

# TAVERN FARE

A.K.A. BEER FOOD



## BEER + FOOD. THE CLASSIC COMBO.

Our Tavern Fare isn't the average bar grub. We elevate classic comfort food & kick it up several notches with bold, modern flavors & ample portions. Each dish is carefully crafted to pair with our beer selections, giving you the ultimate craft tavern experience.

## TAVERN SHARES

### ARTISAN SAUSAGE BOARD 15

Trio of jalapeño cheddar, cracked black pepper & hickory smoked sausages. Served with pickled okra, gourmet peppers & stone ground mustard. *Ask your server for beer pairing selections.*

### GERMAN PRETZEL 8

A WOB original & tavern favorite. A giant Bavarian pretzel baked soft on the inside, crispy on the outside & salted. Served with your choice of: Dijon, honey Dijon, yellow or spicy brown mustard. *Add house made Beer Cheese +1.5. Try it with a Pale Lager.*

### BLACK & TAN ONION RINGS 8

Dipped in a Stout and Brown Ale beer batter & served with tangy house made horseradish sauce. *Pairs nicely with a Black & Tan.*

### GOLDEN ALE SHRIMP 9

Dipped in a savory craft beer batter, lightly fried & tossed in our house made Sriracha lime aioli. *Complement it with a White Wheat.*

### TAVERN TATERS 7

Tater tots topped with our house made Beer Cheese, pickled jalapeños, crispy bacon, scallions & sour cream. *Pairs with an IPA.*

### WOB CHICKEN WINGS 10 PC / 9 20 PC / 17

Lightly breaded; choose mild, medium, or hot signature buffalo sauce. Served with blue cheese & celery. *Pair it with almost anything, but we suggest an IPA.*

### SEARED AHI TUNA\* 11

Rolled in sesame seeds, then seared. Served with a pickled cucumber salad & Ginger Soy dipping sauce. *Try it with a Pilsner.*

### MEDITERRANEAN HUMMUS 7.5

Topped with a spicy pepper sauce, with tortilla chips & warm pita bread. *Pairs with a Saison.*

## FLATBREADS

### ITALIAN

REGULAR / 7 FULL / 12

Flavorful Italian sausage & pepperoni in a tasty basil marinara sauce, topped with shredded Monterey Jack & cheddar cheeses. *Pair it with an Amber Ale.*

### MARGHERITA

REGULAR / 7 FULL / 12

Freshly diced tomato & mozzarella over a basil & pine nut pesto, drizzled with a sweet balsamic glaze & topped with fresh arugula. *We suggest a Belgian Golden to complement.*

### CHIPOTLE BBQ CHICKEN

REGULAR / 7 FULL / 12

Tender, juicy smoked chicken with grilled onions, peppers & bacon smothered in Monterey Jack & cheddar cheeses. Finished with a drizzle of chipotle BBQ sauce. *Try it with a Porter.*

## BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF APPLE & KALE COLESLAW, EDAMAME & GARDANZO SALAD, TATER TOTS OR WEDGE FRIES.

### GUINNESS BRAT SLIDERS 8

Guinness-infused bratwurst on a warm pretzel roll with caramelized onions & peppers, paired with a tangy Dijon. *Pair it with a Stout.*

### CLASSIC REUBEN 10

Corned beef, sauerkraut & Swiss cheese with tangy dressing, pressed between two buttery slices of toasted marble-rye bread. *We suggest an Imperial IPA to complement.*

### CHIPOTLE CHICKEN SANDWICH 9

Grilled chicken breast smothered in bacon, Swiss cheese & chipotle sauce, served on a warm pretzel bun with lettuce & tomato. *Pairs well with an IPA.*

### BBQ BACON BURGER\* 10

Flame-broiled half-pound all-beef burger topped with bacon, cheddar & chipotle BBQ sauce. Served on a toasted brioche bun with lettuce & tomato. *Pair it with a Pale Ale.*

### CHIMAY BURGER\* 12

Flame-broiled half-pound all-beef burger piled high with Chimay Classique cheese, sautéed mushrooms, caramelized onions & served on a brioche bun with house-made Chimay Sauce. *Complement it with a Dark Lager.*

### TURKEY CLUB 9

Triple stacked layers of oven-roasted turkey, crispy bacon, lettuce & tomato on toasted marble-rye bread. *Try it with a Brown Ale.*

### THE CUBAN 10

Tender ham, mojo roasted pork, Swiss cheese, pickle, mustard, & mayo between pressed authentic Cuban bread. *Complement it with a Belgian Triple.*

Signature Item

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

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## MAIN PLATES

**BAKED CRAB CAKES** 14  
Drizzled with lemon-garlic aioli & served with homemade apple & kale coleslaw. *Pair it with a Pilsner.*

**STEAK FRITES\*** 13  
Marinated flat-iron steak grilled & thinly sliced, served with hand-cut fries with garlic aioli for dipping & fresh vegetables. *Complement it with an IPA.*

**ATLANTIC SALMON\*** 13  
Seasoned with our house spices, grilled and served with garlic roasted red potatoes & fresh vegetables. *Try it with a Pilsner.*

## SOUPS & GREENS

ADD GRILLED CHICKEN (+4) OR SALMON\* (+0) TO ANY OF THE SALADS LISTED BELOW.

**SOUP OF THE DAY** CUP 4 / BOWL 6

**SOUP & SALAD COMBO** 8  
Combine any of our salads with a cup of our soup of the day.

**THE WOB WEDGE** 6  
Boston Bibb lettuce, candied bacon, blue cheese crumbles, grape tomatoes, red onion, blue cheese dressing & balsamic glaze. *Try it with a Hefeweizen.*

**CAESAR SALAD** 5  
Romaine lettuce, zesty garlic croutons, Parmesan cheese & creamy Caesar dressing. *Pair it with a Hefeweizen.*

**FLAT IRON STEAK SALAD\*** REGULAR / 9 FULL / 13  
Mixed greens, blue cheese crumbles, grape tomatoes, shredded carrots and red onions, tossed in our house dressing. Topped with char grilled steak cooked to order and crispy garbanzo beans. *Pairs nicely with a Doppelbock.*

## SWEETS

**FLAWLESS CHOCOLATE CAKE** 7  
Chocolate pudding wedged between two layers of chocolate cake, topped with chocolate Ganaché covered cake pieces. *Pairs well with a Nitro Stout.*

**IRISH CRÈME CHEESECAKE** 6  
New York-style cheesecake infused with Jameson whiskey & Irish Crème liquor. *Try it with an Imperial IPA.*

**CRAFT ROOT BEER FLOAT** 5  
Craft Root Beer poured over creamy vanilla bean ice cream. Old fashioned, simple & delicious.

**SEASONAL BEER FLOAT** 7  
Our seasonal craft beer paired with ice cream to bring a twist on a classic. Ask your server for details.

## WINE LIST

### WHITE

	6 oz.	9 oz.	Bottle
14 HANDS CHARDONNAY	6.5	9.75	25.5
CAMPANILE PINOT GRIGIO	8.5	12.75	29.5
CHATEAU STE. MICHELLE RIESLING	8.5	12.75	29.5
ANGOVE NINE VINES MOSCATO	8.5	12.75	34
TRINITY OAKS CHARDONNAY	9.25	14	31.5
NAPA CELLARS CHARDONNAY	11.75	17	46.5

### RED

	6 oz.	9 oz.	Bottle
BERINGER CABERNET SAUVIGNON	6.25	9.5	22.5
14 HANDS RED HOT TO TROT	6.5	9.75	25.5
RED DIAMOND MERLOT	7.5	10.75	30
MÉNAGE À TROIS RED	8.5	12.75	34
JOEL GOTT CABERNET SAUVIGNON	10.75	16.75	42.5
ERATH PINOT NOIR	11.5	17	46.75

**BEVERAGES** COCA-COLA • DIET COKE • SPRITE • ICED TEA • BOTTLED WATER & ASSORTED CRAFT SODAS



## GET ASSOCIATED.

We take pride in pairing the perfect beer with well crafted tavern fare. Here's a crash course in beer pairing to help you navigate these delicious waters.

INTENSITY	FLAVOR	CONTRAST
<p>Match intensity with intensity - delicate dishes work well with delicate beers &amp; bold dishes work well with bold flavored beers.</p> <p>No element of the beer or the dish should outshine the other.</p>	<p>Find comparisons - a dish &amp; beer that share common flavors or aromas.</p> <p>Try pairing the roasted character of the Stout with the intensity &amp; meatiness of the sausage in the Guinness Brat Sliders.</p>	<p>Be bold. Look for contrast - elements of the dish &amp; the beer can help to balance each other. Your mouth might be confused at first, but it'll come around.</p>

Signature Item Gluten-Free Item

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

**WOB**

VISIT US AT [WOBUSA.COM](http://WOBUSA.COM) | FOR FRANCHISE INQUIRIES, CONTACT US AT [FRANCHISE@WOBUSA.COM](mailto:FRANCHISE@WOBUSA.COM) OR GIVE US A CALL AT (610) 826-9388

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