

44 North

AMERICAN GASTROPUB

CARRYOUT MENU

Subject to change. Limited quantities available

APPETIZERS

Cheese Curds 10

White cheese curds fried and served classic or with one of our signature seasonings. Choose from garlic parmesan, smoked sriracha, or Cajun.

Philly Rolls 11

All the classic fixings of the traditional philly cheese steak wrapped in a no mess roll. Served with house made horseradish sauce.

Southwest Chicken Rolls 11

Stuffed with smoked chicken, spinach, peppers, black beans, and pepper jack cheese. Served with our chipotle ranch.

Nachos

Pico de Gallo, pickled jalapenos, queso blanco, piled high on freshly fried tortilla chips.

Lightly Smoked Pork Shoulder 8 Chipotle Chicken 11

Sticky Bourbon Belly 14

Our pork belly is cured and smoked in house, then crisped and brushed with your choice of sweet bourbon glaze or candied peppercorn glaze

Curry Dusted Cauliflower Fritters 9

Cheese infused, crispy battered cauliflower. Served with three of our signature sauces. Peppadew, Tzatziki, Sriracha Aioli

Sriracha Lime Corn Fritters 9

Cheddar jack corn fritters, infused with sriracha. Served with a cilantro lime aioli.

WINGS

JUMBO TRADITIONAL WINGS

3 Piece 9

6 Piece 17

9 Piece 24

Dry rubbed and slowly smoked.

BONELESS WINGS

Half-Pound 7

Full Pound 13

Hand-cut and battered in-house with your choice of any of our signature flavors.

Chicken Tender Basket 12

Three piece with pub fries

OUR SIGNATURE FLAVORS

Sauces:

Sweet Bourbon, Sweet Peach BBQ, Roasted Red Hot, Caribbean Mango, Sweet Fireball Apple, Garlic Teriyaki, General Tso's, Scotch Bonnet Scorchers

Dry Rubs:

Smoked Sriracha, Hot Buffalo, Cajun, Garlic Parmesan

SALADS

Add Chicken 3, Steak 6, Shrimp 6, Salmon 8 to any salad

44 North Caesar Salad 10

Romaine, shaved parmesan, and house made croutons, tossed with Caesar dressing. Served with asiago crisps.

Bacon Bleu Salad 11

A mix of greens and herbs, heirloom tomatoes, cucumbers, pickled onions, bacon, bleu cheese crumbles, and crispy fried garbanzo beans. Served with a sundried tomato bleu cheese dressing.

Roasted Beet Salad 11

Roasted beets served on mixed herbs and greens tossed in a lemon vinaigrette with candied pecans. Served with goat cheese crostini.

WRAPS

Served with Pub Fries, Chips and Salsa, or Coleslaw. Upgrade to Soup or Salad for \$3

Spicy Chicken Bacon Ranch Wrap 10

Spicy grilled or crispy chicken, crisp lettuce, heirloom tomatoes, and pecan wood smoked bacon tossed in our avocado ranch dressing and wrapped in a garlic herb tortilla

Chicken Caesar Wrap 10

Chopped romaine, grilled or crispy chicken, Caesar dressing and shaved parmesan wrapped in a garlic herb tortilla. Sub grilled salmon 5

SOUPS

Chicken Tortilla 5

French Onion 5

GF - Denotes a Gluten "Friendly" item. We are not 100% gluten free on any of our selections.

An 18% gratuity may be applied to checks for groups of 8 people or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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TACOS

Margarita Shrimp 12

Three shrimp tacos marinated in our smoked paprika sweet lime sauce and topped with Pico de Gallo and fresh cotija cheese. Served with chips and salsa.

Pineapple Pear Chicken 12

Three teriyaki glazed chicken tacos topped with a grilled pineapple and pear salsa. Served with chips and salsa.

Chipotle Baja Chicken 12

Three petite pitas stuffed with chipotle chicken, chopped bacon and avocado. All infused with black bean salsa. Topped with chipotle ranch. Served with chips and salsa.

SANDWICHES

Served with Pub Fries, Chips and Salsa, or Coleslaw. Upgrade to Soup or Salad for \$3

BLT 13

Pecan wood smoked bacon, crisp romaine lettuce, tomato, and fresh avocado.

44 Brew House Reuben 13

Our signature corned beef, house sauerkraut, sharp swiss, and thousand island dressing. Served on toasted rye bread.

Tennessee Chicken Sandwich 11

Hand battered chicken breast with a creamy slaw and prickly pear ghost pepper jam.

Porto Sandwich 11

Herb marinated portobello stuffed with pickled onions, roasted red bell peppers, wilted baby spinach, and goat cheese. Add a burger patty or chicken breast 3.

Hot Italian Beef 14

Tender roast beef simmered in Au Jus and topped with Provolone cheese and Giardiniera peppers. Served with side of Au Jus.

Pastrami On Rye 14

Brined and smoked brisket piled high on Marble rye bread and topped with our spicy house mustard and swiss cheese.

BURGERS

Served with Pub Fries, Chips and Salsa, or Coleslaw. Upgrade to Soup or Salad for \$3

Sweet Bourbon Bleu Burger* 13

1/2 lb chopped steak patty, with bacon jam, pecan wood smoked bacon, gorgonzola cream, and sweet bourbon sauce. Served on a brioche bun.

Big Tex Burger* 13

1/2 lb chopped steak patty, hay stack onions, pecan wood smoked bacon, grilled mushrooms, and Monterey jack cheese.

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BUILD YOUR OWN BURGER OR CHICKEN SANDWICH* - 10

\$2.00 Toppings: Bacon or Pulled Pork

\$1.00 Toppings: Cheese

(Monterey jack, cheddar, pepper jack, bleu cheese, Provolone)
Haystack Onions, Fried Egg,
Grilled Portobello, Bacon Jam,
Pineapple Salsa, Pickled Sweet Onions, Black Bean Salsa

\$0.50 Toppings:

Sauces and Aioli (hot, BBQ, 1,000 island, garlic aioli, sriracha aioli, sweet bourbon, sweet fireball apple, Irish stout ketchup, cilantro-lime aioli, horseradish sauce, lime tzatziki, Sweet Peach BBQ, Roasted Red Hot, Caribbean Mango, Sweet Fireball Apple, Garlic Teriyaki, General Tso's, Scotch Bonnet Scorchers)

ENTREES

Jambalaya 18

Charred andouille sausage, shrimp, and chicken tossed together in a rich sweet pepper red sauce. Served with southern style rice.

Fried Ravioli 16

Fried three cheese blend ravioli tossed in roasted garlic butter. Topped with heirloom tomatoes, prosciutto, shaved parmesan, and parsley. Served with a side of marinara.

Twisted Buffalo Mac 16

Cavatappi noodles tossed with a three cheese blend, pecan wood smoked bacon, and hot buffalo seasoning. Topped with cheese curds, house made boneless wings and drizzled with our roasted red hot wing sauce.

Chimichurri Salmon* 18

Fresh herbs and citrus brighten up this dish. Served on wilted greens and a blend of grains.

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FRIDAY FISH FRY

Cod Fish Fry

Your choice of lightly beer battered or broiled 8 oz cod loins. Served with fries.

Half Pound 11

Full Pound 18

Beer Battered Shrimp 18

A half pound of wild Argentinian red shrimp in a light beer batter. Served with fries.