chicken cheese steak pizza

MISERY BAY IPA: pepper cheese steak on Kaiser

Cosi

Personal Pizzas - \$3.00

Cucina di Napoli

Assorted tapas menu – See restaurant for details.

Deer Park Tavern

Grog (Beer) - Braised Sausage & Sauerkraut - \$3.00

See restaurant for additional featured tapas!

Grotto Pizza

Plain Cheese slices of pizza - \$2.00 per slice

Specialty slices of pizza (Bakers Choice, Classic Margherita, Chicken Alfredo) - \$3.00 per slice

½ size Panini sandwiches. \$3.00

Pesto Chicken Panini- sliced chicken breast in pesto, caramelized onions, roasted red peppers, and artisan cheddar cheese

Italian Panini- prosciutto, Italian ham, fresh mozzarella, vine ripened tomato, and basil olive oil

Vegetable Panini- baby spinach, roasted red peppers, roasted portabello mushrooms, and artisan cheddar cheese

Home Grown Café

Tapas

Hot & Cold Shrimp Salad

A spicy, cold shrimp salad served with Serrano chiles, carrots,

Thai basil, cilantro, toasted peanut & a coconut curry drizzle.

Try this with tofu for a vegan option - \$9.00

Beer Recommendation: Namaste

Kebabs

Marinated lamb skewered with red peppers, red onion & cremini mushrooms.

Served over quinoa pilaf with lentils & currants. Topped with crispy sage - \$10.00

Beer Recommendation: Sah'Tea

Dessert

Red Velvet Cake

Housemade with black cherry icing & lemon verbena - \$6.00

Beer Recommendation: World Wide Stout

Iron Hill Brewery

Goat Cheese Toasts: sun dried tomatoes in olive oil, toasted almonds, fresh chives and balsamic syrup - \$4.95 tapas portion size / \$8.95 appetizer portion size

Ceviche Yucateco: steamed and chilled rock shrimp tossed with lime, orange, habanero, avocado, jicama and cilantro served on spiced plantain chip - \$5.95 tapas portion size / \$9.95 appetizer portion size

Smoked Pork Soft Taco: roasted bell peppers, sweet onions, sharp cheddar, monterey jack and chipotle lime crema - \$5.95

Kildare's Irish Pub

Sandwich Sliders: Available in three flavors - \$5.00

Pulled Pork Sliders -- Our Pork Shoulder is seasoned and slow cooked for twelve hours at 200 degrees, then hand pulled and mixed with our Whiskey BBQ sauce.

Burger Sliders -- a Kildare's menu staple, this is a miniature version of our Hereford beef patties.

Hot Roast Beef Sliders -- Thinly sliced roast beef cooked and served in a savory Au Jus with cheddar cheese and topped with Kildare's one-of-a-kind Horseradish Whipped Cream.

Miniature Shepherd's Pie -- Ground Hereford beef cooked with carrots and onions in a classic beef gravy, sherry, and other seasons. Topped with peas and mashed potatoes and finished with crispy onions - \$5.00

BFG Wings -- Baked, fried and grilled in a tangy whiskey glaze, our three step cooking process seals in moisture and caramelizes the wing sauce making these the best wings you will find! - \$5.00

Miniature Crab Cakes -- Two petit Crab Cakes served on field greens with an Herbed Tartar Sauce - \$5.00

Miniature Kriek-Infused Chocolate Cakes -- Based off of our Triple Layer Chocolate cake available on our dessert menu, this miniature version is made using the Boon Kriek Lambic beer featured for Food and Brew and garnished with fresh cherries - \$5.00

Klondike Kate's

Ahi Sashimi Tuna

Pepper Seared Ahi tuna sliced thin over juicy cucumbers with teriyaki sauce, wasabi, pickled ginger and scallions - \$10.95

General Taos Wings

Your choice of wings or boneless wings tossed with sweet and spicy glaze and broccoli florets served with Asian vegetable slaw - \$10.95

Tater Poppers

Classic Tater Tots fried golden brown served with an indulgent cheddar jalapeño dipping sauce - \$7.95

Coconut Shrimp

Coconut coated jumbo shrimp golden fried served with a homemade pineapple dipping sauce - \$9.95

Flank Steak Skewers

Skewered strips of flank steak grilled and served with a Port wine reduction - \$8.95

Eastern Shore Spring Rolls

Paper thin spring roll wraps filled with lump crab meat, scallions and snow peas fried crispy and served with a lime dipping sauce - \$10.95

Pat's Pizzeria & MVP Lounge

Caprese Salad \$8.99

(Tomato Slices topped with Mozz cheese, Red peppers, basil, olive oil, and balsamic glaze)

Sante Fe Chicken Salad \$8.99

(Tops our Spring mix with tomatoes, Corn, Black Beans, BBQ Chicken Strips. pepper jack cheese, and Ranch Dressing)

Baked Italian Trio \$9.99

(Ravioli, Stuffed Shells, and Lasagna baked with Mozzarella Cheese, served with Garlic Bread)

Ravioli a la Greco \$8.99

(Marinara sauce over Ravioli filled with Spinach, Chicken, and Feta Cheese)
Buffalo Chicken Pizza \$12.99

Georges White Pizza \$12.99
(Toppings are Ricotta Cheese, Tomatoes, and Broccoli)

20 Boneless Wings \$9.99
(Choose from Hot, Mild, or BBQ)

Pick 3 Dine in Sampler \$6.75
(Choose from Mozz sticks, Chicken Fingers, Jalapeno Poppers, Potato Skins, Calamari, Breaded Mushrooms)

Santa Fe Mexican Grill

Santa Fe Tapas Sampler - \$3.00
Sopito Tinga

Thick corn tortillas made from scratch topped with beans, cheese, sour cream, avocado, onions and cilantro with shredded beef.

Toston
Salty fried plantain (mojo de ajo optional)

Madura
Sweet plantain

Arepa
Homemade corn patties with cheese

Stone Balloon Winehouse

House Made Rabbit and Foie Gras Bratwurst with Apple Mustard - \$7.00

Artisan Cheese Plate - \$6.00

Beer Batter Funnel Cake with Victory Carmel - \$4.00

The Saigon Restaurant

\$6.00 tapas sampler includes:

Shrimp Toast
Dumplings
Garlic Bean Chicken
Edamame
Vietnamese Corn