

APPETIZERS

Breaded Mozzarella Sticks (6 ct \$12) Dusted in grated parmesan cheese Served w/ marinara sauce

Fried Pickle Spears Stack (6 ct \$10) Served w/ ranch & chipotle ranch

Truffle Fries (\$ 14)

Crispy french fries coated in truffle sea salt, dusted in parmesan cheese & parsley Served w/ alfredo dipping sauce

Brisket Poutine Fries (\$ 16)

Slow-smoked brisket on a bed of fries smothered in queso cheese sauce topped w/ cheddar cheese Add over easy egg (\$3)

Mediterranean Hummus Platter (\$ 13) Roasted garlic hummus topped w/olive tapenade, served w/ toasted naan bread & Mediterranean arugula, tomato, cucumber, chickpea, & feta composed salad

SALADS

The Classic Big House Salad (\$ 12)

Chopped romaine lettuce, bacon bits,

cucumber, tomato, red onion, cheddar

cheese, croutons, & choice of dressing

Monster Bavarian Pretzel (\$ 14) Served w/ cheese sauce & stone ground mustard

Jalapeno Poppers (6 ct \$ 11) Classic cream cheese poppers, served w/ chipotle ranch

Loaded Potato Skins (6 ct \$ 11) Crispy potato skins loaded w/ cheddar cheese, bacon, & chives served w/ sour cream

Pub Chips (\$8) House-fried pub chips Served w/ house-made French onion dip

Quesadilla (\$ 12) Golden brown tortilla filled w/ cheddar cheese, chipotle aioli, & chicken or chorizo Served w/ lettuce, pico, sour cream

Spinach Artichoke Dip (\$ 14)

House-made creamy cheesy spinach artichoke dip Served w/ toasted baguette bread

Pub Chip Nacho (\$ 16)

House-made pub chips topped w/ cheddar, queso, (chicken, chorizo, or brisket), lettuce, pico, & sour cream Add Brisket (\$3)

Boneless or Bone-In Wings

(6 ct \$12 / 10 ct \$16 / 20 ct \$30) Smothered in your choice of sauce, ranch dressing, bleu cheese crumbles, & chives

Cauliflower Wings

(1/2 lb. \$10 / 1 lb. \$20) Smothered in your choice of sauce, ranch dressing, bleu cheese crumbles, & chives

Sauces: Sweet BBQ, Lemon Pepper, Garlic Parmesan, Buffalo, Honey Sriracha, Spicy Garlic, HOT Honey, or Nashville Hot

SANDWICHES

Your choice of pub chips or fries or substitute sides (\$2) | GF Bun (\$3)

The Classic Cheeseburger Sandwich or Wrap (\$ 14) 1/3 lb. All beef patty, American cheese, lettuce, pickle, tomato, & onion

The Classic Grilled Chicken Sandwich or Wrap (\$ 14)

5 oz. Grilled chicken breast, provolone, lettuce, pickle, tomato, & onion

BBQ Burger Sandwich or Wrap (\$18)

1/3 lb. All beef patty, applewood smoked pulled pork, brisket, cheddar cheese, BBQ sauce, coleslaw, & fried jalapenos

Pimento Burger Sandwich or Wrap (\$15) 1/3 lb. All beef patty, pimento cheese, bacon jam, pickle, & onion

Topped w/ fried sweet potato fries

Chicken Cutlet Melt (\$ 15)

Hand-breaded crispy chicken cutlet, fried mozzarella sticks smothered in marinara sauce, & melted mozzarella, on baguette roll finished w/ classic pesto sauce

The INDIANA (\$11) Classic fried or grilled pork breaded tenderloin, lettuce, pickle, tomato, & onion Topped w/ house onion rings

Bourbon Mushroom & Swiss Sandwich or Wrap (\$15)

1/3 lb. Beef patty, sauteed portobello mushrooms, smothered in aged Swiss cheese, sauteed onions, & horseradish mayo

Buffalo Chicken Sandwich or Wrap (\$ 14)

Hand-breaded chicken breast Smothered in house buffalo sauce Topped w/ blue cheese, coleslaw, pickle, tomato & onion

The Double Boggie Sandwich or Burrito (\$25)

1/3 lb. Double patty, double bacon, pimento cheese, smothered on top w/ nacho cheese & fried jalapeno

Big House Cubano Sandwich or Wrap (\$ 16)

Grilled baguette roll w/ pulled pork, ham, bacon, pickles, Swiss cheese, mustard & mayonnaise

Cheeses: American, Swiss, Pepper Jack, Provolone, Bleu, or Cheddar Add Bacon (\$3) Add Egg (\$3) Substitute Black Bean Burger (\$2)

Add Chicken (\$4), Steak (\$12), or

Salmon (\$8)

BBQ Chicken Salad (\$ 16)

Crispy or grilled, chopped romaine lettuce, bacon bits, cucumber, tomato, red onion, cheddar cheese, onion straws, & choice of dressing

Caesar Salad (\$ 14)

Grilled chicken, romaine lettuce, parmesan cheese, tomato, hard-boiled egg, red onion, croutons, & tossed in house Caesar dressing Add Salmon (\$8)

The Greek (\$ 15)

Romaine, arugula lettuce mix, feta cheese, chickpeas, tomato, kalamata olives, red onions, & cucumber Tossed in Mediterranean vinaigrette finished w/ fried naan bread strips Add Chicken (\$4) or Salmon (\$8)

Dressings: Ranch, Chipotle Ranch, French, Red Wine Vinaigrette, Blue Cheese, Caesar, Honey Mustard, Italian



Classic Cheese

(8 In. \$7 | 16 In. \$14) House-made pizza sauce covered w/ mozzarella cheese & parmesan Finished w/ special house garlic parmesan seasoning

Classic Pepperoni

(8 In. \$8.50 | 16 In. \$16) House-made pizza sauce covered w/ mozzarella cheese & pepperonis Finished w/ special house garlic parmesan seasoning

Hot Honey Pepperoni

(8 In. \$10 | 16 In. \$20)

House-made pizza sauce covered w/ mozzarella cheese & pepperonis w/ hot honey & special house garlic parmesan seasoning

Sausage

(8 In. \$12 | 16 In. \$24)

House-made pizza sauce covered w/ mozzarella cheese & loads of sausage w/ special house garlic parmesan seasoning

PIZZAS

Margherita

(8 In. \$8 | 16 In. \$ 16) House-made pizza sauce covered w/ mozzarella cheese, fresh basil & olive oil Finished w/ special house garlic parmesan seasoning

Spinach Artichoke Chicken Alfredo

(8 In. \$15 | 16 In. \$28) House-made alfredo sauce covered w/ mozzarella cheese, spinach artichoke dip, & grilled chicken Finished w/ special house garlic parmesan seasoning

Buffalo Chicken Alfredo

(8 In. \$15 | 16 In. \$28) House-made alfredo sauce covered w/ mozzarella cheese, blue cheese crumbles, red onion, & grilled chicken Finished w/ buffalo sauce house special garlic parmesan seasoning

SIGN UP FOR

EWARDS

Build Your Own (8 In. \$7 | 16 In. \$14)

Sauces: Marinara, Alfredo, Queso, or BBQ Sauce

Cheese: Mozzarella, Cheddar, Parmesan, Bleu Cheese, Fresh Mozzarella, or Extra Cheese

Toppings (\$2 each): Portobello Mushrooms, Red Onion, Pickles, Artichokes, Fresh Basil, Tomatoes, Jalapenos, Arugula, or Hot Honey

Proteins (\$4 each): Grilled Chicken, Pepperoni, Sausage, Bacon, Brisket, or Pulled Pork



ENTREES (AFTER 5PM) Choice of 2 Sides	SIDES	DESSERT Add Ice Cream (\$3)	
Bourbon Mushroom Sirloin Steak (\$28) 8 oz. Sirloin USDA Choice Steak served w/ bourbon mushroom sauce Hot Honey Glazed Seared Salmon (\$28)	French Fries (\$4)	Cookie Skillet (\$7)	
	Onion Rings (\$4)	House-baked chocolate chip cookie	
	Sweet Potato Fries (\$4)	served in a warm cast iron skillet w/	
	Pub Chips (\$4)	chocolate sauce & whipped cream	
8 oz. seared salmon Glazed in hot honey & grilled lemon Topped w/ lime tajin butter	Side Salad (\$4)	Blonde Brownie (\$9)	
	Cheddar, Tomato, Onions, & Cucumber	Warm chocolate chip & pecan blonde	
	Coleslaw (\$4)	brownie served in a warm cast iron skillet	
Brown Sugar Grilled Pork Chop (\$20) Two 8 oz. Grilled pork chops Glazed in brown sugar soy sauce	Hot Honey Brussels Sprouts (\$5)	w/ white chocolate and chocolate sauce & whipped cream	
	Seasonal Vegetable (\$5)		
Topped w/ bacon jam	Fruit Salad (\$4)	Chocolate Brownie (\$9)	
Grilled Cilantro Lime Chicken (\$20) Two 5 oz. Grilled chicken breast Marinated in our house-made cilantro lime Finished w/ grilled lemon	Cup Of Soup (\$6)	Double chocolate chocolate chip	
	Cilantro Jasmine Rice (\$4 after 5pm)	brownie served in a warm cast iron skillet w/ chocolate sauce & whipped cream	
	Baked Potato (\$4 after 5pm)	w/ chocoldie subce & whipped cledin	
	Loaded (+\$2 after 5pm)	New York Cheesecake (\$8)	
		Light, creamy New York style cheesecake	
JUNIOR VARSITY (\$8)	•	served with your choice of topping & whipped cream	
(w/ Fruit Cup, Pub Chips or Fries)		Strawberry, Chocolate, or Caramel	
Boneless Wings		l	
Grilled Cheese		同学教授 (同)	
Cheeseburger			
Checkebolger	RESER		

Mini Quesadilla

Peanut Butter & Jelly

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

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BOTTLE LIST

Bud Light	.3
Budweiser	
Miller Lite	.3
Coors Light	.3
Mic Ultra	.3
Yuengling	.3
Corona Extra	
Woodchuck	.4
High Noon	.5
Peach, Passion Fruit, Grapefruit	

BUCKETS

Domestic	12
Premium	16
Corona, Woodchuck, Rotating Craft	
High Noon	20

DRAFT LIST

Mic Ultra	
Miller Lite	3
Two Hearted	5
Ask About Our Craft Brew Selection	

PITCHERS

Domestic	10
Craft	. 15

WINE

All 4oz Pours..... Sweet Red, Cabernet Blend, Pino Grigio, Moscoto, Chardonnay

COCKTAILS

Tequila Old Fashioned8
A new twist on an old drink with sweet
tamarind and reposado tequila
Peachy Palmer
Your classic Arnold Palmer spiced up with
Peach Crown Royal
The Cheetah
Have you ever had a rootbeer float in a
martini glass?
Dessert Martini
A decadent chocolate covered raspberry
in a glass
Prickly Pear Margarita10
A step up from your classic margarita
Served on the rocks with a desert twist
Ginger Spritz
Spiced rum paired with sweet mango and
spicy ginger for a refreshing sip
BYO Mule 10
Choose between rum, vodka, tequila, or
whiskey, pick your flavor between mango,
tamarind, prickly pear, and raspberry, and
we'll take it from there with a ginger beer
topping! Upgrade to top shelf (\$2)

