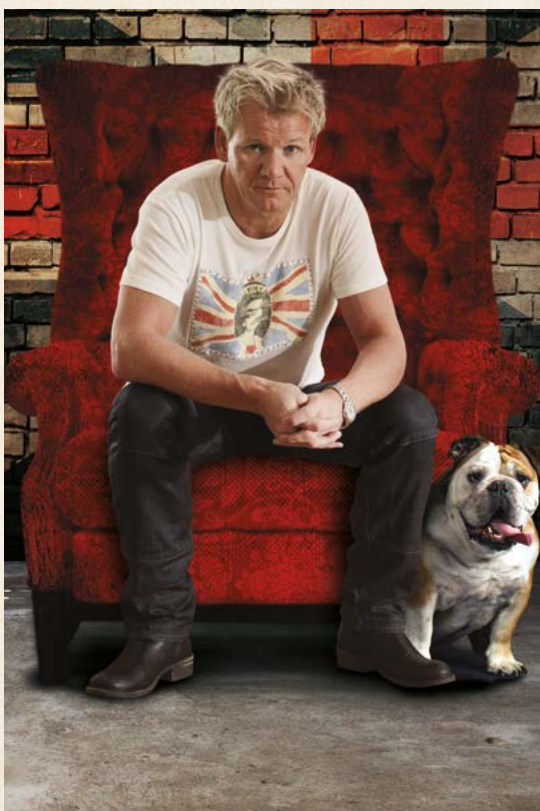


GORDON RAMSAY PUB



STARTERS

TUNA TARTARE

English Cucumber, Yuzu, Avocado Purée,
Fleur De Sel, Sweet Citrus Soy 15

✓ FRESHLY POPPED POPCORN

Cheddar, Buffalo, Ranch or Curry 5

✓ TRUFFLE FRIES

Truffle Mayo 9

DEVEILED EGGS

Farm Eggs, Sweet Maine Lobster,
Caviar 14

CURED MEAT BOARD

House Chicken Liver Mousse, Duck
Rillettes, Seasonal Artisanal Cheeses
& Cured Meats 16

CRISPY CALAMARI

Lemon Chips, Kale, Malt Vinegar Mayo 15

SHRIMP COCKTAIL

Poached in Lemon Shandy 19

MOLASSES & BROWN ALE GLAZED WINGS

Green Apple, Jalapeño, Crumbled Stilton
Blue, Green Onion 12

SCOTCH EGG

Crisp Soft-Boiled Egg, Pork Sausage,
Braised Cabbage, Mustard Sauce 11

PUB SPOTS

Two 3 oz. Sliders, Balsamic Red Onions,
English Sharp Cheddar, Brioche Bun 12
Add Maple-Peppercorn Bacon 2

DUCK POUTINE

Duck Confit, Melted Cheddar Cheese
Curds, Port Wine "Gravy," Crispy Potato
Fries, Pickled Chili, Green Onion 13

CRISPY PORK BELLY

48-Hour Slow-Cooked Pork Belly, Cardamom
Carrot Purée, Cider-Honey Glaze 15

LOBSTER ROLL


Lobster, Leek, Meyer Lemon Mayo,
Toasted Split Top Roll 20

LAMB CAVATELLI

Fennel Pollen, Pecorino Cream Sauce,
Toasted Brioche Crumbs 16

✓ MUSHROOM CAVATELLI

Fennel Pollen, Pecorino Cream Sauce,
Toasted Brioche Crumbs 13

✓ = Vegetarian
 = Pub Favorite

CRAFTED COCKTAILS

GIDDY UP YOU DONKEY

El Jimador Tequila, Smoked
Elderflower Honey, Lime,
Strongbow Cider 16

MIND THE GAP

Ketel One Vodka, Pavan Liqueur,
Passion Fruit, Lime, Fever-Tree
Ginger Beer 16

*After a Few of These, Don't Forget to
'Mind the Gap' While Exiting the Tube!*

GOD SAVE THE QUEEN

Hendrick's Gin, Dubonnet Rouge,
Muddled Strawberries, Amarena
Cherry with a Squeeze of Lemon 16

*The Queen Drinks Her Gin &
Dubonnet Before Lunch Every Day.
Why Shouldn't You?*

GORDON RAMSAY GIN & TONIC

Bombay Sapphire Gin, Aloe Vera
Liqueur, Yuzu, Simple Syrup,
Fever-Tree Tonic 15

MCILROY 18

Jameson Irish Whiskey, Caraway
Syrup, Chamomile Lemonade,
Irish Breakfast Tea, Bittermens
Boston Bittahs 14

CAPPS AND DARTS

Dewar's Scotch, Woodford Reserve
Bourbon, Salted Honey Syrup 16

THE VIC

Bacardi Rum, Campari, Belhaven
Scottish Ale, Vanilla Simple Syrup,
Chocolate Bitters 14

FIRST FOLIO

Hennessy V.S Cognac, St. George
Spiced Pear Liqueur, Date Purée 15

ROYAL LUSH

Disaronno Amaretto, Dry
Vermouth, Plum Bitters Topped
with Champagne 14


FOR THE TEETOTALERS

PINEAPPLE EXPRESS

Pineapple Juice, Ginger Beer,
Fresh Lime Juice 8

MY MAIN SQUEEZE

House-Squeezed Meyer Lemonade 8

 = Pub Favorite

DRAFT BEER

LAGERS

	SHORT	TALL
COORS LIGHT, CO, 4.2%	7	10
MILLER LITE, WI, 4.2%	7	10
SAMUEL ADAMS, MA, 4.9%	8	11

ALES

FULLER'S ESB, ENGLAND, 5.9%	9	13
BALLAST POINT TONGUE BUCKLER, IMPERIAL RED ALE, CA 10%	8	12
DOGFISH HEAD 90 MINUTE IPA, DE, 9%	9	13
LAGUNITAS A LITTLE SUMPIN' SUMPIN' ALE, CA, 7.5%	8	12

WHEAT ALES

STELLA ARTOIS, BELGIUM, 5.2%	8	12
BLUE MOON BELGIAN WHITE, CO, 5.4%	8	12

BROWN & SCOTCH ALES

INNIS & GUNN, SCOTLAND, 6.6%	8	12
BELHAVEN, SCOTLAND, 5.2%	9	13

STOUTS & PORTERS

GUINNESS, IRELAND, 4.2%	8	12
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CIDERS & SHANDIES

STRONGBOW CIDER, ENGLAND, 5%	8	12
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ROTATING SEASONAL & LIMITED RELEASES

LEINENKUGEL'S, WI	9	13
SAMUEL ADAMS, MA	9	13
NEW BELGIUM, CO	9	13
CAPE MAY BREWING CO., NJ	9	13
UNIBROUE, QUEBEC	9	13
FIRESTONE WALKER, CA	9	13

KNOTS & CROSSES

BEER FLIGHT FOR ONE OR TWO	12	24
Your Choice of Four or Eight 4 oz. Tasters From the GR Pub Draft Selection		

TASTER

4 OZ. OF YOUR CHOICE	3
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GROWLERS

Full Size 64 oz.

Ask Your Barman or Barmaid About Pricing

BOTTLED & CAN BEER

IPAS

SAMUEL ADAMS REBEL IPA, MA, 6.5%	8
TERRAPIN HOPSECUTIONER, IPA, GA, 7.3%	8
NEW BELGIUM RANGER IPA, CO, 6.5%	9
FIRESTONE WALKER UNION JACK, IPA, CA, 7.0%	9
BALLAST POINT SCULPIN, IPA, CA, 7.0%	9
STONE, RUINATION, DOUBLE IPA 2.0, CA, 8.5%	9

BROWN & SCOTCH ALES

DOGFISH HEAD INDIAN BROWN ALE, IPA, DE, 7.2%	8
NEWCASTLE BROWN ALE, NY, 4.7%	8

LAGERS / DARK LAGERS

HEINEKEN, NETHERLANDS, 5.0%	8
CORONA EXTRA, MEXICO, 4.6%	8
PILSNER URQUELL, CZECH, 4.4%	8
HOP VALLEY CZECH YOUR HEAD, PILSNER, OR, 5.5%	8
SIERRA NEVADA NOONER, PILSNER, CA, 5.2%	8

LOCAL SEASONALS

ASK ABOUT THE BEST SEASONAL
BREWS THIS SIDE OF THE POND

LIMITED RELEASES

TERRAPIN, GA	9
BALLAST POINT, CA	9
ANCHOR STEAM, CA	9
FIRESTONE WALKER, LIMITED RELEASE, CA	9
SAMUEL ADAMS, MA	9
UNIBROUE, QUEBEC	9

BOTTLED & CAN BEER

WHEAT

SAMUEL ADAMS CHERRY WHEAT, MA, 5.3%	8
BLUE MOON MANGO WHEAT, CO, 5.4%	8

BELGIANS

NEW BELGIUM ABBEY DUBBEL ALE, CO, 7.0%	10
NEW BELGIUM TRIPPEL BELGIUM STYLE ALE, CO, 8.5%	10
UNIBROUE À TOUT LE MONDE, BELGIAN STYLE, QUEBEC, 4.5%	10

FRUIT, CIDERS & SHANDIES

LEINENKUGEL'S BERRY WEISS, WI, 4.9%	8
BALLAST POINT SOUR WENCH BLACKBERRY ALE, CA, 7.0%	8
ANGRY ORCHARD CRISP APPLE HARD CIDER, NY, 5.0%	8
HOEGAARDEN FORBIDDEN FRUIT, UK, 8.5%	8

NON-ALCOHOLIC BEER

SHARP'S, NON-ALCOHOLIC, WI, 0.40%	7
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GLUTEN REDUCED BEER

NEW BELGIUM, GLUTINY, CO, 6%, LESS THAN 20% PPM	9
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WINES ON TAP

BY THE CARAFE

ROSE	8.5 OZ.	17 OZ.
Rosé, Maison Saleya, Côtes De Provence	13	22
WHITES		
Sauvignon Blanc, Starborough, Marlborough	16	27
Pinot Grigio, Caposaldo, Veneto	14	24
Chardonnay, William Hill, Central Coast	14	24
REDS		
Pinot Noir, Seaglass, Santa Barbara	15	25
Cabernet Sauvignon, Joel Gott "815", California	19	29

BOTTLES

CHAMPAGNE/SPARKLING	GLASS	BOTTLE
Veuve Clicquot, Yellow Label, France		144
Moët & Chandon, Impérial, France		110
J Vineyards Brut Rosé, California		85
La Marca Prosecco, Italy	11	47
SAUVIGNON BLANC		
Cloudy Bay, New Zealand		80
Kim Crawford, Marlborough, New Zealand	12	40
Emmolo, Napa Valley		65
CHARDONNAY		
Sonoma-Cutrer, Sonoma Coast	16	65
Cakebread Cellars, Napa Valley		105
Joel Gott, "Unoaked", California		60
Charles Smith, Washington	12	48
OTHER WHITES		
White Blend, Conundrum, California	12	44
Chenin Blanc, Domaine Pichot Vouvray, Loire Valley, France		45
Riesling, Chateau Ste. Michelle, Eroica, Washington		56
Pinot Grigio, Terlato Vineyards, Italy		48
Moscato, Caposaldo, Provincia di Pavia, Lombardy, Italy	10	38
PINOT NOIR		
WillaKenzie "Estate", Willamette, Oregon	17	75
Meiomi, Sonoma Coast		66
Flowers, Sonoma Coast		115
MacMurray Estate, California		85
Ramsay, North Coast	11	45
MERLOT		
Ramsay, North Coast	11	46
Duckhorn Vineyards, Napa Valley		137
St. Francis Winery, Sonoma Valley		58
Chateau Ste. Michelle Indian Wells, Columbia Valley, Washington		62
CABERNET SAUVIGNON		
Newton "Skyside", Sonoma County	19	75
Caymus, Napa Valley		165
Jordan, Alexander Valley		130
Fortress, Sonoma County		65
Orin Swift Palermo, Napa Valley		110
Louis M. Martini, Alexander Valley		85
Chateau Ste. Michelle, Columbia Valley	14	55
OTHER REDS		
Barbera d'Asti, Michele Chiarlo, Italy		45
Chianti Classico, Villa Antinori, Tuscany		65
Red Blend, Conundrum, California		56
Claret Blend, St. Francis, California		50
Malbec, Alta Vista Estate, Mendoza		55
Château La Nerthe, Châteauneuf-du-Pape, Grenache, Syrah Blend		120
Zinfandel, Ravenswood Single Vineyard, Sonoma County		65
Red Blend, The Prisoner, Napa Valley		125

LARGE PARTIES

Looking to Host an Event?
We Can Make It Special

Call The Pub @ (609) 343-2600

Private and Semi-Private
Space Available

HAPPY HOURS

Come and Join Our Barmen & Barmaids
for Bar Specials!

-Experience-

The Changing of the Guard
12:00 P.M. - 1:30 P.M.
(When Open)

London Calling
4:00 P.M. - 6:00 P.M.

"Parting Cup" Nightcap
10 P.M. - Midnight
(When Open)

The Next Great British
Invasion Has Arrived!

WE ARE THE SPORTS HEADQUARTERS

Catch All Your Favorite Games
Here at the Pub!

FIRKIN FRIDAYS WHAT THE HECK IS A FIRKIN??

A British-Style, 9-Gallon Cask
of Unfiltered Ale, Tapped with a
Wood Mallet Right at the Bar!

The Second Friday of Every Month
Is Firkin Friday!

Keeping the Tradition Alive, Come Drink
Beer the Way Beer Is Meant to Be Drank!

At 6:00 P.M., We Will Tap the Firkin.
Join Us for \$5 Drafts From the Firkin
Until It Is Empty!

GIFT CARDS

Ask Your Server, Bartender or Hostess
About Dining Gift Cards. Available in \$50
and \$100 Denominations.

RETAIL

Don't Go Home Empty-Handed!
Purchase Your Official Gordon Ramsay
Swag Here at The Pub.
Visit Our Display for Current Items.

Ask Your Bartender, Server or
Hostess for Assistance.



#ramsayac @CaesarsAC