

MOORE'S

TAVERN & SPORTS BAR



402 WEST MAIN STREET

SMALL PLATES

HUMMUS 8.25

olive, feta, pickled onion, toasted semolina

WINGS 11.25

fresh, cooked to order, your choice of sauce, celery + bleu cheese dressing

SAUCE CHOICES: BBQ, Buffalo, or Thai Chili

MOZZARELLA STICKS 8.50

zesty marinara

NACHO PLATTER 8.75

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

CHICKEN QUESADILLA 12.50

grilled chicken, onions, cheddar-jack, crema, pico de gallo

FRIED PICKLES 8.25

horseradish sauce

SOFT BAVARIAN PRETZELS (3) 9.25

pepper-jack cheese sauce

COCONUT SHRIMP 10.50

mango-jalapeño jelly

CITRUS CALAMARI 12.25

orange, balsamic reduction, ginger glaze, sriracha aioli

DRUNKEN CLAMS 12.50

chorizo, fennel, garlic, tomato, lager, herbs

BUFFALO CHICKEN DIP 10.25

tortilla chips

BEEF SLIDERS (3) 9.25

fried onions, American cheese, potato buns

BUFFALO CHICKEN SLIDERS (3) 9.50

crisp chicken tenders, Buffalo sauce, shredded lettuce, potato buns

COMBINATION PLATTER 15.25

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

SALADS

CLASSIC CAESAR 9.25

croutons, shaved parmesan

ADD PROTEIN: Chicken - Grilled or Blackened - add 5.25

Shrimp or Salmon - Grilled or Blackened - add 6.25

COBB SALAD 13.50

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

WEDGE SALAD 8.25

iceberg lettuce, tomato, pickled onion, bleu cheese, bacon, bleu cheese dressing

STEAK SALAD 14.50

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

BUFFALO CHICKEN SALAD 12.25

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

SOUTHWEST CHOPPED SALAD 12.50

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

SOUPS & CHILI

ONION ALE CROCK 5.50

golden melted Swiss topped

SOUP OF THE DAY 3.25 / 4.25

prepared on-site daily. ask your server for today's offering

LOBSTER BISQUE 4.25 / 6.25

loaded with lobster meat and laced with a hint of sherry

ALL AMERICAN CHILI CROCK 8.25

chopped red onion, cheddar-jack cheese

BURGERS

★ BURGER 10.75 ★

charbroiled, choice of cheese, lettuce and tomato

Substitute grilled chicken breast or black bean burger at no extra charge.

- AMERICAN, SWISS, CHEDDAR, PEPPER JACK, BLEU AND MOZZARELLA -

ALL ITEMS LISTED BELOW SERVED WITH FRIES + DILL PICKLE SPEAR OR
CHOOSE A SIDE HOUSE SALAD OR SWEET POTATO FRIES FOR AN ADDITIONAL \$2.25

ELVIS BURGER 12.50

bacon, fried pickles, peanut butter

TEX-MEX 12

topped with housemade chili, cheddar and red onion

BAYOU BURGER BLEU 12.50

bleu cheese, bacon, Cajun seasonings, caramelized onions

JERSEY BURGER 11.50

pork roll, American cheese

CAROLINA BURGER 11.50

barbecue sauce and frizzled onions

CHICKEN BURGER 11.50

ground chicken patty, lettuce, tomato, chipotle ranch

WILD MUSHROOM 12.50

fresh seasonal mushrooms, caramelized onion, gruyere

SOUTHWEST BURGER 11.50

pepper jack cheese, pico de gallo, chipotle adobo

— ADD ONS —

COLESLAW, PICO DE GALLO, SAUTÉED MUSHROOMS, JALAPEÑO, CAMELIZED ONIONS - 1.50 EA.



PEPPERED BACON, EGG SUNNY-SIDE, GRUYERE - 2.50 EA.

SANDWICHES & WRAPS

TURKEY GOBBLER 12.25

roast turkey, cornbread stuffing, cranberry sauce, mayo,
warm gravy, open-faced on marble rye

BRISKET 12.50

our version of the classic French Dip with tender braised
brisket, caramelized onions, gruyere, semolina baguette

SLOPPY MOORE 11.25

pulled BBQ pork, coleslaw, brioche bun

PORK ROLL & CHEESE 8.50

brioche bun ADD: Egg - \$2.50

BUFFALO CHICKEN WRAP 12.25

Buffalo chicken tenders, lettuce, tomato,
bleu cheese dressing

TURKEY BLT 12.25

housemade turkey, lettuce, tomato, mayo on marble rye

CHICKEN CORDON BLEU 10.50

chicken breast, ham, Swiss cheese, Supreme sauce,
open-faced on Italian bread

BEER BATTERED COD 14.25

lettuce, tomato, tartar, brioche bun

RUEBEN 12.75

corned beef or turkey, sauerkraut, melted Swiss,
Russian dressing, open-faced on marble rye

BALSAMIC PANINI 12

grilled chicken, spinach, roasted red peppers, fresh mozzarella,
housemade flat bread, balsamic demi-glaze

★ 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 10.50

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 \$1.25 EACH

MARINARA 9.50

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

SPICY SAUSAGE 12.25

san marzano tomatoes, fresh mozzarella, parmesan, sausage, caramelized onions, fresh basil, olive oil, sea salt

WILD MUSHROOM PIE 13.25

seasonal fresh mushrooms, fresh mozzarella, fresh thyme

PROSCIUTTO & GOAT CHEESE 13.25

imported prosciutto, caramelized onion, fresh goat cheese

PEPPERONI 12.25

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

CRACKED EGG 13.25

fresh mozzarella, parmesan, prosciutto, spinach, fried egg, fresh cracked pepper

ENTREES

SERVED WITH A HOUSE SALAD

SIRLOIN 19.25

10 oz. marinated sirloin, frizzled onions, Yukon gold mashed

RIB EYE 25.25

16 oz. hand-cut rib eye, cajun butter, Yukon gold mashed

BABY BACK RIBS 18.25

1 lb., fall-off-the-bone ribs, smoky BBQ, coleslaw, fries

ALL AMERICAN MEATLOAF 14.50

house recipe, mushroom gravy, Yukon gold mashed

SHEPHERD'S PIE 14.25

seasoned ground beef, peas, carrots, onions, Yukon gold mashed

PORK CHOP 19.25

14 oz. rib-in chop, apple chutney, Yukon gold mashed

MAC & CHEESE 13.25

spiral pasta, rich blend of cheeses, bacon bread crumb crust

CHICKEN POT PIE 14.25

chicken, peas, carrots, onion, diced potatoes, chicken gravy, golden pie crust

PENNE VODKA 12.50

creamy tomato sauce, penne pasta
add chicken \$4, add shrimp \$6

FISH & CHIPS 15.25

beer battered cod, housemade tartar, coleslaw, fries

FRIED SHRIMP 16.25

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 7

BROWNIE SUNDAE 8

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

ICE CREAM 4.25

vanilla or chocolate

BEVERAGES

COFFEE OR TEA 2.75

decaf or regular

CAPPUCCINO 4.25

ESPRESSO 3.25

SOFT DRINKS 2.75

Pepsi®, Diet Pepsi®, Mountain Dew®,
Sierra Mist®

STEWART'S ROOT BEER® 3.00

regular or diet

ICED TEA - REGULAR 2.75

LIPTON RASPBERRY ICED TEA® 2.75

TROPICANA LEMONADE® 2.75

SIDES

FRIES

SWEET POTATO FRIES

STEAMED FRESH BROCCOLI

YUKON GOLD MASHED

SEASONED RICE

ONION RINGS

COLESLAW

- 3.25 -

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

- 7.50 -

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

WINES

WHITE	glass	bottle
Firestone, Reisling	7.75	26
Ferrari Carano, Fume Blanc	9.25	34
White Haven, Sauvignon Blanc	8.25	30
J. Vineyards, Pinot Grigio	9.25	34
Maso Canali, Pinot Grigio	9.75	36
Mirassou, Chardonnay	8.25	30
Kendall Jackson, Chardonnay	9.75	32

RED	glass	bottle
Mirassou, Pinot Noir	8.75	28
J. Vineyards, Pinot Noir	10.25	35
Red Rock, Merlot	9.25	34
BV, Cabernet	9.75	35
J. Lohr 7 Oaks, Cabernet	10.25	35
Ruffino, Chianti	7.75	26
Louis Martini, Cabernet		38
Alamos, Malbec		39

ROSÉ	glass	bottle
Fleur de Mer, Rosé, France	8.25	34

SANGRIA	glass	bottle
Red or White, w/ fresh fruit	8.25	

★ HOUSE WINE 6.25

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

Amstel Light	HAND CRAFTED:
Corona	Abita
Corona Light	Stone
Heineken	Smutty Nose
Heineken Light	Tröegs
Rolling Rock	Brooklyn Brewery
Sam Adams	Lagunitas
Budweiser	Founders
Bud Light	Sessions IPA
Miller Lite	Sessions Lager
MGD 64	Chimay Red
Michelob Ultra	Chimay Blue
O'Doul's	Dale's Pale Ale
	Fat Tire

HAPPY HOUR

MON. - FRI. 3-7PM & SAT. & SUN. 1-5PM

EAT



CRABBY TOTS - \$5.25	ROASTED CLAMS - \$6.25
MARGHERITA PIZZA - \$5.25	NACHOS - \$7.25
COCONUT SHRIMP - \$6.25	QUESADILLA - \$7.25
GARLIC HUMMUS - \$6.25	EMPANADAS - \$7.25
BAVARIAN PRETZELS - \$6.25	WINGS - \$8.25
ASIAN LETTUCE WRAPS - \$7.25	

DRINK



\$2.75 BUD LIGHT, COORS LIGHT & MILLER LITE DRAFTS
\$3.00 YUENGLING & BUDWEISER DRAFTS & DOMESTIC BEER BOTTLES
\$5.50 WELL DRINKS & SANGRIA
\$5.50 PROSECCO