



## APPETIZERS

<b>SOUP</b>	P/A
<b>STOUT HOUSE SALAD</b> baby greens, green apple, candied walnuts, goat cheese & a citrus - balsamic vinaigrette	9-
<b>*CAESAR SALAD</b>	8-
<b>FIRE CRACKER SHRIMP</b> tender crispy shrimp tossed in a thai chili aioli	15-
<b>FRIED CALAMARI</b> regular or buffalo style w/ lemon pepper aioli	14-
<b>LOADED FRIES</b> w/ bacon, cheese, pickled jalapenos, scallions & avocado ranch	11-
<b>*MINI BURGERS</b> w/ cheese & stout's special sauce (extra mini burger \$4.00 each)	12-
<b>COUNTRY BUTTERMILK FRIED CHICKEN FINGERS</b> w/ avocado-ranch dipping sauce	11-
<b>UBER BAVARIAN PRETZEL</b> w/ maple porter mustard; add warm ale cheese dip for \$2-	9-
<b>CHICKEN WINGS</b> Buffalo w/ blue cheese dip or "Srancha"	12-
<b>POTSTICKERS</b> steamed or fried w/ soy-ginger dipping sauce	10-
<b>FRUIT &amp; CHEESE PLATE</b> aged Irish cheddar, Danish brie & drunken goat cheese soaked in Red Wine	16-
<b>WARM ARTICHOKE, SPINACH &amp; CHEESE DIP</b> w/ toasted pita points	13-
<b>SHORT RIB &amp; WILD MUSHROOM EMPANADAS</b> w/ porcini sour cream (extra empanada \$4.50 each)	14-
<b>*GRILLED LOLLIPOP LAMB CHOPS</b> w/ chimichurri (extra chops \$4.25 each)	17-

## RAW BAR

<b>*SHRIMP COCKTAIL</b>	15-
<b>*OYSTERS ~ DAILY SELECTION</b> half dozen	18-
West Coast ~ \$3.00 each      East Coast ~ \$3.00 each	
<b>*LITTLE NECK CLAMS</b> 1/2 dozen, on the half shell	10-
<b>*SHELLFISH SAMPLER</b> 1/2 dozen oysters, 1/2 dozen little necks & 3 shrimp	40-

## ENTRÉE SALADS

<b>*GRILLED GREEK NY STRIP STEAK</b> over baby greens w/ feta, chick peas, Kalamata olives, cucumber, cherry tomatoes, shaved red onion & tzatziki	18-
<b>GRILLED CHICKEN</b> over mixed greens w/ prosciutto, drunken goat cheese, asparagus, crushed pistachios, mandarin oranges and a sherry-fig vinaigrette	15-
<b>*EVERYTHING CRUSTED AHI TUNA</b> over mixed greens w/ sugar snap peas, shiitake mushrooms, radishes, crispy wontons and a soy-ginger vinaigrette	17-
<b>CHOPPED VEGETABLE SALAD</b> romaine hearts w/ sharp provolone, golden beets, haricot vert, cucumber, red cabbage, pomegranate seeds, pita croutons & a balsamic vinaigrette	14-
<b>*CAESAR SALAD</b>	11-
w/grilled chicken 15-    w/steak    18-    w/shrimp    18-	

## SIDES

<b>House Cut French Fries</b>	7-
<b>Sweet Potato Fries</b>	8-
<b>Onion Rings</b>	8-
<b>Roasted Root Vegetables</b>	8-
<b>Mashed Potatoes</b>	7-
<b>Mac &amp; Cheese</b>	8-

## BURGERS

<b>*STOUT BURGER</b>	13-
<b>*CHICKEN BURGER</b> topped w/ guacamole	14-
<b>*ANGRY BURGER</b> dipped in "Frank's" hot sauce topped w/ Maytag blue cheese and crispy onions	15-
<b>*JERK PORK BURGER</b> topped w/ grilled pineapple salsa	14-
<b>VEGGIE BURGER</b> topped w/ red pepper aioli	12-
<b>*SALMON BURGER</b> topped w/ citrus slaw & lemon pepper aioli	17-
<b>*SCALLION &amp; BLACK BEAN TURKEY BURGER</b> topped w/ charred corn-tomato salsa	14-
<b>*CRABMEAT &amp; ROCK SHRIMP BURGER</b> pretzel crusted topped w/ grain mustard tartar	17-
<b>*BRATWURST BURGER</b> topped w/ sauerkraut, red cabbage & spicy ale mustard	15-

*all burgers are served w/ house cut french fries  
~ add \$1- for sweet potato fries ~  
lettuce, tomato, & Delancey Street Pickles  
\*\*Gluten Free Bun available \$1-*

### Toppings

<b>\$2.50</b>	<b>\$1.50</b>	<b>Cheese</b> \$1.75
Smoked Bacon	Portobello Mushroom	Aged Irish Cheddar
Irish Bacon (Rasher)	Sautéed Onions	Maytag Blue
Avocado	*Fried Egg	Boursin
Guacamole	Pickled Jalapeño Peppers	Pepper Jack
	Tomato-Corn Salsa	Maple Smoked Cheddar
		Swiss

## NOT BURGERS

<b>*CERTIFIED BLACK ANGUS NY STRIP STEAK</b> w/ scallion mashed potatoes & roasted root vegetables	31-
<b>STOUT'S FAMOUS RIBS</b> w/ house cut fries & cole slaw	21-
<b>FRESH NEW ENGLAND SCROD FISH &amp; CHIPS</b>	18-
<b>SHEPHERD'S PIE</b> top with cheddar for \$1.75	17-
<b>RUSTIC CHICKEN POT PIE</b>	17-
<b>*GRILLED NY STRIP STEAK SANDWICH</b> w/ shaved sharp provolone, arugula, crispy shallots, chimichurri on a crusty baguette served with house cut fries	18-
<b>GRILLED CHICKEN SANDWICH</b> smoked bacon, gouda, green apple & honey Dijon on ciabatta served with house cut fries	15-

## WISCONSIN STYLE THIN CRUST PIZZA

<b>Individual</b>	11-	<b>Large</b>	17-
<b>TOPPINGS: \$1.50 each for small pies \$3.00 each for large pies</b> fresh garlic, pepperoni, roasted red peppers, Esposito's sweet or hot Italian sausage, red onion, smoked bacon, mushrooms, buffalo chicken    **Gluten Free available for small pies \$2-			
<b>Reuben Pizza</b>	<b>Individual</b>	13-	<b>Large</b> 18-
pastrami, swiss cheese, french dressing & sauerkraut			
<b>Stout Burger Pizza</b>	<b>Individual</b>	13-	<b>Large</b> 18-
ground beef, cheddar cheese, tomatoes, lettuce & stout's special sauce			

## DIPPING SAUCES .50¢ each

Avocado-Ranch	Lemon-Pepper Aioli
Bar-B-Que	'McDonnells' Curry Sauce
Blue Cheese	Spicy Ale Mustard
Chipotle Honey Mustard	stout's Special Sauce
Creamy Horseradish	Roasted Red Pepper Aioli

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

*18% gratuity will be added to parties of five or more*