

Wine

Proudly serving Barefoot House Wines 8

CABERNET / CHARDONNAY

PINOT GRIGIO / PINOT NOIR

PROSECCO 10

KENDALL JACKSON CHARDONNAY 10

APOTHIC RED BLEND 10

\$5 BARGAIN SHOTS

Fireball, Rebel Yell, Exotico

Drinks

JACK. & Coke	11
Jack Daniel's Tennessee Whiskey, Coca Cola®	
BELFAST BOOM	14
Jameson Irish Whiskey, Bailey's Irish Cream, Guinness	
PADDY BOMB	14
Grey Goose, Red Bull, Bols Blue Curacao	
GREEN TEA SHOT	11
Jameson Irish Whiskey, Bols Peach Schnapps, Monin Cane Syrup, Fresh Lime Juice	
TILTED TEA	14
Bombay Sapphire Gin, Bacardi Superior Rum, Tito's Vodka, Jameson Irish Whiskey, Monin Cane Syrup, Coca Cola®, Fresh Lemon Juice	
PURPLE HAZE	14
ABSOLUT Vodka, Bols Peach Schnapps, Bols Blue Curacao Monin Cane Syrup, Cranberry Juice, Fresh Lemon Juice, Sprite®	
FRESH LIME PATRON MARGARITA	14
Patron Silver Tequila, Monin Agave Nectar, Fresh Lime Juice	
BASIL JALAPEÑO MARGARITA	14
Hornitos Reposado Tequila, Cointreau, Monin Jalapeño, Monin Agave Nectar, Fresh Lime Juice, Fresh Basil	
ABSOLUT LIME MULE	14
ABSOLUT Lime Vodka, Gosling's Ginger Beer, Fresh Lime Juice, Angostura Bitters	
JAMESON IRISH MULE	14
Jameson Irish Whiskey, Monin Mango Puree, Gosling's Ginger Beer, Fresh Lime Juice, Pineapple Juice	
TITO'S SPICY BLOODY MARY	12
Tito's Handmade Vodka, Zing Zang's Bloody Mary Mix, Monin Jalapeño, Celery Salt Rim	
TK MIMOSA	12
Barefoot Prosecco, Cointreau, Pineapple Juice, Cranberry Juice	



DAILY PUB SPECIALS

Dine In Only



MOSCOW MULE MONDAYS

\$7 Titos Vodka

TEQUILA TUESDAYS

\$8 Patron Margaritas

WHISKEY WEDNESDAYS

\$7 Jack, Jameson, Crown
(ask about our \$5 daily)

THROWBACK THURSDAYS

\$5 24oz PBR

FIREBALL FRIDAYS

\$5 Fireball Shots

YOLO WEEKENDS

\$7 Bloody Marys (Titos) & \$5 Mimosas

HAPPY HOUR

Mon-Fri 3pm-7pm
Sun-Wed 10 - close

\$2 OFF Beer, House Wine and Well Cocktails

\$7 Appetizers

(excluding shrimp)

*2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.*

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

11/20

Tilted KILT

PUB & EATERY

MENU



VISIT US ONLINE AT TILTEDKILT.COM
FOLLOW US ON SOCIAL MEDIA



DOORDASH

GRUBHUB

Uber
Eats



APPETIZERS

NACHOS

Crispy house-made potato chips topped with seasoned ground beef, Fat Tire beer cheese sauce and diced tomatoes. \$14.00

Add jalapenos \$1.00

CHIPS & SALSA

Tortilla chips served with our own fire roasted salsa \$7.00

Add guacamole \$3.00

MOZZARELLA STICKS

Breaded mozzarella cheese sprinkled with parmesan cheese. served with warm marinara for dipping. \$12.00

BANGIN' SHRIMP

Sam Adams beer battered shrimp tossed in our tangy and sweet boom boom sauce. Topped with diced green onions. \$13.00

FRICKLES

Hand breaded dill pickle chips lightly fried and served with cayenne ranch for dipping. \$9.00

LOADED TOTS

Your favorite tots smothered in Fat Tire beer cheese, chopped bacon and green onions. Drizzled with sour cream. \$12.00

PUB PRETZEL

Our giant celtic knot lightly brushed with butter and salt. Served with Fat Tire beer cheese, jalapeno jack cheese sauce and stone ground honey mustard for dipping. \$12.00

THIRD BASE FLATBREAD PIZZA

Crispy lavash topped with marinara, shredded mozzarella, pepperoni, sausage and chopped bacon. \$13.00

BONELESS WINGS


Ten hand breaded boneless wings served naked our tossed in your favorite TK wing sauce.

Served with carrots, celery and your choice of ranch or bleu cheese. \$12.00

WINGS & SIGNATURE SAUCES

Choose grilled or traditional. Choice of ranch or bleu cheese for dipping. Served with celery and carrots. Try them naked or tossed in your favorite TK wing sauce:

5PC \$10.50
10PC \$17.00

HEAT LEVEL: MILD  WILD

- Garlic Parmesan
- Guinness BBQ
- Buffalo
- Spicy Cajun Ranch
- Bourbon Teriyaki
- Thai Sweet Chili
- Mango Habanero
- Kilt Burner

SALADS

BLEU CHEESE STEAK SALAD*

Fresh greens, diced tomatoes and cucumbers topped with a sizzling 6 oz. steak topped with grilled red onions, bleu cheese crumbles and your choice of dressing. \$19.00

TK HOUSE OR CAESAR SALAD

Full \$9.00 Half \$7.00

Add grilled chicken breast \$5.00

Add grilled shrimp \$6.00 grilled steak \$7.00

BUFFALO CHICKEN SALAD

Fresh greens, diced buffalo fried chicken, chopped bacon, shredded cheddar-jack cheese, cucumbers, tomatoes and your choice of dressing. \$18.00

SOUP

Cup \$5.00

Bowl \$8.00

SIDES

CLASSIC \$5

French Fries
Tater Tots
Potato Chips
Coleslaw
Broccoli

PREMIUM \$6

Garlic Fries
Sweet Potato Fries
Mac n' Cheese
Onion Rings
Mashed Potatoes

HANDFULS

choice of: classic side or upgrade to a premium for add'l \$3.00

CLASSIC CHEESEBURGER*

½ lb. Burger topped with American cheese, lettuce, tomato, red onions and dill pickle chips. \$16.00

BBQ BACON BURGER*

½ lb. Burger topped with applewood smoked bacon, Guinness bbq sauce, cheddar cheese, crispy onion tangles, lettuce and tomato. 16.50

JALAPEÑO PEPPER JACK BURGER*

½ lb. Burger topped with jalapenos, pepper jack cheese, kilt burner mayo, lettuce, tomato and red onion. 16.50

HANGOVER BURGER*

½ lb. Burger topped with an over easy egg, applewood smoked bacon, American cheese, lettuce, tomato and red onion. 17.00

SPICY MOTHER CLUCKER

Your choice of fried or grilled chicken breast tossed in our buffalo sauce. Topped with lettuce, tomato, red onion and drizzled ranch dressing. 17.00

SOUTHERN FRIED CHICKEN SANDWICH

Fried chicken breast topped with lettuce, dill pickle chips, kilt burner mayo and cayenne ranch dressing. 17.00

BLACKENED CHICKEN AVOCADO

Grilled blackened chicken breast with Swiss cheese and applewood smoked bacon. Topped with lettuce, tomato, stone ground honey mustard and avocado spread. 17.00

CHICKEN TENDER WRAP

Crispy chicken tenders served naked or tossed in your favorite tk wing sauce. Served in jalapeno cheddar tortilla with provolone cheese, lettuce, tomato and ranch dressing. 15.00

FRENCH DIP

Thin sliced sirloin topped with Swiss cheese. Served on hoagie roll with au jus for dipping. 16.50

PHILLY CHEESESTEAK

Thin sliced sirloin topped with provolone cheese, roasted onions and roasted green peppers served on a hoagie roll. 17.00

REUBEN SANDWICH

Tender corned beef piled high on our thick marble-rye toast topped with sautéed sauerkraut and thousand island dressing. 16.00

KILT CLUB

Our version of your favorite classic club. Triple decker sandwich served on toasted sourdough bread with roasted turkey, applewood smoked bacon, swiss, american, lettuce, tomato and kilt burner mayo. 15.50

ENTREES

BEER-BATTERED FISH & CHIPS

Three filets of our Sam Adams beer battered Icelandic cod served with house made coleslaw, french fries and tartar sauce for dipping. \$17.50

FAT BASTARD'S MEATLOAF

A generous portion of our made from scratch meatloaf served with mashed potatoes, brown gravy and steamed broccoli topped with crispy onion tangles. \$17.00

SHEPHERD'S PIE

Our version of a celtic classic. Made to order with ground beef, carrots, peas, mushrooms and brown gravy. Finished off with a thick layer of parmesan toasted mashed potatoes. Served with garlic bread. \$17.00

BUFFALO MAC N' CHEESE

Creamy cavatappi mac & cheese topped with a fried chicken breast tossed in our buffalo sauce, diced green onion and ranch drizzle. \$16.00

FISH TACOS (3)

Three warm flour tortillas filled with Sam Adams beer battered Icelandic cod, cayenne ranch dressing, shredded cabbage and diced tomatoes. Served with tortilla chips and fire roasted salsa. \$16.00

CHICKEN TENDERS

Three hand breaded chicken tenders served naked or tossed in your favorite TK wing sauce. Served with french fries and cayenne ranch for dipping. \$15.00

DESSERTS

TILTED GUILT

Half baked chocolate chip cookie topped with vanilla ice cream, chocolate drizzle and powdered sugar (great for sharing). \$10.00

NEW YORK STYLE CHEESECAKE

Cheesecake with chocolate sauce and whipped cream. \$10.00

Tilted Brews



ANGRY ORCHARD HARD CIDER

Angry Orchard, NY
Cider, 5.0% 9

BLUE MOON

Blue Moon Brewing, CO
Belgian, 5.4%..... 9

BUD LIGHT

Anheuser-Busch, MO
Lager, 4.2% 8.5

COORS LIGHT

Coors Brewing, CO
Lager, 4.2% 8.5

ELYSIAN SPACE DUST IPA 10oz

Elysian Brewing, WA, IPA, 8.2%, 11

FIRESTONE WALKER 805

Firestone Walker, CA
Lager, 4.4% 9

GOLDEN ROAD MANGO CART

Golden Road, CA
Fruit, 4.0% 8.5

GUINNESS

Guinness, IE
Stout, 4.2% 11

MICHELOB ULTRA

Anheuser-Busch, MO
Lager, 4.2%..... 8.5

MILLER LITE

Miller Brewing, WI
Lager, 4.2%..... 8.5

MODELO ESPECIAL

Cerveceria Modelo, MX
Import, 4.5% 9

NEW BELGIUM VODOO RANGER

New Belgium, CO
IPA, 7.5%..... 9

SAMUEL ADAMS BOSTON LAGER

Boston Beer, MA
Lager, 4.9%..... 9

SAMUEL ADAMS SEASONAL

Boston Beer, MA
Varies, Varies 9

SIERRA NEVADA HAZY LITTLE THING IPA

Sierra Nevada, CA, IPA, 6.7% 9

STELLA ARTOIS

Stella Artois Brewery, BE
Import, 5.0% 9

Bottles

CORONA EXTRA

Cerveceria Modelo, MX, Import, 4.6%..... 9

O'DOUL'S

Anheuser-Busch, MO, Non-Alcoholic, .5% 8

Cans

BUD LIGHT SELTZER (VARIETY)

Anheuser-Busch, MO, Hard Seltzer, 5% 8.5

FOUNDERS ALL DAY IPA

Founders, MI, IPA, 4.7% 8.5

GOLDEN ROAD WOLF PUP IPA

Golden Road, CA, IPA, 4.5% 8.5

PABST BLUE RIBBON

Pabst, CA, Lager, 4.7% 8.5

Ask your favorite Kilt Girl for our local beer selections!