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.

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.

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.

SALADS

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, 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

Chicken Tortilla Soup $3 cup | $5 bowl
House-made chicken tortilla soup garnished with tortilla chips and sour cream.

SOUP

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 java BBQ sauce 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.

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 sautéed 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, 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, Pineapple Juice, Cherry and Lime