



REMINGTON'S

★ GASTROPUB ★

est. 2016

SHARE OR NOT TO SHARE

HULA PORK FLATBREAD

Ginger teriyaki bbq shredded pork, applewood honey ham, pineapple, smoked cheddar, green onion, cilantro; 10

CRAB CAKE SLIDERS

Two, three ounce jumbo blue swimmer crab cakes, chipotle mayo, oven roasted tomatoes, arugula; served on pretzel roll; 17

TWISTED CALAMARI

Lightly dusted wild caught calamari - fried & served with your choice of chipotle ranch or Remington's secret sauce; 11

BAVARIAN SOFT PRETZEL BITES

Served with our warm beer cheese or as a dessert with Whiskey Acres Caramel Bourbon dip; 8

BEER BATTERED CURDS

Loaded basket of squeaky cheddar beer battered curds, served with ranch sauce; 9

BASIL PESTO HUMMUS

Tahini hummus dip, basil pesto, veggies, grilled naan bread; 9

CHIPS -N- SALSA

Homemade salsa served with warm, lime-pepper tortilla chips; 4

CHILI LIME ELOTE BITES

Seasoned charred corn kernels with lime, garlic, green onion, cilantro, chili and smoked paprika in a crispy corn mesa batter served with chipotle ranch; 10

BACON WRAPPED MEATBALLS

Five, tender meatballs wrapped in crispy bacon, char-grilled and finished with your choice of wings sauce; 11

SPICY BATTERED CAULIFLOWER

Aleppo pepper battered cauliflower served with crumbled blue cheese dressing; 9

HARDWOOD SMOKED WINGS

Half Pound 6 - Pound 10

OR GLUTEN-FREE BREADED CHICKEN CHUNKS

Half Order 8 - Full Order 14

SWEET SAUCES:

Kansas City Blackberry BBQ
Texas Honey BBQ
Ginger Teriyaki BBQ

SPICY SAUCES:

Carolina Reaper Amber Ale BBQ
Sriracha Honey Glaze - Thai Curry

DRY RUBS:

Boston Butt Rub
Garlic Romano Rub
Ancho Chile Lime Pepper Rub

GARDEN DISTRICT

CHOPPED BBQ CHICKEN

Chopped organic spring greens, garlic bbq rubbed grilled chicken, roasted corn elote salad, jack cheese, green onions, cilantro, heirloom tomatoes, tortilla strips, buttermilk herb ranch; 10

GRILLED WEDGE SALAD

Seasoned grilled iceberg lettuce wedge, pickled red onions, heirloom tomatoes, Cherrywood bacon, house croutons, bleu cheese dressing; 8
(add blackened chicken, 3;
blackened red Argentine shrimp; 4

SEARED YELLOW FIN TUNA

Garlic Peppercorn rubbed Sashimi Grade yellowfin tuna over a bed of organic arugula, spinach, mandarin oranges, red oak leaf lettuce and dock leaves with a hint of citrus speckled with creamy balsamic lime dressing; 14

REMINGTON SIGNATURES

FISH OR SHRIMP TACOS

White corn tortillas, blackened barramundi or red Argentine wild shrimp, shredded lettuce, pickled red onions, cilantro, jack cheese, mango pico de gallo, guacamole, sour cream, and chipotle ranch; 14

BAHA CALAMARI TACOS

Lightly dusted, wild caught calamari, fried and served on grilled corn tortillas topped with a fresh mango pico, lettuce, pickled red onions and Remington's secret sauce; 15

FRIED CHICKEN SANDWICH

Blackened fried chicken, pickled red onions, jalapeños, chipotle mayo, house pickles, glossy bun; 11

BLACKENED WILD CAUGHT WHITE FISH BURGER

Super fresh wild caught Alaskan cod chargrilled and finished with a southern "come back" sauce. Served with lettuce, tomato and seasoned cajun fries; 11

CHICKEN N' WAFFLES

Lightly dredged fried chicken breast on a Belgium waffle served with chipotle maple syrup and sweet potato fries; 11

'AMERICAN BURGERS

Half-pound Angus Burgers served with house fries; sub with grilled bbq chicken breast or veggie burger; add bacon; 1.25 (cook to order; well done burgers require 20 minute cook time)

CLASSIC 'SCONSIN BURGER*

Smoked aged cheddar, jack cheese, swiss, LTPO, crusty glossy-top roll; 10.5

JAMMING WITH THE BLEUS BURGER

Crumbled blue brie spread with bacon balsamic jam, ltpo, pretzel roll; 11.5

SMOKEHOUSE BURGER*

Hardwood smoked pork, Texas honey bbq sauce, slaw, smoked gouda cheese, LTPO, pretzel roll; 11.5

THE BIG BAY BURGER*

Provolone & spicy jack cheeses, sliced heirloom tomatoes, pickled red onions, guacamole, Cherrywood bacon on grilled sourdough bread; 11.5

REMINGTON'S BURGER*

Smoked cheddar, beer battered onion rings, fresh jalapeños and our Remington's Secret Sauce, LTPO, pretzel roll; 11.5

THE JULIAN JU-JU

Three grain veggie burger topped with fried green tomatoes, guac, and drizzled with chipotle ranch; 11

SIDES

House Fries, Sweet Potato Fries, Chili Lime Elote Bites, Onion Rings, Sautéed Spinach, Mac & Cheese, Side Salad, Cheese Curds

ENTREES FEATURING



USDA PRIME SIRLOIN

Cherrywood bacon wrapped center cut top sirloin filet, au jus, choice of two sides; with side salad or soup; 20 (medium and well done will be butterflied to ensure proper cooking temperature - will require 20 minute cook time).

CORNMEAL DUSTED BLUEGILL

Lightly dusted bluegill fillets, cabbage slaw, house fries, tartar sauce with choice of side salad or soup; 18

TRUFFLE BURGER

Black truffle burger made with angus short rib and chuck, topped with whipped brie and balsamic onion jam and crispy onion rings; 14

ASK YOUR SERVER ABOUT OUR LOCALLY SOURCED
MONTHLY FEATURED STEAK
FROM STOCKYARDS

CLASSICS

CHOPPED PORK SAMMIE

Hardwood smoked pork, house-made Kansas City blackberry bbq, elote corn salad, pickled red onion, and slaw on a glossy-top roll; 10

JALAPEÑO GRILLED CHEESE

Jalapeño pesto with smoked cheddar, American, provolone cheeses, fresh jalapeños sandwiched between grilled sourdough; 11

THE CLASSIC GRILLED CHEESE

American, smoked cheddar, provolone, whipped brie, sliced tomato, sourdough; 10

CALIFORNIA WRAP

Grilled blackened chicken, avocado, pepperjack cheese, lettuce, tomato and chipotle ranch inside a spinach tortilla; 11

TURKEY AVOCADO CLUB OR WRAP

Carved turkey, Cherrywood bacon, lettuce, tomato, smoked gouda, guacamole, sourdough, chipotle mayo; 12

THE CLASSIC TOWNER

1/4 angus beef burger served with house fries, LTPO; 9

THE MR. PETERSON

Cup of Soup with half a sammie; 5.5

Cup of Soup with full sammie; 6

Bowl of Soup with half sammie; 7

Bowl of Soup with full sammie; 8

(choose from grilled cheese, ham & cheese or BLT)

remingtonsgastropub.com

Gluten Free Disclaimer: At Remington's we are pleased to offer special menu items and ingredients that are naturally gluten-free. However, our kitchen does contain products with gluten and as we do our best to avoid cross-contamination we are not a gluten-free kitchen.