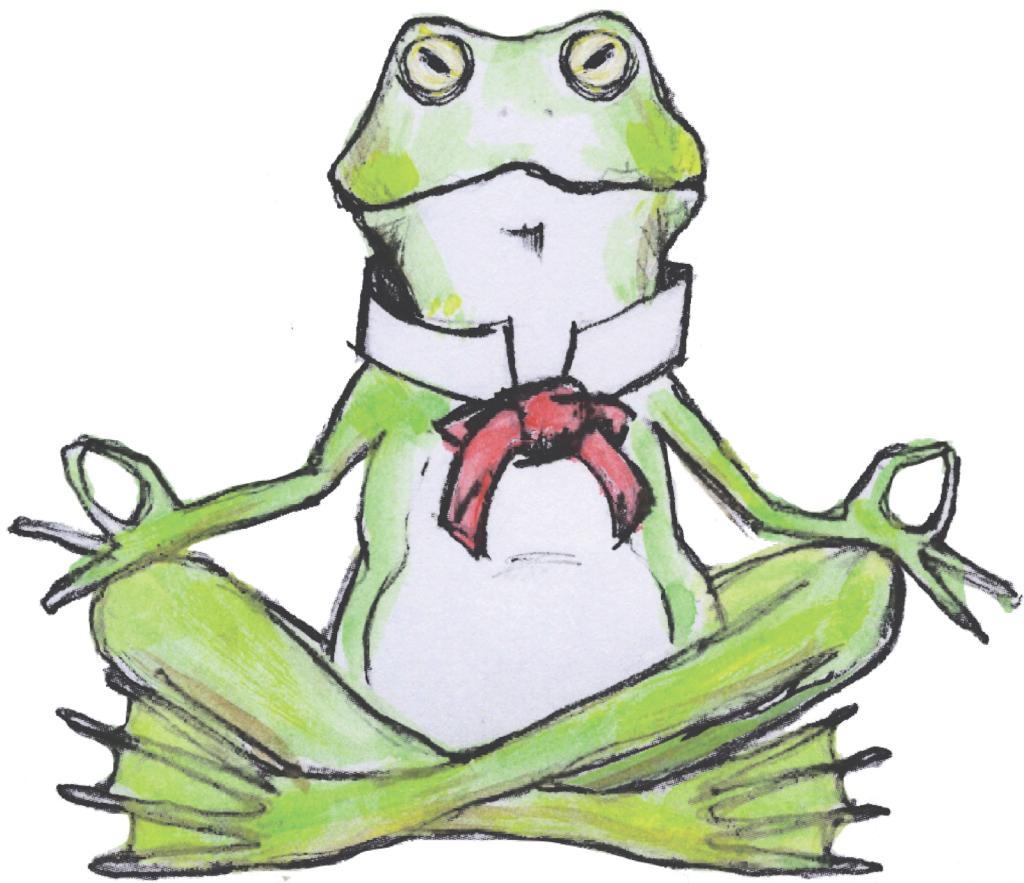


WELCOME TO:



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.

“Eat well, drink well,
and live well.”

-Bob & Jodi



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.

“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 Firehouse Red beer cheese and Black Bear Mustard. 11

Buffalo Chicken Dip

Organic chicken breast mixed with cream cheese and house made buffalo sauce. Crowned with bleu cheese crumbles and baked to a bubbly perfection. Paired with your choice of house made tortilla chips or pita wedges. 14

Backwoods Country Dip

An iconic spinach and artichoke dip infused with roasted garlic, accompanied by tortilla chips or warm pita wedges. 14

Backpacker's Brie

Warm brie crowned with candied pecans, honey-blueberry compote, and served with grilled pita. 17

Peter Pipers Pickles

Seven crispy and tangy pickle spears coated in a spicy breading, served with hot ranch. 11

Squidelicious

Golden, crispy calamari prepared in our Western PA take on an Italian-American classic, tossed with parmesan and garlic, accompanied by housemade marinara. 18

Fried Green Tomatoes

Flash-fried green tomatoes topped with house-made Gorgonzola cheese sauce, sautéed crab, and a drizzle of balsamic glaze. Can be prepared without crab to make it vegetarian—please ask your server. 16

Caprese

Juicy and ripe garden tomatoes, sliced fresh mozzarella. Delicately shingled together and topped with fresh basil and a rich balsamic glaze. 11

Hoppers

Nice legs! Four pairs of Cajun breaded and fried frog legs. Served with our hot ranch. 16

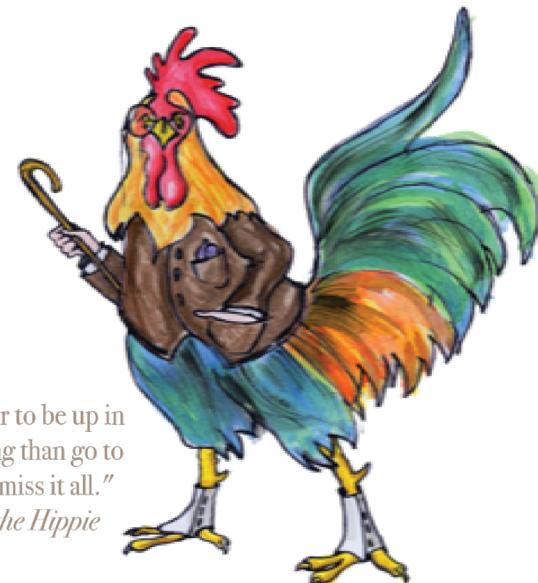
Whole Chicken Wings

Jumbo whole wings tossed in a sauce of your liking.

Three Wings 8 / Six Wings 15

Sauce Options:

Buffalo / Mikey's Hot Garlic / BBQ / Wild / Roasted Garlic Parm / Jerk Seasoning / Dry Ranch / Cajun Seasoning / Dry Lemon Peper



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

-Stinky the Hippie



Notates
Vegetarian Dish



Notates Gluten
Friendly Dish*

Most menu items can be substituted with plant-based protein options. Sandwiches can be served on a gluten-free bun—ask your server for details. Please note that our kitchen prepares meals with gluten and cannot guarantee that any dish is 100% free of gluten.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Our kitchen prepares meals with gluten and cannot guarantee that any item is 100% free of gluten. Please notify your server of food allergies.

THE MEADOW

Traditional Pittsburgher Salad

Flourishing Mediterranean greens accompanied by diced English cucumbers, sliced red onions, grape tomatoes, crowned with aged cheddar cheese and hand-cut French fries. 14

Caesar Salad

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. 11

Roasted Pear Salad

Roasted Bosc pears, craisins, goat cheese, red onion and fresh avocado. All resting on a bed of freshly picked Mediterranean greens. We recommend our house-made balsamic vinaigrette. 15

Protein Options:

Grilled Chicken	7	Atlantic Salmon	9
Fried Chicken	7	Vegan Chicken 	6
Steak*	10	Sautéed Local	
Falafel 	4	Mushrooms 	6
Grilled Shrimp	9		

Dressing Options:

Ranch / Bleu Cheese / Italian / Pubhouse / Balsamic Vinaigrette / Thousand Island / Caesar / Banana Pepper Vinaigrette



Not sure what to drink?
Ask your server for the
perfect beer pairing.
Every brew is crafted
in-house right here in
Slippery Rock.

PASTAS

Served with a classic side.

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

Ragin' Cajun

Fettuccine tossed in a rich fiery Cajun cream sauce, with cherry tomatoes, red bell pepper, and organic free-range flame grilled chicken. 22

Lamb Ragu

Rich, slow-cooked, and tender ground lamb. Perfectly combined with a flavorful red-wine bolognese sauce. Tossed with al dente fettucini. 21

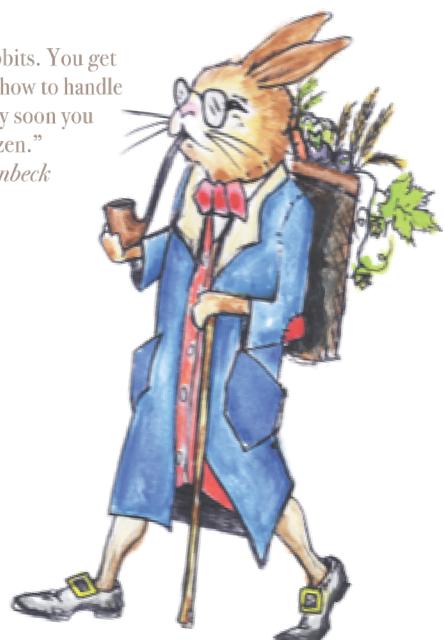
Chicken & Gnocchi

Country cooking at its finest! Creamed chicken over hand made potato gnocchi. Accompanied by peas and carrots for the perfect cold weather cure! 19

Buffalo Mac & Cheese

Cavatappi pasta whisked in our savory Station 33 Firehouse Red beer cheese, loaded with crispy flash-fried chicken tossed in buffalo sauce, bleu cheese crumbles, chives, and seasoned breadcrumbs. 18

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



SWIM WALK RUN

Served with two classic sides.

Most menu items can be prepared with plant-based protein options.—ask your server for details.

Maple Balsamic Chicken

Two 6oz chicken thighs basted in a locally sourced maple syrup and balsamic reduction. Served atop shaved brussels sprouts and bacon. 24

NY Strip Steak*

An 12oz New York Strip, expertly seasoned and fire-grilled to your preference. Paired with our homemade steak sauce. 32

Bone-In Bourbon Chop

10oz sous vide bone-in pork chop flame grilled and brushed with a house made apple bourbon glaze. 30

Maple Pecan Salmon

Wild caught Atlantic salmon. Pan seared and glazed with locally sourced maple syrup. Topped off by candied pecans. 26

Seared Walleye

Wild caught Lake Erie Walleye. Pan seared and swimming in a decadent Cajun cream sauce. Have it once and you'll be hooked! 32

Garlic and Rosemary Chicken

Seasoned chicken breasts brushed with olive oil, garlic, and rosemary, then flame-grilled to perfection. Finished with a house gremolata. 22

IRISH COMFORT

Served with one classic side.

Whisky Salmon

6 oz wild caught Atlantic salmon. Pan seared and doused in a rich whisky cream sauce. Served over a bed of asparagus. 26

Roasted Chicken

House-smoked and roasted half chicken, smothered in our whisky cream sauce. We suggest pairing this dish with mashed potatoes and gravy. 22

Irish Stew

Firehouse Red Ale braised beef. Slow roasted with Buck-Snort gravy, carrots, peas, and onions. Served over a mound of fluffy mashed potatoes. 18

Ye Olde Fish & Chips

Haddock coated in our house-made Backpack Stash beer batter, fried to a golden and crispy perfection. Served with North Country slaw, fries and your choice of cocktail or tartar sauce. 22

Guest Favorite



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

HANDHELDs

Served with one classic side.

Most menu items can be prepared with plant-based protein options. Sandwiches can be served on a gluten-free bun. Ask your server for details.

Ploughman

Smoked turkey breast topped with peppercorn bacon and melted Swiss cheese. Stacked high with lettuce, tomatoes and red onions. Crowned with Ploughman's mustard and served on a toasted sub roll. 17

Reuben Your Way

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

Reuben 17 / Rachel 16
Shrooben 15

Porky

Tender smoked pork brushed with our signature Paleo IPA BBQ sauce. Mixed with candied jalapenos, and finished with North Country slaw. Presented on a grilled Brioche roll. 15

Italian Panini

A fresh Amoroso hoagie bun packed to brim with prosciutto, fresh mozzarella, pesto, sliced tomatoes, and whole leaf basil. Served with a side of warm house made marinara sauce. 18

Running Bull

Lightly smoked strip loin, thinly sliced and blended with caramelized onions and Swiss cheese, paired with house-made au jus. 20

Brie & Apple Grilled Cheese

You better Brie-lieve it! Crispy and Golden Texas Toast with warm brie, apples and a fig jam. 15

Guest Favorite

New Dish!

That's a Wrap

Grilled or fried chicken breast dressed, pressed, and styled your way! Caesar or Buffalo. 16

Bird's Nest

Flame grilled and sliced organic free-range chicken breast. Nestled in a Amoroso hoagie bun. Filled with candied bacon, granny smith apples, cheddar cheese, and finished with our famous Ploughman's mustard. 15

Beer Battered Fish

Beer battered and fried Haddock. Nestled in a toasted hoagie roll and placed with your choice of tartar or cocktail sauce. 20

Flew the Coop

Hand-breaded fried chicken breast tossed in house buffalo sauce, dressed with icicle lettuce, red onion, and tomato. Served with your choice of house ranch or bleu cheese on a toasted brioche bun. 16

Philly Steak and Cheese

Delicately sliced strip loin layered with sweet bell peppers and pickled red onions, smothered in aged cheddar cheese. Served on a toasted sub roll with a dollop of mayo. 20

Sandwich Toppers

Bacon	3	Sauteed Onions	3
BBQ Pork	3	Sauteed Mushrooms	3
Mac N' Cheese	3	Mushrooms and -	
Over Easy Egg	2	Onions	4

"I can dig it."

-Mole



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Upgrade it!

BUSHWHACKER BURGERS

Served with one classic side.

Protein Options

1/2 lb Angus *	18	Falafel 	18
Chicken	18	Vegan -	
Farm to Fork*	21	Chicken  	18

Sweet Honey

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

Black 'N Blue

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

Leroy Brown

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

Roasted Red Pepper

Topped with caramelized onions, goat cheese, bubbly provolone, and smothered with a roasted red pepper sauce.

Roasted Garlic

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

Dressed Burger

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

Over the top:

Bacon	3	Sautéed Onions	3
BBQ Pork	3	Sautéed Mushrooms	3
Mac N' Cheese	3	Mushrooms and	
Over Easy Egg	2	Onions	4

SIDES

Classic 4

Hand-Cut Fries / Coleslaw / Side Salad
Kettle Chips / Vegetable of the Day
Baked Potato / Cup of Soup / Beets & Egg
Slippery Broc Salad / Mac & Beer Cheese

Premium 6

Loaded Mashed Potatoes / Caprese Salad
BBQ Grilled Shrimp / Bowl of Soup
Lemon Pepper Asparagus / Loaded Baked - Potato

Upgrade it!

WATERING HOLE

Freshly Crafted In-House

Root Beer / Cream Soda / Ginger Beer 3

Refills not included.

Make it a float! +3

Fountain Drinks

Coca-Cola / Diet Coke / Dr. Pepper / Sprite
Raspberry Tea / Lemonade / Ginger Ale
Powerade / Mello Yello 4

Freshly Brewed

Coffee / Hot Tea / Iced Tea / Hot Cocoa 3

DAILY SPECIALS

Monday

\$10 special-run quarter-pound Angus burger, crafted just for Mondays. Premium toppings available for an additional tariff. Plus, enjoy 10% off growler fills.

Tuesday:

Three tacos with your choice of protein and \$5 margaritas.

Thursday:

Wing Day! Grab three whole wings for \$6 or six whole wings for \$11, plus enjoy \$3 off pitchers of beer with any wing purchase.

New Dish!

Upgrade it!

NORTHERN LIGHT

American Style Light Lager

\$3.50

**DRAFTS
ALL DAY**

