

G-MAN

BREWERY & SPORTS BAR

WE LOVE FOOD AS MUCH AS WE LOVE BEER




= CUSTOMER FAVORITES

APPETIZERS

Pierogies Made by hand wonton filled with savory chicken and shrimp. Served with housemade hot chili sauce on the side for dipping. 11.95

* **Ahi Bites** Crispy sesame rice balls topped with Ahi tuna, fresh jalapeño & cilantro, drizzled with a house made spicy sauce. 11.95

 * **Ahi Poke Tower** A tower of traditional Ahi poke & avocado served on a bed of crispy rice, drizzled with house made wasabi & sriracha aioli. 14.95

Deviled Eggs Housemade chipotle bacon spiced deviled eggs topped with fresh jalapeño and a sweet drop pepper.

3 Piece : 4.95 6 Piece : 8.95 9 Piece: 12.95

Chips & Salsa Fresh crispy tortilla chips served with house made roasted & Verde salsa. 6.95
Add our made from scratch guacamole 4.95

Nachos Crispy tortilla chips topped with Cuban black or refried beans, melted cheese, pico de gallo, olives, jalapeños, house made guacamole & sour cream with roasted salsa on the side. Lg. 12.95 Med 9.95
Add Meat: Lg 3.95 Med. 2.95
Choice of: Chicken, Beef, Chorizo, Smoked Carnita's or Smoked Brisket

Street Tacos Two street style tacos topped with onions and cilantro with your choice of meat on corn tortillas. Served with house-made red taco sauce & salsa Verde. 7.95 Choice of: Chicken, Steak, Smoked Carnitas, or Chorizo

Bean Dip (Black or Refried) Fresh in house Cuban black or refried beans with melted cheese, sour cream, scallions & our secret hot sauce. Served with fresh hot tortilla chips. 9.95 Add steak 3.95

Flaming Pig An addicting blend of rich, bubbly melted queso cheese, spicy chorizo & jalapeños. Served with fresh hot tortilla chips. 11.95

Hand-Breaded Tenders Served with celery & carrots and Bleu Cheese or ranch. Choose from BBQ, Buffalo, Thai Chili or house dry rub chipotle or lemon pepper habanero. 10.95


Grilled Tenders Served with celery & carrots and Bleu Cheese or ranch. Choose from BBQ, Buffalo, Thai Chili or house dry rub chipotle or lemon pepper habanero. 10.95

Wings Served with celery & carrots and Bleu Cheese or ranch. Choose from BBQ, Buffalo, Thai Chili or dry rub chipotle or lemon pepper habanero. 10.95

*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone. Thorough cooking of such animal foods reduces the risk of illness. ALLERGY WARNING: All of our products may contain, or be exposed to, wheat, milk, eggs, apples, soy, peanuts, tree nuts or shellfish. Please see your server for further information.

SALADS

Dressings: 1000 island • Bleu Cheese • Caesar • Chipotle Caesar • Honey Mustard • Ranch • Salsa Ranch **House Made Vinaigrettes** • Chile Lime • Ginger Sesame • Honey Dijon

 * **Ahi Poke Salad** Our signature poke on top of a bed of romaine lettuce & shredded cabbage with avocado, hard boiled egg, carrots, cebollitas, crispy wontons and a ginger sesame vinaigrette. Served with a side of wasabi. 17.95

Caesar Crisp romaine lettuce, Parmesan cheese, and home made croutons tossed in Caesar or house Chipotle Caesar dressing, topped with hard boiled egg. 10.95
Add Chicken: Spicy Blackened or Grilled 4.95

Roasted Beet Salad Fresh mixed salad greens, cebollitas, sweetened glazed pecans & Bleu cheese crumbles, tossed in our signature Honey Dijon vinaigrette, topped with oven roasted red and golden beets and a hard boiled egg. 13.95 Add Chicken: Spicy Blackened or Grilled. 4.95

Shrimp & Avocado Tender bay shrimp, hard boiled egg, carrots & ripe slices of avocado on a bed of fresh mixed greens with red onion, tomatoes, mushrooms & Honey Mustard dressing. 14.95

Chicken Salad Fresh mixed greens topped with hard boiled egg, cherry tomatoes, scallions, kidney beans, carrots, and shredded Tillamook Jack & Cheddar cheese with Honey Mustard dressing and your style of chicken. 14.95
Choose from Crispy, Grilled, Blackened or Buffalo.

Southwest Chop Grilled chicken, bacon, salami, corn, red bell pepper, cilantro, avocado, romaine and iceberg lettuce, chopped and tossed together with blueberries, Parmesan cheese and our tangy BBQ Chipotle Ranch dressing, topped with a hard boiled egg and crispy tortilla strips. 14.95

FAVORITES

Bootleggers Pasta A pasta so good it should be illegal! Linguine pasta with a creamy bourbon Cajun sauce tossed with chicken, carrots, and broccoli. 14.95

Thai Linguine Miso chicken simmered in a coconut cream peanut sauce tossed with red bell peppers, green onions and garlic over a bed of hot linguine. Sprinkled with crushed peanuts and cilantro, served with a side of sriracha for heat. 15.95

Mac N' Cheese A rich, delicious, five cheese blend with fresh cream, tossed in hot penne pasta. Served with fresh garlic bread. 12.95 Add Chicken, Bacon or Chorizo 2.95
Add Broccoli or Mushrooms .95

Chili Verde Burrito Oven roasted pork, slowly simmered in our spicy house made Chili Verde sauce, wrapped in a soft flour tortilla, topped with melted cheese, even more pork Chili Verde sauce & sour cream. Served with rice and your choice of Cuban black or refried beans. 14.95 *For extra pork love we recommend you try it with bacon. 2.95*

G-Man Fish & Chips Your choice of Cod or Halibut lightly dipped in our own G-Man beer batter, fried and served with our signature roasted coconut tropical coleslaw, southwest tartar sauce and a side. Halibut 20.95 Cod 15.95 SIDES: French Fries, Tots, Garden Salad, or Cup of Soup.

TACOS A LA CARTE

Add a side of rice & beans (black or refried) 3.95

 **Fish** Your choice of filet served grilled, spicy blackened or hand breaded and fried, topped with thinly sliced cabbage, onions, cilantro and our signature white yogurt sauce on a soft corn or flour tortilla with melted cheese. Served with house made avocado cream sauce and Verde salsa. Halibut 7.95 Cod 5.95

Shrimp Shrimp sautéed in a white wine garlic or spicy red sauce, topped with thinly sliced cabbage, cilantro, onions, and our signature white yogurt sauce on a soft soft corn or flour tortilla with melted cheese. Served with house made avocado sauce and Verde salsa 7.95

Smoked Meat Your choice of house slowed smoked brisket or house slow smoked carnitas on a corn tortilla with melted cheese, topped with onions and cilantro. Served with house made cebollitas, taco sauce & Verde salsa on the side. 4.95 Add an egg .95

Groups of 9 or more will be served on one check. No split checks for large groups. A gratuity of 20% may be added to groups of 8 or more. Thank you.

BREAKFAST

AVAILABLE UNTIL 12PM

Potatoes: Hashbrowns or Red Potatoes

Toast: English Muffin, Sour Dough,
Wheat or Tortillas (Corn or Flour)


Pancakes: Add Blueberries .95

***The Basic** Two eggs, prepared your way, with your choice of bacon, ham, or pork sausage links. Served with your choice of potatoes & toast, or pancakes. 9.95

***Country Fried Steak** Home-style country fried steak, smothered with country sausage gravy and two eggs, prepared your way. Served with your choice of potatoes & toast, or pancakes 14.95

Suprema Omelette Three egg omelette stuffed with ham, sausage, bacon, bell peppers, onion & cheese topped with sour cream and roasted salsa on the side. Served with your choice of potatoes & toast, or pancakes. 14.95

Veggie Omelette Three egg omelette stuffed with mushrooms, broccoli, bell peppers, onions, tomatoes, cilantro, and cheese with house made roasted salsa on the side. Served with your choice of potatoes & toast, or pancakes. 12.95

 ***Chile Verde Eggs** Slow roasted pork simmered in a house made pork Chili Verde sauce with two eggs, prepared your way. Served with your choice of potatoes & toast, or pancakes. 14.95 Add bacon 2.95

***Chilaquiles** Corn tortillas lightly fried, sautéed with pork Chili Verde sauce, onions, and Tillamook Jack cheese, topped with sour cream and avocado. Served with two eggs, prepared your way. 12.95

Breakfast Tacos Sautéed spinach, broccoli, mushrooms, avocado and cheese scrambled with eggs, served on two warm corn tortillas with house Verde salsa and your choice of black or refried beans. 11.95 Add Bacon, Chicken, Chorizo 2.95

Breakfast Burrito Your choice of hickory smoked bacon, pork sausage, chorizo or ham with house made black beans, rice, chipotle sour cream, cheese, and scrambled eggs wrapped around a soft flour tortilla. Served with fresh tortilla chips and house roasted salsa. 11.95

Ranchero Scramble Hickory smoked bacon, red potatoes, bell peppers, onions, jalapeños and cheese, scrambled with three eggs with house roasted salsa on the side. Served with toast or pancakes. 13.95

***Huevos Rancheros** Two eggs, prepared your way, with spicy chorizo sausage, black beans, avocado and house roasted salsa on the side. Served with your choice of tortillas. 13.95

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\$8.95 LUNCH SPECIALS MONDAY-FRIDAY 11AM-2PM

Substitute Fries, Tots, or Celery & Carrots for an additional \$1.00
or a Side Salad or a cup of Soup for \$2.00 instead of chips & salsa.

Chicken Caesar Wrap Grilled chicken breast, romaine lettuce, tomato & Parmesan cheese. Tossed in our house chipotle Caesar dressing. Served with fresh tortilla chips & house roasted salsa. 11.95

BLT Wrap Crispy bacon, lettuce, tomato & mayonnaise wrapped in a soft flour tortilla. Served with fresh tortillas chips & house roasted salsa. 12.95

Kahuna Burrito Grilled chicken breast, Cuban black beans, pineapple, melted cheese & house-made chipotle sour cream wrapped around a soft warm flour tortilla makes for one magical burrito. Served with fresh tortilla chips & house roasted salsa. 11.95

Tostadas Two sets of crispy fried corn tortillas layered with refried beans, your choice of shredded chicken, ground beef, or sautéed mushrooms, cheese, shredded lettuce, pico de gallo, and olives. Served with house roasted salsa & sour cream on the side. 11.95

BURGERS

1/3 lb Char-grilled Premium Beef Patties. Served on a toasted Telera Roll with your choice of a side
SUB ANY BEEF PATTY WITH A VEGETARIAN BEYOND BURGER FOR \$3.95

SIDES: French Fries, Tots, Garden Salad, or Cup of Soup
Seasoning for Fries & Tots: House Blend or Cajun

Add Bacon 2.95 ~ Add Cheese 1.25

~Tillamook Cheddar, Tillamook Pepper Jack, Tillmook Swiss, American, Bleu Cheese Crumbles~

***The G-Man** Shredded lettuce, tomato, onion, dill pickles & house burger sauce. 11.95

***Dougie Deluxe** Tillamook Cheddar Cheese, bacon, egg, Canadian bacon, shredded lettuce, tomato, onion, relish & house burger sauce. 15.95

***Black & Bleu** Bleu Cheese Crumbles, bacon, shredded lettuce, tomato, onion, dill pickles & house burger sauce. 14.95


***Mushroom Swiss** Sautéed mushrooms, topped with melted Tillamook Swiss and Parmesan cheese, shredded lettuce, tomato, onion, dill pickles & house burger sauce. 14.95

***The Outlaw** Bacon, egg, Tillamook Cheddar cheese, sautéed mushrooms, shredded lettuce, tomato, onion, dill pickles & house burger sauce with a side of BBQ. 15.95

***The Santa Fe** Bacon, fresh made guacamole, Tillamook Pepper Jack cheese, sautéed onions, jalapeños, shredded lettuce, tomato, dill pickles & chipotle mayo. 15.95

SANDWICHES

Served with your choice of a side: French Fries, Tots, Garden Salad, or Cup of Soup
Seasoning for Fries & Tots: House Blend or Cajun

 **Smoked Meat** Your choice of house slow smoked brisket or house slow smoked carnitas, topped with sautéed mushrooms, red and green bell peppers, onions and melted Tillamook Jack cheese on a grilled French roll with chipolte mayo. 14.95

Cuban Pork Loin Thinly sliced slow smoked pork tenderloin and ham, topped with melted Tillamook Swiss cheese, cebollitas, raspberry pepper sauce, tomato, dill pickles & citrus mayo on a Telera roll. 13.95

Chicken Club Grilled, sliced chicken breast, Canadian bacon, bacon, Tillamook Cheddar cheese, shredded lettuce, tomato and mayo on three slices of toasted whole wheat or sourdough bread. 15.95

Baja Chicken Marinated chicken breast topped with melted Tillamook Pepper Jack cheese, shredded lettuce, pico de gallo, fresh avocado slices on a Telera roll with house made salsa ranch on the side. 14.95

Blackened Chicken Blackened chicken breast topped with fresh avocado slices, shredded lettuce, tomato, onion, dill pickles and burger sauce on a Telera roll. 13.95

DESSERT

Lava Cake Chocolate cake with a warm melted chocolate fudge center, served with vanilla ice-cream 8.95 Add a shot of Patron Citronge, Buttershots or Kahula drizzled inside \$3