

THE PICKLED LOON

APPETIZERS

CHEESE CURDS \$11

House made dill battered cheese curds served with a maple honey sauce.

v GF GRILLED PINEAPPLE GUACAMOLE \$11

Served with house made tortilla chips.

PORK DUMPLINGS \$12

House made pork and veggie mixture put inside a dumpling and pan fried. Served with a side of Hoisin sauce and Soy sauce.

PICKLE DOG WONTONS \$10

Cream cheese, diced pickles, and pastrami inside a wonton and deep fried.

CAULIFLOWER BITES \$10

Cauliflower lightly dusted and fried, tossed in buffalo sauce and your choice of blue cheese or ranch.

CHICKEN EGG ROLLS \$11

Shredded chicken and seasoned veggie mixture all folded inside an egg roll, deep fried and served with Sweet Thai Chili and Soy sauce.

v GF CHIPS AND HOUSE SALSA \$6

SMOKED CHICKEN WINGS \$14

Sriracha BBQ, house made BBQ, Buffalo, Sweet Thai Chili, or our house made blackened dry rub.

v GF FRIED BRUSSEL SPROUTS \$12

Tossed in a house made maple honey sauce & spiced almonds.

v BEER BATTERED ASPARAGUS \$11

House made beer battered asparagus. Served with a roasted garlic aioli & a maple honey sauce.

v FRIED PICKLES \$10

House made dill battered pickles served with a house roasted red pepper aioli. NEW OPTION: Your choice of pickle spears or pickle chips!

SALADS

v HOUSE SALAD \$11

Mixed greens, tomato, cucumber, red onion, and cheddar jack cheese.

+ ADD FRIED OR GRILLED CHICKEN \$3 ,SHRIMP \$4 ,TOFU \$2

v THAI CASHEW CHOPPED SALAD \$13

Chopped romaine, chopped red cabbage, sliced carrots, edamame, yellow peppers, red peppers, green onions, and cashews. Served with a ginger peanut dressing.

+ ADD FRIED OR GRILLED CHICKEN \$3 ,SHRIMP \$4 ,TOFU \$2

HONEY MUSTARD CHICKEN SALAD \$14

Fried or grilled chicken breast, bacon, asparagus, and avocado. Served with a honey mustard dressing.

GRILLED SHRIMP SALAD \$14

Grilled shrimp, red onion, tomato, cucumber, and sliced almonds. Served with your choice of dressing.

BUFFALO CHICKEN SALAD \$14

Fried or grilled chicken, cucumber, tomato, celery, blue cheese crumbles, and buffalo sauce. Served with blue cheese dressing.

House Dressings: Ranch, Blue Cheese, French, 1000 Island, Caesar, White Balsamic Vinaigrette, Oil & Vinegar, Honey Mustard, & Ginger Peanut.

TACOS

TACOS ARE SERVED ON YOUR CHOICE OF FLOUR OR CORN TORTILLAS. (ALL TACOS ARE GLUTEN FREE IF ON CORN TORTILLAS)

FISH TACOS \$13

Panko breaded cod, cilantro lime slaw, diced tomato, red onion, and roasted garlic tartar. served with a side of house salsa.

v ROASTED SWEET POTATO & CAULIFLOWER TACOS \$13

Roasted sweet potato / cauliflower mix, avocado, red onion, chipotle lime cashew crema, and cilantro.

v FRIED AVOCADO TACOS \$13

Hand breaded fried avocado, caramelized onions, mixed greens, roasted garlic aioli, maple honey sauce, and cilantro

SHRIMP TACOS \$13

Grilled old bay seasoned gulf shrimp, avocado, cilantro lime slaw, diced tomato, and roasted garlic aioli.

CARNITAS TACOS \$13

House seasoned carnitas meat, mixed greens, cheddar jack cheese, house made salsa, roasted garlic aioli, and cilantro.

v MOM & POP STYLE TOFU TACOS \$13

Tofu seasoned with house taco seasoning, lettuce, black beans, corn, avocado, house salsa, and cheddar jack cheese

BURGERS & WICHES

ALL BURGERS AND WICHES ARE SERVED WITH YOUR CHOICE OF BEER BATTERED FRIES, TATOR TOTS, OR LATTICE CHIPS.

v PORTABELLA SANDWICH \$13

Pesto marinated portabellas, smoked gouda cheese, roasted red pepper aioli, and mixed greens. Served on a pretzel bun.

v AVOCADO SANDWICH \$13

Hand breaded fried avocado, smoked gouda cheese, red onions, tomato, mixed greens, and roasted red pepper aioli. Served on a pretzel bun.

TENNESSEE HOT BUTTERMILK CHICKEN SANDWICH \$14

Buttermilk brined chicken thigh, creamy chipotle slaw, and Bama white BBQ sauce. Served on an egg bun.

PICKLED LOON BURGER \$13

½ lb hand pattied burger topped with: cheddar cheese, bacon, pickles, and sriracha BBQ sauce. Served on a pretzel bun.

RUEBEN OR RACHEL \$14

Your choice of house seasoned corn beef or house roasted turkey served with house made purple kraut, swiss cheese, and 1000 island. Served on marble rye.

TURKEY BACON RANCH MELT \$14

House roasted turkey topped with homemade ranch dressing, bacon, tomato, and cheddar cheese. Served on sourdough.

PULLED PORK SANDWICH \$13

Pulled pork in a house made BBQ, swiss cheese, caramelized onions, and an onion ring. Served on a pretzel bun.

BLUEGILL SANDWICH \$14

Beer battered blue gill, caramelized onions, pickles, mixed greens, and a house tartar sauce. Served on sourdough.

THYME BUTTER & PORTABELLA BURGER \$14

½ lb hand pattied burger topped with: gouda cheese, portabella mushrooms, bacon, and house made melted thyme butter. Served on a pretzel bun.

v THE NEST BURGER \$14

House made veggie burger served with: mixed greens, roasted red bell peppers, fried onion straws, and caramelized onion dressing. Served on a pretzel bun.

CALIFORNIA BURGER \$13

½ lb hand pattied burger topped with: avocado, tomato, onion, roasted garlic aioli, and mixed greens. Served on a pretzel bun.

SHRIMP BURGER \$15

Hand pattied shrimp burger topped with: house made cilantro slaw, avocado, lettuce, and roasted garlic aioli. Served on a pretzel bun.

ENTRÉES

ROASTED TURKEY POUTINE \$15

House made oven roasted turkey served on top of beer battered fries, shredded cheddar jack cheese, and cheese curds. Topped with a house gravy & green onions.

ASPARAGUS PAPPARDELLE PASTA \$16

Pappardelle noodles tossed in a house made asparagus cream sauce. Topped with asparagus and your choice of grilled chicken or shrimp.

THE LOONY MAC & CHEESE \$15

House made cheese sauce blend on top of cavatappi noodles, broccoli, and your choice of chicken, shrimp, pork, or tofu. Served with a breadstick.

SRIRACHA BBQ MEATLOAF \$15

House made meatloaf topped with shredded cheddar jack cheese and sriracha BBQ sauce. Served with your choice of side.

PAPPARDELLE ALFREDO PASTA \$15

Pappardelle noodles, house made alfredo sauce, broccoli, and parmesan cheese. Tossed with your choice of chicken, bacon or portobella mushrooms. Served with a breadstick.

LOONY POT PIE HOT DISH \$14

Our house made gravy with a chicken and vegetable mixer topped with crispy tator tots, cheddar jack cheese, and chives

BLUE GILL FISH AND CHIPS \$15

Beer battered blue gill served with beer battered fries and a side of house tartar.

PAD THAI \$15

Rice noodles with a house made spicy Thai sauce, peanuts, broccoli, and cilantro. Served with your choice of chicken, pork, shrimp, or tofu.

CHICKEN AND SHRIMP FRIED RICE \$15

A combination of chicken, shrimp, and veggies all sautéed with our house made fried rice. Served with a side of our special Loon sauce.

SIDES

GF V BROCCOLI \$5

GF V ASPARAGUS \$6

BEER BATTERED FRIES, TATOR TOTS, HOUSE MADE TORTILLA CHIPS, OR HOUSE FRIED LATTICE CHIPS. \$5

GF V SIDE SALAD \$5

GF V HOUSE SALSA \$3

SWEET POTATO FRIES OR ONION RINGS \$6

LOON DIP \$.60

House made seasoned sour cream

**FOR QUESTIONS ON
BOOKING PRIVATE
EVENTS OR LIVE MUSIC
PLEASE CONTACT :
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