



Starters

MEGA PRETZEL & HOUSE BEER CHEESE

A soft and steamy Bavarian pretzel served with our house made beer cheese. \$8.5

NAKED OR LOADED FRIES

A half pound of fried potato heaven. We'll load them up like our ghost pepper nachos if you think you can handle it! Naked - \$5 Loaded - \$7

DOC G'S WINGS

Six beauties to an order. \$5
Add blue cheese and celery for \$1
Sauces: Spicy Plum, Sweet Thai
Chili, Bourbon Glazed, Hot, and Mild

LOADED NACHOS

Tortilla chips, shredded ghost pepper cheese or white queso, onions, green peppers, guacamole, fresh salsa and sour cream. Loaded - \$7
Ghost Pepper - \$9 Add Chili - \$2 Add Chicken - \$3

SHRIMP & CRAB CHEESE DIP

Real crab and shrimp with Italian cheeses and zesty spices. Served with fresh tortilla chips. \$8.5
Substitute our Mega pretzel for \$3

FRIED GREEN TOMATOES WITH ORANGE BLOSSOM MUSTARD SAUCE

A Served with blue cheese crumbles and our house made Orange Blossom Mustard sauce \$8

FRESH FRIED CHIPS

Thinly sliced and fried to perfection. \$5

FRIED PICKLE SPEARS

A southern classic brought to PA and served with ranch \$6

HOUSE MADE EGGROLLS

Yep, we make 'em from scratch right here in our kitchen. Ask your server for the variety of the day \$6

Salad Anyone?

Our Entrée Salads are made fresh with only the finest produce available.

BEEF TENDERLOIN SALAD*

Grilled beef tenderloin atop fresh field greens with cucumber, tomato, carrot, onion, golden fries and cheddar jack cheese. \$13

STRAWBERRY CHICKEN SALAD

A summertime treat! A grilled chicken salad served over garden greens, blue cheese and strawberries. \$12

ALL NATURAL GRILLED CHICKEN SALAD

Fresh all natural grilled PA chicken breast paired with fresh field greens, tomato, cucumber, onion, carrot, golden fries and cheddar jack cheese. \$12
Change it up with any of our wing sauces on your chicken for \$1

GARDEN SIDE SALAD

With choice of dressing. \$5.5

* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of foodborne illness.



Beef & Bun

Our handcrafted burgers feature USDA Prime Angus ground beef and are prepared to order. All burgers are topped with lettuce, tomato, and pickles served with fresh cut chips. Upgrade to fresh cut fries for \$1 or side garden salad for \$2

KAWABUNGA BURGER*

A jerk seasoned prime beef patty is perfectly cooked and topped with fresh pineapple salsa and ghost pepper cheese. \$12

SMOKEHOUSE BURGER*

A fresh 8 oz beef patty topped with beer battered onion rings, cheddar cheese, smoky bacon, spicy BBQ sauce and served on Texas toast. \$12

PATTY MELT*

Oh Doc, you did it this time. An American cheeseburger with caramelized onions and Thousand Island served on Texas toast. \$10.5

SOUTHWEST BLACK BEAN BURGER*

For the adventurous or vegetarians, this burger is sure to please with guacamole, sour cream and salsa drizzled on top. A taste of the Alamo here in DuBois. \$10

BUILD YOUR OWN BURGER: ½ Pound Burger..\$9 *
Includes cheese (American, Cheddar, Swiss, Mozzarella)

Add Ghost Pepper cheese, blue cheese, salsa, grilled onion, mushrooms. \$11
Bacon \$1 extra

Signature Sandwiches

*Which one is your favorite? All sandwiches served with fresh fried chips.
Upgrade to fresh cut fries for \$1 or side garden salad for \$2*

THE RED DRAGON

Bound to be a classic! An all-natural grilled chicken breast topped with roasted red peppers, aged white cheddar cheese, drizzled with a balsamic reduction. \$10

CRAB CAKE SANDWICH

A classic lump crab meat sandwich served with lettuce and tomato on a buttery hard roll. \$10.5

PHILLY CHEESE STEAK*

Shaved steak on a toasted sub roll wit' peppers, onion and white queso. Philly never seemed so close. \$10

PITTSBURGH PULLED PORK

Smoked pulled pork on a buttery hard roll with fresh lettuce, tomato, spicy BBQ sauce, V&O slaw, golden French fries and crisp dill slices topped with cheddar cheese. \$10

THE MALTY MUSHROOM

A fresh portabella mushroom cap with caramelized onions and blue cheese crumbles glazed in our hardwood stout served on a crisp roll. \$10

BIG ASS FISH SANDWICH

A crispy beer battered haddock served on a toasted roll with fresh lettuce, tomato and house tartar. \$10

* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of foodborne illness.

Gourmet Pizza's

Our 9" pizza crusts are hand crafted from ingredients right out of our own brewery and perfect for one person!

PHILLY CHEESESTEAK

Doc's favorite...the name says it all! \$7

MAKE YOUR OWN PIZZA

You pick the toppings, we make it for ya! \$5

Topping \$1 - pepperoni, bacon, sausage, pork, chicken.

Toppings \$.50 - mushrooms, peppers, onions, pineapple.



Beverages

WE PROUDLY SERVE COCA-COLA PRODUCTS

Coke, Diet Coke, Cherry Coke, Sprite, Hi-C Fruit Punch, Barq's Root Beer, Lemonade, and Gold Peak Teas - \$3

Coffee / White Milk - \$2

Ask your server to see our beer, wine and specialty liquor drink selections.

Just Desserts

You know you have room!

PEANUT BUTTER EXPLOSION CAKE

Moist chocolate genoise, velvety peanut butter mousse, garnished with brownie bits. \$7

SALTED CARAMEL PRETZEL BROWNIE

A warm gourmet salted caramel brownie drizzled with salted caramel and dark chocolate on a unique chocolate covered pretzel crust. Served ala mode. \$6.5

2 SCOOPS
VANILLA BEAN ICE CREAM \$4

TODAY'S DESSERT FEATURE
Ask your server for our special dessert selection.

** Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of foodborne illness.*



Entrees

All Entrees available daily after 4:00 pm
All dinners are served with a house salad and handcrafted bread.

SEAFOOD

CRAB CAKE DINNER

Two hearty portions of our hand made lump crab cakes seasoned to perfection served with your choice of potato and the vegetable of the day. \$18

HADDOCK DINNER*

Fresh haddock prepared to your liking served with your choice of potato and vegetable of the day. \$15
Choose from the options below:

Baked Cheddar Pretzel

Fresh haddock encrusted with a crisp pretzel cheddar topping

Beer Battered

Battered with our very own 3rd Ward Red

BEEF

DOC-MONICO GRILLE*

12 oz ribeye, marinated and grilled to your liking served with your choice of potato and the vegetable of the day. \$22

CHICKEN

KAWABUNGA CHICKEN

All natural chicken breast cooked to juicy perfection then topped with fresh pineapple salsa and ghost pepper cheese served with your choice of potato and the vegetable of the day. \$15

CHICKEN KRISTI

Our Chef's signature dish. Breaded and seasoned chicken breast topped with julienne smoked ham and cheese, paired with our very own G-Wiser cream sauce served with your choice of potato and the vegetable of the day. \$17

CHICKEN TENDER BASKET

Traditional chicken fingers served with fries and your choice of sauce. \$12.5



* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of foodborne illness.

