Warm Bavarian Pretzel $7
An authentic, old-world Bavarian style soft pretzel served with our beer cheese dip and honey mustard. Large enough to be sharable.

Buffalo Chicken Dip $8
A spicy, house-made dip with shredded chicken, mixed cheeses and buffalo sauce. Served with tri-colored tortilla chips and celery sticks.

Beer-Battered Pickle Fries $8
Beer-battered dill pickle spears. Deep fried until golden brown and served with ranch.

Cauliflower Wings $11
Beer battered cauliflower florets. Served with ranch.

Smoked Gouda Mac & Cheese Bites $10
Macaroni, smoked gouda and a blend of five other cheeses. Battered and fried until golden brown. Served with BBQ ranch.

3 Piece Breaded Tenders $10
Three large breaded homestyle tenders served with our seasoned fries. Your choice of sauce.

Loaded Fries $8
Seasoned French fries topped with white cheddar cheese sauce, applewood smoked bacon, scallions and shredded cheese. Baked to perfection in a cast-iron skillet.

Tempura Sushi Bites $12
Tempura battered sliced California roll with nori, sushi rice, avocado, cream cheese, and kamaboko imitation crab. Served with Yum Yum sauce.

Warm Goat Cheese Salad $10
Panko-crusted fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts and roasted tomato vinaigrette.

BBQ Fried Chicken Salad $10
Lightly beer-battered boneless chicken wings tossed in sweet BBQ sauce and served on a bed of romaine lettuce, corn salsa and tri-colored tortilla chips. Served with BBQ ranch dressing.

Spinach Caesar Salad $10
Fresh baby spinach, applewood smoked bacon, shaved Parmesan, cherry tomatoes, Caesar dressing and house-made rosemary sourdough croutons.

Watermelon and Feta Salad $11
Mixed greens, red pepper drops, roasted pine nuts, watermelon radishes, and fresh mint served with sweet and sour dressing.

BBQ Cheddar Burger $11
6-ounce ground beef patty with melted white cheddar, caramelized onions and our house-made java BBQ sauce on a freshly toasted bun.

Impossible Burger $12
Impossible meat topped with sriracha hummus, red pepper drops and mixed greens on a freshly toasted bun.

Southwest Black Bean Burger $10
House-made black bean burger with pepper jack cheese, fresh Pico de Gallo, mixed greens, chipotle-lime aioli and red onion on a freshly toasted bun.

BBQ Cheddar Burger $11
6-ounce ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion and roasted garlic aioli on a freshly toasted bun.

Impossible Burger $12
Impossible meat topped with sriracha hummus, red pepper drops and mixed greens on a freshly toasted bun.

L39 Classic Burger $11
6-ounce ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion and roasted garlic aioli on a freshly toasted bun.

Southwest Black Bean Burger $10
House-made black bean burger with pepper jack cheese, fresh Pico de Gallo, mixed greens, chipotle-lime aioli and red onion on a freshly toasted bun.

Patty Melt $10
6-ounce ground beef patty topped with caramelized onions, white cheddar cheese, roasted garlic aioli served on grilled Sourdough bread.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.
Soup
$3 Cup / $5 Bowl
French Onion Soup or Soup of the Day

Pub Faves

Chicken Bacon Ranch Grinder $10
Grilled, marinated chicken breast, applewood smoked bacon and white cheddar on a hoagie roll. Topped with house-made ranch, lettuce and tomato.

Skirt Steak Quesadillas $10
Large flour tortilla stuffed with marinated skirt steak, red bell peppers, onions with shredded cheddar and Monterey Jack cheeses.

Turkey Tuscano Sandwich $11
Smoked Turkey, Salami, Pepperoni, Provolone and Giardiniera on a Toasted Ciabatta.

Tomato Guacamole Grilled Cheese $10
Fresh sliced Tomatoes and Guacamole with Pepper Jack Cheese on Grilled Sourdough

Veggie Wrap $10
A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens and herb cream cheese, wrapped in a flour tortilla.

Roast Turkey & Brie. $10
Smoked turkey and brie on grilled sourdough with mixed greens, sliced tomato, and mustard aioli.

Grilled Salmon Sandwich $12
Grilled fresh Atlantic salmon w/ applewood smoked bacon, mixed greens, sliced tomato on grilled sourdough w/remoulade.

Buffalo Chicken Grilled Cheese $10
Buffalo Chicken Dip and Pepper Jack Cheese on Grilled Sourdough.

Tempura Shrimp Taco’s $10
Served on puffy flour taco shells with Asian slaw and house made Yum Yum Sauce.

Plates

Half Sandwich and Soup or Side Salad $9
Choose any half sandwich from Pub Faves
Then
Choose our French Onion Soup or Soup of the Day
Or
Side Salad

Sides

Add an additional side for $4
Garden Salad · Creamy Coleslaw
Sautéed Green Beans · Roasted Fresh Broccoli
· Parmesan Red Potatoes Seasoned French Fries
Fried Goat Cheese Medallion · Asian Slaw

Drinks

$2 each
Pepsi · Diet Pepsi · Mountain Dew · Starry DR. Pepper · Mug Root Beer · Iced Tea
Lemonade · Coffee

Indicates a neighborhood local food product grown, raised and processed within 100 miles of OHIO

Ask your server about one-hour parking validation at Baker University Center
Served with a side of seasoned French fries.

**Chicken Bacon Ranch Grinder** $10
Grilled, marinated chicken breast, applewood smoked bacon and white cheddar on a hoagie roll. Topped with house-made ranch, lettuce and tomato.

**Skirt Steak Quesadillas** $10
Large flour tortilla stuffed with marinated skirt steak, red bell peppers, onions and shredded cheddar and Monterey Jack cheeses.

**Pesto Chicken Sandwich** $11
Grilled, marinated chicken breast with fresh mozzarella, pesto aioli, mixed greens, tomato and red onion on grilled ciabatta.

**Roast Turkey & Brie.** $10
Smoked turkey and brie on grilled sourdough with mixed greens, sliced tomato, and mustard aioli.

**Grilled Salmon Sandwich** $12
Grilled fresh Atlantic salmon w/applewood smoked bacon, mixed greens, sliced tomato on grilled sourdough w/remoulade.

**Grilled Bratwurst** $12
Served on a toasted pretzel bun with pub cheese, mustard aioli and onion straws.

**Veggie Wrap** $10
A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens, and herb cream cheese, wrapped in a flour tortilla.

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**CAST IRON**

Campanelle pasta tossed with a house-made, three-cheese sauce (Gruyere, cheddar and Parmesan) and topped with herbed breadcrumbs. Baked in a cast-iron skillet until golden brown.

**Grilled Chicken Bacon Mac** $10
Meatless Mac** $8

**Alfredo Campanelle w/Broccoli** $12
Sautéed fresh broccoli with campanelle pasta and house-made Alfredo sauce made with Parmesan, Asiago and Romano cheese in a rich, creamy sauce. Served with Texas Toast.

**Beer-Braised Chicken** $15
Chicken braised tender in Jackie O’s Mystic Mama Beer, topped with braising sauce and onion strings. Served in a cast-iron skillet with parmesan red potatoes and sautéed green beans.

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**SIDES**

Add an additional side for $4
- Garden Salad
- Creamy Coleslaw
- Sautéed Green Beans
- Ancho Chile Rice
- Roasted Fresh Broccoli
- Parmesan Red Potatoes
- Seasoned French Fries
- Fried Goat Cheese Medallion

**BEVERAGES**

$2 each
- Pepsi
- Diet Pepsi
- Mountain Dew
- Sierra Mist
- DR. Pepper
- Sobe
- Iced Tea
- Lemonade
- Coffee

*Indicates a neighborhood local food product grown, raised and processed within 100 miles of OHIO*

Ask your server about one-hour parking validation at Baker University Center
**STARTERS**

- **Warm Bavarian Pretzel** $7
  An authentic, old-world Bavarian style soft pretzel served with our beer cheese dip and honey mustard. Large enough to be sharable.

- **Cauliflower Wings** $11
  Buffalo breaded cauliflower florets served with celery sticks and ranch.

- **Beer-Battered Pickle Fries** $8
  Beer-Battered dill pickle spears. Deep fried until golden brown and served with ranch.

- **Smoked Gouda Mac & Cheese Bites** $10
  Macaroni, smoked gouda and a blend of five other cheeses. Battered and fried until golden brown. Served with BBQ ranch.

- **Warm Goat Cheese Salad** $10
  Panko-crusted fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts and roasted tomato vinaigrette.

- **Spinach Caesar Salad** $10
  Fresh baby spinach, applewood smoked bacon, shaved parmesan cheese, cherry tomatoes, caesar dressing and house made rosemary sourdough croutons.

- **French Onion Soup**
  Soup of the day (ask your server)

- **Loaded Fries** $8
  Seasoned French fries topped with white cheddar cheese sauce, applewood smoked bacon, scallions and shredded cheese. Baked to perfection in a cash-iron skillet.

- **Three Piece Breaded Tenders** $10
  3 large homestyle breaded tenders served with our seasoned fries. Your choice of sauce.

- **Tempura Sushi Bites** $12
  Tempura battered sliced California Roll with nori, sushi rice, avocado, cream cheese, and imitation crab. Served with Yum Yum Sauce.

- **Buffalo Chicken Dip** $8
  A spicy, house-made dip with shredded chicken, mixed cheese and buffalo sauce. Served with tri-colored tortilla chips and celery sticks.

- **Loaded Fries** $8
  Seasoned French fries topped with white cheddar cheese sauce, applewood smoked bacon, scallions and shredded cheese. Baked to perfection in a cash-iron skillet.

- **Firehouse Fries** $10
  3 large homestyle breaded tenders served with our seasoned fries. Your choice of sauce.

- **Tempura Sushi Bites** $12
  Tempura battered sliced California Roll with nori, sushi rice, avocado, cream cheese, and imitation crab. Served with Yum Yum Sauce.

- **Buffalo Chicken Dip** $8
  A spicy, house-made dip with shredded chicken, mixed cheese and buffalo sauce. Served with tri-colored tortilla chips and celery sticks.

**SOUP AND SALADS**

- **French Onion Soup** $3 Cup/ $5 Bowl
  Soup of the day (ask your server)

- **Warm Goat Cheese Salad** $10
  Panko-crusted fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts and roasted tomato vinaigrette.

- **Spinach Caesar Salad** $10
  Fresh baby spinach, applewood smoked bacon, shaved parmesan cheese, cherry tomatoes, caesar dressing and house made rosemary sourdough croutons.

- **BBQ Fried Chicken Salad** $10
  2 southern style chicken tenders tossed in sweet bbq sauce and served on a bed of romaine lettuce, corn salsa and tri-colored tortilla chips. Served with BBQ ranch dressing.

- **Tempura Sushi Bites** $12
  Tempura battered sliced California Roll with nori, sushi rice, avocado, cream cheese, and imitation crab. Served with Yum Yum Sauce.

- **Buffalo Chicken Dip** $8
  A spicy, house-made dip with shredded chicken, mixed cheese and buffalo sauce. Served with tri-colored tortilla chips and celery sticks.

**BURGERS**

- **L39 Classic Burger** $11
  6-ounce ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion and roasted garlic aioli on a freshly toasted bun.

- **BBQ Cheddar Burger** $11
  6-ounce ground beef patty with melted white cheddar, caramelized onions and our house-made BBQ sauce on a freshly toasted bun.

- **Hawaiian Burger** $12
  Hoisin glazed served on a toasted brioche bun with pineapple jalapeno relish and mixed greens.

- **BBQ Cheddar Burger** $11
  6-ounce ground beef patty with melted white cheddar, caramelized onions and our house-made BBQ sauce on a freshly toasted bun.

- **Patty Melt** $10
  Grilled sourdough with white cheddar, caramelized onions and roasted garlic aioli.

- **Southwest Black Bean Burger** $10
  House-made black bean burger with pepper jack cheese, fresh pico de gallo, mixed greens, chipotle-lime aioli and red onion on a freshly toasted bun.

- **Impossible Burger** $12
  Toasted brioche bun with sriracha hummus, red pepper drops and spring mix.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. Please inform your server of any food allergies.
Chicken Bacon Ranch Grinder $10
Marinated grilled chicken breast with applewood smoked bacon and white cheddar on a hoagie bun, topped with ranch, lettuce and tomato.

Pesto Chicken Sandwich $11
Marinated grilled chicken breast with fresh mozzarella, pesto aioli, mixed greens, tomato and red onions on a grilled Ciabatta.

Tempura Shrimp Tacos $10
Puffy flour taco shell with Asian slaw and house made Yum Yum sauce.

Tomato Guacamole Grilled Cheese $10
Fresh sliced tomatoes and guacamole with pepper jack cheese on grilled sourdough.

Fish and Chips 2pc $13/ 3pc $16
Fresh Pacific cod battered in Spider Silk Ale from Devil’s Kettle Brewing. Served with tartar sauce, creamy coleslaw and seasoned French fries.

New York Steak $28
10oz. New York Strip, grilled and served with parmesan smashed red potatoes, roasted broccoli and chimichurri butter.

Thick Cup Pork Loin Chop $15
8oz. Chop grilled and hoisin glazed served with fried rice, roasted broccoli and a pineapple jalapeno relish.

Veggie Wrap $10
A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens and pesto cream cheese, wrapped in a flour tortilla.

Skirt Steak Quesadillas $10
Large flour tortilla stuffed with marinated skirt steak, red bell peppers, onions and shredded cheddar and Monterey jack cheese.

Buffalo Chicken Grilled Cheese $10
Buffalo chicken dip and pepper jack cheese on grilled sourdough.

Grilled Salmon Sandwich $12
Grilled fresh Atlantic salmon with applewood smoked bacon, mixed greens, sliced tomato on grilled sour dough w/remoulade.

STUFFED CUP PORK LOIN CHOP
Meatless Mac $8

Sides
Add an additional side for $4
Garden Salad, Creamy Coleslaw, Sauteed Green Beans, Asian Slaw, Fried Rice, Roasted Fresh Broccoli, Parmesan Red Potatoes, Seasoned French Fries, 1 Fried Goat Cheese Medallion

Beverages
$2
Pepsi, Diet Pepsi, Mountain Dew, Starry, Dr. Pepper, Mug Root Beer, Unsweet Tea, Lemonade, Coffee

Indicates a neighborhood local food product grown, raised and processed within 100 miles of OHIO

Ask your server about one-hour parking validation at Baker University Center
DESSERTS

Chef’s Special Cheesecake $6
Cheesecake du jour from our bakery. Ask your server for today’s feature.

Brownie Sundae $5
Decadent Velvet vanilla bean ice cream, salted caramel sauce and whipped cream over a warm fudge brownie.

Flourless Chocolate Cake $5
Topped with ganache and served with fresh berries and whipped cream.

S’mores Bowl $5
A cast-iron skillet of melty milk chocolate chunks and toasted marshmallows served with graham crackers for dipping.

Molly’s Cast Iron Apple Crumble $5
Served with Vanilla Ice Cream.

*Add a scoop of decadent Velvet vanilla bean ice cream for only $3

Indicates a local food product grown, raised and processed within 250 miles of OHIO
Devils Kettle: Spider Silk Imperial Blonde
7% ABV strong blonde ale

Little Fish Brewing: Seasonal Tap
Jackie O’s: Mystic Mama
7% ABV West Coast Style IPA
Jackie O’s: Ricky
4.5% ABV American Style Golden Ale

CANS & BOTTLES

Local Jackie O’s $5
Seasonal Can
Who Cooks For You
Chomolungma
Domestics $4
Budweiser/ Bud Light/ Blue Moon/ Michelob Ultra/
Coors/ Miller Lite/ Pabst Blue Ribbon/ Redds/
Rolling Rock/ Landshark/ Guinness/ Stella Artois/ Yuengling

WINE

House Wine $5/glass
Chardonnay / White Zinfandel / Cabernet Sauvignon / Merlot

Local Pleasant Hill Vineyards $9/glass
Merlot-Red Wine / Leland Red-Petite Sirah /
Athena-Chardonnay/ Luna-Sweet White/ Harmony Road-
Rose

CRAFT COCKTAILS

Latitude Adjustment $6.50
Bacardi Silver Rum, Malibu Rum, pineapple juice, lime juice & simple syrup

Maple Bourbon Lemonade $7
Ohio maple syrup, Bulleit Bourbon & house lemonade

American Mule or Kentucky Mule $6.50

Cosmopolitan $6.50
Absolute Vodka, Cointreau, Cranberry Juice, Line Juice & Limes

Margarita $7
Jose Cuervo Silver, Cointreau & Lime Juice

Mojito $6.50
Bacardi Rum, Soda Water, Lime, Mint Leaves, Sugar

Cape Cod $6.50
Absolute Vodka, Cranberry Juice & Cherry’s

Dry Martini $7
Tanqueray Gun, Dry Vermouth, Olive Juice & Green Olives

Classic 1804 $7.50
Tito’s Vodka, Bacardi Rum, Jose Cuervo, Tanqueray Gin, Triple Sec, Sweet and Sour Mix, Blue Curacao, Midori, Pineapple Juice, Cherry and Lime