



Lunch Menu Starters

Warm Bavarian Pretzel \$7

An authentic, old-world Bavarian style soft pretzel served with our beer cheese dip & honey mustard.

Beer-Battered Pickle Fries \$8

Dill pickle spears, deep fried until golden brown & served with Ranch.

Smoked Gouda Mac & Cheese Bites \$10

Macaroni, smoked Gouda and a five cheese blend, battered & fried until golden brown. Served with BBQ Ranch.

Boneless Wings

Boneless wings tossed in your choice of BBQ, Parmesan Garlic, Buffalo, or Plain. Served with Ranch.

6 for \$7 or 12 for \$13

Battered Corn R'bz \$7

Corn R'bz, Lime Crema, Queso Fresco, Tajin & Chipotle Aioli.

Loaded Fries \$11

Seasoned french fries topped with white cheddar cheese sauce, applewood smoked bacon, scallions & shredded cheese. Baked to perfection in a cast-iron skillet.

Latty Platter Pick 3 Sampler \$12

Choice of 4 Mac Bites, 4 Boneless Wings, Beer-Battered Pickle Fries, Corn Ribz or Elote Dip with Tri-Colored Tortilla Chips.

Elote Dip \$7

Street Corn Dip served with Tri-Colored Tortilla Chips.

Cauliflower Wings \$11

Buffalo breaded cauliflower florets. Served with Ranch.

Soup & Salads

Dressing Options:

Ranch, Caesar, Roasted Tomato Vinaigrette Balsamic Vinaigrette, BBQ Ranch, Italian

French Onion Soup or Soup of the Day \$3/Cup OR \$5/Bowl

Warm Goat Cheese Salad \$10 BBQ Fried Chicken Salad \$10

Panko-crusted fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts. Served with roasted tomato vinaigrette.

Caesar Salad \$10

Fresh romaine lettuce, applewood smoked bacon, shaved Parmesan, & cherry tomatoes. Served with caesar dressing & rosemary sourdough croutons.



Poached Pear Salad \$10

Locally sourced Spring Mix, Poached Pear, Bleu Cheese, Candied Pecan & Poppysed Dressing.

ADD

Grilled Chicken \$3/Breaded Tenders \$3/Steak \$5/Grilled Salmon \$5

Burgers

All burgers are served with a side of seasoned french fries

Substitute Impossible Burger to any Sandwich: \$1.00



L39 Classic Burger \$11

6-oz ground beef patty with white cheddar, applewood smoked bacon, leaf lettuce, tomato, red onion and roasted garlic aioli on a freshly toasted bun.



BBQ Cheddar Burger \$11

6-oz ground beef patty with melted white cheddar, caramelized onions and our house-made Java BBQ sauce on a freshly toasted bun.



Southwest Black Bean Burger \$10

House-made black bean burger with pepper jack cheese, fresh pico de gallo, leaf lettuce, chipotle lime aioli & red onion on a freshly toasted bun.



Apple Cheddar Burger \$11

Smash Patty, Apple-Onion Compote, Garlic Aioli, White Cheddar, Leaf Lettuce & Tomato.



All ground beef is sourced locally by The Local Butcher

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies.



Pub Favorites

The L39 Grinder \$10

Grilled, marinated chicken breast, applewood smoked bacon & white cheddar, served on a hoagie roll. Topped with Ranch, lettuce & tomato.

Steak Quesadillas \$10

Large flour tortilla, marinated steak, red bell peppers, onions with shredded cheddar & Monterey Jack cheese.

Veggie Wrap \$10

A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens & herb cream cheese, wrapped in a flour tortilla.

Grilled Salmon Sandwich \$12

Grilled fresh Atlantic salmon with applewood smoked bacon, mixed greens, sliced tomato on grilled sourdough with remoulade.

Baja Fish Tacos \$13

Cheese Stuffed Tortilla, Spiced Mahi-Mahi, Immunity Slaw, Chipotle Ranch, Queso Fresco, served with Rice & Black Beans.

Hot Chicken Sandwich \$10

Pickle brined chicken “dipped” in hot sauce topped with shredded iceberg lettuce, pickle chips, garlic aioli on a freshly toasted bun.

Beer Battered Cod Sandwich \$12

Battered in house with locally brewed Spider’s Silk Ale by Devil’s Kettle. Topped with leaf lettuce, dill aioli, & dill pickles on a toasted bun.

Roast Turkey & Brie \$11

Smoked turkey & brie on grilled sourdough with mixed greens, sliced tomato & mustard aioli.

Pesto Chicken Sandwich \$11

Grilled, marinated chicken breast with fresh mozzarella, pesto aioli, mixed greens, tomato & red onion on grilled ciabatta.

Margherita Flatbread \$8

Tomato Sauce, Fresh Mozzarella, Torn Basil, Balsamic Glaze & Sea Salt.

California Turkey BLT \$13

Roasted Turkey, Bacon, Avocado, Cheddar Cheese, Leaf Lettuce, Tomato & Chipotle Aioli.

3 Piece Breaded Tenders \$10

Three large breaded homestyle tenders served with our seasoned fries. Your choice of sauce: BBQ, Parmesan Garlic, Buffalo on the side or Plain.

Half Sandwich & Soup or Side Salad \$9

Pick a half sandwich from Pub Favorites & pick a Soup or Side Salad.

Sides

Add an additional side for \$4

- Garden Salad
- Creamy Coleslaw
- Roasted Fresh Broccoli
- Seasoned French Fries
- Fried Goat Cheese Medallion
- Balsamic Drizzled Brussel Sprouts
 - Street Corn Salad
 - Smashed Red Potatoes
 - Rice & Black Beans

Beverages

\$2 Each

- Coke • Diet Coke
 Cherry Coke • Coke Zero • Barqs Root Beer • Ginger Ale
 Sprite • Powerade Mountain Berry Blast
 Orange Fanta
 Iced Tea • Lemonade • Coffee



Indicates a local food product grown, raised and processed within 250 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 & honey mustard.

Beer-Battered Pickle Fries \$8

Dill pickle spears, deep fried until golden brown & served with Ranch.

Smoked Gouda Mac & Cheese Bites \$10

Macaroni, smoked Gouda and a five cheese blend, battered & fried until golden brown. Served with BBQ Ranch.

Boneless Wings

Boneless wings tossed in your choice of BBQ, Parmesan Garlic, Buffalo, or Plain. Served with Ranch.

6 for \$7 or 12 for \$13

Battered Corn R'bz \$7

Corn R'bz, Lime Crema, Queso Fresco, Tajin & Chipotle Aioli

Loaded Fries \$11

Seasoned french fries topped with white cheddar cheese sauce, applewood smoked bacon, scallions & shredded cheese. Baked to perfection in a cast-iron skillet.

Latty Platter Pick 3 Sampler \$12

Choice of 4 Mac Bites, 4 Boneless Wings, Beer-Battered Pickle Fries, Corn Ribz, or Elote Dip with Tri-Colored Tortilla Chips.

Elote Dip \$7

Street Corn Dip served with Tri-colored Tortilla Chips

Cauliflower Wings \$11

Buffalo breaded cauliflower florets. Served with Ranch.

SOUP & SALADS

Dressing Options:

Ranch, Caesar, Roasted Tomato Vinaigrette Balsamic Vinaigrette, BBQ Ranch, Italian

French Onion Soup or Soup of the Day \$3/Cup OR \$5/Bowl

Warm Goat Cheese Salad \$10

Panko-crusted fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts. Served with roasted tomato vinaigrette.

Caesar Salad \$10

Fresh romaine lettuce, applewood smoked bacon, shaved Parmesan, & cherry tomatoes. Served with caesar dressing & Rosemary sourdough croutons.

BBQ Fried Chicken Salad \$10

Lightly battered boneless chicken wings tossed in sweet BBQ sauce & served on a bed of romaine lettuce, cowboy caviar & tri-colored tortilla chips. Served with BBQ Ranch.

 **Poached Pear Salad \$10**

Locally Sourced Spring Mix, Poached Pear, Bleu Cheese, Candied Pecan & Poppysseed Dressing.

ADD

Grilled Chicken \$3/Breaded Tenders \$3/Steak \$5/Grilled Salmon \$5

BURGERS

All burgers are served with a side of seasoned french fries

Substitute Impossible Burger to any Sandwich: \$1.00

 **L39 Classic Burger \$11**

6-oz ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion & roasted garlic aioli on a freshly toasted bun.

 **BBQ Cheddar Burger \$11**

6-oz ground beef patty with melted white cheddar, caramelized onions & our house-made Java BBQ sauce 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 & red onion on a freshly toasted bun.

 **Apple Cheddar Burger \$11**

Smash Patty, Apple-Onion Compote, Garlic Aioli, White Cheddar, Leaf Lettuce & Tomato.



All ground beef is sourced locally by The Local Butcher

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies.

PUB FAVORITES

Served with a side of seasoned french fries

The L39 Grinder \$10

Grilled, marinated chicken breast, applewood smoked bacon & white cheddar, served on a hoagie roll. Topped with Ranch, lettuce & tomato.

Steak Quesadillas \$10

Large flour tortilla, marinated steak, red bell peppers, onions with shredded cheddar & Monterey Jack cheese.

Veggie Wrap \$10

A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens & herb cream cheese, wrapped in a flour tortilla.

Grilled Salmon Sandwich \$12

Grilled fresh Atlantic salmon with applewood smoked bacon, mixed greens, sliced tomato on grilled sourdough with remoulade.

Hot Chicken Sandwich \$10

Pickle brined chicken "dipped" in hot sauce topped with shredded iceberg lettuce, pickle chips, garlic aioli on a freshly toasted bun.

Baja Fish Tacos \$13

Cheese Stuffed Tortilla, Spiced Mahi-Mahi, Immunity Slaw, Chipotle Ranch, Queso Fresco, served with Rice & Black Beans.

PLATES

Fish & Chips 2 pc \$13 OR 3 pc \$16

Fresh Pacific Cod battered in Spider Silk Ale from Devil's Kettle Brewing. Served with tartar sauce, creamy coleslaw & seasoned french fries.

Blackened Mahi Mahi \$18

6-oz, Cilantro Lime Rice, Roasted Broccoli, Pineapple & Black Bean Salsa.

Maple Bourbon Salmon \$17

6-oz, fresh, Atlantic salmon with house made maple bourbon glaze served with smashed red potatoes & balsamic drizzled brussel sprouts.

Alfredo Cavatappi \$12

Sauteed fresh broccoli with cavatappi pasta in a rich, creamy, alfredo sauce made with Parmesan, Asiago & Romano cheese. Served with Texas toast.

Local NY Strip Steak \$33

8-oz, Local Butcher NY Strip, Smashed Red Potatoes, Roasted Shishito Peppers, Cherry Tomato & Dried Chili Rub.



Indicates a local food product grown, raised and processed within 250 miles of OHIO.

Beer Battered Cod Sandwich \$12

Battered in house with locally brewed Spider's Silk Ale by Devil's Kettle. Topped with iceberg lettuce, dill aioli, provolone cheese & dill pickles.

3 Piece Breaded Tenders \$10

Three large breaded homestyle tenders served with our seasoned fries. Your choice of sauce: BBQ, Parmesan Garlic, Buffalo on the side or Plain.

Pesto Chicken Sandwich \$11

Grilled, marinated chicken breast with fresh mozzarella, pesto aioli, mixed greens, tomato & red onion on grilled ciabatta.

Margherita Flatbread \$8

Tomato Sauce, Fresh Mozzarella, Torn Basil, Balsamic Glaze & Sea Salt

California Turkey BLT \$13

Roasted Turkey, Bacon, Avocado, Cheddar Cheese, Leaf Lettuce, Tomato & Chipotle Aioli.

CAST IRON

Classic Cast Iron Mac \$8

Cavatappi pasta tossed with three cheese sauce (Gruyere, cheddar & Parmesan) topped with herb breadcrumbs. Baked in cast iron skillet until golden brown.

Add Chicken & Bacon for \$2

Buffalo Chicken Cast Iron Mac \$10

Cavatappi pasta tossed in our classic buffalo chicken topped with herb breadcrumbs, baked in cast iron skillet until golden brown. Drizzled with hot sauce & Ranch.

SIDES

Add an additional side for \$4

- Garden Salad
- Creamy Coleslaw
- Roasted Fresh Broccoli
- Seasoned French Fries
- Fried Goat Cheese Medallion
- Balsamic Drizzled Brussel Sprouts
- Street Corn Salad
- Smashed Red Potatoes
- Rice & Black Beans

BEVERAGES

\$2 Each

- Coke · Diet Coke
- Cherry Coke · Coke Zero · Barqs Root Beer
- Ginger Ale · Sprite · Powerade Mountain Berry Blast
- Orange Fanta
- Iced Tea · Lemonade · Coffee

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.

Seasonal Crumble Pie \$5

Warmed Seasonal Fruit Crumble Pie
with Streusel Topping, Vanilla Ice
Cream.

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.

Molly's Cast Iron Apple Crumble \$5

Fresh fuji apples cooked down with
cinnamon, sugar & butter. Topped with
streusel, baked in cast iron skillet.



*Add a scoop of decadent & local 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 \$6
7% ABV strong blonde ale



Little Fish Brewing: Seasonal Tap \$6
(Ask your server)



Jackie O's: Mystic Mama \$6
7% ABV West Coast Style IPA



Jackie O's: Ricky \$6
4.5% ABV American Style Golden Ale

CANS & BOTTLES



Jackie O's \$5
Seasonal Can
(Ask your server)
Who Cooks For You
Chomolungma

Domestics \$4
Budweiser/ Bud Light/ Blue Moon/ Michelob Ultra/
Coors/ Miller Lite/ Molson/ Redds/ Guinness/ Stella
Artois/ Yuengling/Busch Light

WINE

House Wine \$7/glass
Chardonnay / White Zinfandel
Cabernet Sauvignon/ Merlot



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 **Cosmopolitan** \$6.50

Bacardi Silver Rum, Malibu Rum,
pineapple juice, lime juice & simple
syrup

Absolute Vodka, Cointreau,
cranberry juice, lime juice &
limes

Maple Bourbon Lemonade \$7

Margarita \$7

Ohio maple syrup, Bulleit Bourbon
& lemonade.

Jose Cuervo Silver, Cointreau &
lime juice.

American or Kentucky Mule \$6.50 **Mojito** \$6.50

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

Bacardi Rum, soda water, lime,
mint leaves & sugar.

Cape Cod \$6.50

Old Fashion \$7

Absolute Vodka, cranberry juice &
cherries.

Bulleit Bourbon, bitters, fine sugar
& orange peel garnish.

Manhattan \$6.50

Dry Martini \$7

Jack Daniels Whiskey, sweet
vermouth & cherries.

Tanqueray Gin, dry vermouth, olive
juice & green olives.

Mint Julep \$7

Classic 1804 \$7.50

Bulleit Bourbon, fine sugar, water &
mint leaves.

Tito's Vodka, Bacardi Rum, Jose
Cuervo, Tanqueray Gin, Triple Sec,
sweet & sour mix, Blue Curacao,
Midori, pineapple juice, cherry &
lime garnish.



Indicates a local food product grown, raised and processed
within 250 miles of OHIO.