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**PREMIUM PASTIES**

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<b>Carne Adovada</b>	\$9.50
Simmered pork in New Mexican red chili stew, Mexican rice, hatch chilies and cheddar With a side of sour cream and salsa	
<b>The Chicken Greek</b>	\$9.00
Chicken breast, spinach, fresh mozzarella, feta, sun-dried tomatoes, kalamata olives, artichokes and roasted garlic With a side of tahini or tzatziki	
<b>Chicken Tikka Masala (Red Curry)</b>	\$9.00
Marinated chicken breast, tikka masala sauce, green peppers and potatoes. With a side of mint-yogurt dressing or tahini	
<b>Lamb Vindaloo</b>	\$9.50
Lamb, potatoes and spicy vindaloo sauce With a side of mint-yogurt or tahini	
<b>Lovely Bit a Salmon</b>	\$9.80
Marinated salmon, white wine & cream dill sauce, sautéed asparagus, roasted tomatoes spinach and roasted red potatoes	
<b>Peppered Steak</b>	\$9.80
Sirloin steak, sautéed portabella mushrooms, leeks, roasted zucchini, and Stilton cheese (Imported English bleu cheese) With a side of peppercorn brandy cream sauce	
<b>Pesto Chicken</b>	\$9.00
Marinated chicken breast, mushrooms, artichokes, fresh mozzarella and pesto With a side of marinara	
<b>The Pilgrim</b>	\$9.50
Roasted turkey/chicken, sweet potatoes, grilled onions and stuffing Served with red wine gravy and cranberry sauce	
<b>Portobello Chicken</b>	\$9.50
Marinated chicken breast, fresh mozzarella, Balsamic marinated portobello mushrooms, roasted red peppers, and fresh basil With a side of marinara	
<b>Rosemary Chicken or Steak</b>	\$9.00
Marinated chicken breast or steak, roasted red potatoes, brie, roasted red peppers, and fresh rosemary. With a side of mustard cream sauce	
<b>Spicy Asiago Chicken</b>	\$9.00
Spicy chicken, roasted corn, black beans, asiago cheese, hatch chilies, and Mexican stewed tomatoes. With a side of sour cream & salsa	
<b>The Reuben</b>	\$9.50
Pastrami, corned beef, homemade sauerkraut, swiss. With a side of 1000 Island	



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**VEGETARIAN PASTIES**

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<b>Balsamic Portobello</b>	\$8.50
Balsamic marinated portobello mushrooms, fresh mozzarella, roasted red peppers and fresh basil. With a side of marinara	
<b>Cheese and Onion</b>	\$7.00
Potatoes, rutabaga, cheddar, and onions With a side of marinara, ketchup or HP	
<b>Eggplant Parmesan</b>	\$9.00
Roasted eggplant, zucchini, broccoli, fresh mozzarella, spinach, fresh basil, parmesan and marinara	
<b>The Greek</b>	\$8.50
Spinach, fresh mozzarella, feta, sun-dried tomatoes, kalamata olives, artichokes & roasted garlic With a side of tzatziki or tahini	
<b>Veggie Oggie</b>	\$8.00
Portobello, potatoes, rutabaga, and onions With a side of ketchup or HP sauce	
<b>Veggie Pesto Chicken</b>	\$9.00
Quorn© brand vegetarian chicken, artichokes, mushrooms, fresh mozzarella, and pesto With a side of marinara	
<b>Veggie Spicy Asiago Chicken.</b>	\$9.00
Spicy Quorn© brand vegetarian chicken, roasted corn, black beans, asiago cheese, hatch chilies, and Mexican stewed tomatoes With a side of salsa & sour cream	
<b>Veggie Rosemary Chicken</b>	\$9.00
Quorn© brand vegetarian chicken, roasted red potatoes, brie, roasted red peppers and fresh rosemary. With a side of mustard cream sauce	
<b>Veggie Cottage Pie</b>	\$9.00
Quorn© brand vegetarian ground beef, peas, carrots, grilled onions, mashed potatoes and cheddar With a side of HP sauce	
<b>Veggie Chicken Tikka Masala (Red Curry)</b>	\$9.00
Marinated Quorn© brand vegetarian chicken, tikka masala sauce, green peppers, curried potatoes With a side of mint-yogurt dressing or tahini	
<b>Veggie Mexican</b>	\$8.50
Mexican spiced Quorn© brand vegetarian ground beef, egg, potato, jalapenos, and cheddar With sides of sour cream and salsa	
<b>Peanut Butter and Jelly Pasty</b>	\$5.00
Peanut butter, bananas and raspberry jelly. Also available as dessert with fresh whipped cream and raspberry sauce	



## DESSERTS

- Apple Caramel Pasty** \$ 5.00  
Apples, cinnamon, and caramel baked inside pastry. Topped with ice cream and fresh cream
- Banoffee Pie** \$5.00  
Crisp graham cracker crust, homemade caramel, Fresh whipped cream and bananas
- Peanut Butter and Jelly Pasty** \$5.00  
Peanut butter, bananas and raspberry jelly Whipped cream or ice cream and raspberry sauce
- Strawberry Pavlova** \$5.00  
Homemade crisp meringue shells, filled with freshly whipped cream, strawberries, kiwi fruit and grapes Finished with raspberry coulé
- Shirley Temple's Pudding** (Our version of her fave :) \$6.00  
Sticky toffee pudding, made with imported British treacle, served hot with crème anglaise, or ice cream
- Chocolate Bread and Butter Pudding** \$6.00  
Homemade bread, baked in rich chocolate brandy sauce, until crispy on the outside, warm and moist on the inside. Served with crème anglaise or ice cream

## TEA, COFFEE, AND SOFT DRINKS

- Fountain** \$2.50  
Coke, Diet Coke, Dr Pepper, Sprite, Root Beer, Lemonade
- Fresh Brew Iced Tea** \$2.50  
Regular, Green, Hibiscus
- Coffee with refills** \$3.00
- P.G Tips British Hot Tea** Cup \$1.25 Pot \$2.50

## HAPPY HOUR

**Three to Six. Ten till Close. Every day.**

**\$1 Off All Draft Beers, Wines, Shots, Mixed Drinks.**

**CAR BOMBS** Always \$3.00

**TUESDAYS: \$1 Off All Bottled Beers.** Except Mickey's

**SUNDAYS: Happy Hour All Day!**



## HISTORY

The Cornish Pasty originates from Cornwall (Southwest England) and can be traced back as far as the 1200's. Mining was once a thriving industry in Cornwall and at that time pasties were baked by the wives and mothers of the tin miners. Pasties were made with a thick crimped edge along one side so the miners could use the crimp as a handle to hold onto while eating. The miners' hands would often be covered in arsenic from the mine, so the miners would discard the handle when they were done. The crusts were never wasted though, as many miners believed that ghosts, or "knockers" inhabited the mines, and their leftovers crusts would keep these ghosts content.

Traditionally, pasties were made with different fillings at each end. One end containing meat and vegetables, and one end with a sweet filling. The sweet end would be marked with an initial so the miners knew what side to eat first. Today, Cornish Pasties are filled with steak, potatoes, swede (rutabaga) and onions. (we know this cause the owners from there see)

At one time Cornwall had nearly 2000 flourishing tin mines, but by the 1880's tin mining had become a rapidly declining industry. At this time, Cornish miners began immigrating to Michigan's Upper Peninsula for copper mining bringing with them the tradition of pasties. Cornish Pasties are well known throughout mining towns across America as well as the British Isles.

[www.cornishpastyco.com](http://www.cornishpastyco.com)



**SOUPS** made from scratch Cup \$3.00 Bowl \$4.75  
Served with homemade bread and butter

**Cream of Leek, Potato & Stilton**

**Cream of Tomato, with Croutons**

**Mushroom, Walnut, and Spinach**

**Red Pepper, Black Bean, Rice, Chicken, Jalapeno**

**SIDES**

**Garlic & Herb Roasted Red Potatoes** \$2.75

**Garlic Mashed Potatoes with Cheese** \$3.00

**Curried Potatoes** \$2.75

**Oven Chips!** \$3.00  
Hand cut British style chips, cooked in the oven,  
with cracked pepper and sea salt  
Add Garlic and/or Jalapeno if you like

**British style Baked Beans or Spicy Beans** \$2.50  
Stewed navy beans in homemade tomato sauce.  
Add habanera or jalapeno to your liking

**Mushy Peas** \$2.75

**Homemade Coleslaw (Cornish style)** \$2.25

**Broccoli & Cauliflower Cheese Bake** \$4.50

**SALADS**

**Garden Salad** Full \$5.00  
Romaine, cucumber, cherry toms, red onion Half \$3.55

**Greek Salad** Full \$7.25  
Romaine, cucumbers, feta, cherry tomatoes, Half \$4.80  
kalamata olives, and red onions

**Add Chicken/Veggie Chicken** \$3.25 **Salmon** \$4.50

**Chicken Tikka Salad** \$8.75  
Chicken breast marinated & baked in Indian spices,  
over romaine lettuce, with cherry tomatoes, cucumbers,  
red onions. Served with a mint-yogurt dressing

**Pasta Salad** \$8.75  
Bow tie pasta, feta, parmesan, sun dried tomatoes,  
artichokes, kalamata olives, roasted red peppers  
and red onions, over fresh spinach in a Pesto dressing.

**Salmon or Chicken Caesar Salad** \$9.50 / \$8.00

**Sausage Salad** \$8.75  
Homemade pork with sage sausage, romaine, roasted  
red peppers, cherry tomatoes, feta, mushrooms,  
red onions. With mustard cream dressing



**SIGNATURE PASTIES**

**The Oggie (The Traditional Pasty)** \$8.00  
Steak, potatoes, onion and rutabaga (swede)  
With a side of red wine gravy or ketchup

**Part baked to finish at home** \$6.00

**The Porky** \$8.50  
Pork, potatoes, apples, onion, and sage.  
With a side of red wine gravy

**Lamb and Mint** \$9.00  
Lamb, potatoes, rutabaga, onion, and fresh  
mint. With a side of red wine gravy.

**Bangers and Mash** \$8.50  
Homemade pork with sage sausage,  
red wine gravy, grilled onions, mashed potatoes,  
& an extra side of gravy. Ee's proper lovely!

**Meat and Cheese** \$8.50  
Homemade pork and sage sausage, cheddar  
and Swiss. With a side of red wine gravy, HP  
sauce, or mustard cream sauce

**The Royale with Cheese** \$9.00  
Hamburger, (medium or well) French fries, grilled  
onions, mushrooms, bacon, cheddar Swiss blend,  
Side of ranch, 1000 island, ketchup, or BBQ sauce

**Shepherd's Pie or Cottage Pie** \$9.50 / \$9.00  
Ground minted lamb or seasoned ground beef,  
with peas & carrots, grilled onions, mashed potatoes,  
and cheddar. With a side of red wine gravy

**Chicken Pot Pie** \$9.00  
Chicken, carrots, red potato, green beans,  
celery, in a thyme and chicken gravy

**Cajun Chicken** \$8.50  
Spicy cajun chicken breast, bacon, ham and  
Swiss. With a side of chipotle sauce

**The Italian (new recipe)** \$9.00  
Pepperoni, salami, capocollo, ham, fresh mozzarella,  
fresh basil, and roasted tomatoes  
Served with a side of marinara

**Chicken Alfredo** \$8.50  
Chicken breast, ham, bacon, roasted red potatoes,  
and alfredo sauce  
Served with a side of marinara or Sriracha

**The Mexican** \$8.50  
Mexican-spiced and simmered steak strips,  
potatoes, eggs, jalapenos and cheddar  
With a side of sour cream and salsa

**Cheese Steak** \$9.00  
Steak, onions, green peppers, mushrooms, Swiss  
Side of red wine gravy or mustard cream sauce



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**DRAFT BEER**

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	14 oz	20oz	32 oz.
<b>Strongbow Hard Cider</b> (England)	\$4	\$5	\$8
<b>Kronenbourg 1664</b> (France)	\$4	\$5	\$8
<b>Hoegaarden White Ale</b> (Belgium)	\$5	\$6	\$9
<b>Boddingtons</b> (England)	\$4	\$5	\$8
<b>Guinness</b> (Ireland)	\$4	\$5	\$8
<b>Firestone DBA</b> (California)	\$5	\$6	\$9
<b>Firestone Union Jack IPA</b> (Cali)	\$5	\$6	\$9
<b>Rogue Hazelnut Brown</b> (Oregon)	\$5	\$6	\$9

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**BOTTLED BEER**

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<b>Bitburger</b> (Non-Alcoholic)	\$3.50
<b>Magners Irish Cider</b> (Ireland)	\$4.50
<b>Amstel Light</b> (Holland)	\$4.00
<b>King Fisher</b> (India)	\$4.00
<b>Stella Artois</b> (Belgium)	\$4.50
<b>Mickey's Malt Liquor</b> (United States)	\$2.00
<b>Franziskaner Hefe</b> (Germany)	\$6.00
<b>Smithwick's</b> (Ireland)	\$4.00
<b>Pinstripe Red Ale</b> (Colorado)	\$4.50
<b>Bass Ale</b> (England)	\$4.00
<b>Oak Creek Nut Brown Ale</b> (Sedona, AZ)	\$3.50
<b>Newcastle Brown Ale</b> (England)	\$4.00
<b>Four Peaks Kilt Lifter</b> (Tempe, AZ)	\$3.50
<b>Czechvar Lager</b> (Czech Republic)	\$4.50
<b>Anchor Steam</b> (San Francisco)	\$4.50
<b>Sierra Nevada Pale Ale</b> (California)	\$4.00
<b>Duvel</b> (Belgium)	\$5.50
<b>Chimay Red</b> (Belgium)	\$7.00
<b>Chimay Blue</b> (Belgium)	\$7.00
<b>Leffe Blonde Ale</b> (Belgium)	\$5.00
<b>Stone IPA</b> (California)	\$4.50
<b>Rogue Dead Guy</b> (Oregon)	\$5.00
<b>Skull Splitter</b> (Scotland)	\$5.50

**Ask about our "Beer of the Month"**

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**LIQUORS / MIXED DRINKS** \$4.00

Ask your server for our selection

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**WINES**

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**Glass** \$6.50      **Bottle** \$24

**Fish House Chardonnay 200** (Washington)

Light, refreshing white, pleasant acidity, citrus and stone fruits, with hints of minerality

**Steak House Cabernet 200** (Washington)

Keynotes of baked pear and pineapple, with ripe citrus, and hints of toasty oak and butterscotch

**Ask your server for our Wines of the Month**

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**Always \$3.00**

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**WEDNESDAYS: WINO Day! \$3 Glasses of Wine**

**SUNDAYS: Happy Hour All Day!**