



CHEESE BOARD 18

THREE CHEESES, SMOKED NUTS, FRUIT, JAM, GRILLED BREAD. ADD PROSCIUTTO AND SALAMI FOR \$6

DAVE'S VIKING BOARD 25

HARD BOILED EGG, CHEESES, SMOKED NUTS, JAM, OLIVES, PICKLED VEGGIES, GRILLED BREAD, SMOKED SALMON, PICKLED HERRING, SALAMI & PROSCIUTTO

****NO SUBSTITUTIONS****

HUMMUS PLATE 17

HOUSE HUMMUS, GRILLED PITA, FRESH VEGGIES, CURED OLIVES, HOUSE PICKLED RED ONIONS

SALMON BOARD 15

SMOKED SALMON, GRILLED BREAD, WHIPPED CREAM CHEESE, ADD SLICED BRAT AND BEER CHEESE FOR \$5

NACHOS 14

TORTILLA CHIPS, **NACHO CHEESE SAUCE**, OLIVES, GREEN ONIONS, JALAPENOS, HOUSE PICO DE GALLO, SOUR CREAM. ADD CHILI FOR \$4, OR PULLED PORK FOR \$5

****Nacho cheese sauce is slightly spicy, and definitely saucy. I don't want to see any 1 star reviews because "the nachos came with cheese sauce".**

*PARTIES OF 6 OR MORE SUBJECT TO AUTO
GRATUITY OF 20%*

SHAREABLES

KETTLE CHIPS 3

RANCH DIP .75, BEER CHEESE \$3, NACHO CHEESE \$2

ULTIMATE ARTISANAL NACHOS 20

MOZZARELLA, GRILLED CHICKEN, PROSCIUTTO, GRILLED ONIONS, GRILLED PEPPERS, HOUSE PICKLED RED ONIONS, GREEN ONIONS, ON TORTILLA CHIPS, TOPPED WITH BALSAMIC GLAZE & SOUR CREAM

SOFT PRETZEL 6

SALTED OR UNSALTED, SERVED WITH MUSTARD. ADD NACHO CHEESE FOR \$2, OR HOUSE BEER CHEESE FOR \$3

TORTILLA CHIPS & HOUSE PICO 6

ADD GUACAMOLE \$5

CHILI & SOUP OF THE DAY

CUP \$6

BOWL \$8

SWEETS \$5

RICE CRISPY TREAT

BELGIAN WAFFLE ICE CREAM SANDWICH W/ VANILLA ICE CREAM

CHOCOLATE COVERED POTATO CHIPS

ASK ABOUT THE DESSERT OF THE DAY!

SANDWICHES

ALL SANDWICHES COME WITH A SIDE CHOICE OF CHIPS, OR COLESLAW; OR **UPGRADE TO SOUP, SIDE SALAD, OR POTATO SALAD FOR \$3**

PULLED PORK SANDWICH 14

WIGWAM PUB'S PULLED PORK ON A BRIOCHE BUN, SERVED WITH VEGGIES AND RANCH DIP

SHAWARMA SANDWICH 16

PULLED PORK, TOMATO, SPICED ONION, PARSLEY, & HARISSA ON FLAT BREAD

REUBEN 15

SMOKED CORNED BEEF, SWISS, SAUERKRAUT, HOUSE 1,000 ISLAND; ALL ON MARBLE RYE

HOT DOG 10

KIND OF A SANDWICH; ALL BEEF HEBREW NATIONAL

NORSK HOT DOG 14

FEATURING OLYMPIA PROVISIONS UNCURED WIENER ON SLUYS BAKERY LEFSE WITH GRILLED ONIONS AND NORWEGIAN MUSTARD

ITALIAN STREET SANDWICH 13

ULI'S ITALIAN SAUSAGE, GRILLED ONIONS, GRILLED PEPPERS, AND PROVOLONE, ON A TOASTED FRENCH ROLL, GARNISHED WITH PARM

GRILLED CHICKEN SANDWICH 16

CAESAR MARINATED CHICKEN, PROSCIUTTO, SLICED TOMATO, PROVOLONE, LEMON PESTO AIOLI

ITALIAN BEEF DIP 16

HOUSE ROASTED ITALIAN BEEF ON A FRENCH ROLL WITH AU JUS. ADD CHEESE, PEPPERS OR ONIONS!

COCHINITO 16.50

CUBANO- PULLED PORK, HAM, SWISS, DILL PICKLE, MUSTARD, HOUSE MOJO

PO'MI 16

PULLED PORK, CUCUMBERS, CILANTRO, FRESH JALAPENO, PICKLED ONIONS & CARROTS, GREEN ONIONS, CABBAGE, SIRACHA MAYO, ASIAN VINAIGRETTE, & SWEET SOY SAUCE; ON A TOASTED FRENCH ROLL

SMOKED BRISKET SANDWICH 14

WIGWAM SMOKED BRISKET ON A BRIOCHE BUN, WITH VEGGIES AND RANCH DIP

POULSBO CHEESESTEAK 16

HOUSE ITALIAN BEEF, ON A FRENCH ROLL, WITH NACHO CHEESE SAUCE, & GRILLED ONIONS

IRISH JEWS 1/\$9 OR 2/\$15

SMOKED CORNED BEEF, SWISS, FRIED EGG, HOUSE HORSERADISH MUSTARD. ON A PRETZEL SLIDER ROLL

MEATBALL SUB 17

HOUSE MADE MEATBALLS, MARINARA, AND PROVOLONE, ON A FRENCH ROLL.

ITALIAN GRINDER 16

PROVOLONE, SWISS, HAM, SALAMI, & CAPICOLA. TOASTED ON A FRENCH ROLL WITH FRESH GREENS, TOMATOES, PEPPERONCINIS, PICKLED ONIONS, AND ITALIAN VINAIGRETTE

BUFFALO CHICKEN WRAP 16

GRILLED CHICKEN TOSSED IN BUFFALO SAUCE, W/ ROMAINE, BLUE CHEESE CRUMBLES, RANCH, PICKED CARROTS & ONIONS, AND GREEN ONIONS

CHICKEN CAESAR SANDWICH 16

FRENCH ROLL TOASTED WITH PARMESAN, ROMAINE, RED ONIONS AND CAESAR DRESSING

GRILLED CHEESES

CLASSIC 10

CHEDDAR OR AMERICAN ON SOURDOUGH

THE ASHLEY 14

SMOKED GOUDA, TOMATO, PROSCIUTTO, LEMON PESTO AIOLI, ON SOURDOUGH BREAD

HAM AND CHEESE 13

CHEDDAR, AND SLICED HAM, ON SOURDOUGH

THE BIG BOSS MAN 14

BRIE, GRILLED ONIONS, SLICED APPLES, AND HONEY. ON SOURDOUGH BREAD

BLT 15

BACON, ROMAINE LETTUCE, SLICED TOMATO, WITH CHEDDAR AND HOUSE GARLIC AIOLI

ITALIAN BEEF MELT 17

HOUSE ITALIAN BEEF, PROVOLONE, GRILLED ONIONS, SLICED TOMATO, AND GARLIC AIOLI. PARMESAN CRUSTED

SALADS

DRESSING CHOICES: RANCH, BLUE CHEESE, ASIAN VINAIGRETTE, 1,000 ISLAND, SMOKEY HONEY BBQ, CAESAR, ITALIAN VINAIGRETTE, CREAMY SOUTHWEST

CAESAR 12

ROMAINE TOSSED IN CAESAR DRESSING, WITH CROUTONS, PARMESAN, WITH A LEMON WEDGE

FUSION SALAD 17

MIXED GREENS AND CABBAGE, WITH THE CHOICE OF PORK OR BRISKET, CUCUMBER, PICKLED CARROTS AND ONIONS, GREEN ONIONS, SWEET SOY, WITH SIRACHA MAYO, AND ASIAN VINAIGRETTE

ITALIAN PINWHEEL SALAD 17

MIXED GREENS, PEPPERONCINIS, TOMATOES, PROVOLONE & SWISS, WITH HAM, SALAMI, & CAPICOLA PINWHEELS. SERVED WITH HOUSE ITALIAN VINAIGRETTE

BLACK AND BLUE SALAD 18

ROMAINE WITH BLUE CHEESE CRUMBLES, HOUSE ITALIAN BEEF, CROUTONS, RED ONIONS, & TOMATOES

CHEF SALAD 18

ROMAINE, CHEDDAR AND SWISS, HARD BOILED EGG, SLICED HAM, CHICKEN, TOMATO, & CUCUMBER

TACO SALAD 19

HOUSE MADE CHEESY FLOUR TORTILLA SHELL WITH REFRIED BEANS, YOUR CHOICE OF **PORK, CHICKEN, BRISKET, OR CHORIZO**, BLACK OLIVES, CHEDDAR, & TOMATOES, TOPPED WITH HOUSE PICO DE GALLO AND GREEN ONIONS

MORE ON BACK!

TACOS

***NO MIX AND MATCH**

MEAT CHOICES: PULLED PORK, BRISKET, CHORIZO,
CHICKEN

STREET TACOS 3/\$12

CHEDDAR, & PICO, CHOICE OF MEAT

FRESCO TACOS 3/\$12

PICO, SOUR CREAM & FRESH CILANTRO, CHOICE OF MEAT

LUTEFISK TACOS 3/\$14

CABBAGE, PICKLED RED ONION, AND A SIDE OF PICO DE GALLO. IF YOU DON'T KNOW WHAT LUTEFISK IS, YOU DON'T WANT IT

FUSION TACOS 3/\$12

PICKLED ONIONS, PICKLED CARROTS, CABBAGE, CILANTRO, AND SWEET SOY SAUCE

CHOICE OF MEAT: CHICKEN, OR PULLED PORK

BURROTE 17

RICE, REFRIED BEANS, CHEDDAR, ALL ROLLED IN A GIANT FLOUR TORTILLA. SERVED WITH GUAC, SOUR CREAM, AND HOUSE PICO DE GALLO. TRY IT GLUTEN FREE AS A PLATTER!

DRINKS

FOUNTAIN SODAS 4.50

PEPSI, DIET PEPSI, DR. PEPPER, SIERRA MIST, ICED TEA, LEMONADE, GINGER BEER

FLAVORED LEMONADE 5.50

MANGO, PEACH, BLUEBERRY, STRAWBERRY, OR HOUSE LAVENDER

JUICE 5.50

ORANGE, APPLE, CRANBERRY, PINEAPPLE

MILK 5

HOT TEA 3.50

COFFEE 3.50

About the Pig!

Slippery Pig Brewery was started on our farm about 1.5 miles from here on Finn Hill rd. After operating an outdoor tasting "room" on our farm for 3 years we moved to our current location. We have been able to expand the size of our brew system and add a pretty awesome kitchen. We strive to produce as much as possible with local ingredients from scratch, staying true to our farm roots. We still brew our 4 main beers we started with: Rhubarb IPA, Hog's Breath Honey Wheat, Stinging Nettle Mild, and Dandelion Bitter. Fear not! The bar tenders are happy to tell you about our more normal offerings also. Cheers!