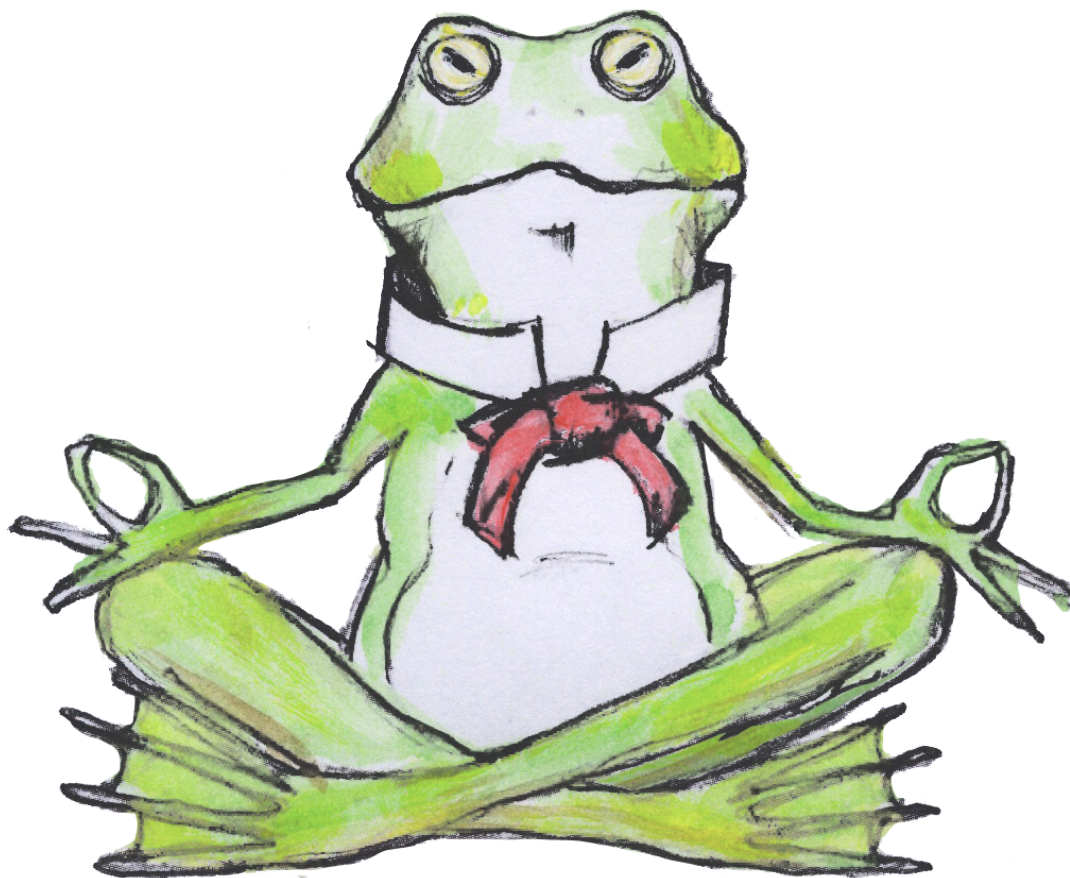


WELCOME TO:



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



*Scan the QR code to explore  
our specials, beer lists,  
cocktail menu, and more!*

 @NorthCountryBrewpub  
 @NorthCountryBrewpub



# OUR STORY

Our brewery is carved right from the heart of downtown Slippery 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 Slippery 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... 10

## Twigs

Golden-brown flash-fried green beans, coated in breadcrumbs and seasoning, served alongside our renowned Northradish sauce... 10

## Peter Pipers Pickles

Five crispy tangy pickles coated in a spicy breading, accompanied by our famous hot ranch sauce on the side... 10

## Squidelicious

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

## Spread Hummus Not Hate

A favorite new world dish. Our homemade hummus spread. Accompanied with fresh apples, cucumbers, tomatoes, kalamata olives, feta cheese and warm pita chips. Provisions enough for four souls... 22

## Buffalo Chicken Dip

Grilled chicken breast mixed with cream cheese and house made buffalo sauce. Crowned with blue cheese crumbles and baked to a bubbly. Paired with your choice of house made tortilla chips or pita wedges... 16

## Backwoods Country Dip

An iconic spinach and artichoke dip infused with roasted garlic, accompanied by warm tortilla chips or pita wedges... 16

## Sticky Pepper Cheese Sticks

In-house made hot pepper cheese sticks, drizzled with sweet honey and finished off with a sprinkle of parmesan. Just the right kick to pair with your brew...8

## Hoppers

Nice legs! Four pairs of Cajun breaded and fried frog legs. Accompanied with our hot ranch sauce... 18

## Whole Chicken Wings

Jumbo whole wings served with a sauce of your liking.	Three Wings...	11
	Six Wings...	18

*Add celery and carrots... 2*

## Sauce Options:

*Buffalo, Mikey's Hot Garlic, Roasted Garlic Parm, BBQ, Lickers, Wild, Sriracha Honey Butter, Wet Dry (Buffalo tossed with Dry Ranch), Wet Wet (Buffalo tossed with Ranch), Dry Ranch, Jerk Seasoning, Cajun Seasoning and Dry Lemon Pepper.*



*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!*

*"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.

# THE MEADOW

## **Traditional Pittsburgher Salad\***

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

*Choice of:*

*Undressed... 14 Grilled or Fried Chicken... 21  
Buffalo Chicken... 22 Steak\*... 24  
Grilled Local Mushrooms... 20  
Grilled Fresh Norwegian Salmon... 23  
Sustainable White Gulf Shrimp... 23*

## **Et Tu, Brute?**

The North Country take on a classic. A heap of Romaine lettuce tossed with Parmesan cheese, roasted garlic croutons, and pickled red onions. Finished off with Caesar dressing

*Choice of:*

*Undressed... 10 Grilled or Fried Chicken... 17  
Steak\*... 20 Grilled Local Mushrooms... 16  
Grilled Fresh Norwegian Salmon... 19  
Sustainable White Gulf Shrimp... 19*

## **Chef's Salad**

Savor in the freshness of our chef's salad. Crispy Romaine lettuce, juicy tomatoes, a hard boiled egg, cheddar cheese, croutons, salami, ham and turkey. Served with your choice of dressing. We suggest the Banana Pepper Vinaigrette... 18

## **Borealis Blend**

Fresh arugula topped with apples, spiced walnuts, dried cranberries, and Manchego cheese. The perfect combination from Fall to Winter. We suggest the Maple Walnut dressing... 12

## **Dressing Options:**

*Ranch, Blue Cheese, Italian, Balsamic, Pubhouse, Maple Walnut, Thousand Island, Banana Pepper Vinaigrette, Caesar and French.*

# PASTAS

*Served with soup or salad.*

## **Ragin' Cajun**

Well-seasoned, organic free-range fire grilled chicken nested on linguine with bell peppers and cherry tomatoes tossed with a spicy North Country Cajun cream sauce... 23

## **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.

*Choice of:*

*Undressed... 20  
Steak\*... 30  
Grilled or Fried Chicken... 27  
Sustainable White Gulf Shrimp... 29*

## **Elk Bolognese**

A house-made vibrant elk Bolognese sauce with garlic and basil, topped with parmesan cheese and served with fresh fettuccine pasta... 24

## **Buffalo Mac & Cheese**

Cavatappi Pasta whisked in our savory station 33 Firehouse Red beer cheese, nesting crispy flash fried chicken tossed with buffalo sauce, blue cheese, chives and seasoned bread crumbs... 18

**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

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# CARNIVORE

All sandwiches are served with  
your choice of one side.

## Reuben Your Way

Keep it original or try one of our spins  
on the classic Reuben:

Classic... 19 Rachel... 16 Pastrami... 19

## Running Bull

Striploin lightly smoked. Sliced thin  
and blended with caramelized onions,  
provolone cheese, paired  
with housemade au jus... 20

## Ploughman

Smoked turkey breast paired 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 sub roll... 17

## North Country Gyro

Tasty lamb and beef, thinly sliced and  
paired with our homemade tzatziki,  
alongside red onion, diced tomatoes,  
and cucumber, all nestled in  
warm pita bread... 18

## Porky

Tender smoked pork roast brushed with  
our signature NCBC beer-infused BBQ  
sauce, mixed with candied jalapenos,  
and finished with North Country Slaw.  
Presented on a grilled Brioche roll... 14

## Buffalo Chicken Rolli Polli

Flash fried chicken mopped in our  
house made buffalo sauce and rolled  
with shredded cheddar, icicle lettuce,  
tomatoes and red onions in a  
whole grain tortilla... 14

## Cuban

Savor a taste of Cuba with every bite!  
House-smoked pork butt, savory ham,  
melted Swiss cheese, dijon aioli, and  
tangy horseradish pickles come together  
for a flavor-packed experience... 16

## Caesar Wrap

Grilled or fried chicken breast mixed  
together with romaine lettuce, pickled  
red onions, croutons, and our parmesan  
Caesar dressing... 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 blue cheese. Placed on a  
grilled brioche bun... 16

## North Country Italian

This spruced up Italian hoagie brings  
you smoked turkey, ham, salami,  
banana peppers, and provolone cheese.  
Finished with house made coleslaw,  
mayo and placed on a  
toasted hoagie roll... 17

## Philly Steak and Cheese

Delicately sliced striploin adorned with  
sweet bell peppers, pickled red onions,  
and smothered in a homemade Cooper  
cheese sauce. Presented on a toasted  
sub roll with a dollop of mayo... 23

## Beer Battered Fish

Beer battered Alaskan Cod. Nestled in  
a toasted hoagie roll and placed with  
your choice of tartar or  
cocktail sauce... 24



“A fox is a wolf who  
sends flowers.”

-Ruth Brown

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# HERBIVORE

All sandwiches are served with your choice of one side.

## Brie & Apple Grilled Cheese

You better Brie-lieve it! Crispy golden Texas toast grilled with warm brie, apples and a Chef-crafted maple-walnut spread... 15  
Add bacon... 3

## Hummus Pita

Hummus perfected! Homemade hummus, packed with sliced red onions, bell peppers, lettuce, diced tomatoes, and pepper jack cheese, all tucked into a toasted pita... 17

Add Falafel... +4

## Fungus Amongus

Let your spirit run wild with this wild mushroom hoagie. Seasonal mushrooms combined with sweet bell pepper, pickled red onions, and crowned with Cooper cheese and mayo. Presented on a toasted sub roll... 18

## The Shrooben

Seasonal grilled mushrooms, crowned with sauerkraut, Swiss cheese, and our signature Thousand Island dressing, nested between grilled rye bread... 15

"I can dig it."  
-Mole



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 on a Brioche bun and served with a side of your choice.

## Protein Options

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

## Black 'N Blue

Encrusted with cracked peppercorns, and adorned with house-prepared sugar-glazed peppercorn bacon, and a heap of blue cheese crumbles.

## Leroy Brown

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

## Roasted Garlic

Sautéed mushrooms and onions layered with Swiss cheese, all crowned with our homemade roasted garlic spread.

## Pineapple Jalapeño

A party with candied jalapeños, fresh pineapple, pepperjack cheese and our freshly prepared Paleo IPA BBQ sauce.

## Sweet Honey

Dusted with our jerk seasoning and adorned with our sugar-glazed peppercorn bacon, honey mustard and melty Swiss cheese.

## Dressed Burger

Select up to five toppings and cheese of your choice: Swiss, American, Cheddar, Pepper Jack, Feta, or crumbled blue cheese.

Over the top:

Lettuce	Bacon...	+3
Tomatoes	Pulled Pork..	+3
Pickles	Mac N' Cheese..	+3
Red Onion	Over-Easy Egg...	+2
Jalapenos	Sauteed Mushrooms and Onions...	+3

# SWIM WALK RUN

*Served with your choice of soup or salad.*

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

Short ribs, roasted and braised on-site, served with carrots, onions, peas, and sealed with a rich potato purée... 22

## **Jambalaya**

A delightful blend of andouille sausage, shrimp, rice, tomatoes, diced onions, and an array of vibrant spices. Accompanied by a slice of grilled ciabatta bread... 22

## **NY Strip Steak**

An 8-9 oz New York Strip, expertly seasoned and fire-grilled to your preference. Paired with our homemade steak sauce and your choice of two sides... 27

## **Ye Olde Fish & Chips**

Alaskan Cod coated in our homemade Back Pack Stash Beer Batter, and flashed fried to a crisp. Joined by a side of hand-cut seasoned fries, North Country slaw, and your preference of cocktail or tartar sauce... 26

## **Garlic and Rosemary Chicken**

Seasoned chicken breasts brushed with olive oil, garlic, and rosemary, then flame-grilled to perfection. Finished with a house gremolata and presented with your choice of two sides.... 22

*Come enjoy Open Mic Night every Wednesday from 6 to 9 PM! For our complete event schedule, visit our website!*



## **1/2 Smoked Chicken**

Marinated in a trio of lime, orange and garlic. Seasoned with grill dust and lightly smoked, then basted with our Paleo IPA BBQ sauce and accompanied with your choice of two side... 22

## **Pomegranate Glazed Salmon**

Salmon glazed with pomegranate molasses, coriander and orange zest. Delightfully paired with roasted root vegetables, couscous and steamed broccoli... 24

## DAILY SPECIALS

### **Monday**

\$14 Angus Burgers and 10% off NCBC Merchandise.

### **Tuesday:**

Three tacos with Spanish rice and rotating protein options and \$5 margaritas.

### **Wednesday:**

Loaded potato appetizers and wedgies. \$5 glasses of Venti Sei Wine.

### **Thursday:**

Wing Night! \$3 off pitchers of beer with purchase of wings.

### **Friday:**

Fresh Catch Fridays: Rotating fresh fish special and \$5 glasses of Narcisi Wine.

### **Saturday:**

\$5 cans of Stateside Seltzers and Teas.

### **Sunday:**

\$5 glasses of seasonal sangria.

# SWEETS

## **Brownie or Waffle à la Mode**

A warm, fudgy brownie or waffle served with a scoop of creamy vanilla ice cream, drizzled with rich chocolate syrup and topped with a cherry. Indulge in this classic dessert combination for the perfect blend of warm and cold, sweet and decadent...10

## **Cheesecake**

A velvety, smooth cheesecake with a rich, creamy filling sitting pretty on buttery graham cracker crust. Finished with your choice of fresh berries, decadent chocolate ganache, or a drizzle of caramel sauce. A timeless dessert that's simply irresistible... 8

## **Root Beer or Cream Soda Float**

A nostalgic treat featuring our homemade root beer or cream soda, paired with a scoop of creamy vanilla ice cream. The perfect blend of frothy bubbles and indulgent sweetness, crafted with care for a refreshing, old-fashioned float experience... 6

**Ask your server about our assortment of seasonal desserts!**



*Ask your server about the perfect cocktail to complement your meal!*

*Explore our Merchandise and take home beer options.*



# SIDES

- Hand Cut Seasoned Fries...4
- Sweet Potato Fries... 5
- Mashed Potatoes with Bucksnot 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
- Apple Slices... 3
- Coleslaw... 3
- Cup of Soup... 5

# WATERING HOLE

## **Freshly Crafted In-House**

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

## **Fountain Drinks**

Coke - Diet Coke - Dr. Pepper  
Powerade - Sprite - Fruit Punch Hi-C  
Mello Yello - Ginger Ale - Lemonade

## **Fresh Brewed**

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

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