

LAKE CITY

BREWING

Starters & Shareables

Free Popcorn

Soup of the Day – Cup \$2.95 / Bowl \$4.95

House Potato Chips - choice of Maple Bacon / Garlic Parmesan / Chipotle BBQ \$3.50

**Pickled Veggie Pot - House Pickled Beets, Carrots, Green Beans,
and Cherry Peppers served with Crostini \$5.95**

Buttered Pretzel Bites - served with Beer Mustard or House Beer Cheese \$7.95

**Fried Buffalo Cauliflower "Tots" - order Mild / Medium / Hot / Ghost
served with Ranch or Bleu Cheese \$6.95**

**LCB House Pickles & Beer Nuts - Chef's Homemade Pickles Assortment
served with Double IPA Poached & Candied House Blend of Nuts \$9.95**

Greens

**LCB Classic - Spring Greens, Onion, Cucumber, Cherry Tomato, Croutons
& choice of Dressing \$6.95**

**Wedge Salad - Ice-burg Lettuce, Onion, tomato, bacon,
& Bleu Cheese dressing \$7.95**

**Beets & Berries - Pickled Beets, Blueberries, Bleu Cheese Crumbles, Pickled Red Onion,
& Candied Nuts over Spring Greens, with Lemon Poppy Vinaigrette \$11.95**

LCB Wings

Pig Wings \$12.95

Duck Drumette Wings \$10.95

House Brined & Smoked Chicken Wing Sections \$10.95

All Wings available:

**Mild / Medium / Hot / Ghost / House BBQ / Korean BBQ / Maple BBQ
served with choice of Dipper**

Burgers & Sausage

Served with choice of Side

**Chorizo, Banger, or Brat - served on a Hoagie Roll with Onions
& Peppers or Onion Gravy \$8.95**

**Griddled Frank or Glazier - on a Buttered Roll
Customize with Michigan Sauce, Beer Cheese, Cole Slaw, or Onions / Peppers \$4.95**

**LCB Royale with Cheese - NY Beef, Sharp White American Cheese, Bacon,
Lettuce, Tomato, Onion, Herb Aioli \$12.95**

**The Plattsburgher - NY Beef, White Cheddar Cheese, Fried Egg,
& House-made Maple Bacon Jam with Spinach, Onion, & Garlic Rosemary Aioli \$14.95**

**BBQ, Blueberry, & Brie Burger - NY Beef smothered in House Blueberry BBQ Sauce
with Bacon, Brie Cheese, Fried Onions, & Arugula \$15.95**

**Beet & Black Bean Burger - with Arugula, Tomato, Pickled Onion,
& Agave Truffle Aioli \$13.95**

***Gluten Free / Vegan**

Executive Chef Tyler Puchrik

Notice: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

From the Smoker

24 Hour Pulled Pork - on a Burger Roll or Deconstructed
with Caramelized Onions, House BBQ Sauce, Cole Slaw, White Cheddar, & Herb Aioli \$11.95

30 Hour Beef Brisket Philly - on a Burger Roll or Deconstructed
with Onions, Peppers, & Sharp White American With Horse Radish Aioli \$12.95

Smoked Chicken BLT - House Smoked Chicken & Bacon
on a Buttered Roll with Herb Aioli, Lettuce, & Tomato \$11.95

House Cured & Smoked Salmon - on a burger Roll or Deconstructed
with Pickled Onion, Arugula, & Blueberry BBQ Sauce \$13.95

Steak & Seafood

Cajun Blackened Catfish - over Cheddar Corn Grits with Smoked Bacon Cream Sauce \$16.95

Korean BBQ Salmon - over White Rice with Seasonal Veggie Sauté & Ginger Cream \$17.95

Smoked & Grilled Ribeye - with Bacon Confit Potatoes, Bleu Cheese Cream Sauce,
& Seasonal Veggie Sauté \$19.95

Maple BBQ'd Chicken Breasts - over Cheddar Corn Grits
with Seasonal Veggie Sauté and Candied Walnuts \$17.95

Pasta

Magic Mac - Cavatappi tossed in House-made Cheese Sauce made of White Cheddar,
Smoked Gouda, & Parmesan Cheese \$13.95

BBQ'd Pulled Pork Carbonara - with Garlic Mushrooms, Shallots, Peas, & Linguine
finished in a Classic Egg & Parmesan Cream Sauce \$15.95

BBQ Ramen Bowl - House-made Ramen Noodles in a Hearty House Broth
with Seasonal Veggies, Hard Boiled Egg, & choice of Beef, Pork, or Salmon \$14.95

Finishers

Sous Vide White Chocolate Cheesecake - with Graham Cracker Streusel Topping
& Blueberry Compote \$5.95

Baked Brown Sugared Peaches - with Vanilla Ice Cream & Vanilla Porter Caramel Sauce \$5.95

Flourless Chocolate Torte - with Maple Brown Sugar Whipped Cream \$7.95

On the Side

Fries:
Hand Cut \$3.50
Waffle \$3.75
Sweet Potato \$3.50
White Rice \$2.95
Corn Grits \$2.95
Magic Mac \$3.95
Bacon Taters \$2.50
House Chips \$3.50

Sauces, Condiments, & Dressings

Smoked Ketchup 50c
Korean BBQ 75c
Maple BBQ 75c
Onion Gravy 75c
Ranch 50c
Bleu Cheese 50c
House Balsamic Vinaigrette 50c
Lemon Poppy Vinaigrette 50c
Beer Mustard 75c
House BBQ 75c
Buffalo Sauce 50c

Beverages

Coffee \$1.75 Milk \$1.95
Pepsi Products \$1.95
Lemonade \$1.95
Tropical Fruit Punch \$1.95
Raspberry Tea (sweetened) \$1.95
Unsweetened Iced Tea (no lemon) \$1.95

(top offs/refills - free)

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