



AL LLLLA, C, C, S, , , , , , , , , , , , , , , ,							
BASKET OF CALAMARI Lightly battered and fried.	9.00	POPCORN SHRIMP Lightly battered shrimp fried.	9.00				
LOADED BAKED POTATO Cheese, bacon, green onions, butter, and sour	5.00	POTATO SKINS Cheese, bacon, greean onions, so	8.00 Dur cream and				
cream. FRIED MUSHROOMS OR FRIED ZUCCHINNI	8.00	salsa. * CHICKEN WINGS Spicy Hawaiian, Sweet BBQ,	1LB FOR 14.00 Or With a side 16.00				
Your choice of fresh mushrooms or zucchinni, hand dipped in our house made batter and deep fried.		Teriyaki, Cajun, Buffalo or Plain ACE SAMPLER	16.00				
*NACHOS IS Your choice of Chicken or Beef, with house fried tortilla chips topped with cheese, refried beans, candied jalapenos, tomatoes, onions, olives, salsa and sour cream.		*Chicken Wings, Jalapeno popper Mozzarella sticks, Onion rings, an CHICKEN TENDERS Four crispy chicken tenders serve of side.	nd Fried Pickles. 12.00				
$d \sigma c \pi \wedge d \pi \tau d c$							

\$7 STARTERS

\$5 During Happy Hour- Monday-Friday 2pm-5pm

BASKET OF FRIES OR TOTS ONION RINGS FRIED PICKLE CHIPS

JALAPENO POPPERS MINI CORN DOGS Mozzarella Sticks Cordon Blu Bites

FRESH SALADS

Choice of Dressing: Ranch, Blue Cheese, Balsamic, Honey Mustard, Caesar, Thousand Island and French.

SIDE HOUSE SALAD

Mixed greens, cucumber and tomato.

CHEF

Turkey, ham, cheddar, cucumber, hard boiled egg, tomato and olives on a bed of mixed greens.

COBB

Grilled Chicken, cheddar, eggs, tomatoes, bacon, olives and cucumbers and blue cheese crumbles on a bed of mixed greens.

TACO SALAD

14.00

House made shell, cheese, refried beans, lettuce, tomato, green onions, sour cream and salsa.

***CHICKEN FAJITA**

Grilled chicken, bell peppers, onions, tomatoes, tortilla chips and shredded pepper jack on a bed of mixed greens. 14.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions

14.00

14.00

5.00



TAVERN



Burgers and Sandwiches.....

All burgers and sandwiches served with fries, tots, potato salad or coleslaw.

GRILLED CHEESE	7.00		or colesiaw.	12.00
A classic with your choice of bread and cheese,	/.00		arbled rve bread.	topped with sauerkraut,
grilled to perfection.			and thousand islar	
BLT Toasted Sourdough , crispy bacon,	11.00	FRENCH D		12.00
lettuce, tomato, and mayo.	11 00		••	n a side of horseradish
PATTY MELT 6oz patty on grilled marbled rye, topped with thousand island, swiss and grilled onions. Upgrade to a 8oz patty +2.00 *ACE PHILLY	11.00 12.00	cream. CLUB HOU Sourdough	ISE	12.00 omato, bacon, ham,
Grilled steak strips, onions, bell peppers and		CRISPY CH	IICKEN BUFFALO	WRAP 12.00
pepper jack cheese, on a toasted hoagie roll.		Crispy chic	ken, tossed in buf	falo sauce, lettuce,
*FISH SANDWICH	15.00	tomato, an tortilla.	d cheddar cheese	, wrapped in a flour
Fried halibut on a pub bun, topped with lettuce,	,	*ACE CHI	CKEN SANDWICH	12.00
tomato, and tartar sauce. *BYOB 60Z 11.00 OR 80Z 13.00 Build your own burger, served with lettuce,		Grilled chi		ado, lettuce, cheddar,
tomato, onion, mayo, and relish.		*BAJA FI	SH TACOS (3)	15.00
Extra Toppings: .50each		Halibut, m	ayo, lettuce and p	vico de gallo.
Cheese: Cheddar, Swiss, and Pepper jack. Bacon, Avocado, Grilled Oninons, Sauteed Mushrooms, and Blue Cheese Crumbles.		House Coleslaw	made ^{CUP}	Sides BOWL
Hushioonis, and blac cheese chambles.		POTATO SALAD	4.00	7.00
		CHILI		
		CLAM CHOWDER		
Entrees				

All entrees served with your choice of (2) sides, Fries, tots, potato salad, coleslaw, side salad, baked potato, or mashed potato.

STEAK BITES	15.00	HALIBUT (2) OR (3)	15.00 or 18.00
6oz bite size tenderloin, grilled or fried. PUB STEAK	14.00	Hand breaded and fried halibut se RIBEYE	erved with tartar. ASK SERVER
6oz sirloin.		Grilled ribeye.	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions