



OUR SIGNATURE WINGS

8 PIECE 12 ~ 12 PIECE 15 ~ 20 PIECE 22

celery, carrots, crafted roasted garlic ranch... bleu cheese dressing on request

OUR SIGNATURE WING SAUCES

our house wing sauce ~ Thai-chili ~ habanero BBQ ~ Three Mile Island
Old Bay ~ Kansas City ~ Buffalo Bay ~ Spicy Ranch ~ Far-East Pepper-Garlic

APPETIZERS ~ SMALL PLATES

- QUESADILLAS -

CHEESE 9 CHICKEN 10 STEAK 12 SHRIMP 14
*sofrito, Monterey jack, cheddar, cilantro sour cream,
tomatoes and green onion, house salsa and guacamole*

LOADED HUMMUS 11

*roasted garlic hummus embellished with kalamata
olives, campari tomatoes, chick peas, snipped chives,
ratatouille, feta cheese, served with pita crisps*

FRIED PICKLES 9

*thinly sliced pickles, buttermilk marinated, spiced
flour, side car of chipotle-ranch dressing*

*CHESAPEAKE CRAB DIP 14

toasted baguette and tortilla chips

TEXAS CHILI NACHOS

Half 9 ~ Full 13

*Terlingua chili, Monterey jack and cheddar cheese,
pico de gallo, scallions, black beans, house pickled
jalapeños, sour cream, shaved lettuce,
charred tomato salsa, guacamole
ADD GRILLED CHICKEN 4*

STEAMED & SPICED PINT OF SHRIMP **Gf**

*classic cocktail sauce
1/2 POUND 10 ~ 1 POUND 18*

BAVARIAN PRETZEL STICKS 8

*served with a side car of our signature
spicy queso and spicy mustard*

*FAR EAST CALAMARI 12

Asian dipping and sweet chile sauce

FLATBREAD PIZZA ~hand-rolled dough & fire grilled

FOUR CHEESE GARLIC 12

*fontina, mozzarella, parmesan cheese,
ricotta cheese, roasted garlic*

PROSCIUTTO 4 OR GARLIC SHRIMP 6

DOUBLE PEPPERONI 14

Tuscan pepperoni, fontina, mozzarella, parmesan,

MARGHERITA 13

*sliced plum tomatoes, mozzarella,
fresh mozzarella cheese, fresh basil,
rustic tomato sauce*

VEGETARIAN 13

*roasted peppers, mozzarella, caramelized
onions, roasted garlic, tomatoes,
arugula, olives, mushrooms*

Classic Flatbreads: Simple Pepperoni, Simple Cheese, & Buffalo Chicken are available upon request

HAND CRAFTED SANDWICHES

served with hand-cut fries

ALEHOUSE CHICKEN SANDWICH 12

*grilled marinated chicken breast, applewood smoked
bacon, avocado, chipotle ranch, chile-jack cheese,
lettuce, tomato, served with hand-cut fries*

BBQ PULLED PORK TORPEDO 12

*slow and low cooked BBQ'd pulled pork, hand tossed
with either Habanero BBQ or Kansas City BBQ ,
Champagne cole slaw, torpedo roll, hand-cut fries*

*POW-POW SHRIMP TACOS 14

*tempura shrimp, lime -dressed slaw, cilantro,
far-eastern spicy chile sauce*

BULGOGI BEEF STREET TACOS 15

*seared Korean BBQ beef, creamy Sriracha mayo
slaw, chopped toasted peanuts, green onion paired
with crispy chicken-lemongrass pot-stickers*

ORIGINAL STEAK N' CHEESE 13

*caramelized onions & mushrooms, lettuce,
tomato, mayo, crispy onions, provolone,
toasted hoagie roll, hand-cut fries*

CORNERED BEEF REUBEN 14

*sliced corned beef, swiss, sauerkraut,
Russian dressing, marbled rye, hand-cut fries*

Gf = Gluten Free

For Parties of 8 persons or more a 20% Gratuity will be added to the check.

WE ARE PROUD TO FEATURE A VARIETY OF BOAR'S HEAD™ MEATS AND CHEESES

THE BUNGALOW'S BEST BURGERS

On a toasted brioche bun, served with hand-cut fries

BLACK JACK BURGER 13
blackened Angus burger, chile jack cheese, apple-wood smoked bacon, side car of habanero BBQ sauce

***APPLE-WOOD BACON CHEESE BURGER 12**
Angus burger, apple-wood bacon, Vermont white cheddar, Canadian cheddar, tomato, crispy leaf lettuce

***CALIFORNIA BURGER 14**
Angus burger, & house pickled jalapenos, chile jack cheese, guacamole, pico de gallo, lettuce

GRIDDLE PRESSED BRISKET BURGER 16
ground brisket burger, apple wood smoked bacon jam, chipotle-Colby jack cheese, spicy ranch slaw

ENTREES

OLD SCHOOL POT ROAST 16
slow and low cooked beef shoulder, mashed potatoes, celery, carrots and onions, natural jus

PUB STYLE FISH & CHIPS 15
beer battered farm raised red tilapia, Jersey shore fries, malt vinegar mayo, Champagne cole slaw

SALADS

ADD GRILLED SALMON, STEAK, OR SHRIMP 7
ADD GRILLED CHICKEN 4

SIMPLY TOSSED 6/9
artisan lettuce, pretzel croutons, cucumber, carrots, tomatoes, Champagne vinaigrette

*** CAESAR SALAD 7/10 Gf**
chopped romaine hearts, shaved parmesan & asiago, crafted Caesar dressing

BABY SPINACH SALAD 8 Gf
baby spinach, shaved Bermuda onion, avocados, Campari tomatoes, spiced pecans, chile-lemon dressing

BROWN DERBY COBB SALAD 10/15 Gf
grilled chicken breast, chopped market greens, apple-wood bacon, egg, avocado, tomatoes, cucumbers, bleu cheese, cheddar-jack cheese and the dressing of your choice

***HONEY GRILLED SALMON SALAD 16 Gf**
baby spinach, shaved Bermuda onion, avocados,

DESSERTS

GHIRARDELLI BROWNIE SUNDAE 8
warmed double rich chocolate brownie, salted caramel sauce, house made fudge sauce, vanilla ice cream and sweetened whipped cream

WARMED APPLE STRUDEL A LA MODE 8

ALEHOUSE CRAFTED DRESSINGS: ALL Gf

Champagne vinaigrette, chile-lemon dressing, honey mustard, roasted garlic ranch, bleu cheese, *Caesar dressing
PINT TO GO 8 QUART TO GO 16

BRUNCH MENU

11:30 AM TO 3:00 PM SATURDAY
11:30 AM TO 3:00 PM SUNDAY

PEPPERED MARY 6 Absolut Peppar vodka, V8 juice horseradish & Worcestershire	CHESAPEAKE MARY 6 pepper vodka, V8 juice horseradish & Worcestershire with an Old Bay rim	JUICE 2.95 ORANGE, CRANBERRY, TOMATO, GRAPE-FRUIT, PINEAPPLE, APPLE
BLACKBERRY BUBBLY 6 Champagne, pineapple juice and raspberry liqueur with fresh blackberries	CLASSIC MIMOSA 6 Champagne, with fresh squeezed orange juice	

*THE ALEHOUSE 10 two eggs any style, breakfast meat, toast, home fries with pancakes 14 ~ with biscuits & gravy 14
*BUNGALOW CUSTOM OMELET 11 three eggs garnished with your favorite ingredients, accompanied with potatoes and your choice of toast
INGREDIENT OPTIONS: SELECT THREE ham, bacon, italian sausage, peppers onions, mushrooms, spinach, cheese, tomatoes
EGG WHITE OMELETS BY REQUEST

PANCAKES 9 three buttermilk pancakes, maple syrup, whipped butter blueberry pancakes 11 ~ chocolate chip pancakes 11
*CLASSIC BENEDICT 13 poached eggs, seared canadian bacon, butter toasted english muffin, classic hollandaise, home fries, side of fruit
*FARMER'S SKILLET 13 cheddar & monterey jack scrambled eggs, home fries, topped with a buttermilk biscuit and sausage gravy and apple wood smoked bacon

SIDES	APPLE WOOD SMOKED BACON 5	SIDE OF SAUSAGE GRAVY 3	BREAD SELECTIONS 2	
	VIRGINIA HAM 5	BISCUITS AND GRAVY 6		MULTI-GRAIN WHEAT
	PORK SAUSAGE PATTIES 5	FRESH FRUIT 4		COUNTRY WHITE
	CANADIAN BACON 5	ADD CHEESE TO EGGS 2		MARBLED RYE
	SIDE OF HOLLANDAISE 2.50	1 EGG ANY STYLE 1.50		BISCUITS
		SIDE OF HOLLANDAISE 2.50		ENGLISH MUFFIN