



610-363-6606

<http://www.cuisinetogo.net>

World of Beer Dinner

Wings

- Boneless Wings \$12.75
6 arge, hand-breaded, crisp chicken breast tenders, served with celery and your choice of house-made blue cheese or ranch.
- 5 PC. Wings \$9.75
- 10 PC. Wings \$17.95
- 20 PC Wings \$33.95

Shareables

- German Pretzel \$9.95
A WOB original & tavern favorite. A giant Bavarian pretzel baked soft on the inside, crispy on the outside & salted. Served with house-made stone ground mustard.
- German Pretzel with Beer Cheese \$12.90
- Balsamic Brussel Sprouts \$8.00
Crispy brussel sprouts, applewood bacon, sweet pickled onions tossed in balsamic glaze & finished with parmesan cheese.
- Baked Spinach & Artichoke Dip \$9.75
House-made spinach and artichoke dip topped with parmesan cheese & baked, served with grilled multigrain bread.
- Beer Cheese Nachos \$9.50
Corn tortilla chips smothered in our Brown Ale Beer Cheese, black beans, tomatoes, green onion, sour cream, fresh jalapeños & cilantro.
- Everything Pretzel & Baked French Onion Dip \$13.95
Our signature German Pretzel baked to order, buttered & finished with everything bagel seasoning. Served aside a generous portion of our house-made baked French onion dip

- Beer Cheese Nachos ADD \$12.00
- GREEN CHILI CHICKEN
- Char-Grilled Shrimp \$11.00
Boldly marinated shrimp char-grilled & served on grilled garlic bread with house-made remoulade sauce
- Mac & Cheese Bites \$8.95
Pasta shells and spiced pepper jack cheese sauce, coated in bread crumbs and fried crispy. Served with our Sriracha-Lime Aioli & chopped cilantro.
- Parmesan Truffle Fries \$7.95
Crispy fries tossed with truffle seasoning, white truffle oil, parmesan cheese & parsley, served with Truffle Aioli for dipping
- Thai Chicken Satays \$9.50
Thai style marinated chicken satays, char-grilled & served with a fresh cucumber salad & peanut satay sauce
- Loaded Tators \$9.50
Tater tots loaded with our Brown Ale Beer Cheese & topped with fresh

Bowls

- The Cali Bowl \$12.50
Your choice of protein over jasmine rice or spring greens, with grape tomatoes, shredded carrots, cucumbers, drizzled with Sriracha-lime aioli and topped with fresh avocado, toasted sesame seeds & scallions. Served with a side of sesame soy sauce.
- Bibimbap Bowl \$12.95
Spicy Gochujang marinated steak, sauteed mushrooms, cucumbers, shredded carrots served with kimchi, scallions & sunny side up egg over jasmine rice.

Handhelds

- Served with tater tots, fries, or coleslaw. Upgrade to Parmesan Truffle Fries (+2). Substitute Sweet Potato Fries (+1) or Mac & Cheese (+1). Substitute Gluten free bun (+1.5).**
- French Dip \$13.95
Shaved ribeye seasoned and seared, caramelized onions, melted Swiss cheese & garlic aioli, on a toasty hoagie. Dunk it in our Porter-infused au jus.
- Chipotle Chicken Sandwich \$13.25
Grilled white wheat beer-brined chicken breast with applewood smoked bacon, Swiss cheese & chipotle sauce, lettuce & tomato, served on a toasty brioche bun.
- Crispy Buffalo Chicken Sandwich \$13.25
Lightly hand-breaded beer-brined chicken breast tossed in spicy buffalo sauce & topped with melted cheddar cheese, lettuce & tomato. Served on a toasty brioche bun.

Flatbreads

- Substitute gluten-free cauliflower crust on flatbreads (+2.5)**
- Black & Blue Flatbread \$10.95
Blackened steak, caramelized onions & mushrooms, mozzarella & blue cheeses, finished with fresh arugula & a sweet balsamic glaze.
- Chipotle BBQ Chicken Flatbread \$10.75
Tender, grilled chicken with onions, peppers & bacon smothered in mozzarella cheese. Finished with a drizzle of chipotle BBQ.
- Margherita Flatbread \$10.50
Freshly diced tomato & mozzarella over a basil & pine nut pesto, drizzled with a sweet balsamic glaze & topped with fresh arugula.

Soups & Sides

- Bowl of Chili \$7.75
- Cup of Chili \$5.50
- Sweet Potato Fries \$4.75

Kids Items

- Chicken Tenders \$6.00
Three lightly breaded chicken tenders.
- Kids Grilled Cheese \$6.00
Cheddar cheese melted between two golden brown slices of Texas toast.

Fork & Knife

- Shrimp Linguini \$14.00
Blackened shrimp served atop linguine, tossed in a house-made scampi sauce with roasted grape tomatoes, parmesan & parsley
- Steak Frites \$21.95
Marinated flat-iron steak grilled & thinly sliced, served with steamed broccoli, fries & garlic aioli for dipping.
- Ribeye \$23.95
12 oz. USDA Choice Ribeye seasoned & grilled topped with Stout butter & fried onions, served with red skin mashed potatoes & steamed broccoli.
- IPA Salmon \$16.75
Fresh grilled Atlantic Salmon, brushed with our spicy IPA glaze, Red skin mashed potatoes & steamed broccoli.
- Beer battered Fish & Chips \$12.95
Belgian Tripel beer-battered crispy cod served with fries, coleslaw & house-made tartar sauce.
- Fried Shrimp \$13.75
18 crispy hand-breaded shrimp served atop steak fries with house-made sweet fire sauce, our take on sweet Thai chili sauce.

Burgers

SERVED WITH TATER TOTS, FRIES OR COLESLAW. SWEET POTATO FRIES OR MAC & CHEESE (+1). ADD A SIDE SALAD (+2.5).

- Chimay Burger \$14.95
Fresh Angus beef burger piled high with Chimay Classique cheese, a Trappist cheese from Belgium, sauteed mushrooms & caramelized onions. Served on a brioche bun with house-made Chimay sauce.
- Beerbrunch Burger \$14.25
Fresh Angus beef burger topped with cheddar cheese, crisp applewood smoked bacon, arugula, sliced tomato and an IPA sauce under a sunny side up egg on a toasted brioche bun.
- Truffle Burger \$14.95
Fresh Angus beef burger, topped with black truffle pecorino cheese, caramelized onions, truffle aioli & truffled arugula on a toasted brioche bun. (1060 cal)
- Pimento Cheeseburger \$13.95
Grilled Angus beef burger topped

*jalapeños, applewood smoked
bacon, scallions & drizzled with sour
cream.*

Buffalo Cauliflower \$8.50

*Fresh cauliflower flash fried crisp &
tossed with buffalo ranch, served with
celery*

Tacos

***Topped with freshly-made roasted
tomato & corn salsa, shredded
lettuce, avocado, fresh cilantro &
queso fresco, served in lightly grilled
tortillas. Choose between Beer
battered Shrimp with Sriracha Lime
Aoli, Crispy Beer-brinded Chicken
with ranch, and Beef Barbacoa with
Srirachs Lime Aoli***

Two Street Tacos \$9.95

Three Street Tacos \$13.50

2 Mahi-Mahi Tacos \$9.95

*Blackened Mahi Mahi served over
coleslaw, in a grilled tortilla, drizzled
with house-made tartar sauce and
topped with fresh cilantro.*

3 Mahi-Mahi Tacos \$13.50

Fries \$4.00
French Onion Soup \$7.50
Tator Tots \$4.00
Mac & Cheese \$4.75
Jasmine Rice \$2.50
Coleslaw \$3.00
Steamed Broccoli \$4.00

*with pimento cheese & piled high with
candied bacon, chipotle BBQ Sauce,
shredded lettuce & crispy fried onions
on a toasted brioche bun* \$14.95
Mac Bite Burger

*Fresh Angus beef burger topped
with our award-winning, fried
pepperjack mac & cheese patty, crisp
applewood bacon & lettuce, finished
with Sriracha Aioli*

BYO Burger \$10.95

*Fresh Angus beef burger served
on a toasted brioche bun. Choose
your toppings*

Black n Blue Burger \$14.95

*Blackened Angus beef burger
loaded with Danish blue cheese,
crispy onions, shredded lettuce &
garlic mayo on a toasted brioche bun*

Fresh Greens

**ADD GRILLED CHICKEN (+3.5),
GRILLED STEAK* (+6) OR SALMON
(+8) TO ANY OF THE SALADS LISTED
BELOW.**

House Salad \$8.75

*Mixed greens, grape tomatoes,
shredded carrots, diced cucumbers
and red onions, tossed in our
house-made Greek vinaigrette.
Topped with crispy garbanzo beans.*

Asian Chicken Salad \$10.95

*Mongolian BBQ grilled chicken
atop a napa cabbage blend with red
bell pepper, scallion & fresh cilantro
tossed with toasted sesame
vinaigrette & topped with crispy
wontons*

Caesar Salad \$7.95

*Romaine lettuce, zesty house
made pretzel croutons, parmesan
cheese & creamy Caesar dressing.*

The Wob Cobb \$11.95

*Layers of spring greens, roasted
corn, mozzarella cheese, applewood
smoked bacon, grape tomatoes, hard
boiled eggs, grilled chicken and fresh
avocado tossed with Greek dressing,
drizzled with chipotle BBQ and
topped with tortilla crisps.*