Small Plates

**Bangers in a Blanket** 9
Scottish Bangers filled with wine pickled onions & wrapped in light pastry

**Chips** 6
Traditional hand cut chips. Add ALE CHEESE or CURRIED GRAVY 3

**Generous Greens Salad** 7
Mixed greens, vegetables, and choice of dressings. Add GRILLED CHICKEN or SHRIMP 5

**Irish Poutine** 8
Hand cut chips, topped with bone broth gravy, aged Irish cheddar, & house brined corned beef

**Scotch Egg** 8
Boiled egg wrapped in breaded & seasoned pork, served with honey mustard on a petite salad

**Wenberg Scallops** 14
Pan seared sea scallops in our original Wenberg sauce, with house baked soda bread

**Wings** 8 for 11 / 24 for 30
Your choice of Laphroaig braised BBQ, Spicy Rigo sauce or Cajun dry rub

Large Plates

**Colorado Bangers & Mash** 17
Wild Boar, apricot & cranberry sausages over house mash, bone broth gravy & almonds

**Fish -n- Chips** 16
Our multiple award winning recipe. Wild caught cod fillets hand dipped in a light & crunchy beer batter, served with our hand cut chips & a side of bacon peas

**Highland Cattle Burger or Grilled Chicken Sandwich** 15
Half pound Highland cattle patty or grilled chicken breast, topped with white wine pickled onion, lettuce, tomato & cheddar or swiss. Add: BACON, SAUTÉED MUSHROOMS or HOUSE JALAPENO CREAM CHEESE 1.50 ea

**Lemon Rosemary Chicken** 16
Juicy chicken breast, seasoned with lemon & rosemary, served with sautéed veggies & basmati

**Savory Pie of the Day** 20.lg / 14.sm
Ask your server for today’s original creation

**Scottish Bangers & Mash** 17
Scottish style sausage & our house mash, topped with red wine onion gravy

**Seafood Wenberg** 24
Creamy lobster sauce over seared sea scallops, shrimp, Alaskan cod & just the right amount of heat. Served with Basmati or Shepherd’s style (topped with mash and cheese)

**Shepherd’s Pie** 18
Savory ground lamb with onions, carrots & sweet peas, topped with mash & aged cheddar

**Signature Reuben Sandwich** 16
Twelve day house brined corned beef, sauerkraut, swiss, 1000 island dressing, served on grilled rye bread

**Suntory Salmon Salad** 16
Suntory whisky teriyaki glazed salmon, greens, seasonal vegetables, berries, topped with poached ginger & a side of vinaigrette

**Veggie Tikka Masala** 14
Freshly sautéed vegetables, tikka masala curry, & served with basmati
Add: GRILLED CHICKEN or SHRIMP 5

Sides

Substitute a side of chips or mash for no extra charge

**Bacon Peas** 4
**Broccoli** 4
**House Baked Soda Bread** 4
**Mash & Gravy** 4
**Sautéed Vegetables** 4
**Side Salad** 4
## Ales, Lagers & Ciders

### Draughts
- **Aspall Cyder (8oz)** 6
- **Guinness Irish Stout (Nitro)** 7
- **Old Speckled Hen Pale Ale (Nitro)** 7
- **Paulaner Hefe-Weizen** 7
- **Tivoli Bohemian Girl Pilsner** 6
- **Rotating IPA** 7
- **2 Rotating Craft Taps** Ask your server

### Bottles & Cans (Ales and Lagers)
- **Belhaven** Scottish Ale (15oz) - 5.2% Scotland 8
- **Chimay White** - 8% Belgium 12
- **Delirium Tremens** Strong Pale Ale (17oz) - 8.5% Belgium 10
- **Full Sail Session** Lager - 5.1% United States 5
- **Fuller's Extra Special Bitter** - 5% England 7
- **Fuller's London Pride Bitter** - 4.7% England 7
- **Harviestoun** Old Engine Oil Porter - 6% Scotland 10
- **Innis & Gunn** Rum Barrel Aged Red Ale - 6.8% Scotland 8
- **La Trappe Quadrupe**l - 10% Belgium 12
- **McChouffe** Strong Dark Ale - 8% Belgium 8
- **Samuel Smith's Chocolate Stout** - 5% England 8
- **Samuel Smith's India Ale** - 5% England 8
- **Samuel Smith's Taddy Porter** - 5% England 8
- **Ska Modus Hoperandi IPA** - 6.8% United States 6
- **Skullsplitter** Wee Heavy Scotch Ale - 8.5% Scotland 9
- **Smithwick's Red Ale** - 4.5% Ireland 7

### Bottles & Cans (Ciders, Hard Seltzers & Ginger Beer)
- **Crabbies Ginger Beer** - 4.8% Scotland 8
- **Stem Off Dry Cider** - 5.8% Colorado 6
- **Stem Raspberry Cider** - 6.7% Colorado 6
- **Upslope Snowmelt** Juniper Lime Hard Seltzer - 5% Colorado 5

## Wine

### House Wine By The Glass 7
- **Red** - Cabernet Sauvignon, Pinot Noir, Red Blend
- **White** - Chardonnay, Riesling, Rosé

### Robert Mondavi Whiskey Barrel Aged Wines 9-G 34-B
- **Bourbon Barrel Cabernet**
- **Rye Barrel Red Blend**
- **Bourbon Barrel Chardonnay**

### Bubbly
- **Zonin Prosecco** (Split) 10

### Red Wine By The Bottle
- **San Elias** Carménère - Chile 28
- **Albamar** Pinot Noir - Chile 28
- **Heavyweight** Cabernet Sauvignon - California 32

### White Wine By The Bottle
- **Dante** Chardonnay - California 28
- **Kono Sauvignon Blanc** - New Zealand 32
- **Ornato** Pinot Grigio - Italy 28

## Cocktails

### Traditions
- **Aviation** - Boodles Gin, Creme De Violette, Luxardo, Lemon Juice 10
- **Boulevardier** - Knob Creek Rye, Campari, Sweet Vermouth 12
- **Bramble** - Boodles Gin, Creme De Mure, Simple, Lemon Juice 12
- **Dark & Stormy** - Ginger Beer, Lime, Plantation OFTD Dark Rum Float 10
- **Manhattan** - Four Roses Bourbon, Sweet Vermouth, Bitters 12
- **Martinez** - Old Raj Gin, Sweet Vermouth, Luxardo, Bitters 12
- **Moscow Mule** - Wheatley Vodka, Ginger Beer, Lime 10
- **Negroni** - Miles Gin, Bruto Americano, Sweet Vermouth 10
- **Old Fashioned** - Weller Burns Select Single Barrel Bourbon, Sugar, Bitters, Orange 10
- **Pimm's Cup** - Boodles Gin, Pimm's, Ginger Beer, Lime, Cucumber 12
- **Pisco Sour** - Pisco, Lime Juice, Simple, Egg White 10
- **Sloe Gin Fizz** - Sloe Gin, Lemon Juice, Simple, Club Soda 10
- **Sazerac** - Old Overholt Bonded Rye, Sugar, Peychaud's, Absinthe Rinse 12
- **Vieux Carre** - Old Overholt Bonded Rye, Cognac, Sweet Vermouth, Benedictine, Peychaud's 12