

# NORTH COUNTRY BREWING CO.

141 S. Main St.  
Slippery Rock, PA  
16057

# MENU

HOURS: M-Th 11:00-11:00

F-Sat 9:00a-12:00a

Sun 9:00a-10:00

BRUNCH Sat & Sun 9:00-Noon

\*Kitchen closes one hour before the bar.

724-794-BEER

## SHARES

Delivery: Thursday-Sunday 2-9pm

### Backwoods Country Dip

Cream cheese, artichokes, spinach, roasted garlic & fresh grated parmesan cheese. Baked and served with seasoned tortilla chips...11

### Buffalo Chicken Dip

Grilled, organic, chicken breast, shredded and mixed with cream cheese & buffalo. Crowned with Bleu Cheese crumbles & baked to bubbly perfection. Served with lightly toasted Naan bites...12

### Pub Pretzels

Gently crisped & sprinkled with pretzel salt. Served with your choice of sauce...7

### Zucchini Asiago

Golden brown, breaded zucchini planks dusted with fresh grated Asiago cheese. With a side of homemade marinara sauce...11

### Twigs

Beer battered green beans, flash-fried to golden brown & served up with our homemade Northradish sauce...7

## FLEW THE COOP...

Not your average wing... Duck or Chicken?  
We will take you under our wing and help you decide.  
3...\$6, 6...\$12, or 9...\$18 of either wing.

Chose a sauce or seasoning to have them tossed in.

- **Wing Sauces:** House Roasted Garlic and Butter, BBQ, Rattlesnake Ranch, Tame, Wild, Honey Mustard, Slippery Lickers, Maple Cajun
- **Wing Seasonings:** Cajun, Jamaican Jerk, Ranch, Seasoned Salt, Plain.

\*Served with Bleu Cheese or Ranch and celery sticks.



## Greenery

### Traditional Pittsburgher Salad

Crisp field greens, tomatoes, cucumbers, red onion, grated cheddar, and your choice of grilled organic chicken, sirloin, vegan chicken, or sautéed portabella mushrooms topped with hand cut, seasoned fries...

**Choice of;** Grilled Chicken...12, Sirloin Steak...16, Vegan Chicken...13. or Marinated Portabella Mushrooms...12.

### Pubhouse Salad

Crisp field greens crowned with spiced walnuts, feta cheese, marinated artichoke hearts, and green beans...12

Add grilled chicken...4

### Salmon Salad

Fresh, hand cut salmon filet served over crisp baby spinach, tomatoes, red onions, and feta cheese...14

### Dressings

Ranch, Bleu Cheese, French, Honey Mustard, Sweet & Sour, Italian, Lite Italian, Fat Free Ranch. Balsamic, Maple Walnut, Pubhouse, and Raspberry Vinaigrettes.

## Pasta

All pastas served with your choice of a soup, salad or one side.

### Fire Grilled Chicken and Garlic Farfalle

Organic, grilled chicken proudly perched atop farfalle pasta tossed in alfredo sauce with fresh garlic, julienne tomatoes, and mushrooms...16

### Ragin' Cajun

Well-seasoned, fire-grilled organic hen nested atop farfalle pasta, tossed with hand crafted Cajun cream sauce...15

### Beer Mac n Pulled Pork

Homemade beer cheese sauce crafted with Bucksnot Stout, stirred into al-dente cavatappi pasta, crowned with house smoked, hand-pulled BBQ pork...15

## Burgers

All burgers grilled to your liking, and served on a toasted Kaiser roll or a gluten free bun(\$1).  
Served with your choice of side.

### Build Your Own

**Start with;** Angus...14, Farm to Fork...16, Grilled Chicken...13, Uncut...15, Vegan Chicken...13, Veggie Burger...13

**Over the Top With;** Bacon 2, Pulled Pork 2, Fried Egg 1

**Cheese It;** American, Cheddar, Swiss, Pepperjack, Provolone, Bleu Cheese, Feta Cheese, or Maple Cheddar

**Veggies;** Lettuce, Tomato, Red Onion, Pickle, Jalapeno, Sautéed Onion, Sautéed Mushrooms, Crispy Onion, Pickled Onions

### Leroy Brown

Topped off with our homemade Paleo IPA BBQ, sugar glazed peppercorn bacon, cheddar cheese, and crowned with crispy onions

### The Black and Blue

Pressed in cracked peppercorns, topped with bleu cheese crumbles and sugar glazed peppercorn bacon.

### Sweet Honey

Dusted with our jerk seasoning and topped off with bacon, honey mustard, swiss cheese, and crispy onion. Our chef recommends this one with our organic grilled chicken.

### Steakhouse Burger

Sautéed mushrooms, bacon, swiss cheese, and steak sauce

### Your Choice...

Angus...14, Farm to Fork...16, Grilled Chicken...13, Uncut...15, Vegan Chicken...13, Veggie Burger...13

## SIDES

Baked Potato...3

Baked Sweet Potato...3

Hand Cut Fries...4

Sweet Fries...3

Potato Pancakes...3

Coleslaw...3

Apple Slices...2

Rice...2

Veggie of the day..5

Apple Slices...2

Cole Slaw...3

Smashed Redskin...3

Mac n Beer Cheese...5

## Handhelds

### Runnin' Bull

Roasted beef brisket, slow cooked in our Buck Snort Stout, with grilled onions, topped with swiss cheese and served on a grilled sub roll with a side of au jus and our homemade Northradish sauce...13

### Reuben on the Trail

Pulled corned beef, slow roasted in our Paleo IPA, topped with sauerkraut, swiss cheese, and homemade Russian dressing. Served on rye...14

### Chicken N' Waffles

Fried chicken breast topped with maple cheddar cheese, bacon, honey mustard between two pearl sugar waffles...15

### Smoked Pork BBQ

Lightly smoked pork roast slow roasted in our beer mopped in our own Paleo IPA BBQ, a side of North Country slaw. Served on a grilled Kaiser roll...11

### Buffalo Chicken Rolli Polli

Fried breaded chicken mopped in our tame sauce and rolled up with cheddar cheese, lettuce, tomatoes, and red onions in a whole grain tortilla...11

### Beer Battered Fish

The name says it all! Dipped in our Fruit Bowl batter, another way to try our beer, and fried to golden brown perfection. It almost doesn't fit on our grilled sub roll...14

### Rachel from the Lake

Beer battered fried perch, swiss cheese, and house made slaw placed on toasted rye bread with housemade Russian dressing...14

### The Old Gobbler

Sliced turkey, crispy bacon, and melted cheddar cheese topped off with lettuce, tomato, and Dijon aioli, on a toasted hoagie bun...13

### Portabella 'Shrooben

Grilled portabellas topped with sauerkraut, swiss cheese, and our homemade Russian dressing. Served on grilled rye...13

### Forager's Hoagie

Marinated portabella mushrooms, spinach, roasted red peppers, and melted provolone cheese on a toasted hoagie roll...13

\*Gluten Conscious Roll or Bread Available for any sandwich...1

## BEVERAGES

Pepsi / Diet Pepsi / Wild Cherry Pepsi  
Mountain Dew / Sierra Mist  
Orange Crush /  
Iced Tea / Raspberry Iced Tea / Unsweetend Tea Pink  
Lemonade...3

### Juice

(Orange, Apple, Cranberry and Pineapple) 3 Coffee / Tea / Hot  
Chocolate  
Milk / Chocolate Milk...3

Homemade Root Beer / Homemade Cream Soda 3.00  
(No Free Refills)

Root Beer Float 5.00 (No Free Refills)



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please notify your server of food allergies  
\*Menu Prices subject to change according to market pricing.



## Entrees

\*served with Beer Bread and your choice of two sides, all day, everyday.

### Specialty Steak of the Day

Could be wild. Could be local. Could be gigantic. Will be delicious! Ask your server about today's specialty steak...\*Market Price

### North Country Sirloin

Half pound Angus Reserve sirloin lightly seasoned, fire grilled to your liking, and topped with our own Paleo IPA butter...25

### North Country Ribs

St. Louis style pork ribs smoked right here in Slippery Rock with our spice rub and rib mop. Smoked then slow cooked in our beer. Basted with our homemade Paleo IPA BBQ. Half Rack...19 Full Rack...30

### Garlic and Rosemary Chicken

A well-seasoned, organic hen marinated in olive oil, garlic, and rosemary then fire grilled to perfection...15

### Mushroom Bourbon Chicken

Free range chicken medallions covered in flour, sautéed with mushroom, topped with bourbon sauce...18

## BUCKETS... Dine-in or Take-out

\*All come generously portioned sides! Feeds apx. 4 people

### Rib Bucket - \$65

2 Full Racks  
Coleslaw  
Mac & Cheese  
Seasoned Red  
Potatoes

### 8pc Fried Chicken Bucket - \$35

8pc Chicken  
Smashed Red Skins  
6 Mini Corn Cobbs  
Gravy  
Coleslaw

### Ribs & Smoked BBQ

#### Bucket - \$50

1 Full Rack  
1Lb Smoked Pulled Pork  
Coleslaw  
Mac & Cheese  
Fried Seasoned Red  
Potatoes

### Smoked Pork Bucket- \$25

1 LB Smoked Pork BBQ  
4 Kaiser Rolls  
Coleslaw  
Fried Seasoned Red Potatoes

## COCKTAILS

### Cherry Limeade Margarita

Last year's summer favorite, this drink is a sure-fired way to combat the COVID blues. All the freshness of cherries and lime mixed with Keystone Rail Tequila, triple sec and sours...7

### Ramble on, Ross

Equal parts vodka, rum, and triple sec, topped with our house-mixed Strawberry Lemonade. We all have that one friend or family member...This pub favorite will allow you to say with ease, "Ramble on!"...8

### The Ol' Richard Twist

Our bartenders put a spin on a Long Island favorite by combining coconut rum, mango vodka, peach schnaaps, gin, and triple sec. Topped with pineapple juice, sours, and sprite, this yummy concoction will give any self-isolator the right kind of "twist"...7

### The Briney Mary

We have THE TASTIEST bloody mary around! We use Pittsburgh Pickle Company's Briney Mary Mix and Faber Vodka to cure all the "icks" away. We aren't saying we have THE cure, but we have one...9

### Spicy Hippie Margarita

House-infused Jalepeno Tequila, lime, sugar, and Ruby Red grapefruit juice. We cant have a party, social-distancing and such, but who says you cant have a party IN YOUR MOUTH!...7

### Purple Rain

Perfect for all types of weather, and popular amongst the staff, we combine Faber Vodka, blueberries and lemonade to keep you "laughing underneath the purple rain"...8