

want to look
good? grab some
saucer merch.



serving good beer
to good people
since 1995

BATTLE OF THE BURGER

2 BURGERS GO HEAD-TO-HEAD TO TRY TO BUTT THE OTHER OUT OF THE RING. YOUR ORDER = ONE VOTE

*GET LUCKY

BLUE CHEESE STUFFED BEEF PATTY,
IRISH WHISKEY GLAZE, GUINNESS BEER
CHEESE, TABASCO ONION STRAWS,
ARUGULA, GARLIC HERB MAYO \$14.50

VS

*PEPPER POPPER POUNDER

BEEF PATTY, FRIED JALAPENOS, CHEDDAR-BACON
CREAM CHEESE, RANCH AIOLI, TOPPED W/ A BACON
WRAPPED JALAPENO POPPER. \$13.99

SHAREABLES

SHAREABLE DIPS 12.99

Choose 2: hummus, pimento cheese, queso, guacamole, or salsa roja (Add extra dip for \$2)

BAVARIAN PRETZELS 15.49

Two Large Soft Pretzel with two compliments: Beer Cheese, Queso, Pimento Cheese, or Spicy Mustard

BRATZEL 13.99

Large Salted Pretzel topped with sliced Bratwurst, Swiss Cheese, and served with side of Spicy Brown Mustard.

*CARNE ASADA FRIES 15.49

Marinated steak, queso, cheddar-jack cheese, guacamole, pico de gallo ,and sour cream over a pile of fries

SAUCER WINGS 17.49

10 hot wings served with celery, carrot sticks and blue cheese dressing. **You pick Buffalo Sauce or local sauce selection.**

CHICKEN SNACK 13.99

Hand Breaded Chicken Tenders with Hand Cut Fries

HAND TO MOUTH

If you're not into beef have your server replace your patty with veggie, turkey, or grilled chicken.

ALL SANDWICHES SERVED WITH CHOICE OF FRIES,
CHIPS, OR SIDE SALAD.

*JEFF BUCKLEY 11.99

Chopped lettuce, beefsteak tomato, pickles, red onion, mustard-mayo

SAN MIGUEL BURGER 13.99

Beef and chorizo, avocado, pico de gallo, fried egg, queso fresco, tabasco mayo

*DOC HOLIDAY 12.49

Bacon, beefsteak tomatoes, chopped lettuce, fried onion, jalapeños, cheddar, pickle chutney, bbq sauce

*WHISKEYBURGER 12.49

Whiskey cheddar, candied bacon, blackberry compote, chopped lettuce, whole-grain mustard

ROYALE WITH CHEESE 12.49

American cheese, chopped onions, jalapeño bacon, mustard, spiked ketchup

*SPUTNIK MONROE 11.99

Bacon and onion marmalade, arugula, spinach, white cheddar, and ranch mayo.

HIPPIE BURGER 10.99

Veggie patty, sprouts, cucumber, red onion, chopped lettuce, beefsteak tomato, avocado, jalapeño-pesto mayo

C.F. CHICKEN SANDWICH 13.99

Fried chicken breast, pimento cheese, spicy pickles, and C.F. sauce

TURKEYMELTDOWN 13.99

Smoked Boar's Head turkey, Swiss, avocado, tomato, pickle relish, balsamic dressed lettuce, and jalapeno-pesto mayo on a La Baccia Bun

BLACKENED FISH TACOS 16.99

Two blackened fish fillets, topped with mango pico, avocado, micro cilantro, and salsa rosa.

BIGDIPPER 14.99

Seasoned roast beef and melted Swiss cheese, horseradish-mayo, arugula, on a hoagie roll and stout au jus for dipping

ALL PATTIES MADE WITH 44 FARMS NATURAL ANGUS
BEEF; NO ADDED HORMONES OR ANTIBIOTICS

*Hamburgers may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FRESH GREENS

DRESSINGS: BALSAMIC VINAIGRETTE, BLUE CHEESE,
JALAPENO VINAIGRETTE, ITALIAN, HONEY MUSTARD, RANCH

COBB SALAD 14.99

Marinated chicken, Romaine, bacon, egg, avocado, tomatoes, goat cheese, jalapeño crouton, tossed with your choice of dressing (sub steak for \$4)

LAUREN'S GOAT CHEESE SALAD 12.99

Spring mix, cranberries, goat cheese, tomatoes, walnuts, red onion, balsamic vinaigrette (add grilled chicken or burger patty for \$4, add steak for \$8)

GARDEN SALAD 6.49

Mixed greens, tomatoes, bacon, cheddar cheese, egg, and red onion (add grilled chicken for \$4, add steak for \$8)

KNIFE & FORK

*STEAK FRITES 21.99

Tender 7oz hand cut sirloin topped with a blue cheese butter and served over fries

GERMAN PLATE 16.99

Beer bratwurst with house made German potato salad, sauerkraut, roasted tomatoes, and spicy brown mustard

*GRILLED SALMON BOWL 18.99

Salmon, cilantro lime rice, greens, peppers, cucumbers, radishes, carrots, avocado, soy caramel and sriracha aioli

PACO BOWL 15.49

Grilled chicken, cilantro lime rice, black beans, roasted corn, pico de gallo, avocado, queso fresco and salsa roja

SIDES

HAND-PUNCHED FRIES 4.00

ROCKET TOTS 5.00

CAJUN POTATO CHIPS 4.00

CILANTRO LIME RICE 4.00

SAUTEED BROCCOLINI 4.00

GERMAN POTATO SALAD 4.00

DESSERTS

BEER BROWNIES 5.99

CHOCOLATE OR PECAN FRIED PIE 4.99

If you are not happy, don't just sit there and suffer - ask a server or a manager to fix it now!

COCKTAILS

Moscow Mule	12
Old Dominick vodka, fresh-squeezed lime juice, ginger beer	
Jalapeno Business	12
Titos vodka, jalapeno, cucumber, lime, simple syrup, Tajin rim	
Old Fashioned	14
Woodford's bourbon, simple syrup, Woodford's bitters	
Saucer-Rita	14
Don Julio Blanco tequila, Ferrand Dry Curacao, fresh-squeezed lime juice, agave nectar	
Let That Mango	14
Jose Cuervo Tequila, mango puree, fresh-squeezed lime juice, house-made brown sugar/habanero pepper syrup, Tajin rim	
Purple People Drinker	12
Old Dominck Gin, house made blueberry/lavender syrup, club soda	
Espresso Martini	14
Titos vodka, Liqor 43, Bailey's irish cream, cold brew coffee	
French 75	12
Tanquary gin, fresh-squeezed lemon juice, simple syrup, champagne	

BREW FUSIONS

Saucer Black & Tan	7
Sierra Navada Pale Ale and Guinness Layered	
Blue Velvet	7
Cider and Guinness Layered and topped with port wine	
Hummingbird Water	7
Cider with a splash of Framboise	
Raspberries & Cream	7
Belgian Witbier with a Splash of Framboise	
Chocolate Truffle	7
Chocolate Stout with a Splash of Framboise	
Brewmosa	7
Belgian Golden Ale with a Splash of Orange Juice	

WHISKEY, BOURBON & SCOTCH

Jack Daniels, Woodford, Makers Mark, Jameson, Crown Royal, Macallan 12yr, Johnnie Walker Black

TEQUILA

Cuervo Traditional, Don Julio, 818

GIN

Bombay Sapphire , Tanqueray, Old Dominick

VODKA

Tito's Vodka, Old Dominick

LIQUORS & CORDIALS

Gran Gala , Kahlua , Jagermeister , Jack Fire, Baileys

WINE

WHITE	
Coppola Blanc De Blanc	7.5
Clos Du Bois Chardonnay	9
Chloe Pinot Grigio	8.5
Imagery Sauvignon Blanc	9
RED	
Conundrum Red Blend	10
Josh Cabernet	12
Mucho Mas Spanish Red Blend	10
Tribute Pinot Noir	11
HOUSE WINE	
Foxhorn Chardonnay	7.75
Foxhorn Cabernet	7.75

FLIGHTS

The Local	15
Four of our favorite local beers	
IPA	17
Four selections of our top IPA's	
Sour Power	17
Four of our top Sour's	
BYO	18
Select four of any of our drafts.	

TRIVIA BOWL

TUESDAYS @7:00 & 9:30PM

IT PAYS TO BE A SMARTA\$\$

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SOCIAL HOUR: 3-6PM, TUESDAY - FRIDAY \$5 ALL DRAFTS ★ \$5 FIRE SALE DAILY