PUBLIC

PUB BITES

Pretzel Bites 14

Served with Kölsch beer cheese and Hop Dealer IPA jalapeño honey mustard.

Buzzed and Smoked Wings 15 **ONE SAUCE TO TOSS:** Hop Dealer IPA buffalo or Indecision Ale BBQ.

ONE SAUCE TO DIP (1.25): Buttermilk Ranch or Bleu Cheese.

Garlic Cheese Bread 14

House-made Kölsch beer dough topped with parmesan garlic sauce, Italian seasoning, and our special houseblended cheese. Served with poblano ranch.

Sprout About It (GF) 12 Brussels sprouts with bacon, red onion, and maple dijon balsamic sauce

Nacho Average Nachos 12

Shredded colby jack, pineapple salsa, Kölsch beer cheese, sour cream, and cilantro. ADD SMOKED CHICKEN (4) OR BEEF BRISKET (6)

Loaded Potato Skins 12

Crispy fried potato skins topped with Kölsch beer cheese, applewood smoked bacon, and green onions.

Texas Twinkies 14

Bacon-wrapped jalapeños stuffed with beef brisket and cream cheese. Dipped in Indecision Ale BBQ sauce and smoked.

Quesapita 12

Shredded Colby jack, and Kölsch beer cheese in a toasted pita bread served with pineapple salsa and sour cream.

ADD SMOKED CHICKEN \$4 ADD BEEF BRISKET \$6 ADD AVOCADO \$3

LADLES & LEAVES

House-made salad dressing choices: Bleu Cheese, Buttermilk Ranch, Champagne Vinaigrette, Maple Dijon Balsamic, Southwest, Smoky Chipotle BBQ Ranch, , or Thousand Island.

Add Chicken (4) Add Grilled Shrimp (8)

Soup of the Day Cup (5) Bowl (7)

White Chicken Chili Cup (5) Bowl (7) A Public House classic! Seasoned chicken, roasted garlic, red peppers, green chiles, and cream. Topped with shredded cheese and tortilla strips.

Public House Salad Small (8) Large (12) (GF) Local mixed greens, cucumbers, red onions, cherry tomatoes, and feta cheese crumbles.

Quinoa Bowl 15

Roasted sweet potato, Brussels sprouts, red onion, bacon, apples, quinoa, and pepitas. Tossed in maple dijon balsamic dressing.

Smoky Mountain 16

Local mixed greens, applewood smoked bacon, roasted red peppers, charred corn, smoked gouda, avocado, and crispy fried onions. RECOMMENDED WITH SMOKY CHIPOTLE BBQ RANCH DRESSING

Strawberry Spinach 15

Strawberries, baby spinach, feta cheese, candied pecans, and pickled onions. RECOMMENDED WITH CHAMPAGNE VINAIGRETTE DRESSING.

Fiesta Greens 15

Local mixed greens, charred corn, black beans, red onion, cherry tomatoes, avocado, Colby Jack cheese, and tortilla strips. RECOMMENDED WITH SOUTHWEST DRESSING

MAINS

Served with kettle chips and pickle spear. Substitute french fries (3) Substitute a Beyond Burger (2) Substitute a gluten-free bun (2) Add a side house salad (4) or House-made potato salad (4)

Kölsch Beer Cheese Mac 14 HOUSE SPECIALTY Cavatappi pasta and Kölsch beer cheese. Topped with chorizo breadcrumbs. ADD CHICKEN (4) BACON (4) BEEF BRISKET (6)

'Cluckin' Good Tenders 16

Lightly breaded chicken tenderloins. Served with French fries, and choice of buttermilk ranch or Indecision Ale BBQ sauce.

Brewmaster Burger 16

Short rib, sirloin, and Black Angus blend topped with Kölsch beer cheese, bacon, and crispy onions. Served on a pretzel bun.

Olive Burger 16

Short rib, sirloin, and Black Angus blend topped with Swiss cheese and green olive sauce. Served on a brioche bun.

Horseradish Peppercorn Burger 16

Short rib, sirloin, and Black Angus blend topped with pepper jack cheese, bacon, lettuce, tomato, horseradish peppercorn sauce, and crispy onions. Served on a pretzel bun.

Shaved Prime Rib 17

Shaved prime rib topped with provolone cheese and giardiniera mayo. Served on naan. ADD PEPPERS AND ONIONS (1)

Avocado Chicken Wrap 16

Grilled chicken breast with arugula, avocado, bacon, Swiss cheese, and avocado ranch. Served in a spinach flour tortilla wrap.

Smoked Turkey 16

Turkey breast, Michigan cranberry mayo, arugula, apples, and smoked gouda cheese. Served on grilled sourdough.

Reuben 16

House-brined corned beef or smoked turkey, sauerkraut, Swiss cheese, and Thousand Island dressing. Served on grilled swirled rye bread.

Cuban Sandwich 16

House-smoked pork shoulder, Little Town Jerky Company ham, Swiss cheese, pickles, and Hop Dealer IPA jalapeño honey mustard. Served on Cuban bread.

BBQ Brisket Melt 17

Smoked beef brisket, grilled peppers and onions, pepper jack cheese, and Indecision Ale BBQ sauce. Served on grilled sourdough.

Mahi Mahi Sandwich 17

Blackened mahi mahi, avocado, lettuce, tomato, and chipotle mayo. Served on a brioche bun.

Gyro 16

Gyro meat, chicken, or falafel. Served with tomato, red onion, feta cheese, and tzatziki sauce. Served on naan.

Consuming undercooked meats or eggs may increase your risk of food-borne illness.

TAVERN PIZZAS

NO TOPPING SUBSTITUTIONS ON SPECIALTY PIZZAS.

9" small (17) | 12" large (21) 12" gluten-free Cauliflower Crust (add 6)

Honey, Goats Got Fire

Sausage, goat cheese, Mike's Hot Honey, house cheese, jalapeños, and red sauce. Topped with arugula.

Carnivore

Pepperoni, ham, sausage, bacon, house cheese, and red sauce.

Supreme

Sausage, onion, green pepper, mushroom, black olives, house cheese, and red sauce.

Cluck 'N' Roll

Smoked chicken, red onion, house cheese, and Indecision Ale BBQ sauce.

Apple Bacon Gouda

Diced apples, applewood smoked bacon, caramelized onions, shredded smoked gouda, and parmesan garlic sauce.

Margherita

Heirloom tomatoes, fresh mozzarella, house cheese, and red sauce. Topped with basil.

Boursin Bliss

Smoked chicken, roasted red peppers, artichokes, Boursin cheese, house cheese, and basil pesto sauce. Topped with balsamic glaze.

Truffle Shuffle

Wild mushrooms, house cheese, and parmesan garlic sauce. Finished with truffle oil.

Italian Stallion

Pepperoni, capicola, ham, banana peppers, house cheese, and red sauce. Topped with basil.

MONTHLY PIZZA SPECIAL

ASK YOUR SERVER FOR THIS MONTH'S PIZZA SPECIAL

CREATE YOUR OWN

9" small (17) | 12" large (21)

12" gluten-free Cauliflower Crust (add 6) Sauce

Red, Indecision Ale BBQ, Kölsch Beer Cheese, Parmesan Garlic, or Pesto.

Cheese

House Cheese, Boursin, Feta, Goat Cheese, Fresh Mozzarella, Parmesan, or Smoked Gouda.

Toppings (per topping) **small** 1.50 **LARGE** 1.75 Extra Cheese, Apples, Arugula, Banana Peppers, Black Olives, Caramelized Onions, Green Olives, Green Peppers, Roasted Red Peppers, Jalapeños, Mike's Hot Honey, Truffle Oil, Mushrooms, Artichokes, Pineapple, Red Onions, or White Onions.

Meat (per topping) **SMALL** 2.50 **LARGE** 2.75 Bacon, Ham, Smoked Chicken, Pepperoni, Smoked Pork Shoulder, Capicola, or Sausage.

WEEKDAY FEATURES



WEDNESDAY - FRIDAY

Half-off apps* and \$5 pints, Open to 5 pm *Excludes wings

COMPLIMENTS OF HONOR CREDIT UNION



WEDNESDAY

Any large Tavern specialty pizza or a large Create Your Own 2-topping pizza. 15

THURSDAY

Short rib, sirloin, and black angus burger with American cheese. Served on a brioche slider bun. 3/each

\$8 COCKTAILS | ANY COCKTAIL, ALL DAY

FRIDAY FISH FRY-DAY:

FISH FRY-DAY: PERCH BASKET Lightly dusted and fried served with french fries, coleslaw, and tartar sauce. 19





10oz. New York strip steak with your choice of soup or salad. Served with a baked potato and a seasonal vegetable. 20 Add shrimp 5

SUNDAY

Half pound wings (boneless or bone-in). Choice of sauces to dip. 10

\$6 BLOODY MARY AND MIMOSAS



Grilled Cheese 6 American cheese, multi-grain bread. Served with fries.

Mac & Cheese 6 Creamy, cheesy and delicious!

Cheese Pizza 9 House cheese and red sauce, fresh from the oven.

TO-GO & DELIVERY ORDERING AVAILABLE

Call: 269-326-7059

Order Online: ROUNDBARN.COM/PUBHOUSE

FOOD ALLERGIES?

We are happy to make modifications when possible. Please check with your server.

CHECKS MAY BE SPLIT A MAXIMUM OF 2 WAYS 21% gratuity will automatically be added for groups of 10 or more.

CRAFT BEER

TAKE IT EASY

Lake Michigan Light 6 | Growler 18 | Mega 9 American Blonde Ale • 4% ABV • 11 IBU • 5 SRM Crisp with hints of biscuit and notes of citrus

Vacation 6 | Growler 18 | Mega 9 Wheat Ale • 5.1% ABV • 12 IBU • 4 SRM Fruity with notes of orange and lemon and hints of coriander.

Daydrinker 6 | Growler 18 | Mega 9 **American Pilsner • 4% ABV • 16 IBU • 3 SRM** Balanced hop profile with a rustic floral aroma and mild but pleasant fruitiness.

Kölsch 6 | Growler 18 | Mega 9 Michigan Kölsch-Style Ale • 5.2% ABV • 12 IBU • 5 SRM Subtle malty sweetness with notes of biscuits and honey.

Indecision 6 | Growler 18 | Mega 9 American Amber Ale • 5.4% ABV • 15 IBU • 15 SRM Mild malty sweetness and roasted malt.

Bloom & Bier 7 | Growler 20 | Mega 10 Tablebier • 3.8% ABV • 12 IBU • 5 SRM With a mild wheat malt character, this beer is bright and very refreshing with a light sweetness from wildflower honey that coats the palette.

Cheeky Chap /7 | Growler 20 | Mega 10 English Session Lager • 5.38% ABV • 22 IBU • 5 SRM Flavors of English malts and hops to provide a light, easy drinking beer.

CIDER

Basswood Bliss 6 | Growler 18 Hard Cider • 6.9% ABV • RS 3% Made with local Jollay Orchards' apples and backsweetened with local honey from Baroda Bee Company.

ROTATING BARREL-AGED INFUSION

Experience the extraordinary with our infused mainstay beers! Crafted by blending fruits, spices, and herbs for a unique and unforgettable taste sensation.

Ask your server about this month's infusion!



HOPPED UP

Hop Dealer 7 | Growler 20 | Mega 10 American IPA • 6% ABV • 75 IBU • 10 SRM Light-medium body with intense citrus aroma and pine flavors.

Left Coast Mirage 7 | Growler 20 | Mega 10 Brut IPA • 7.24% ABV • 60 IBU • 5 SRM Delightful aromatic hop profile with subtle citrus notes.

Dune Hopper 7 | Growler 20 | Mega 10 American IPA • 5.36% ABV • 55 IBU • 6 SRM Citrus, with well rounded notes of pear and stone fruit.

Clouded Mind 7 | Growler 20 | Mega 10 Hazy IPA • 6.43% ABV • 58 IBU • 7 SRM Tropical fruit aromas, a fluffy mouthfeel from oats, and lingering pine notes.

Grow a Pear 7 | Growler 20 Graf Tripel • 9.1% ABV • 26 IBU • 8 SRM Upfront sweetness, a flavor of a pear drop candy, with a malt profile of oats and honey. .

DARK & MYSTERIOUS

Black Dog Porter 7 | Growler 20 | Mega 10 American Porter • 5.28% ABV • 30 IBU • 30 SRM Strong malt flavor with notes of coffee, sweet raisin and dried cherry.

Oronoko Cocoa 7 | Growler 20 | Mega 10 Chocolate Dessert Stout • 5.5% ABV • 10 IBU • 28 SRM Reminiscent of lightly roasted coffee with a definite gourmet chocolate flavor. ALLERGY WARNING: CONTAINS LACTOSE

NON-ALCOHOLIC

Low Key 7 | Growler 20 | Mega 10 N/A Golden Ale • 0.1% ABV • 8 IBU • 2SRM Light and crisp, with a subtle fruitiness, balanced by a malty sweetness.



FOR A 22 OZ. REUSABLE MEGA PINT TUMBLER INCLUDING FIRST FILL!

REFILLS AVAILABLE AT ALL ROUND BARN LOCATIONS

- COMING SOON-MEMORIAL DAY WEEKEND READY-TO-DRINK MARGARITA WINE COCKTAILS PEACH MARGARITA CLASSIC MARGARITA

Juicy peach, zesty lime, and our signature wine CLASSIC MARGARITA Tangy lime, smooth agave, and our signature wine

WINE

DRY WHITES

Sauvignon Blanc 11 | Round Barn | 2021 LMS* RS 0% | Lemongrass • Gooseberry • Pineapple

*LMS INDICATES WINES MADE FROM GRAPES GROW

Chardonnay 9 | Tabor Hill | 2022 LMS' RS 0% | Banana • Butterscotch • Oak

Pinot Blanc 8 | Round Barn 2022 LMS* RS 0% | Lemon Zest • Pear • Floral

Pinot Grigio 9 | Round Barn | 2022 LMS* RS 0.5% | White Peach • Lemon • Grapefruit

Vineyard Tears 8 | Round Barn RS 0.5% | White Peach • Ripe Apple • Lemon Zest

SWEET WHITES

Riesling 8 | Round Barn | 2022 LMS* RS 3% | Pineapple • Lemon • White Peach

Gewürztraminer 8 | Round Barn | American RS 3% | Rose Petal • Lychee • Peach

Classic Demi-Sec 8 | Tabor Hill RS 3.5% | Baked Apple • Pear • Pineapple

Weekend White 6 | Round Barn RS 7.8% | Pineapple • Peach • Apple (Low ABV & 100 calories per serving!)

Edel Doux 8 | Round Barn RS 14% | Ripe Peach • Honey • Candied Apricot

FRUIT & SPECIALTY

Red Sangria 8 | Mega 11 | RS 7% Fun & fruity! Full of refreshing fruit flavors.

White Sangria 8 | Mega 11 | RS 7% Juicy & tropical! Peach and pineapple flavors.

Farm Market Blueberry 7 | Round Barn | RS 6.25% Blueberry • Citrus • Blackberry

Farm Market Cranberry 7 | Round Barn | RS 14% A best seller! Cranberry • Pomegranate • Spice

SWEET REDS

Weekend Red 6 | Round Barn RS 6.5% | Bright Cherry • Pomegranate • Raspberry (Low ABV & 100 calories per serving!)

Redel Doux 8 | Round Barn RS 7.25% | Raspberry Jam • Strawberry • Cherry

DRY REDS

Vineyard Red 11 | Round Barn RS 0% | Black Cherry • Leather • Vanilla

SHORE AVA, VINTAGES ARE SUBJECT TO CHANG

Pinot Noir 14 | Round Barn RS 0% | Black Cherry • Leather • Earthy

Meritage 12 | Free Run | 2018 LMS* RS 0% | Forest Floor • Cherry • Leather

Merlot 12 | Round Barn | 2018 LMS* RS 0% | Blackberry • Plum • Charred Wood

Cabernet Sauvignon 14 | Tabor Hill | 2020 LMS* RS 0% | Blackberry • Blackcurrant • Oregano

BUBBLY

Brut Rosé 11 | Tabor Hill | LMS* RS 1.25% | Strawberry • Watermelon • Raspberry

Blanc de Noir 12 | Round Barn | LMS* RS 2% | Dried Apricot • Brioche • Orange Peel

NEW

RS 2.5% | Apple • Pear • White Blossom DESSERT CREAM *CONTAINS MILK

Brut Riesling 11 | Tabor Hill | LMS*

Black Walnut Cream 9 | Round Barn Chocolate • Black Walnut • Mocha

Salted Caramel Cream 9 | Round Barn Caramel • Black Walnut • Cream

French Vanilla Cream 9 | Round Barn Vanilla Bean • Honey • Sweet Cream

Espresso Cream 9 | Round Barn Roasted Coffee Bean • Vanilla • Tiramisu

CANS

CRAFT COCKTAILS

Moscow Mule 8 Blackberry Gin Gimlet 8 Lemon Elderflower Vodka Soda 8 Strawberry Margarita 8

Grapefruit Paloma 8

MIMOSAS

Tabor Hill Blood Orange Mimosa 8 Tabor Hill Pineapple Mimosa 8

HANDCRAFTED COCKTAILS

ALL COCKTAILS ARE AVAILABLE $20 \, \mathrm{For} \, 3$ in a mini cocktail flight

House Margarita 12 Blue Flame Agave | House Margarita Mix | Salt Rim | Lime Wedge *contains raw egg whites substitute HABAÑERO INFUSED BLUE FLAME AGAVE FOR A SPICY MARGARITA.

Strawberry Basil Smash 13 Baroda Straight Bourbon | Lemon | Simple Syrup | Strawberry | Basil

Orange Blossom Bees Knees 12 269 Gin | Lemon | Honey | Orange Blossom | Orange Bitters

Blueberry Mojito 12 Red Sky Rum | Lime | Mint | Blueberry Simple Syrup | Soda

Lemon Drop 12 DiVine[™] Vodka | Lemon | Simple Syrup | Choice of Infused Ice Cube: Strawberry or Lavender

Round Barn Float 12 DiVine™ Vodka | Round Barn Cream of Choice | Root Beer | Whipped Cream

Espresso Martini 12 DiVine[™] Vodka | Round Barn Espresso Cream | Forté Coffee

We freshly squeeze our citrus, press juices, and make syrups in-house whenever possible – using premium, locally sourced ingredients for the freshest flavors in every sip

Fig Old Fashioned 13 Baroda Straight Bourbon | Fig Jam | Orange | Orange Bitters

Spicy Paloma 12 Blue Flame Agave | Grapefruit | Triple Sec | Lime | Habañero Bitters | Soda

Apple Brandy Mule 12 Round Barn Apple Pie Brandy | Lime | Ginger | Ginger Ale

Spring Fling 12 Berrien Ridge Whiskey | Lime | Simple Syrup | Pineapple | Molasses Bitters | Sprite

Raspberry Rosé 12 DiVine[™] Vodka | Raspberry Simple Syrup | Raspberries | Lemon | Tabor Hill Brut Rosé

MOCKTAILS

Raspberry Mojito 8 Lime | Raspberry Simple Syrup | Raspberries | Mint | Soda

Lavender Lemonade 8 Lemon | Simple Syrup | Lavender