MOORE'S
TAVERN & SPORTS BAR
402 West Main Street
SMALL PLATES

HUMMUS 8
olive, feta, pickled onion, toasted semolina

WINGS 11
fresh, cooked to order, your choice of sauce, celery + bleu cheese dressing
SAUCE CHOICES: BBQ, Buffalo, or Thai Chili

MOZZARELLA STICKS 8
zesty marinara

NACHO PLATTER 8.5
jalapeño, pepper-jack cheese sauce, pico de gallo, black olives, salsa, chili, cilantro lime crema

CHICKEN QUESADILLA 12
grilled chicken, onions, cheddar-jack, crema, pico de gallo

FRIED PICKLES 8
horseradish sauce

SOFT BAVARIAN PRETZELS (3) 9
pepper-jack cheese sauce

COCONUT SHRIMP 10
mango-jalapeño jelly

CITRUS CALAMARI 12
orange, balsamic reduction, ginger glaze, sriracha aioli

DRUNKEN CLAMS 12
chorizo, fennel, garlic, tomtato, lager, herbs

BUFFALO CHICKEN DIP 10
tortilla chips

BEEF SLIDERS (3) 9
fried onions, American cheese, potato buns

BUFFALO CHICKEN SLIDERS (3) 9
crisp chicken tenders, Buffalo sauce, shredded lettuce, potato buns

COMBINATION PLATTER 15
coconut shrimp, mozzarella sticks, chicken tenders, (2) beef sliders

SALADS

CLASSIC CAESAR 9
croutons, shaved parmesan
ADD PROTEIN: Chicken · Grilled or Blackened · add 5
Shrimp or Salmon · Grilled or Blackened · add 6

COBB SALAD 13
grilled or blackened chicken, black olives, tomato, bacon, chopped egg, cucumbers, bleu cheese, red onion, croutons, chopped romaine, bleu cheese dressing

WEDGE SALAD 8
iceberg lettuce, tomato, pickled onion, bleu cheese, bacon, bleu cheese dressing

STEAK SALAD 14
baby spinach, grilled sirloin, crumbled bleu, sliced mushrooms, bacon, caramelized onions, warm balsamic vinaigrette

BUFFALO CHICKEN SALAD 12
Buffalo chicken tenders, mixed greens, red peppers, celery, cheddar-jack, bacon, bleu cheese dressing

SOUTHWEST CHOPPED SALAD 12
grilled chicken, chopped romaine, black bean & corn relish, tortilla strips, slivered almonds, spices, chipotle ranch dressing

SOUPS & CHILI

ONION ALE 5
chock 5
golden melted Swiss topped

SOUP OF THE DAY 3 / 4
prepared on-site daily. ask your server for today's offering

LOBSTER BISQUE 4 / 6
loaded with lobster meat and laced with a hint of sherry

ALL AMERICAN CHILI 8
chopped red onion, cheddar-jack cheese
# Burgers

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Elvis Burger</td>
<td>$12.25</td>
<td>Bacon, fried pickles, peanut butter</td>
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<tr>
<td>Tex-Mex</td>
<td>$11.75</td>
<td>Topped with housemade chili, cheddar and red onion</td>
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<tr>
<td>Bayou Burger Bleu</td>
<td>$12.25</td>
<td>Bleu cheese, bacon, Cajun seasonings, caramelized onions</td>
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<tr>
<td>Jersey Burger</td>
<td>$11.25</td>
<td>Pork roll, American cheese</td>
</tr>
<tr>
<td>Carolina Burger</td>
<td>$11.25</td>
<td>Barbecue sauce and frizzled onions</td>
</tr>
<tr>
<td>Chicken Burger</td>
<td>$11.25</td>
<td>Ground chicken patty, lettuce, tomato, chipotle ranch</td>
</tr>
<tr>
<td>Wild Mushroom</td>
<td>$12.25</td>
<td>Fresh seasonal mushrooms, caramelized onion, gruyere</td>
</tr>
<tr>
<td>Southwest Burger</td>
<td>$11.25</td>
<td>Pepper jack cheese, pico de gallo, chipotle adobo</td>
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</tbody>
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**Add Ons**

- Coleslaw, Pico de Gallo, Sauteed Mushrooms, Jalapeno, Caramelized Onions - $1.25 ea.
- Peppered Bacon, Egg Sunny-Side, Gruyere - $2.25 ea.

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# Sandwiches & Wraps

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey Gobbler</td>
<td>$12</td>
<td>Roast turkey, cornbread stuffing, cranberry sauce, mayo, warm gravy, open-faced on marble rye</td>
</tr>
<tr>
<td>Brisket</td>
<td>$12</td>
<td>Our version of the classic French Dip with tender braised brisket, caramelized onions, gruyere, semolina baguette</td>
</tr>
<tr>
<td>Sloppy Moore</td>
<td>$11</td>
<td>Pulled BBQ pork, coleslaw, brioche bun</td>
</tr>
<tr>
<td>Pork Roll &amp; Cheese</td>
<td>$8</td>
<td>Brioche bun, ADD: Egg $2.25</td>
</tr>
<tr>
<td>Buffalo Chicken Wrap</td>
<td>$12</td>
<td>Buffalo chicken tenders, lettuce, tomato, bleu cheese dressing</td>
</tr>
<tr>
<td>Turkey BLT</td>
<td>$12</td>
<td>Housemade turkey, lettuce, tomato, mayo on marble rye</td>
</tr>
<tr>
<td>Chicken Cordon Bleu</td>
<td>$10</td>
<td>Chicken breast, ham, Swiss cheese, Supreme sauce, open-faced on Italian bread</td>
</tr>
<tr>
<td>Beer Battered Cod</td>
<td>$14</td>
<td>Lettuce, tomato, tartar, brioche bun</td>
</tr>
<tr>
<td>Rueben</td>
<td>$12.5</td>
<td>Corned beef or turkey, sauerkraut, melted Swiss, Russian dressing, open-faced on marble rye</td>
</tr>
<tr>
<td>Balsamic Panini</td>
<td>$11.5</td>
<td>Grilled chicken, spinach, roasted red peppers, fresh mozzarella, housemade flat bread, balsamic demi-glace</td>
</tr>
</tbody>
</table>
**WOOD FIRED**

**PIZZA**

Our Neapolitan inspired 12” pizza is prepared with the freshest ingredients available on the market. Our dough is made on-site daily, hand tossed to order and cooked in our authentic wood-fired brick oven.

**MARGHERITA** 10
san marzano tomatoes, fresh mozzarella, parmesan, fresh basil, olive oil, sea salt

★

**CREATE YOUR OWN**
Start with a fresh Margherita Pie and expand from there!
- pepperoni, prosciutto, spicy sausage, bacon, onions, green or red bell peppers, mushrooms, black olives, goat cheese, broccoli, spinach
- ADD $1 EACH

**MARINARA** 9
san marzano tomatoes, fresh basil, garlic, oregano, parmesan, red pepper flakes

**SPICY SAUSAGE** 12
san marzano tomatoes, fresh mozzarella, parmesan, sausage, caramelized onions, fresh basil, olive oil, sea salt

**WILD MUSHROOM PIE** 13
seasonal fresh mushrooms, fresh mozzarella, fresh thyme

**PROSCIUTTO & GOAT CHEESE** 13
imported prosciutto, caramelized onion, fresh goat cheese

**PEPPERONI** 12
san marzano tomatoes, fresh mozzarella, parmesan, pepperoni, fresh basil, olive oil, sea salt

**CRACKED EGG** 13
fresh mozzarella, parmesan, prosciutto, spinach, fried egg, fresh cracked pepper

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**ENTREES**

**SIRLOIN** 19
10 oz. marinated sirloin, frizzled onions, Yukon gold mashed

**RIB EYE** 25
16 oz. hand-cut rib eye, cajun butter, Yukon gold mashed

**BABY BACK RIBS** 18
1 lb., fall-off-the-bone ribs, smoky BBQ, coleslaw, fries

**ALL AMERICAN MEATLOAF** 14
house recipe, mushroom gravy, Yukon gold mashed

**SHEPHERD’S PIE** 14
seasoned ground beef, peas, carrots, onions, Yukon gold mashed

**PORK CHOP** 19
14 oz. rib-in chop, apple chutney, Yukon gold mashed

**MAC & CHEESE** 13
spiral pasta, rich blend of cheeses, bacon bread crumb crust

**CHICKEN POT PIE** 14
chicken, peas, carrots, onion, diced potatoes, chicken gravy, golden pie crust

**PENNE VODKA** 12
creamy tomato sauce, penne pasta
- add chicken $4, add shrimp $6

**FISH & CHIPS** 15
beer battered cod, housemade tartar, coleslaw, fries

**FRIED SHRIMP** 16
fries, coleslaw, cocktail sauce
DESSERT

COUNTRY BREAD PUDDING 6
warm caramel cream

CHOCOLATE LAVA CAKE 8
warm and topped with vanilla ice cream

CARAMEL & SEA SALT CHEESECAKE 8

BROWNIE SUNDAE 8
nut brownie served a la mode with vanilla ice cream and whipped cream

ICE CREAM 4
vanilla or chocolate

SIZES

FRIES
SWEET POTATO FRIES
STEAMED FRESH BROCCOLI
YUKON GOLD MASHED
SEASONED RICE
ONION RINGS
COLESLAW
- 3 -

KIDS

All entree's are served with soft drink, fries and child's ice cream.

CHEESEBURGER
CHICKEN FINGERS
KIDS PIZZA
GRILLED CHEESE
MOZZARELLA STICKS
MAC & CHEESE
PASTA WITH MARINARA
- 7 -

Kid’s menu is intended for children 12 and under.

BEVERAGES

COFFEE OR TEA 2.5
decaf or regular

CAPPUCINO 4

ESPRESSO 3

SOFT DRINKS 2.5
Pepsi®, Diet Pepsi®, Mountain Dew®, Sierra Mist®

STEWARD’S ROOT BEER® 2.75
regular or diet

ICED TEA - REGULAR 2.5

LIPTON RASPBERRY ICED TEA® 2.5

TROPICANA LEMONADE® 2.5

AQUAFINA BOTTLED WATER® 2.75
WINES

WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Amstel Light</td>
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<tr>
<td>Corona</td>
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<tr>
<td>Corona Light</td>
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<tr>
<td>Heineken</td>
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<tr>
<td>Heineken Light</td>
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<tr>
<td>Rolling Rock</td>
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</tr>
<tr>
<td>J. Vineyards, Pinot Grigio</td>
<td>9</td>
<td>32</td>
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<tr>
<td>J. Vineyards, Pinot Noir</td>
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<tr>
<td>Maso Canali, Pinot Grigio</td>
<td>9.5</td>
<td>33</td>
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<tr>
<td>Mirassou, Chardonnay</td>
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<td>28</td>
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<tr>
<td>Kendall Jackson, Chardonnay</td>
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<td>30</td>
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<tr>
<td>Firestone, Reisling</td>
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<tr>
<td>Ferrari Carano, Fume Blanc</td>
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<td>32</td>
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<tr>
<td>White Haven, Sauvignon Blanc</td>
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RED

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<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Mirassou, Pinot Noir</td>
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<td>J. Vineyards, Pinot Noir</td>
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<tr>
<td>Red Rock, Merlot</td>
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<tr>
<td>BV, Cabernet</td>
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<tr>
<td>J. Lohr 7 Oaks, Cabernet</td>
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<tr>
<td>Ruffino, Chianti</td>
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<td>Louis Martini, Cabernet</td>
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<td>36</td>
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<tr>
<td>Alamos, Malbec</td>
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ROSÉ

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<th>Wine</th>
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<tbody>
<tr>
<td>Fleur de Mer, Rosé, France</td>
<td>8</td>
<td>32</td>
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SANGRIA

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<th>Wine</th>
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<tbody>
<tr>
<td>Red or White, w/ fresh fruit</td>
<td>8</td>
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</table>

★ HOUSE WINE 6

Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

DRAFT

Guinness Stout  Strongbow Cider
Black & Tan    Stella Artois
Yuengling      Long Trail IPA
Blue Moon      Goose Island IPA
Sam Adams Seasonal
Bud & Bud Light
Coors Light
Miller Lite

ASK YOUR SERVER

ABOUT OUR ROTATING DRAFT BEER SELECTIONS

BOTTLED

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<td>Rolling Rock</td>
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<td>Budweiser</td>
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<td>Bud Light</td>
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<td>Miller Lite</td>
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<td>MGD 64</td>
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<td>Michelob Ultra</td>
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<td>O’Doul’s</td>
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<td>Hand Crafted:</td>
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<td>Abita</td>
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<td>Smutty Nose</td>
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<td>Tröegs</td>
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<td>Brooklyn Brewery</td>
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<td>Founders</td>
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<tr>
<td>Sessions IPA</td>
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<tr>
<td>Sessions Lager</td>
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<tr>
<td>Chimay Red</td>
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<tr>
<td>Chimay Blue</td>
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<tr>
<td>Dale’s Pale Ale</td>
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<tr>
<td>Fat Tire</td>
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HAPPY HOUR

MON. - FRI. 3-7PM & SAT. & SUN. 1-5PM
and ... ALL MON., THURS. & SUN. NFL GAMES

★

$2.50

BUD LIGHT, COORS LIGHT & MILLER LITE DRAFTS

$2.75

YUENGLING & BUDWEISER DRAFTS & DOMESTIC BEER BOTTLES

$5 WELL DRINKS & SANGRIA

$5 NEW AMSTERDAM VODKA DRINKS

$5 LA MARCA, PROSECCO

$5 STORYPOINT, PINOT NOIR

$5 PROVERB, PINOT GRIGIO

SPECIALTY NIGHTS

TUESDAYS

2 FOR 1 BURGER NIGHT

WEDNESDAYS

WINE BOTTLES - HALF PRICE

THURSDAYS

.49¢ ROASTED CLAMS

BY THE DOZEN