



MacDuff's Public House



Appetizers

French Onion Soup 8

New England Clam Chowder 8 / 11 house-baked bread bowl

Artichoke Spinach Dip 15

wood-fired pesto flatbread, carrots and celery

Chicken Wings or Beer-Battered Chicken Nuggets 14

buffalo, scottish thunder, kona, sweet thai chili, or bbq

Buttermilk Fried Calamari 13

served with tartar and cocktail sauces

Beer-Battered Maui Onion Rings 11

zesty remoulade

Farmers Mixed Greens Salad 12

tomatoes, cucumbers, carrots, red onion, parmesan cheese and a homemade balsamic vinaigrette

Caprese Salad 14

tomatoes, fresh mozzarella, basil, balsamic drizzle, & brick oven bread sticks

Pear and Blue Cheese Salad 14

house poached pears, shaft's blue cheese, candied walnuts, mixed greens, homemade pear cider vinaigrette

DROP the BEET Salad 13

local selection of seasonal beets, fresh arugula, goat cheese, orange segments, candied walnuts, homemade beet vinaigrette

Caesar Salad 12

Whole leaf romaine lettuce, homemade croutons, parmesan

**spice it up with a Scottish Thunder sprinkle - \$.50 extra*

Wedge Salad 13

iceberg lettuce, bacon, tomatoes, blue cheese, candied walnuts

Add to any salad: grilled or fried chicken 6, grilled or fried shrimp 7, fried calamari 5, brick oven bread ring 4

Wood-Fired Pizza

our wood-fired pizzas start with homemade dough and are topped with only the freshest ingredients. gluten-free dough available for \$3

Margherita Pizza 14

red sauce, fresh mozzarella, fresh sliced tomatoes and basil

**make it a Caprese pizza - add fresh arugula and olive oil balsamic drizzle - \$1.50*

Pepperoni Pizza 13

red sauce, mozzarella and pepperoni

Sausage & Peppers 15

red sauce, mozz, homemade italian sausage, roasted red pepper and ricotta

Carnivore 16

red sauce, mozzarella, homemade italian sausage, pepperoni and homemade peppered bacon

Wild Mushroom 14

white sauce, mozzarella, wild mushrooms, white truffle oil and scallions

Kona Pizza 14

kona sauce, tender slow-roasted pulled pork, mozzarella and pineapple

Mean Green Machine 14

white sauce, mozzarella, spinach, fresh basil and parmesan

Mother Earth 16

white sauce, olive oil, mozzarella, goat cheese, tomato, spinach, onion, wild mushrooms and fresh basil

Custom Pizza 12

create your own pizza. start with either red or white sauce, mozzarella, and add any of the below ingredients for \$1.50 each

Toppings \$2

homemade italian sausage, pepperoni, peppered bacon, kona pork, goat cheese, pepperoncinis, anchovies, spinach, heirloom tomatoes, pineapple, onions, jalapenos, fresh mozzarella, fresh arugula, mushrooms, olives

Pub Fare

The Real Shepherd's Pie 19 GF

fresh ground lamb, carrots, onion, celery, peas, gravy and a potato crust

Chicken Pot Pie 19 GF upon request

chicken, carrots, onion, celery and peas topped with a puff pastry

Cottage Pie 18 GF

fresh ground beef, carrots, onion, celery, corn, and a cheesy potato crust

Traditional Fish and Chips 19

beer-battered haddock, hand-cut fries, homemade coleslaw, tartar sauce

Shrimp and Chips 21

beer-battered shrimp, hand-cut fries, homemade coleslaw, cocktail and tartar sauces

Steak and Guinness Stew 19

carrots, onion, celery, peas and potatoes served in a toasted bread bowl

Corned Beef and Cabbage 19

tender, slow-cooked corned beef, mashed potatoes, carrots and sautéed dill cabbage

Truffled Mac & Cheese 16

cavatappi pasta, white cheddar, truffle oil and a graham cracker crust. build your own mac & cheese with any pizza toppings for \$1.50 each

Spaghetti Bolognese 18

homemade meat sauce topped with grated parmesan cheese

MacDuff's Steak 29 GF upon request

16oz Ribeye served with hand-cut french fries, fresh sautéed vegetables and onion rings. add five grilled or fried shrimp for \$7

Burgers

burgers are ground in-house daily and served on a house-baked bun with hand-cut fries, homemade pickles, lettuce, tomato and onion. burgers are avail. as beef, lamb (\$2), house-made veggie, grilled chicken or crispy fish

All-American Burger 15

lettuce, tomato, homemade pickles, red onion and cheddar

Mushroom and Swiss Burger 16

sautéed mushrooms and swiss cheese

Big Kahuna Burger 16

grilled pineapple, kona sauce and cheddar cheese

"Triple B" — Black, Blue, Bacon Burger 17

peppered bacon, blackening spice and blue cheese

Moroccan Lamb Burger 17

fresh ground lamb, goat cheese, and tzatziki sauce

Tree Hugger Burger 15

house-made veggie burger, cucumber and mozzarella

Jose's Reuben 16

tender, slow-cooked corned beef, swiss and homemade sauerkraut served on house-baked rye bread

Grilled Chicken Club Sandwich 15

swiss, peppered bacon and zesty remoulade

Kona Pulled Pork Sandwich 15

kona glazed pulled pork topped with homemade coleslaw

Lake Captain Crispy Fish Sandwich 15

beer-battered haddock and tartar sauce

Burger Extras \$2

bacon, fried egg, sautéed onions, mushrooms, jalapenos, cheddar, swiss, blue cheese, mozzarella

1041 Fremont Avenue, South Lake Tahoe, CA 96150 | 530-542-8777 | www.macduffspub.com

No separate checks, maximum of four credit cards per group. Please notify your server of any food allergies. Wifi Password: MacDuffsPubWT3



Beer, Wine & Cocktails



Draught Beers

	Distance	Alc.	Price
Sidellis Brewery Rotating Handle Sidellis Brewery South Lake Tahoe, CA	600 ft	Var.	MP
Racer 5 IPA Bear Republic Brewing Co. Healdsburg, CA	213 mi	7.0%	7
Anderson Valley Rotating Handle Anderson Valley Brewing Co. Boonville, CA	259 mi	Var.	MP
Scrimshaw Pilsner 12oz North Coast Brewing Co. Fort Bragg, CA	292 mi	4.8%	7
Lost Coast MacDuff's Scotch Ale Lost Coast Brewery Eureka, CA	389 mi	8.5%	8
Guinness St. James Gate Brewery Dublin, Ireland	4,939 mi	4.2%	8
Rotating Session IPA Ask your server for today's specials	Var.	<5%	MP
Rotating X IPA Ask your server for today's specials	Var.	>5%	MP
Rotating Nitro Tap Ask your server for today's specials	Var.	Var.	MP
Tullin's Weird Beer Rotating Handle Ask your server for today's specials	Var.	Var.	MP

Bottled Beers

	Distance	Alc.	Price
805 Blonde Ale 16oz Firestone Walker Brewing Co. Paso Robles, CA	235 mi	4.7%	7
Barney Flats Oatmeal Stout 22oz Anderson Valley Brewing Co. Boonville, CA	259 mi	5.8%	8
La Merle Belgian Style Ale* 25oz North Coast Brewing Co. Fort Bragg, CA	292 mi	7.9%	11
PranQster Golden Ale 750ml North Coast Brewing Co. Fort Bragg, CA	292 mi	7.6%	11
Lost Coast Great White Lost Coast Brewery Eureka, CA	389 mi	4.8%	6
Tricerahops Double IPA* 22oz Ninkasi Brewing Co. Eugene, OR	488 mi	8.8%	11
Glutiny Pale Ale 12oz GF New Belgium Brewing Co. Fort Collins, CO	798 mi	6.0%	6
Coors Light 12oz Coors Brewing Co. Golden, CO	1,010 mi	4.2%	5
Budweiser 12oz Anheuser-Busch Brewing Co. St. Louis, MO	1,895 mi	5.0%	5
Bud Light 12oz Anheuser-Busch Brewing Co. St. Louis, MO	1,895 mi	4.2%	5
Corona Extra 12oz Cerveceria Modelo Mexico City, Mexico	2,198 mi	4.6%	6
Harviestoun Old Engine Oil* 12oz Harviestoun Brewery Ltd. Alva, Scotland	4,888 mi	6.0%	7
Belhaven Scottish Ale* 14.8oz Belhaven Brewery Dunbar, Scotland	4,932 mi	5.2%	7
Kaliber Non-Alcoholic 12oz St. James Gate Brewery Dublin, Ireland	4,939 mi	N/A	6
Newcastle Brown Ale 18.6oz John Smiths Brewery Newcastle, England	5,006 mi	4.7%	8
Fuller's London Pride* 16.9oz Fuller's Brewery London, England	5,220 mi	4.7%	8
Crispin Hard Apple or Pear Cider* 12oz Crispin Cider Colfax, CA	97 mi	5.0%	6
Magners Hard Cider* 12oz C&C Group County Tipperary, Ireland	4,948 mi	4.5%	6

*When available

Wines

Whites

	Distance	Glass	Bottle
Trinity Oaks Pinot Grigio St. Helena, CA	178 mi	8	30
Hope & Grace Sauvignon Blanc Yountville, CA	170 mi	8	30
Four Vines Naked Chardonnay Paso Robles, CA	355 mi	8	30
Hayes Ranch Chardonnay Livermore, CA	130 mi	9	33
Sonoma-Cutrer Chardonnay Windsor, CA	157 mi	12	42
Sobon Estate Rose Plymouth, CA	73 mi	8	30
Korbel Brut Split Guerneville, CA	216 mi	9	

Reds

Simple Life Pinot Noir Sonoma, CA	171 mi	9	33
Montevina Merlot Plymouth, CA	77 mi	8	30
Hayes Ranch Cabernet Sauvignon Livermore, CA	130 mi	9	33
Oberon Cabernet Sauvignon Napa, CA	162 mi	12	42
Sobon Old Vines Zinfandel Plymouth, CA	73 mi	9	33

Cocktails \$10

Tahoe Tessie Sailor Jerry Rum, Blue Curacao, pineapple juice, and fresh-squeezed orange juice, garnished with a lime
Bob the Dog Deep Eddy Vodka, Campari and fresh-squeezed grapefruit juice, garnished with a lime
How About a Fresca? Deep Eddy Vodka, Chambord, fresh-squeezed grapefruit juice and a splash of Sprite, garnished with a lime
MacMule Deep Eddy Vodka, Fever-Tree Ginger Beer and Betsy's Homemade Rhubarb Bitters, garnished with a lime
Dark N' Stormy Gosling's Black Seal Rum and Fever-Tree Ginger Beer, garnished with a lime
South Lake Smash Sailor Jerry Rum, Malibu Coconut Rum, Triple Sec, pineapple juice, and fresh-squeezed orange juice, garnished with a lime
Hot Toddy Dewars Scotch Whiskey, hot water, honey and freshly squeezed lemon. Also available with black tea
Scot's Coffee Dewars Scotch Whiskey and coffee topped with whipped cream

Contact MacDuff's Public House for all your catering needs. Our extensive menu options, along with our downstairs dining area, bar and outside garden are an ideal setting for your wedding or private party event.

Enjoy your time at MacDuff's? Take home a souvenir pint glass \$5, men's or woman's t-shirt \$20, long sleeve t-shirt \$25, polo \$25, hoodie \$40, zip-up hoodie \$50, beanie \$20, or baseball cap \$25.