



Starters

DUCK WINGS

Yep, we love 'em and we think you will too.
Spicy Plum, Sweet Thai Chili or Bourbon glazed. \$9

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

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

HOUSE MADE EGGROLLS

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

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

POUTINE

Uh Huh! Crispy fries with melted cheddar
curds in savory poutine gravy. \$7.5

FRESH FRIED CHIPS

Thinly sliced and fried to perfection. \$5

FRIED PICKLE SPEARS

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

BUFFALO CHICKEN DIP

Spicy house made buffalo chicken dip
guaranteed to tickle your taste buds. \$7

SOUP / CHILI

Check with your server for today's
featured soup. 10 oz Bowl - \$5

Salad Anyone?

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

TUSCAN CHICKEN CAESAR

Crisp romaine with our Tuscan Caesar dressing,
parmesan and romano cheeses, garlic croutons
and your choice of PA natural chicken breast. \$11

SPINACH SALAD

Dark leafy greens, eggs, bacon, hot mustard dressing;
a real Coumadin Crusher! \$9 Add chicken \$3

STRAWBERRY CHICKEN SALAD

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

PITTSBURGH STYLE SALAD

Fresh field greens, tomato, cucumber, onion, carrot,
golden fries and cheddar jack cheese.
Topped with grilled beef tenderloin* \$13
Topped with an all natural grilled PA chicken breast \$12
Change it up with any of our wing sauces
on your chicken for \$1


SUMMER CUCUMBER, TOMATO AND MOZZARELLA SALAD

The name describes it all, tossed in a Balsamic
dressing. \$11

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

CHEESEBURGER*

1/2 pound of prime topped with melted cheese on a buttery hard roll. Choose; American, mozzarella, swiss or cheddar. \$9.5

MOODY BLUE BURGER*

Sauteed onion on our signature beef patty topped with smoked blue cheese. \$11

BARNYARD BURGER*

Three sandwiches in one! How high can you pile beef, chicken and pork? Keep stacking my friend! \$15

KAWABUNGA BURGER*

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

FRIED GREEN TOMATO BURGER ON JALAPENO CORNBREAD*

Spice up your life with an unusual blend of fried green tomatoes and mozzarella cheese. \$14

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

ALPINE SWISS BURGER*

Our signature beef patty topped with sauteed portabellas and melted swiss cheese. \$11

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

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

PHILLY CHEESE STEAK*

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

MEATBALL AMOROSO

A baked sub roll with our Italian meatballs, zesty marinara and gooey mozzarella cheese. \$10

CRAB CAKE SANDWICH

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

RUEBEN

A classic New Yorker brought to West Long Avenue. \$11

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

KRISTI CLUB

A New York style crispy chicken club sandwich with smoked ham, cheese and our own DuBois Blonde creme sauce...Big City taste right here in downtown DuBois! \$11.5

BIG ASS FISH SANDWICH

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

FRIED GREEN TOMATO BLT

Not your mama's BLT. Served on jalapeno cornbread. \$12.5

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Gourmet Pizza's

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

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.

PHILLY CHEESESTEAK

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

BLACK AND BLUE

Steak, blue cheese and red onions. \$8

CHICKEN BACON RANCH

Chicken, bacon, Ranch. Boom! \$7



Beverages

WE PROUDLY SERVE COCA-COLA PRODUCTS

Coke, Diet Coke, Coke Zero, 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!

DOC G'S HARDWOOD STOUT FLOAT

Our signature hardwood stout with a scoop of ice cream in a frosted glass! \$6

PEANUT BUTTER EXPLOSION CAKE

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

2 SCOOPS

VANILLA BEAN ICE CREAM \$4

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

TODAY'S DESSERT FEATURE

Ask your server for our special dessert selection.

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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

Parmesan Herb Crusted

Fresh haddock baked and encrusted with Parmesan cheese and italian herbs.

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

PUB STEAK*

A tender 8 oz portion of beef, cooked to perfection according to your liking served with your choice of potato and the vegetable of the day. \$20

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 DuBois Blonde creme 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

PASTA

DOC'S GARDEN PASTA

Flame roasted veggies are paired with linguine pasta and our house made DuBois Blonde Creme Sauce. \$12

CHICKEN PARMESAN

Two succulent pieces of all natural chicken, marinara and mozzarella cheese served over linguine pasta for a unique take on this classic dish. \$15.5

PASTA & MEATBALLS

Our Italian meatballs are served with marinara and gooey mozzarella cheese over linguine pasta. \$13.5



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