



# MacDuff's Public House



## Appetizers

**French Onion Soup 7**

**New England Clam Chowder 6 / 9** served in house-baked bread bowl

**Artichoke Spinach Dip 14**

wood-fired pesto flatbread, carrots and celery

**Chicken Wings or Beer-Battered Chicken Nuggets 11**

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

**Buttermilk Fried Calamari 11**

served with tartar and cocktail sauces

**Beer-Battered Maui Onion Rings 10**

zesty remoulade

**Farmers Market Stone Fruit Salad 14**

stone fruit, fresh arugula, goat cheese, candied walnuts, stone fruit vinaigrette

**Heirloom Tomato Caprese Salad 14**

local heirloom tomatoes, fresh mozzarella, basil, balsamic drizzle

**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 cayenne sprinkle - \$.50 extra*

**Wedge Salad 12**

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

**Heirloom Margherita Pizza 12**

red sauce, fresh mozzarella, heirloom 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 Pizza 14**

red sauce, mozzarella and homemade italian sausage

**Carnivore 15**

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 grilled pineapple

**Mean Green Machine 14**

white sauce, mozzarella, spinach, fresh basil and parmesan

**Mother Earth 15**

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 \$1.50

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

## Pub Fare

**The Real Shepherd's Pie 18 GF**

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

**Chicken Pot Pie 18 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 18**

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

**Shrimp and Chips 19**

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

**Steak and Guinness Stew 18**

carrots, onion, celery, peas and potatoes served with a house-baked bread bowl

**Corned Beef and Cabbage 18 GF**

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

**Truffled Mac & Cheese 15**

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

**MacDuff's Pasta 18**

please check with your server about today's pasta special

**New York Strip Steak 29 GF upon request**

12 oz. NY Strip Steak served with hand-cut french fries, fresh seasonal 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 available as beef, lamb (\$2), house-made veggie, grilled chicken or crispy fish

**All-American Burger 11**

lettuce, tomato, homemade pickles, red onion and cheddar

**Mushroom and Swiss Burger 14**

sautéed mushrooms and swiss cheese

**Big Kahuna Burger 12**

grilled pineapple, kona sauce and cheddar cheese

**"Triple B" — Black, Blue, Bacon Burger 13**

peppered bacon, blackening spice and blue cheese

**Moroccan Lamb Burger 15**

fresh ground lamb, tzatziki sauce and goat cheese

**Tree Hugger Burger 12**

house-made veggie burger, cucumber and mozzarella

**Jose's Reuben 13**

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

**Grilled Chicken Club Sandwich 13**

swiss, peppered bacon and zesty remoulade

**Kona Pulled Pork Sandwich 14**

kona glazed pulled pork topped with homemade coleslaw

**Lake Captain Crispy Fish Sandwich 13**

beer-battered haddock and tartar sauce

### Burger Extras \$1.50

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](http://www.macduffspub.com)

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





# Beer, Wine & Cocktails



## Draught Beers

	Distance	Alc.	Price
<b>Racer 5 IPA</b> Bear Republic Brewing Co. Healdsburg, CA	213 mi	7.0%	7
<b>Anderson Valley Rotating Handle</b> Anderson Valley Brewing Co. Boonville, CA	259 mi	Var.	MP
<b>Lost Coast Scotch Ale</b> Lost Coast Brewery Eureka, CA	389 mi	8.5%	8
<b>Kona Big Wave Golden Ale</b> Kona Brewing Co. Kailua-Kona, HI	2523 mi	4.4%	7
<b>Tennents Lager "Scotland's Favorite Pint"</b> Wellpark Brewery Glasgow, Scotland	4885 mi	4.9%	7
<b>Guinness</b> St. James Gate Brewery Dublin, Ireland	4,939 mi	4.2%	8
<b>Rotating Session IPA</b> Ask your server for today's specials	Var.	<5%	MP
<b>Rotating X IPA</b> Ask your server for today's specials	Var.	>5%	MP
<b>Rotating Nitro Tap</b> Ask your server for today's specials	Var.	Var.	MP

## Bottled Beers

	Distance	Alc.	Price
<b>Pyramid Hefeweizen 12oz</b> Pyramid Brewing Co. Berkeley, CA	177 mi	5.2%	6
<b>Pliny the Elder Double IPA* 16.9oz</b> Russian River Brewing Co. Santa Rosa, CA	199 mi	8.0%	12
<b>La Merle Belgian Style Ale* 25oz</b> North Coast Brewing Co. Fort Bragg, CA	292 mi	7.9%	12
<b>Scrimshaw Pilsner 12oz</b> North Coast Brewing Co. Fort Bragg, CA	292 mi	4.8%	6
<b>Ninkasi Tricerahops Double IPA* 22oz</b> Ninkasi Brewing Co. Eugene, OR	488 mi	8.8%	12
<b>Omission Ale/Lager/IPA - Gluten Free 12oz</b> Widmer Brothers Brewing Portland, OR	593 mi	Var.	6
<b>Coors Light 12oz</b> Coors Brewing Co. Golden, CO	1,010 mi	4.2%	5
<b>Budweiser 12oz</b> Anheuser-Busch Brewing Co. St. Louis, MO	1,895 mi	5.0%	5
<b>Bud Light 12oz</b> Anheuser-Busch Brewing Co. St. Louis, MO	1,895 mi	4.2%	5
<b>Corona Extra 12oz</b> Cerveceria Modelo Mexico City, Mexico	2,198 mi	4.6%	6
<b>Harviestoun Old Engine Oil* 12oz</b> Harviestoun Brewery Ltd. Alva, Scotland	4,888 mi	6.0%	7
<b>Belhaven Scottish Ale* 14.8oz</b> Belhaven Brewery Dunbar, Scotland	4,932 mi	5.2%	7
<b>Kaliber Non-Alcoholic 12oz</b> St. James Gate Brewery Dublin, Ireland	4,939 mi	N/A	6
<b>Newcastle Brown Ale 18.6oz</b> John Smiths Brewery Newcastle, England	5,006 mi	4.7%	7
<b>Fuller's London Pride* 16.9oz</b> Fuller's Brewery London, England	5,220 mi	4.7%	7
<b>Crispin Hard Cider* 12oz</b> Crispin Cider Colfax, CA	97 mi	5.0%	6
<b>Crispin Pear Cider* 12oz</b> Crispin Cider Colfax, CA	97 mi	4.5%	6
<b>Magners Hard Cider* 12oz</b> C&C Group County Tipperary, Ireland	4,948 mi	4.5%	6

\*When available

## Wines

	Distance	Glass	Bottle
<b>Whites</b>			
<b>Trinity Oaks Pinot Grigio</b> St. Helena, CA	178 mi	8	30
<b>Monkey Bay Sauvignon Blanc</b> Marlborough, New Zealand	6890 mi	8	
<b>Four Vines Naked Chardonnay</b> Paso Robles, CA	355 mi	8	30
<b>Souverain Chardonnay</b> Healdsburg, CA	214 mi	9	33
<b>Lafage Miraflores Rose</b> Perpignan, France	5760 mi	9	33
<b>Anderson Valley Vineyards Rose</b> Healdsburg, CA	203 mi	9	33
<b>Korbel Brut Split</b> Guerneville, CA	216 mi	9	
<b>Reserve Wine Special</b>	Var.	MP	MP
<b>Reds</b>			
<b>Simple Life Pinot Noir</b> Sonoma, CA	171 mi	9	33
<b>Montevina Merlot</b> Plymouth, CA	77 mi	8	30
<b>Vintage Ink Cabernet Sauvignon</b> Geyserville, CA	221 mi	8	30
<b>Sobon Old Vines Zinfandel</b> Plymouth, CA	73 mi	9	33

## Cocktails \$9

<b>Tahoe Tessie</b> Sailor Jerry Rum, Blue Curacao, pineapple juice, and fresh-squeezed orange juice, garnished with a lime
<b>Bob the Dog</b> Tito's Vodka, Campari and fresh-squeezed grapefruit juice, garnished with a lime
<b>How About a Fresca?</b> Tito's Vodka, Chambord, fresh-squeezed grapefruit juice and a splash of Sprite, garnished with a lime
<b>MacMule</b> Tito's Vodka, Fever-Tree Ginger Beer and Betsy's Homemade Rhubarb Bitters, garnished with a lime
<b>Dark N' Stormy</b> Gosling's Black Seal Rum and Fever-Tree Ginger Beer, garnished with a lime
<b>Harvey Wallbanger</b> Tito's Vodka, Galliano and fresh-squeezed orange juice, garnished with an orange
<b>Hot Toddy</b> Dewars Scotch Whiskey, hot water, honey and freshly squeezed lemon. Also available with black tea
<b>Scot's Coffee</b> 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), polo shirt (\$25), t-shirt (\$20), or baseball cap (\$25).