



610-363-6606

<http://www.cuisinetogo.net>

World of Beer Dinner

Wings

- Boneless Wings \$10.50
6 large, hand-breaded, crisp chicken breast tenders, served with celery and your choice of house-made blue cheese or ranch.
- 5 PC. Wings \$7.75
- 10 PC. Wings \$14.50
- 20 PC Wings \$24.50

Shareables

- German Pretzel \$9.50
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 \$12.00
- 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 \$9.00
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.
- Beer Cheese Nachos ADD \$12.00
- GREEN CHILI CHICKEN
- Mac & Cheese Bites \$8.75
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 \$7.75
Crispy fries tossed with truffle seasoning, white truffle oil, parmesan cheese & parsley, served with Truffle Aioli for dipping
- Pesto Hummus \$9.50
House-made basil & pine nut pesto hummus with fresh tomato & cucumber salad served with grilled artisan flatbread and slices of crisp cucumber.
- Loaded Tators \$9.50
Tater tots loaded with our Brown Ale Beer Cheese & topped with fresh jalapeños, applewood smoked bacon, scallions & drizzled with sour cream.

Tacos

Topped with freshly-made roasted tomato & corn salsa, shredded lettuce, avocado, fresh cilantro & queso fresco, served in lightly grilled tortillas. Choose between Beer

Bowls

- The Cali Bowl \$11.00
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 \$12.00
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 \$12.00
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 \$11.50
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 \$11.50
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 \$10.75
Blackened steak, caramelized onions & mushrooms, mozzarella & blue cheeses, finished with fresh arugula & a sweet balsamic glaze.
- Chipotle BBQ Chicken Flatbread \$10.25
Tender, grilled chicken with onions, peppers & bacon smothered in mozzarella cheese. Finished with a drizzle of chipotle BBQ.
- Margherita Flatbread \$9.75
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 \$4.50

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

- Beer battered Fish & Chips \$12.50
Belgian Tripel beer-battered crispy cod served with fries, coleslaw & house-made tartar sauce.
- Fried Shrimp \$13.50
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 \$14.25
Fresh Angus beef burger piled high with Chimay Classique cheese, a Trappist cheese from Belgium, sautéed mushrooms & caramelized onions. Served on a brioche bun with house-made Chimay sauce.
- Beerbrunch Burger \$13.75
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 \$13.75
Fresh Angus beef burger, topped with black truffle pecorino cheese, caramelized onions, truffle aioli & truffled arugula on a toasted brioche bun. (1060 cal)
- BYO Burger \$10.25
Fresh Angus beef burger served on a toasted brioche bun. Choose your toppings

Fresh Greens

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

- House Salad \$8.50
Mixed greens, grape tomatoes, shredded carrots, diced cucumbers and red onions, tossed in our house-made Greek vinaigrette. Topped with crispy garbanzo beans.
- Caesar Salad \$7.75
Romaine lettuce, zesty house made pretzel croutons, parmesan cheese & creamy Caesar dressing.
- The Wob Cobb \$11.00
Layers of spring greens, roasted

battered Shrimp with Sriracha Lime Aoli, Crispy Beer-brinded Chicken with ranch, and Beef Barbacoa with Srirachs Lime Aoli

Two Street Tacos	\$8.50
Three Street Tacos	\$11.50
2 Mahi-Mahi Tacos	\$8.50
<i>Blackened Mahi Mahi served over coleslaw, in a grilled tortilla, drizzled with house-made tartar sauce and topped with fresh cilantro.</i>	
3 Mahi-Mahi Tacos	\$11.50

Fries	\$3.50
Tator Tots	\$4.00
Mac & Cheese	\$4.75
Jasmine Rice	\$2.50
Coleslaw	\$3.00
Steamed Broccoli	\$4.00

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.