

AXE & ROSE PUBLIC HOUSE

STARTERS

HOME-FRIED PORK RINDS ... 4

Simply salted or spicy

CHICKEN WINGS ... 11

Choice of spicy buffalo, bbq, or teriyaki

CHAR-GRILLED ARTICHOKE ... 8

Whole artichoke served with garlic aioli

CRISPY BRUSSELS SPROUTS ... 8

With wasabi vinaigrette and green onion

BAVARIAN PRETZEL STICKS ... 9

Served with house-made beer cheese

GARLIC FRIES ... 5

Served with garlic aioli

SOUPS & SALADS

Add crispy or grilled chicken \$4

ASIAN CHOPPED SALAD ... 12

Cabbage, kale, matchstick broccoli, shaved Brussels sprouts with ginger-sesame vinaigrette, green onions, sliced almonds, wonton chips, and a lime wedge.

CAESAR SALAD ... 9

chopped romaine, garlic croutons, classic dressing with parmesan reggiano

PUB HOUSE SALAD ... 9

Mixed organic greens, goat cheese, candied pecans, dried cranberries with a champagne vinaigrette

DINNER SALAD ... 7

Mixed organic greens with red onion, cucumber and choice of ranch, blue cheese or champagne vinaigrette

CHILI WITH CORN MUFFIN ... 8

Signature pork chilli topped with cheddar and red onion

TOMATO SOUP + GRILLED CHEESE ... 13

SOUP OF THE DAY ... 8

SANDWICHES & MORE

Served with fries or side salad - Add garlic fries \$2. Add cheddar cheese, bacon, egg, avocado \$2 each

ALL AMERICAN BURGER ... 11

Choice 1/3 lb. Beef or Veggie Patty butter lettuce, tomato, red onion, pickles

PUB BURGER ... 15

1/3 lb Choice Beef patty, tomato jam, caramelized onions, bacon, gruyere, and pepper jack cheese

LOGGER FRIES ... 12

Crispy fries topped with our signature pork chili, cheddar, sriracha lime aioli, fresh jalapeno, green onion, fried egg

FISH & CHIPS ... 14

Two Hand-cut, beer battered cod fillets with house-made tarter sauce

CHICKEN PESTO SANDWICH ... 12

Organic grilled chicken breast, basil pesto, tomato, arugula, red onion, mayo, and gruyere served on an amoroso roll

BBQ PULLED PORK SANDWICH ... 11

Smokey pulled pork with BBQ sauce and apple slaw on an oil-top bun

STEAK SANDWICH ... 15

Thinly sliced ribeye, onions, bell pepper, mayo and horseradish cream topped with provolone cheese on an amorosa roll

SIGNATURE GRILLED CHEESE ... 12

Gruyere, Fontina and bacon grilled on sourdough and served with blackberry jalapeno jam

CHICKEN BASKET ... 10

Chicken tenders served with ranch or BBQ

MAINS

RIBEYE STEAK ... 25

12 oz ribeye topped with garlic/shallot compound butter served with garlic rosemary potatoes, grilled zucchini

TARE GLAZED SALMON ... 21

Served with sautéed baby bok choy and cucumber salad

SHORT RIB PASTA ... 20

Short ribs braised in red wine and beef stock, with cremini mushroom ragu tossed with pappardelle

MUSSELS ... 14

Steamed in butter, garlic and white wine served with toasted baguette

MUSHROOM FLATBREAD ... 15

Cauliflower crust, goat cheese, fontina, mozzarella, red onion, arugula, balsamic reduction

SWEETS & MORE

CHOCOLATE TORTE ... 8

** Gluten-free **

MAPLE BACON SUNDAE ... 8

BROWN BUTTER CAKE ... 7

VANILLA ICE-CREAM ... 3

ROOT BEER FLOAT ... 6

HOT CHOCOLATE ... 3

COFFEE/DECAF ... 3

MILK OR SOFT DRINKS ... 3

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Ice-tea, Root Beer, Mountain Dew, Dr. Pepper

We support local, natural, sustainable & organic practices wherever possible

Part of Historic McCloud Hotel Group - Lodging, Restaurants, Catering & Events @mccloudhotel

Open 11:00 Daily Lunch & Dinner 424 Main Street, McCloud, Ca Take Out 530-408-8322