

# MEADOWLARK BEER

Half Pint + Regular Pour

## YEAR ROUND BREWS

### HARVESTER

### CREAM ALE

Light bodied, smooth, and easy to drink, a nice introduction into the world of craft beer ABV:5.5%

### OLE GUS

### SCOTCH RYE WEE HEAVY

Robust caramel malt notes. This ale features a slight crispness married to subtle fruity esters from Edinburgh ale yeast. Dark ruby colored. ABV:7.0%

### BADLANDS

### EXTRA PALE ALE

A tangerine-gold ale, crisp with moderate bitterness and floral notes reminiscent of tropical fruit, lemons, and grapefruit. ABV:6.5%

### BLACK STEER'S TOOKUS OAT MALT STOUT

A velvety smooth stout made with malted oats and British ale yeast. Pitch black with coffee hints, and a cocoa finish. Easy drinking. ABV:5.5%

### TEDDY ROOSEVELT AMERICAN BAD ASS

### IMPERIAL WHEAT IPA

Brilliant gold topped with a mountainous white foam head. This IPA is smooth bodied with hop characteristics of pine and stone fruits, oak aging lends a vanilla or almond like flavor and aroma and smoothes out the beers bitterness and warmth. ABV:7.9%

## SIPSTER SERIES

### SUMMER DRESS WINTERSCARF

### SOUR TROPICAL FRUIT IPA

A session IPA, made with sour in the kettle, dry-hopped with El Dorado hops, and blended with pineapple concentrate - ABV:4.5%

## FRUITS & FIELDS SERIES

### SQUASHTOBERFEST OKTOBERFEST STYLE LAGER

German Munich malts, Bavarian lager yeast strains, and 150 lbs. of Australian Butter Squash. PROST! ABV:6.6%

### SNOWFLAKE

### GINGERBREAD ALE

Amber colored, brewed with molasses and ginger clove, and sweet cinnamon. A nice winter ale to warm the soul. ABV:6.3%

## CONSTELLATION SERIES

### ARGO

### BIERE DE GARDE

Belgian style beer meaning "beer to keep". Pours a brilliant dark ruby color, with a perfect amount of head over a medium body. A very complex beer with notes of toffee. ABV:8.0%

### DRACO

### AMERO-BELGIAN GRAND CRU

Amber orange with floral notes reminiscent of tropical fruits. Draco is a bold Simcoe IPA married to the wild, exotic nature of Belgian yeast. ABV:10.0%

## BEER FLIGHT / SAMPLERS

6 Beers / \$6.5



## APPETIZERS

### POUTINE

A Meadowlark twist on a Canadian classic. House cut french fries topped with delicious pork belly, white cheese curds and poutine gravy, garnished with green onions and parsley. 12.5

### BUFFALO SHRIMP

Hand breaded and fried, tossed in buffalo, and served with ranch or blue cheese dressing. 10

### MAC BITES

Smoked gouda cheese, macaroni noodles, battered and flash fried. Served with ranch for dipping. 8.5

### PROPER WINGS

Jumbo bone-in and breaded wings served with a side of buffalo ranch dressing. 11

### CALAMARI

Hand cut calamari, lightly floured and seasoned. With banana peppers and lemon aioli. 10.5

### CHEESY FRIED PICKLES

Hand rolled pickle spears, Havarti cheese, lightly fried, served with a side of secret sauce 8.5

### JUMBO SOFT PRETZEL

Oven baked jumbo pretzel, beer cheese fondue dipping sauce. 12.5

### CAMP FIRE NACHOS

Shredded cheese, fajita chicken, black beans, cilantro, avocado, pico de gallo, and lime crem fresh. 12

## HOUSE MADE SOUP

**KNOEPHLA** cup 4.5

**TOMATO BISQUE** cup 4

## CATERING & BANQUETS

Let us work hard so you don't have to.

Ask to speak to our manager on duty about our banquet space or catering needs, we would be happy to work with you.

**Email:** meadowlarkph@shooterhospitality.com

## CRAFT BEER TO-GO

Take home a Meadowlark Beer

**32oz BOSTON GROWLER** Price vary

**64oz GROWLER** Price vary

**32oz CROWLER** Canned to order, in house

## GUEST TAPS

Ask your server which beer is bunking with us this week.

## BEER-TAILS

**SWEET SHANDY** Harvester with a perfect blend of lemonade

**CASCADIAN DARK ALE** Tim's perfect blend of Badlands XPA and our Black Steer's Tookus

**BLOODY MARY** Tomato juice, and our bloody mary mix, garnished with goodies.

## SANGRIA

\$6

House made fresh daily. Amazingly refreshing.

## WINE

**HOUSE CHARDONNAY** \$5

**CHARLES SMITH RIESLING** \$7.5 / 29

**BOUCHON CHARDONNAY** \$25

**RIFF PINOT GRIGIO** \$24

**D'AQUINO MOSCATO** \$28

**HOUSE MERLOT** \$5

**HOUSE CABERNET SAUVIGNON** \$5

**SEAN MINOR PINOT NOIR** \$28

**CAYMUS CABERNET SAUVIGNON** \$98

**JOSEPH PHELPS CABERNET** \$105

# MEADOWLARK

## PUBLIC HOUSE

### HOUSE FAVORITES

**BAJA FISH TACOS** Beer battered with flour tortillas, house made black bean salsa, pico de gallo, queso fresco 12.5

**PORK BELLY TACOS** BBQ'd pork belly, black bean salsa, and cole slaw 12

**SPAETZLE MAC & CHEESE** House made southern mac & cheese sauce, German style spaetzle dough, chopped bacon, caramelized onion, & house made breadcrumbs. Served with garlic bread. 19 **Add Andouille Sausage +2.5**

**CHICKEN ALFREDO** Cavatappi pasta tossed in our creamy alfredo sauce, with grilled chicken, diced tomatoes, and served with garlic bread. 16

**SHRIMP & SAUSAGE CAJUN ALFREDO** Cajun seasoned alfredo cream sauce, tossed with Andouille sausage, shrimp, bell peppers, & onions, with cavatappi pasta. Served with garlic bread. 19.5

### SALADS

**House Vinaigrette Buttermilk Ranch Blue Cheese  
Homemade French 1000 Island Caesar**

**COBB** Crisp, grilled chicken, bacon, avocado, hard boiled egg, tomato, bleu cheese crumbles, choice of dressing 11

**BREW-HOUSE SALAD** Crisp greens, peppadews, black olives, red onion, cucumbers, and cheese. 7.5 lg / 4 sm  
**Chicken Breast +3.5 Shrimp Skewer +5 Steak Tips +5**

**STEAK CAESAR** Grilled flat iron steak, tomatoes, Caesar dressing, romaine lettuce 14

**GRILLED SHRIMP & VEGETABLE SALAD** Grilled shrimp, spring mix, balsamic vinaigrette dressing, grilled squash, asparagus, tomato, caramelized onion, balsamic reduction 14

### PUBLIC HOUSE ENTRÉES

**NY STRIP STEAK** Choice grade strip steak served with choice of side and fresh asparagus. 24

**EYE OF PRIME** Slow cooked 12oz prime rib, served with mashed potatoes, vegetable, au jus, and a side of fresh horseradish. 28 *served after 4:30*

**FLAT IRON** Choice grade flame grilled flat iron steak, one of the most tender cuts of beef. Lightly seasoned and served with asparagus & choice of side. 18

**STEAK ACCOMPANIMENTS**  
grilled shrimp +5 sautéed onion +1 mushrooms +1.5

**PUB HOUSE POT PIE** House made creamy chicken pot pie mixture, with a flaky pastry crust. 11.5

**JAEGER SCHNITZEL** Traditional German dish that means "hunter's cutlet." Ours is made from a tender pork cutlet hand breaded, country gravy, button mushrooms, bacon, all with a side a German spaetzle dough. 20

**RAVIOLI POMODORO** Traditional ricotta cheese & spinach filled ravioli tossed in our house made basil, garlic, and tomato sauce. Served with garlic bread. 12.5

**SHRIMP SCAMPI** Sautéed shrimp in a creamy garlic butter sauce and wine tossed with angel hair pasta. Served with garlic bread 19.5

**LEMON PEPPER TROUT** Skin on trout fillet seasoned with lemon pepper and butter. Served with asparagus and rice. 18

### HAND CRAFTED BURGERS

Served with choice of side

**Cheese Choices: American, Havarti, Pepper Jack**

**B.Y.O. BURGER** Hand rolled choice beef patty, choice of cheese with lettuce, tomato & onion on a toasted ciabatta bun. 11  
**thick cut bacon 1.5** **fried egg +1** **Extra Patty +3.5**  
**sautéed onion +1** **avocado 1.25** **mayo +.5**  
**special sauce .75** **bleu cheese +.75**

**BURGER REBELLION** hand rolled choice beef patty, perfectly smashed, grilled ham, bacon, fried egg, American cheese, lettuce, tomato, pickle, ciabatta bun. 13

### SANDWICHES

Served with choice of side

**FRENCH DIP SUPREME** Thin sliced prime rib, with creamy Havarti cheese & caramelized onions on a toasted roll. Served with au jus 13

**PASTRAMI & BRAT SAMMY** Sliced pastrami, grilled bratwurst, Havarti cheese, zesty mayo, and a pickle on a toasted ciabatta bun. 12 **add fried egg +1**

**PHILLY GRILLED CHEESE** shaved prime rib, melted cheese, bell peppers, and onions, on toasted sourdough. 13

**GRILLED HAM & CHEESE REVIVAL** Thin sliced ham, American & Havarti cheese, toasted sourdough bread served with tomato bisque for dipping. 12

**FRIED CHICKEN B.L.T.** Buttermilk fried chicken, bacon, lettuce, tomato, and mayo, on a telera roll. 12

**BISTRO CHICKEN** Chicken breast, Havarti cheese, zesty aioli, balsamic drizzle, lettuce, tomato, ciabatta bun. 11.5

**PORKY PORK** Seasoned pork loin, pork belly, cilantro slaw, queso fresco, and avocado chipotle aioli on a telera roll. 12

**OPEN FACED BLACKENED PRIME** Grilled sourdough, 7oz blackened prime rib, mashed potatoes, side of brown gravy. 16

### SIDES

HOUSE CUT FRIES

TATER TOTS

GRILLED ASPARAGUS

SAUTÉED VEGGIES

MASHED POTATOES & GRAVY

HOUSE SALAD

KNOEPHLA SOUP

TOMATO BISQUE

SPAETZLE MAC & CHEESE +3.5