



LATE MENU

Tuesday thru Thursday 9pm-close
Friday & Saturday 10pm-close



Mack's 4 PACKS TO GO → \$20

ALL CRAFT BEERS TO GO
→ BUY ANY 3 GET 1 FREE

APPETIZERS

FRIED CHEESE CURDS
white cheddar, side red sauce 9
Buffalo style, bleu cheese 11

PHILLY CHEESESTEAK EGGROLLS
spicy ketchup 13 add cheese whiz 2.50

ROOSTER FRIES
fries, jalapeños, tomatoes, bacon,
melted cheddar, sriracha drizzle 11

FRIED CALAMARI
spicy tomato sauce 13

SPICY TUNA SUSHI TOTS
avocado, cucumber, risotto cakes,
sriracha aioli, wasabi sauce 14

CHICKEN WINGS
Buffalo or ancho chili dry rub
choose jumbo or boneless 17
dipping sauces extra

SOFT PRETZELS
ground mustard 8 add cheese whiz 2.50

CRISPY BRUSSELS SPROUTS
spicy miso honey drizzle 10

NACHOS
red onion, tomatoes, jalapenos, corn,
black beans, melted cheddar, cilantro,
Mexican crema 13
with beef, chili, or chicken 16

SANDWICHES with fries

PHILLY CHEESESTEAK
'whiz wit' (cheese Whiz and onions) 14

NASHVILLE HOT CHICKEN
fried chicken breast, lettuce, pickles,
spicy mayo 14

STEAK TIPS SUB
mushrooms, caramelized onions,
demi glaze, Swiss 16

SALADS & BOWLS

QUINOA POWER BOWL
roasted brussels sprouts, butternut
squash, corn, black beans, avocado,
greens with honey dijon 11

CAESAR SALAD 5/7

ROASTED BEETS SALAD
feta, walnuts, balsamic glaze 11

NUTS & BERRIES SALAD
strawberries, blueberries, walnuts,
feta, greens, raspberry vinaigrette 11

POKE BOWL
mango, cucumber, edamame,
tomatoes, quinoa, greens, sriracha
aioli, wasabi sauce 11

MIXED GREENS 5 / 7

ADD CRISPY CHICKEN 6, TOFU 7, SPICY TUNA 8, CHILLED SHRIMP 8

COCKTAILS

THE REVOLVER
Stoll & Wolfe rye, Tia Maria,
orange bitters, orange peel

RAISED BY WOLVES
Woodford Reserve, trace Dewar's,
Disaronno, chocolate bitters

The BUKOWSKI
Redemption wheat bourbon,
Amaro, sours, Amarena cherry

CANTON EASE MULE
Domaine De Canton, tequila,
ginger syrup, lime, ginger beer

WATERMELON PALOMA
Tres Agaves tequila, grapefruit, lime,
watermelon juice

BETTY WHITE
Plymouth gin, triple sec,
lemon juice, simple syrup

BLOOMING ORANGE
dragonberry rum, St. Germain,
Chambord, orange squeeze, soda

GARDEN MULE
Cucumber vodka, ginger syrup,
lime, ginger beer

DARK AND STORMY
Myers dark rum, ginger beer, lime

PEACHY PALMER
Jack Daniels Tennessee honey,
peach schnapps, lemonade, tea

PINEAPPLE JALAPENO MARGARITA
infused 100% agave tequila, lime,
triple sec and Tajin rim

GIN BLOSSOM
Lititz Springs barrel aged gin,
elderflower liqueur, grapefruit

RASPBERRY LIME MARTINI
Chambord, raspberry vodka, lime

PAINKILLER
Myers dark rum, coconut,
pineapple, orange

VIEW OUR
BEER MENU

draft ~ bottles ~ cans



house favorites vegetarian gluten free Steaks and some fish may be cooked to requested degree of doneness.
Consuming raw or undercooked seafood, meats or shellfish may increase risk of food borne illness, especially with certain medical conditions.

CURBSIDE PICKUP at www.BLUECOLLARLANC.com or 717 537-2107

