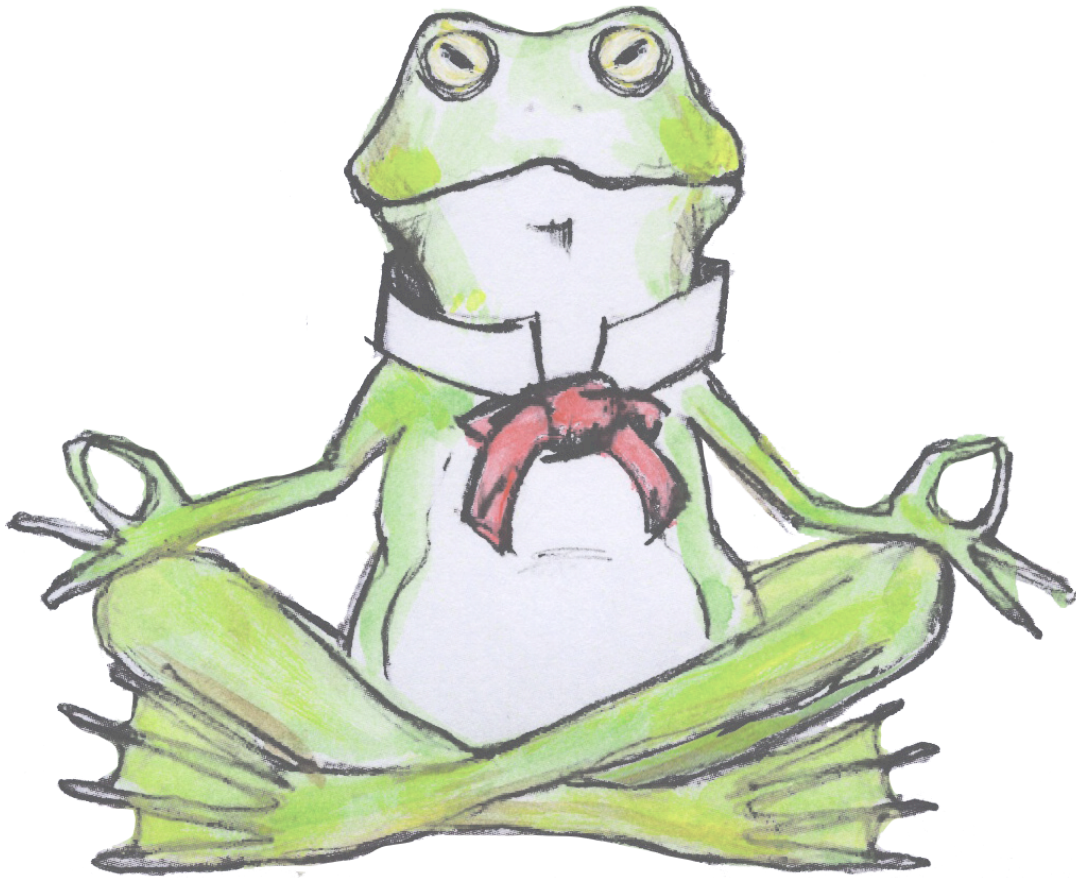


# WELCOME TO:



Follow us on:

**UNTAPPD**  
DRINK SOCIALLY



141 South Main Street  
Slippery Rock, PA  
(724)-794-BEER

 @NorthCountryBrewpub  
 @NorthCountryBrewpub  
 @NCBrewpub



# OUR STORY

Our brewery is carved right from the heart of downtown Slippy Rock, occupying one of the earliest structures still in existence on Main Street.

Peter Uber, one of the first settlers in the area, constructed the house and barn in 1805. By the 1835 census, the buildings served as a public tavern and inn. Peter's son, William Uber, served as the barkeep while Peter headed west searching for gold. In 1850 Peter returned, and with his son William and a carpenter tenant named Roy, they added the existing storefront to the front of the original barn. They became furniture and cabinetmakers, which soon led to coffin making and undertaking as Uber and Sons Undertakers and Furniture Dealers.

Bob and Jodi McCafferty purchased the property in 1998. They patiently rebuilt the structure from the foundation up through the roof to return it to its original public house status, with a twist of cabinetmaking along the way. Bob gathered hardwoods from various archaeological sites, and they repurposed on-site building materials back into the building, which displays a green sense of re-use. One can sit down at a booth handcrafted with black walnut and curly maple left from the Uber's furniture store, slip a penny in the crack of an original 1805 beam, or rest a beer out back on the slate bar top which was once used as a walkway to the funeral home.

Tradition and quality are the trademarks of our full menu restaurant and whole grain brewery. Today our craft beer is conditioned in the cellar, which once served as the local morgue. We use traditional brewing methods and the finest ingredients to produce superb, unique brews free of preservatives, additives, or sugars. We deliver the freshest ingredients from our neighbors' farms, living and practicing farm-to-your-fork.

North Country Brewing is famous not only for our hearty, delicious homemade fare and unique handcrafted brews that fuel your body and soul but also for an intimate atmosphere and exceptional entertainment. Whether you are a settler or someone fresh out of the frontier, you have found the tavern to savor the ales, foods, and good times from the Old Island, without the swim.

If the forest is full of hostiles or the Slippy Rock Creek is too high, you will be happy to know that North Country Canning Co. canned provisions are always available on shelves throughout the territory. Many of your favorite brews are available for both your travels and for your favorite lodge.

"Eat well, drink well,  
and live well."  
-Bob & Jodi



"The problem with the  
world is that everyone is  
a few drinks behind." –  
Humphrey Bogart



# TRAILHEADS

## Pub Pretzels

Our famous pub pretzels, gently crisped and dusted with kosher salt. Served with your choice of Firehouse Red Beer Cheese or Black Bear Mustard... 9

## Bavarian Pretzels

Four Bavarian pretzel sticks served with your choice of house-made beer cheese or house-made Black Bear mustard... 12

## Shrimp Cocktail

Seven chilled big boy shrimp served with Slippery Rock's finest house-made cocktail sauce... 17

## Mussels

Prince Edward Island Mussels mixed with andouille sausage, tomato broth, herbs, and served with a piece of grilled ciabatta for dipping... 20

## Backwoods Country Dip

A classic spinach and artichoke dip spiked with roasted garlic and served with warm tortilla chips or pita wedges... 16

## Buffalo Chicken Dip

Grilled organic shredded chicken mixed with cream cheese and house-made buffalo sauce. Crowned with bleu cheese crumbles and baked to bubbly perfection. Served with tortilla chips or pita wedges... 14

## Sprouting Generals

Sprouting generals one dish at a time. Roasted crispy brussels sprouts tossed in Mr. Tso's General sauce, topped with white sesame seeds and chopped chives... 9

## Spread Hummus Not Hate

A favorite new world dish. Our homemade hummus spread served up with fresh apples, Kalamata olives, feta cheese and warm pita chips... 16



"'Tis better to be up in the morning than go to sleep and miss it all."  
-Stinky the Hippie

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

## Whole Chicken Wings

Jumbo whole wings served with a sauce of your liking.	Three Wings...	8
	Six Wings...	13
	Nine Wings...	16

## Sauce Options:

*Buffalo, Mr. Tso's General Sauce, Mikey's Hot Garlic, Sweet Thai, Roasted Garlic Parmesan, Honey Mustard, BBQ, Lickers, Wet Dry, Wet Wet, Dry Ranch, Jerk Seasoning and Cajun Seasoning.*

## Squid delicious

Golden and crispy on the outside, tender on the inside, our Western PA take on an Italian-American classic is topped with a shake of parmesan and garlic... 18

# THE MEADOW

## Traditional Pittsburgher Salad\*

Flourishing Mediterranean greens topped with by diced English cucumbers, sliced red onions, and grape tomatoes, aged cheddar cheese and crispy hand-cut french fries

*Topped with your choice of:*

Undressed... 12

Organic Free-range Grilled Chicken... 18

5oz New York Strip\*... 22

Grilled Local Mushrooms... 20

Grilled Fresh Norwegian Salmon... 21

Sustainable White Gulf Shrimp... 21

## Et Tu, Brute?

The North Country take on a classic Caesar salad. A heap of romaine lettuce topped with parmesan cheese, roasted garlic croutons, and pickled red onions. Served with Caesar dressing

*Topped with your choice of:*

Undressed... 12

Organic Free-range Grilled Chicken... 18

5oz New York Strip\*... 22

Grilled Local Mushrooms... 20

Grilled Fresh Norwegian Salmon... 21

Sustainable White Gulf Shrimp... 21

## Dressing Options:

*Ranch, Blue Cheese, Italian, Balsamic, Pubhouse, Maple Walnut, Thousand Island, and French.*



# PASTAS

*Served with soup or salad.*

## Shrimp Fra Diavlo

House-made fire-roasted tomato and white wine sauce, perfectly paired with seven large shrimp, Calabrian chili peppers, and cavatappi... 24

## Ragin' Cajun

Well-seasoned, organic free-range fire grilled chicken nested on linguine with bell peppers and cherry tomatoes tossed in a spicy North Country Cajun cream sauce... 22

## To Elma, with love

A gentle nod to Jodi's mother's favorite dish. Julienne tomatoes, fresh basil, pepitas, and feta cheese tossed with linguine in a light, fragrant white wine and butter garlic sauce. Here's to you, Elma.

*Topped with your choice of:*

Undressed... 16

Organic Free-range Grilled Chicken... 22

5oz New York Strip\*... 22

Sustainable White Gulf Shrimp... 25

## Elk Bolognese

A house-made vibrant elk bolognese sauce with garlic and basil, topped with parmesan cheese and served with fresh fettuccine pasta... 23

**All pasta dishes can be substituted with our gluten free "impasta" pasta.**



"Ideas are like rabbits.  
You get a couple and  
learn how to handle them,  
and pretty soon you have  
a dozen."

*- John Steinbeck*



*Consult your server to discover the perfect beer to complement your meal. Enjoy our selection of locally crafted brews, all brewed right here in Slippery Rock!*

# HERBIVORE

*All sandwiches are served with your choice of one side*

## The Zuprimi

In-house prepared zucchini planks fried to a golden brown, slathered in marinara sauce and topped with fresh mozzarella. Served on a toasted sub roll... 16

## Hummus Pita

Hummus done right! Our homemade flavor of the day hummus loaded with sliced red onions, bell peppers, lettuce, diced tomatoes, and pepper jack cheese, and nestled in a toasted pita... 14

Add Falafel balls... 4

## Fungus Amongus

Let your spirit run wild with this wild mushroom hoagie. Oyster, shiitake, cremini, and portobello mushrooms mixed with sweet bell pepper, pickled red onions, topped with Cooper cheese and mayo. Served on a toasted sub roll.. 20

## Black Bean Burrito

Rice, cheddar cheese and a black bean salsa topped with a house made spicy chili sauce. All wrapped snug in a multigrain tortilla... 12

*Topped with your choice of:*

Organic Free-range Grilled Chicken... +6

5oz New York Strip\*... +10

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# CARNIVORE

*All sandwiches are served with  
your choice of one side.*

## **Reuben**

Corned beef braised in our Buck Snort Stout, pulled, and topped with sauerkraut, swiss cheese, and homemade Thousand Island dressing. Served on toasted rye bread... 18

## **Beer-Battered Fish**

Alaskan Cod breaded and battered in house with our very own Backpack Stash and served on a grilled hoagie roll... 18

## **North Country Gyro**

Delicious beef sliced and topped with house-made tzatziki, red onion, tomatoes, and cucumber. Served on warm pita bread, street vendor style... 16

## **Flew the Coop**

Fresh breaded crispy chicken breast tossed in house buffalo sauce dressed with icicle lettuce, red onions, tomato, and doused in your choice of house ranch or bleu cheese. Served on a grilled brioche bun... 16

## **Porky**

Lightly smoked pork roast (slow-roasted in Paleo IPA) mopped in our own Paleo IPA BBQ sauce and topped off with fried jalapenos and North Country Slaw. Served on a grilled brioche roll... 14

## **Philly Steak & Cheese**

An easterner's take on a classic. Thinly sliced strip loin topped with sweet bell peppers, pickled red onions, and slathered in a house-made Cooper cheese sauce. Served on a grilled hoagie roll... 21

## **And Do We?**

House-smoked andouille sausage topped with fresh crispy fried onions and a beautiful chimichurri aioli. Served on a grilled hoagie roll... 18  
*Topped with Cooper cheese sauce...+1*

## **Po' No Mo'**

House-breaded big boy shrimp dressed with lettuce, tomato, onion, and fresh remoulade. Served on a grilled hoagie roll...17

## **Porky's Last Ride**

House-smoked pork belly topped with pickles, crispy fried onions, and Panini pressed on a ciabatta roll. Served with a side of cooper cheese sauce.... 16

## **Ploughman**

Smoked turkey breast topped with sugar-glazed peppercorn bacon and melted swiss cheese, stacked high with lettuce, tomatoes, and red onions. Crowned with Ploughman's Mustard and served on a grilled hoagie roll... 16



*"A fox is a wolf who  
sends flowers."  
-Ruth Brown*

**Most menu items can be prepared with plant-based protein options. Ask your server for details!**

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# BUSHWHACKER BURGERS

*All burgers are grilled to your liking and served on a toasted Brioche bun.  
Served with your choice of one side.*

## Protein Options

Angus...	18	Farm to Fork...	21
Bison...	26	Falafel...	17
Chicken...	18	Vegan Chicken...	16

### Leroy Brown\*

Drizzled with our Paleo IPA BBQ sauce and crowned with sugar-glazed peppercorn bacon, cheddar cheese, and crispy fried onions.

### Make You Siesta\*

Sugar-glazed peppercorn bacon topped with american and pepper jack cheese all squeezed tightly in a flour tortilla topped tomato, red onion, jalapenos.

### Roasted Garlic\*

House-made roasted garlic dancing with sautéed onions, mushrooms and swiss cheese. Served with our homemade Northradish sauce.

### Dressed Burger \*

Your choice of up to five toppings & cheese: swiss, american, cheddar, pepper jack, feta, or bleu cheese crumbles.

### Sweet Honey\*

Dusted with jerk seasoning and topped with bacon, honey mustard, Swiss cheese and crispy fried onions.

### Blackened Bleu\*

Pressed in cracked peppercorns, topped with bleu cheese crumbles and sugar-glazed peppercorn bacon.

### Over the Top:

- Bacon... 4
- Pulled Pork... 3
- Over-Easy Egg... 2
- Mac 'N Cheese... 3
- Fried Jalapenos... 2
- Sauteed Mushrooms and Onions... 2

**Don't see your favorite "over the top" item? We offer a wide variety of toppers! Ask your server for more options!**

*Additional charges may apply.*

"I can dig it."  
-Mole



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# SWIM WALK RUN

*Served with soup or salad.*

## **Sherrie's Famous Shepherd's Pie**

Short ribs roasted and braised in-house, accompanied by carrots, onions, peas, topped with a hearty potato purée... 22

## **Jambalaya**

A harmonious mixture of andouille sausage, shrimp, rice, tomatoes, diced onions, and a vibrant mix of spices. Served with a slice of grilled ciabatta bread... 18

## **Zucchini Parmesan**

Planks of zucchini grilled or fried to your liking. Served with a tomato sauce, fresh mozzarella cheese, fresh basil and parmesan all nestled over a bed of linguine...18

## **Garlic & Rosemary Chicken**

Seasoned chicken breasts marinated in olive oil, garlic & rosemary then fire-grilled to perfection. Topped with a house gremolata and served with your choice of two sides.... 22

## **New York Strip**

8 oz cut of New York Strip seasoned and grilled to your liking. Paired with a side of our house made steak sauce. Served with your choice of two sides .... 27

## **Fish and Chips**

Sustainable Alaskan Cod dipped in our house made Back Pack Stash Beer Batter and fried golden, brown, delicious. Served with a side of hand cut seasoned fries, North Country slaw and your choice of cocktail or tartar... 18

## SIDES

Hand Cut Seasoned Fries...4

Sweet Potato Fries... 5

Mashed Potatoes with  
Bucksnort Gravy... 6

Baked Potato... 5

Vegetable of the Day... 5

Mac and Beer Cheese... 5

Side Salad... 5

Slippery Broc Salad... 5

Pickled Beets and Egg... 4

Vanilla Bean Ice Cream... 2

Apple Slices... 3

## WATERING HOLE

### **Freshly Crafted In-House**

Root Beer - Cream Soda - Ginger Beer... 3  
*No Refills*

### **Fountain Drinks**

Pepsi - Diet Pepsi - Mountain Dew  
Lemonade - Raspberry Tea - Dr. Pepper  
Sierra Mist - Ginger Ale

### **Fresh Brewed**

Coffee - Tea - Iced Tea - Hot Cocoa... 3

**Ask your server about our beers, brewed right  
here in Slippery Rock!**



"The problem with the world is that  
everyone is a few drinks behind"  
— Humphrey Bogart