



TRADITION

GASTRO PUB

SHARE

NACHOS \$15/\$8

habanero cheddar, chihuahua, guac, citrus crema, fresh corn poblano salsa, pico, guac. add chicken \$3 or steak \$4

PRETZEL BITES \$9

sea salt, habanero cheddar sauce.

BUFFALO SLIDERS \$12

house tenders, diced celery and tomato, bleu cheese.

STEAK SLIDERS \$15

petites filets, dijon horseradish sauce, fried shallots.

SCORPION SLIDERS \$12

habanero hot spread, hot honey, pickle.

FLAUTAS \$9

corn tortillas, tinga pulled chicken, cheese, salsa verde.

LOADED BUFFALO FRIES \$11

fresh cut fries, mozzarella, buffalo tenders, ranch drizzle.

TENDERS + FRIES \$12

house tenders, fresh-cut fries, your call two sauces

SLICE

MARGHERITA \$13

marinara, slow roasted tomatoes, basil.

CALIFORNIA \$14

chipotle aioli, pico, habanero cheese, chicken, mozzarella, pico, avocado.

PEPPERONI \$13

marinara, mozzarella, parmesan.

BBQ CHICKEN \$13

tradition bbq, grilled chicken, red onions, bacon.

NASH HOT \$14

garlic butter crust, mozzarella, fried chicken, nashville hot spread, ranch drizzle.

GRAZE

ROASTED SALMON \$16

salmon, spinach, pickled red onion, tomatoes, toasted walnuts, goat cheese, maple vinaigrette.

CRISPY SPROUTS \$13

roasted sprouts, cabbage, fried shallots, carrots, parmesan-dijon vinaigrette.

CHICKEN CAESAR \$12

romaine, grilled chicken, house croutons

SOUTHWEST CHICKEN \$14

spring greens, black beans, grilled chicken, fresh corn-poblano salsa, avocado, chipotle ranch dressing.

ANY SALAD CAN BE A WRAP—JUST ASK.

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GRAB

TRADITION BURGER \$15

tradition sauce, pepper jack, bacon jam, fried egg, tomato, pickle.

BACKYARD BURGER \$12

double the merkt's cheddar, grilled onion, tomato, pickle.

SOUTH WEST BURGER \$14

pepper jack, pico, tortilla strips, salsa verde.

WESTERN BURGER \$14

bourbon bbq sauce, cheddar, bacon jam, fried shallots.

BREAKFAST BURGER \$15

housemade hash brown, bacon jam, fried egg, white cheddar.

STEAK SANDWICH \$16

petite filet, grilled onions, bbq sauce, side dijon horseradish

MED \$13

grilled chicken breast, goat cheese, spring greens, tomato, focaccia roll.

BUFFALO CHICKEN WRAP \$15

buffalo tenders, diced celery, tomato, ranch or bleu cheese.

TRAD BLT \$15

grilled chicken breast, lettuce, tomato, bacon, avocado, herb aioli.

SUB OR ADD:

ANY FRIES FOR TATER TOTS OR ONION RINGS: \$1
SUB ANY PATTY FOR AN IMPOSSIBLE OR TURKEY \$1

CHICKEN SANDWICH

BUTTERMILK-MARINATED BREAST. SECRET BREADING.

TRADITION \$14

tomato, pickle, lettuce, tradition sauce,

BUFFALO \$14

hot or mild, lettuce, pickle, tomato, ranch or blue cheese.

NASHVILLE HOT \$14

nashville hot spread, pickles, slaw.

THE SCORPION \$14

habanero hot spread, hot honey, pickle.

CATCH

SECOND WEEK

FISH TACOS \$15

house-battered cod, slaw, chipotle aioli, pico, side of guac.

N'CHIPS \$15

house-battered cod, tradition tartar sauce, lemon wedge.

SHRIMP ROLL \$15

cucumber-celery remoulade, garlic butter-toasted bun.

SAUCES:

TRADITION, CHIPOTLE AIOLI, TRADITION BBQ, BUFFALO, GIARDINIERA KETCHUP, HOT HONEY

TRADITION

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BEER

FOUNDERS SOLID GOLD

Lager, 4.4%

WAR PIGS BOUFFANT JELLYFISH

Sour, 5.5%

21ST HELL OR HIGH WATERMELON

Fruited Wheat Ale, 4.9%

HALF ACRE TOMÉ

Hazy Pale Ale, 5.5%

CRUZ BLANCA MEXICO CALLING

Mexican Lager, 4.7%

3 FLOYDS ZOMBIE DUST

American Pale Ale, 6.2%

3 FLOYDS GUMBALL HEAD

Pale Wheat Ale, 5.6%

OFF COLOR APEX PREDATOR

Belgian Saison, 6.5%

COORS LIGHT

Light Lager, 4.2%

CHIMAY BLUE

Strong Dark Ale, 9%

GUINNESS T WEEK

Irish Dry Stout, 4.2%

HALF ACRE DAISY CUTTER

American Pale Ale, 5.2%

KENTUCKY BOURBON BARREL

English Strong Ale, 8.2%

KWAK

Strong Pale Ale, 8.4%

LAGUNITAS IPA

American IPA, 6.2%

LAGUNITAS LITTLE SUMPIN'

American IPA, 7.5%

MAPLEWOOD SON OF JUICE

New England IPA, 6.3%

MILLER LITE

Light Lager, 4.2%

ALLAGASH WHITE

Belgian Witbier, 5.1%

REVOLUTION ANTI HERO

American IPA, 6.5%

STELLA ARTOIS

European Pale Lager, 5.2%

TRIPLE KARMELIET

Tripel, 8.4%

WAR PIGS FOGGY GEEZER

American Hazy IPA, 6.8%

TRADITION IPA

American IPA, 6.5%

BOTTLES AND SELTZERS

BUD LIGHT

CORONA

HIGH LIFE

HEINEKEN

MILLER LITE

ULTRA

VANDERMILL CIDER

ASPALL CIDER

ASPALL BLUSH CIDER

WHITE CLAW WATERMELON

WHITE CLAW MANGO

WHITE CLAW BLACK CHERRY

BUDWEISER

COORS LIGHT

CORONA PREMIER

HARP

HEINEKEN LIGHT

MAGNERS

MODELO ESPECIAL

ODOULS

BLUE MOON

STIEGL RADLER

PRESS BLACKBERRY HIBISCUS

TRULY STRAWBERRY LEMONADE

WINE

RED

ERATH PINOT NOIR

12/48

MEIOMI PINOT NOIR

14/56

FREAKSHOW CABERNET SAUVIGNON

14/56

PRISONER RED BLEND

15/60

ROSÉ

VILLA GRAZIELLA ROSATO TOSCANO

12/48

BELER SABINE

13/52

SPARKLING AND WHITE

MIONETTO PROSECCO

9/split

RUFFINO LUMINA PINOT GRIGIO

12/48

BLACK STALLION CHARDONNAY

13/52

KUNG FU GIRL RIESLING

12/48

KIM CRAWFORD SAUVIGNON BLANC

13/52

COCKTAILS AND SLUSHIES

MOSCOW MULE \$13

Tito's vodka, ginger beer, orange bitters, lime

GOVERNMENT MULE \$13

Casamigos tequila, ginger beer, lime, orange bitters

KENTUCKY RUNNER \$14

Bulleit rye, lemon, orange, honey syrup, egg white

DAISY COLLINS \$13

Tanqueray gin, cointreau, lemon, mint

CHEEKY PEACH \$13

Tito's, peach schnapps, pineapple, mint

TROPICAL RUM PUNCH \$13

Bacardi Rum, Bacardi Limon, cranberry, orange, pineapple

SPICY MARY \$13

Tito's Vodka, Uncle Dougie's Mix, scorpion sauce, mango spiced rim

ORANGE SPRITZ \$13

Mionetto prosecco, Aperol, orange, honey syrup

ROTATING SLUSHIE \$11

ask your server!

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TRADITION

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DAILY DEALS!

(DINE-IN ONLY)

MONDAY

\$9 TENDERS!

\$9 KETEL ONE BLOODY MARYS!

TUESDAY

1/2 OFF WINE BOTTLES!

\$10 FLATBREADS!

WEDNESDAY

\$7 SLUSHIES!

\$10 BUFFALO SLIDERS!

THURSDAY

\$22 VARIETY SELTZER BUCKETS!

\$11 NACHOS!

FRIDAY

\$10 MARGARITAS!

\$6 BUSKER WHISKEY SHOTS!