

CRAFT BEERS

blondes/lagers

• Two Brothers Prairie Path ▫ 5.1% abv ▫ GF	6
• Brooklyn Lager ▫ 5.2% abv	6
• Baderbrau South Side Pride ▫ 4.8% abv (can)	5
• Off Color Brewing Apex Predator ▫ 6.8% abv	7
• Sam Adams Boston Lager ▫ 5.0% abv	6
• Abita Purple Haze ▫ 4.2% abv	6

wheats/pilsners/belgiums

• Victory Golden Monkey ▫ 9.5% abv	7
• Boulevard Unfiltered Wheat ▫ 4.4% abv	6
• Maplewood Pulaski Pils ▫ 5.1% abv (16 oz. can)	8
• Three Floyds Gumballhead ▫ 5.6% abv	7
• Allagash White ▫ 5% abv	7
• Revolution Bottom Up Wit ▫ 5% abv (can)	6
• Two Brothers Ebels Weiss ▫ 4.9% abv	6
• Bosteels Tripel Karmelite ▫ 8.4% abv	11

pale ales

• Half Acre Daisy Cutter ▫ 5.2% abv (16 oz. can)	6
• Three Floyds Alpha King ▫ 6.66% abv	7
• Revolution Fist City ▫ 5.5% abv (can)	6
• Two Brothers Pinball ▫ 5.4% abv (can)	7
• Deschutes Mirror Pond ▫ 5% abv	7
• Three Floyds Zombie Dust ▫ 6.2% abv	8
• Pipeworks Lizard King ▫ 6% abv (16 oz. can)	9
• Solemn Oath Old Faithorn ▫ 5.5% abv (can)	6

india pale ales

• Surly Furious ▫ 6.7% abv (16 oz. can)	9
• Bells Two Hearted Ale ▫ 7% abv	6
• Lagunitas Hop Stoopid ▫ 8% abv	7
• Pipeworks Ninja Vs. Unicorn Double IPA ▫ 8% (16 oz. can)	10
• Founders All Day IPA ▫ 4.7% abv (can)	6
• Dogfish Head 60 Minute IPA ▫ 6% abv	7
• Dogfish Head 90 Minute IPA ▫ 9% abv	9
• Revolution Anti Hero IPA ▫ 6.5% abv (can)	6
• Deschutes Fresh Squeezed IPA ▫ 6.4% abv	7

kolsh / dortmunder

• Metropolitan Krankshaft ▫ 5% abv	6
• Great Lakes Dortmunder Gold ▫ 5.8% abv	6

ciders

• Magners (16.9 oz can)	7.5
• Angry Orchard	6
• Vander Mill Totally Roasted (16 oz can)	8

amber/brown/scotch ales

• Big Sky Brewing Moose Drool ▫ 5.1% abv	6
• Surly Coffee Bender ▫ 5.1% abv (16 oz. can)	9
• Bells Amber Ale ▫ 5.8% abv	6
• Great Lakes Eliot Ness ▫ 6.1% abv	6
• Three Floyds Robert the Bruce ▫ 6.5% abv	7

stouts/porters/black ales

• New Holland Dragons Milk ▫ 10% abv	10
• Left Hand Milk Stout ▫ 6% abv	7
• North Coast Brewing Old Rasputin ▫ 9% abv	8
• Revolution Eugene Porter ▫ 6.8% abv (can)	6
• Deschutes Black Butte ▫ 5.2% abv	6
• Great Divide Yeti ▫ 9.5% abv (can)	8
• Boulder Beer Shake Chocolate Porter ▫ 5.9% abv	6

draft beers*

• Guinness	6.5
• Smithwicks	6
• Harp Lager	6
• Stella Artois	6

*Craft drafts listed separately

domestic bottles

• Miller Lite	4
• Miller Genuine Draft	4
• Miller High Life	4
• Coors Light	4
• Budweiser	4
• Bud Light	4
• Old Style (16 oz can)	3
• Michelob Ultra	4.5
• Goose Island 312	5.25
• Blue Moon	5.25

imported bottles

• Amstel Light	5.25
• Heineken	5.25
• Heineken Light	5.25
• Corona	5.25
• Corona Light	5.25
• Negra Modelo	5.25
• Hacker Pschorr (16.9 oz)	7.5
• Bass Ale	5.25
• Becks (N.A.)	5.25

N/A drink options

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Mug Rootbeer, Lemonade, Iced Tea	2.25
IBC Rootbeer Bottle	2.75
Tazo Hot Tea: Earl Grey, Green Tea, Chamomile, Chai, Passion Fruit	2.5

SNACKS

poag's sliders
mini cheeseburger, bbq pulled pork, turkey burger or veggie burger (pick 2)
8

buffalo tots
tots topped with buffalo sauce, bleu cheese, carrot, celery, ranch dressing
7

fried wisconsin cheese curds
with chipotle ranch dipping sauce
8

fried pickle chips
with Poag sauce
7

reuben's balls
filled with corned beef, kraut and Swiss with 1000 island
8

soft pretzel rods
hot 'n spicy mustard
7

kiss my nachos
house-smoked BBQ chicken, chihuahua cheese, beer cheese, pickled peppers
12

over the border hummus
housemade cilantro-lime hummus, tortilla chips, peppers, cucumbers & carrots
7

buffalo or bbq wings (one pound)
with ranch or blue cheese and celery
12.5

... FORKS & SPOONS ...

Southwest Salad
greens, grilled ABF chicken breast, radish, corn, black beans, jack cheese, tortilla strips, avocado, cilantro lime vinaigrette 12

Ragin' Cajun Caesar
romaine, kale, spicy blackened ABF chicken breast, rye croutons, parmesan cheese, Caesar dressing 11
Sub Blackened Salmon / 14

Stockyard Steak Salad
sliced hanger steak, artichoke, green beans, cherry tomatoes, red onions, gorgonzola cheese, lemon-basil vinaigrette 13

Super Salad
quinoa, baby kale, corn, black beans, radish, slivered almonds, grape tomato, green onion, cilantro, avocado dressing 9
Add Blackened Salmon / +6
Add Grilled Chicken / +3

Cobb Salad
mixed greens, grilled ABF chicken, bacon, tomatoes, egg, bleu cheese, avocado, mustard vinaigrette 12

Veggie Chili cup 4.5 / bowl 7

Steak Chili cup 6 / bowl 11
topped with cheese, sour cream and tortilla strips

Soup of the Day cup 4.5 / bowl 7



BURGERS



ALL OF OUR BURGERS ARE SERVED WITH YOUR CHOICE OF SIDE AND A CRISP DILL PICKLE SPEAR
CHOOSE BETWEEN SMALLER SOZ. PATTY ON BRIOCHE BUN / TRADITIONAL 8 OZ. PATTY

Original Poagburger 🍴
8 oz. certified 100% U.S. grass fed burger on a toasted pretzel bun, lettuce, tomato 8 / 11

with cheese: American, Swiss, Cheddar, Bleu, Monterey Jack, Provolone, Pepper Jack, Gorgonzola, Goat Cheese, Smoked Gouda, Feta 9 / 12

Juicy Lucy 🍴
stuffed with white cheddar, topped with secret sauce, lettuce, tomato, onion & pickle, toasted brioche bun 13

Hot Mama 🍴
pepper jack cheese, fried jalapenos, pickled red onions, chipotle BBQ sauce & sriracha glaze 10.5 / 13.5

Bacon, Beer & Shot 🍴
Jim Beam BBQ sauce, beer cheese, crisp ABF bacon strips, fried onion straw 11 / 14

Avocado Toast Burger 🍴
topped with avocado, fried egg, & bacon, on toasted rye with roasted garlic aioli 11 / 14

Job. Burger 🍴
topped with Jalapeno-Onion-Bacon Jam, white cheddar, and lettuce 9 / 12

Turkey Burger 🍴
ABF ground turkey seasoned with poblano peppers, cilantro, and cajun spice topped with pepper jack, chipotle mayo, and avocado 12

Veggie Burger 🍴
housemade with portabella mushrooms, lentils, quinoa and flax seed, topped with roasted vegetables & hummus 11

SIDES

• Crinkle Fries
• Cole Slaw

• Mashed Potatoes
• Grilled Broccoli

• Tater Tots
• Sweet Potato Fries
• House Side Salad (the above sides are \$1 extra)

SERVED WITH CHOICE OF SIDE (LISTED ABOVE)

fish & chips Harp battered cod, crinkle fries, tartar sauce, cole slaw 13

damned fine corned beef reuben on rye with 1000 Island, sauerkraut, Swiss cheese 13

brisket grilled cheese red wine braised brisket, smoked gouda, giardiniera aioli, melted into toasted sourdough 13

cajun blackened chicken sandwich beer cheese, hot tomato jam, fried pickle on toasted pretzel bun 11.5

buffalo chicken wrap fried buffalo chicken, monterey jack, crispy tortilla strips, lettuce, tomato, and housemade ranch wrapped in El Milagro flour tortilla 11.5

grilled veggie wrap grilled asparagus, mushrooms, peppers, onions, quinoa, arugula, goat cheese & pesto mayo wrapped in spinach tortilla 11 // Add Grilled Chicken 3

bbq pulled pork sandwich hickory smoked for 6 hours, topped with fried onion straw, served with cole slaw 11

grilled fish tacos grilled tilapia, avocado, sour cream, grilled pineapple salsa, El Milagro flour tortillas (no additional side dish included) 11

SANDWICHES / ENTREES



THE STORY OF POAG MAHONE

(As told to Dan Rosenthal, shortly before his death in 1989. Not Rosenthal's, Mahone's.)

I guess the story of how I got my name really starts when I broke my leg. It was 1913, so I guess I was about 20 at the time. I'd been workin' around doin' odd jobs at the Union Stockyards since I was about 15 or so, and I finally wound up gettin' a job as an apprentice butcher on the line over at Gus Swift's packing house. They put me on the beef line, breaking hindquarters. For 5 years I worked 14, sometimes 16 hours a day on them hindquarters, and that's where I learned about all the meat cuts that come from there, including where the best meat for burgers is, and how to grind it just right. The crew I worked with was all Irish, through and through. And from my first day all 15 of 'em treated me like I was one of 'em... I mean, like a brother. It didn't matter that I couldn't understand half o' what they said, them speakin' Irish and all. Hell, the only thing that was thicker than their brogue was their blarney. And after we'd get off work, we'd all go across the street to this Irish saloon The Blind Pig, and drink and sing and raise hell till they either threw us out or it was time to go back to work. Anyways, after 5 years or so on the job, I broke my leg, bad, so that was the end of my workin' the line.

So I went across the street to The Pig and got a job as a bartender. My Irish pals thought this was a great idea, 'cause they would come in every day and hang out in a pack at one end of the long bar we had and I'd sneak 'em beers whenever I could.

Well, one day, I'm workin' behind the bar and the place is packed and everybody's shoutin' to be heard and I'm drawin' the Guinness as fast as I can and I see my pals come in and take up their place where they usually do down at their end of the bar. So I go down there to take 'em a few pints, and Sean Murphy, one of my pals, leans over the bar and he shouts to me, "Say, ya' know that guy you just served down there? I think he might be from Galway and I might know 'im... go an' ask 'im 'is name, will ya'?" So I says fine and I go back down the bar and ask the guy his name. Well this Irish fella musta had a bad day or somethin', 'cause he don't say a thing. He just keeps starin' into his pint. So I shout at him again, "Hey, fella, what's yer name?" and he slowly nods up from lookin' into his glass and he glares at me... and then he yells back, "Poag Mahone." So I say thanks, and he goes back to bein' mean to his pint and I go back down the bar to Sean and Sean shouts, "Well, what's 'is name?" And I shout back, "Poag Mahone!"

And then Sean hits me... right in the eye.

Well, in a few minutes we got it all sorted out and I found out that "poag ma hone" means "kiss my ass" in Gaelic! Sean and me stayed friends. Only all my Irish pals thought the whole thing was so damned funny that if I thought Poag Mahone was such a great name that I should have it and they started callin' me that name and I guess it kinda stuck. And once the word got around, as soon as any Irish bloke got to town he'd have to come over to the saloon and ask to order a Guinness from Poag Mahone. I didn't mind it though. I wound up makin' a lot o' money off o' that name, so much that I wound up buyin' the saloon and sellin' those great hamburgers I learned to make when I was workin' at the stockyards. And now yer gonna buy it all from me.

Nope... I gotta tell ya' mister, I don't mind that name one damned bit.

GRASS FED
BURGERS
OVER 50 CRAFT BEERS



100% RAISED W/O
ANTIBIOTICS
BEEF, CHICKEN, TURKEY, PORK

ROTATING SEASONAL
DRAFT
BEERS
EST. 2003

PÓG MO THÓIN
KISS MY