

SIGNATURE SANDWICHES

Comes with Choice of Fancy Side

Porkstrami & Pretzel - \$17

Our Signature Cured Pork, Mayo, Havarti Cheese, Beer Mustard, Scratch Made Pretzel Roll, House Crafted Dill Pickle Spear

Root Beer Pulled Pork - \$17

Slow Cooked Root Beer Infused Pork, Mayo, Root Beer BBQ, Sweet & Sour Slaw, Bolillo Roll, House Crafted Dill Pickle Spear

Beer Mustard Belly Bahn Mi - \$17

Five Spice House Cured Pork Belly, Mayo, House Crafted Honey Babies Beer Mustard, Pickled Carrot, Red Radish, Jalapeno & Cucumber Slaw, Mae Ploy, Fresh Baked Bolillo Roll

The Luau - \$17

Our Signature Cured Pork, Mayo, Havarti Cheese, Grilled Pineapple, Chili Garlic BBQ Sauce, Scratch Made Pretzel Roll

Phillthy Fix - \$17

Our Signature Cured Pork, Mayo, Cream Cheese, Grilled Sweet Onions & Bell Peppers, Hot Waxed Peppers, House Made Dill Pickle Spear Fresh Baked Bolillo Roll

Swine Dive - \$17

Our Version of the French Dip - Porkstrami, Horseradish Aioli, Havarti Cheese, Fresh Baked Bolillo Roll, House Made Dill Pickle Spear, Beef Jus

Pepper Jacked Club - \$16

Thick Sliced Turkey, Honey Pepper Bacon, Pepper Jack Cheese, Bacon Mayo, Spring Mix on Scratch Made Focaccia

Basic Chick - \$16

Grilled Chicken, Havarti Cheese, Buttermilk Sauce, Avocado, Spring Mix, House Made Bolillo Roll

Angry Bleubird - \$16

Grilled Chicken, Sonoma Pepper Jack, Organic Greens, Our Signature Bleubird Sauce, Sriracha, House Made Bolillo Roll

Big Fat Grilled Cheese - \$11

Scratch Made Focaccia, With Cheddar, Pepper Jack & Havarti **(Want it Vegan?! \$12)**

Slaw Dog - \$11

Miller's 100% Angus Beef Hot Dog, Yellow Mustard, Sweet & Sour Slaw, Fresh Baked Bolillo Roll

Lobster Club Roll - \$28

Wild Caught Lobster, Garlic-Herb Aioli, Honey Pepper Bacon, Tomato, Spring Mix, Fresh Baked Bolillo Roll

FANCY SIDES

Red Pepper Chipotle Mac - \$5/8oz - \$9/16oz

Monterey & Cream Cheese Mac, Roasted Red Peppers, Chipotle in Adobo, Butter Toasted Panko & Cilantro Crunchies

Fix All Fries - \$6/Basket

Shoe String French Fries with our Signature Fix-All Seasoning

Fixed Potato Salad - \$5/8oz - \$9/16oz

Home Made Potato Salad with Organic Hard-Boiled Egg, Apple Wood Smoked Bacon & all the Fixin's

Sweet & Sour Slaw - \$4/8oz - \$7/16oz

Old Skool Style Oil & Vinegar Slaw



Mixed Greens Small Side Salad - \$5

Baby Greens & Romaine Mix, Fresh Veggies, Choice of Balsamic, Bleubird, Chipotle, or Buttermilk Sauce

DRINKS

Canned Sodas:

\$2.00

Pepsi

Diet Pepsi

Dr. Pepper

Mug Root Beer

Mountain Dew

Mug Root Beer

Wanderoast Cold Brew

\$4.00

House Iced Tea

\$3.00

Gatorade

\$2.00

Bottled Water

\$1.00

SOUP & SALADS

Soup of the Day - \$5/8oz - \$9/16oz

Tomato Bisque -

Slow Roasted Local Tomatoes, Freshly Grated
Parmesan & Toasted House-Made Focaccia

Fixed Greens - \$9 /Add Chicken Breast - \$14

Mixed Greens, Fresh Local Veggies, Scratch Made
Focaccia, Choice of Balsamic, Bleu, or Buttermilk
Sauce

Food Fix Caesar - \$10 /Add Chicken Breast - \$15

Romaine Lettuce, Focaccia Croutons, Family Recipe
Caesar Dressing, Fresh Shaved Parmesan, Scratch
Made Focaccia

El Hefe Salad - \$15

Mixed Greens, Sous Vide Chicken Breast, Shredded
Sonoma Pepper Jack, Organic Black Beans, Cherry
Tomatoes, Red Onion, Avocado, Fried Corn Chips,
Chipotle Sauce, Scratch Made Focaccia

Killer Kobb Salad - \$15

Mixed Greens, Sous Vide Chicken Breast, Sharp
Cheddar, Apple Wood Smoked Bacon, Organic Hard-
Boiled Egg, Cherry Tomatoes, Avocado, Scratch
Made Focaccia, Choice of Balsamic, Bleu, Buttermilk
or Chipotle Sauce

Hand Crafted Pickles & Preserves

Everything Made Right Here!

Ready To Go in our Deli Case

Pint \$5 / Quart \$9

Dill Pickle Slices

Dill Pickle Spears

“Taco Truck” Pickled Jalapenos

Habanero Dill Pickle Slices

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

FOOD WITH FRIENDS

Hummus de San Martin- \$15

House Made California Chili Harissa Hummus,
Lime Chimichurri, Castelvetrano Olives,
Cucumber, Fresh Fried Pita

Pulled Pork Bahn Mi Nachos - \$15

Fried Wonton Chips, Slow Cooked Root Beer Pulled
Pork, Bahn Mi Slaw, Sriracha Aioli, Mae Ploy,
Chopped Scallions, Tomato & Cilantro

The Plank - \$24

Levoni Coppa Stagionata, Salame San Gennaro,
Finocchio, Rovagnati Mortadella, Castelvetrano
Olives, Pecorino Toscano, Asiago Fresca, House-
Toasted Focaccia

St. Luis Pig Wings - \$23 Half Rack

Half Rack of Chicken Fried Saint Louis Ribs, House
Made Sweet Chili Garlic BBQ Sauce, Mixed Greens &
Pickled Carrots

Poke Nachos - \$17*

Poke Marinated Yellowfin Tuna, Fried Wonton
Chips, Bahn Mi Slaw, Sriracha Aioli, Mae Ploy,
Chopped Scallions, Tomato & Cilantro, Sesame
Seeds

Rattlesnake Fries - \$14

Southwest Seasoned Shoe String Fries, Pepper Jack
Cheese, Black Beans, Chipotle Sauce, Crème,
Tomatoes, Cilantro & Green Onions, House Crafted
“Taco Truck” Pickled Jalapeños

Philly Fries - \$16

Signature Cured Porkstrami, Cream Cheese,
Pepperoncini, Grilled Sweet Onions & Bell Peppers,
Monterey Jack, Shoe String Fries