



★ DRAFT BEER ★

DOUBLE IPA

10.5 ABV - 105 IBU
Double India Pale Ale. Brewed with Mosaic and Tettnang hops.
Glass: \$7.00 / Paddle: \$3.50 / Growler: \$25.00 / Howler: \$13.00 / Prowler: \$7.00

SILVERBACK HIPSTER BARLEYWINE

12% ABV - 75 IBU
Strong ale with toffee and caramel notes.
Glass: \$8.00 / Paddle: \$4.00 NO GROWLERS

BELGIAN STRONG

8% ABV - 18 IBU
A complex and powerful ale with strong fruit and hop characters
Glass: \$6.00 / Paddle: \$3.00 / Growler: \$20.00 / Howler: \$10.00 / Prowler: \$6.00

SAGINAW COFFEE STOUT:

5.3% ABV - 19 IBU
A dark beer with immense Sumatran dark roast coffee flavor.
Glass: \$5.50 / Paddle: \$2.00 / Growler: \$15.00 / Howler: \$8.00 / Prowler: \$5.50

CHOCOLATE STOUT:

5.3% ABV - 19 IBU
Our spin on a traditional stout with strong notes of Ghirardelli chocolate.
Glass: \$5.50 / Paddle: \$2.00 / Growler: \$15.00 / Howler: \$8.00 / Prowler: \$5.50

AMARILLO RYE IPA:

7% ABV - 55 IBU
Dark Red Rye India Pale Ale brewed with Amarillo hops.
Glass: \$6.00 / Paddle: \$3.00 / Growler: \$20.00 / Howler: \$10.00 / Prowler: \$6.00

ABRICOT BELGIAN ALE:

6% ABV - 55 IBU
Apricot infused Belgian Ale.
Glass: \$5.50 / Paddle: \$2.00 / Growler: \$15.00 / Howler: \$8.00 / Prowler: \$5.50

SAISON:

5.5% ABV - 25 IBU
Farmhouse ale brewed with bitter and sweet orange peel and coriander.
Glass: \$5.00 / Paddle: \$2.00 / Growler: \$14.00 / Howler: \$8.00 / Prowler: \$5.00

WAR CRY IPA:

6.5% ABV - 85 IBU
Fillmore 13's flagship India Pale Ale. Brewed with Columbus, Chinook and Cascade hops.
Glass: \$5.50 / Paddle: \$2.00 / Growler: \$15.00 / Howler: \$8.00 / Prowler: \$5.50

FILLMORE GOLD:

5.7% ABV - 24 IBU
Kolsch style ale. Brewed with the Saaz and Tettnang hops.
Glass: \$4.50 / Paddle: \$1.50 / Growler: \$13.00 / Howler: \$7.00 / Prowler: \$4.50

OLD TRAFFORD ESB:

5% ABV - 27 IBU
Extra Special Bitter. Brewed with U.K. Golding and Willamette hops.
Glass: \$4.50 / Paddle: \$1.50 / Growler: \$13.00 / Howler: \$7.00 / Prowler: \$4.50

OLD TOWN ALT:

6.5% ABV - 17 IBU
An Altbier inspired from traditional Dusseldorf brewing. Rich malty flavors with hints of caramel.
Glass: \$5.00 / Paddle: \$2.00 / Growler: \$14.00 / Howler: \$8.00 / Prowler: \$5.00

UNION STREET PORTER:

6.5% ABV - 27 IBU
Dark ale with chocolate characteristics and mild bitterness.
Glass: \$5.00 / Paddle: \$2.00 / Growler: \$14.00 / Howler: \$8.00 / Prowler: \$5.00

HAZELNUT PORTER:

6.5% ABV - 27 IBU
Dark ale with strong notes of hazelnut.
Glass: \$5.00 / Paddle: \$2.00 / Growler: \$14.00 / Howler: \$8.00 / Prowler: \$5.00

JUNIOR BROWN ALE:

7.3% ABV - 24 IBU
English brown ale with smoky characteristics.
Glass: \$5.50 / Paddle: \$2.00 / Growler: \$15.00 / Howler: \$8.00 / Prowler: \$5.50

ABBEY ALE:

6% ABV - 20 IBU
Trappist style ale.
Glass: \$5.50 / Paddle: \$2.00 / Growler: \$15.00 / Howler: \$8.00 / Prowler: \$5.50

HOPPY NOONER:

4.5% ABV - 40 IBU
Session India Pale Ale brewed with Mosaic hops.
Glass: \$4.50 / Paddle: \$1.50 / Growler: \$13.00 / Howler: \$7.00 / Prowler: \$4.50

- Beer Paddles Include Four 5oz Samples -





Starters

ARTISAN CHEESE PLATTER \$13

Artisanal Cheeses - Mediterranean Olives - Fresh Fruit - Rustic Bread

ARTISAN CHARCUTERIE \$16

Artisanal Meats & Cheeses - Mediterranean Olives - Gourmet Mustard - Rustic Bread

BAVARIAN PRETZELS (4) \$6

Salted Soft Pretzel Sticks - Beer Cheese - Gourmet Mustard

TRADITIONAL WINGS (7) \$9

BBQ - Habanero Mango - Garlic Parmesan - Sriracha Hot - Bleu Cheese Or Ranch

SPINACH & ARTICHOKE DIP \$9

Artichoke Hearts - Garlic - Spinach - Cream Cheese - Rustic Bread

STEAMED MUSSELS (1LB) \$11

Blue Mussels - Chef's Choice Beer - Garlic - Olive Oil - Rustic Bread

SIDEWINDER NACHO \$10

Shredded Chicken - Sidewinder Potatoes - Beer Cheese - Lettuce - Pico - Sour Cream

BBQ SIDEWINDER NACHO \$10

House Pulled Pork - Sidewinder Potatoes - Beer Cheese - Scallions - Sour Cream

Pizza

12" SPECIALTY PIES

FILLMORE BELLIES \$15

Pepperoni - Sausage - Ham - Bacon - Mozzarella - House Pizza Sauce

PROSCIUTTO \$14

Goat Cheese - Prosciutto - Arugula - Mozzarella - Garlic - Olive Oil

BBQ CHICKEN \$13

Chicken - Bacon - Red Onion - BBQ Sauce

MARGHERITA \$13

Buffalo Mozzarella - Fresh Tomato - Basil - House Pizza Sauce

MEDITERRANEAN \$14

Artichoke Hearts - Kalamata Olives - Dried Tomatoes - Feta - Mozzarella - Garlic - Olive Oil - Pesto

12" ROUND PIE \$9

Hand Tossed Dough - Mozzarella & House Pizza Sauce

10" Gluten Free Dough (+ \$1.00)

Additional Toppings:

Cheese (\$2.00 each):

- Mozzarella
- Feta Cheese
- Goat Cheese
- Buffalo Mozzarella

Produce (\$1.00 each):

- Spinach
- Arugula
- Jalapeno
- Kalamata Olive
- Banana Pepper
- Dried Tomatoes
- Tomato
- Red Onion
- Bell Pepper
- Mushroom
- White Onion
- Artichoke Hearts

Protein (\$1.75 each):

- Ham
- Bacon
- Pepperoni
- Italian Sausage
- Prosciutto (+\$4.00)
- Pulled Pork (+\$3.00)
- Shredded Chicken (+\$3.00)

Pub Favorites

Served With House Chips - Shoestring French Fries +\$2.00

DAGWOOD \$10

Salami - Capicola - Ham - Provolone - Lettuce - Tomato - Red Onion - Banana Peppers - Italian Dressing - Rustic Bread

PULLED PORK \$9

House Pork - Green Apple Coleslaw - Shoestring Fries - BBQ - Brioche Bun

CHICKEN CLUB \$10

Chicken - Bacon - Swiss - Lettuce - Tomato - Pesto Aioli - Rustic Bread

PUB BURGER \$9

8oz Black Angus - Lettuce - Tomato - Red Onion - Pickle - Cheddar - Brioche Bun

PRIME RIB \$12

Shaved Prime Rib - Swiss - Rustic Bread - Onion Au Jus

90 MILES \$11

Pulled Pork - Shaved Ham - Pickles - Swiss - Yellow Mustard - Rustic Bread

GRILLED 4 CHEESE \$8

Gouda - Swiss - Cheddar - Provolone - Tomato - Rustic Bread

TURKEY BRIE \$9

House Baked Turkey - Brie - Cranberry Relish - Rustic Bread

JALAPENO BURGER \$12

8oz Black Angus - House Pulled Pork - Bacon - Swiss - Cheddar - Onion Strings - Jalapeno Coins - Brioche Bun

FISH AND CHIPS \$14

North Atlantic Cod - Shoestring Fries - Green Apple Coleslaw - Sriracha Tartar

Greens

Add Chicken +\$3.00

HARVEST SALAD \$10

California Blend Greens - Candied Pecans - Bleu Cheese - Strawberries - Dried Cherries - Raspberry Vinaigrette

CHEF SALAD \$9

California Blend Greens - Turkey - Ham - Cheddar - Swiss - Tomatoes - Ranch Dressing

CAESAR SALAD \$7

Romaine Lettuce - Parmesan - Croutons - Caesar Dressing

18% gratuity will automatically be applied to parties of 6 or more

*Ask your server about menu items that are cooked to order or served raw.

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