

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.

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.

Beer-Battered Boneless Wings

8pc \$9 | 16pc \$17

Boneless chicken lightly beer-battered and served with celery and your choice of sauce: garlic parmesan, honey mustard or sweet BBQ.

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.

Onion Strings \$9
A mound of beer-battered and deep-fried onion strings. Served with ranch.

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.

SALADS

All dressings made in-house:

Ranch • Caesar • Roasted Tomato Vinaigrette • Balsamic Vinaigrette • BBQ Ranch

Warm Goat Cheese Salad \$10
Panko-crusting 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, cherry tomatoes, Caesar dressing and house-made rosemary sourdough croutons.

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.

Chef's Seasonal Salad \$10
Featuring seasonal selection of local produce. Ask server for details.

Add to any salad:

Grilled Chicken \$3 • Grilled Salmon \$5 • Grilled Skirt Steak \$5

SOUP

Chicken Tortilla Soup \$3 cup | \$5 bowl

House-made chicken tortilla soup garnished with tortilla chips and sour cream.

BURGERS

All burgers are served with a side of seasoned French fries.

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.

Fried Goat Cheeseburger \$11
6-ounce ground beef patty topped with our signature goat cheese medallion, mixed greens, tomato, roasted tomato aioli and red onions on a freshly toasted bun.

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.

Brie & Crispy Onion Burger \$11
6-ounce ground beef patty topped with melted brie and crispy onion strings, mixed greens and tomato 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.

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.

PUB FAVES

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.

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.

Grilled Bratwurst \$12

Served on a toasted pretzel bun with pub cheese, mustard aioli and onion straws.

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

PLATES

Fish and Chips 2 pc \$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.

Flat Iron Steak \$23



10-ounce, signature seasoning blend rubbed choice flat iron steak served with sautéed green beans and Parmesan red potatoes. Grilled to order & topped with fried onion strings.

Orange Ginger Glazed Salmon \$17

8 ounces of fresh, Atlantic salmon baked with a orange ginger glaze. Served with ancho chili rice, roasted broccoli and grilled fresh lemon.

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 sauteed green beans.

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

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.

Funnel Cake Fries

\$5

Served with caramel dipping sauce and powdered
sugar.

***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*

LOCAL ON TAP

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
Razz Wheat
Who Cooks For You
Chomolungma

Domestics \$4
Budweiser / Bud Light / Blue Moon / Michelob Ultra

WINE

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

Local Pleasant Hill Vineyards \$9/glass
Pinot Noir; Merlot

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**

Tito's Handmade Vodka or Bulleit
Bourbon, ginger beer & lime juice
in a copper mug

Old Fashion \$7

Bulleit Bourbon, Bitters, Fine Sugar
& Orange Peel

Manhattan \$6.50

Jack Daniels Whisky, Sweet
Vermouth & Cherry's

Mint Julep \$7

Bulleit Bourbon, Fine Sugar, Water
& Mint Leaves

Cosmopolitan \$6.50

Absolute Vodka, Cointreau,
Cranberry Juice, Lime 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, Pineapple Juice,
Cherry and Lime