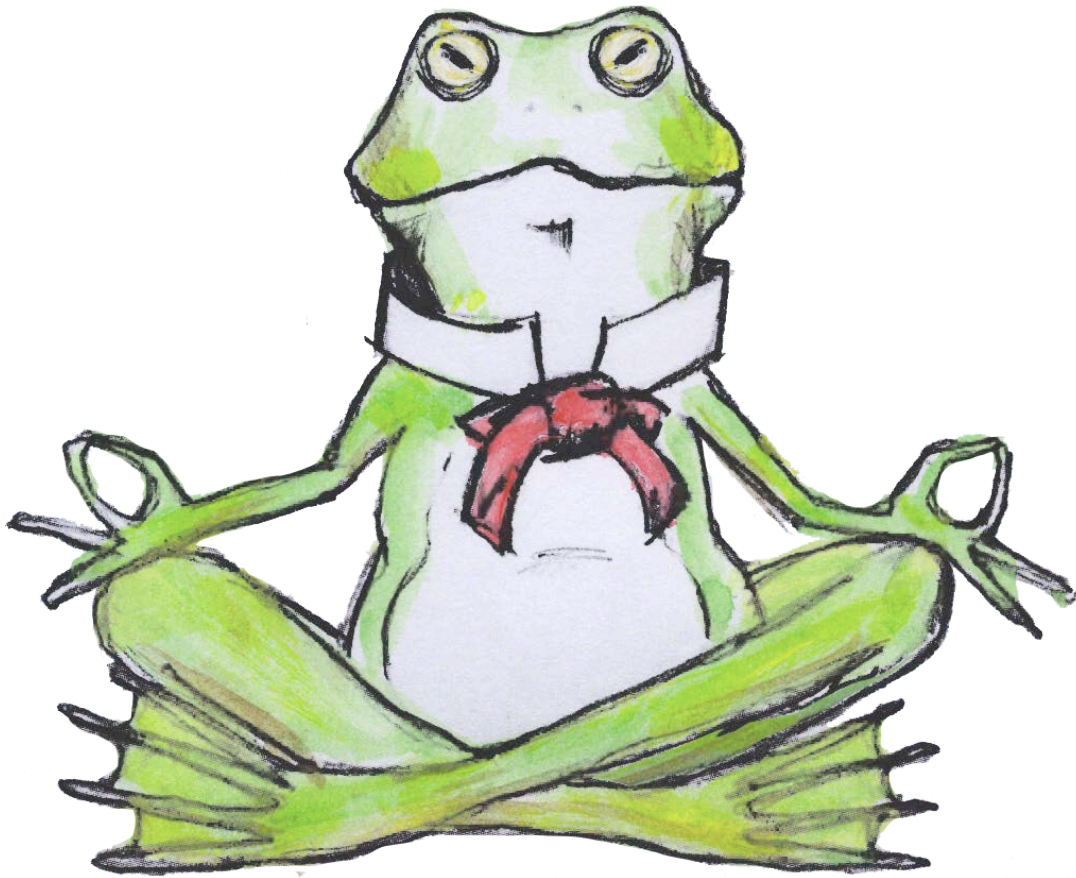


WELCOME TO:



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 Backpack Stash beer cheese and Black Bear Mustard. 14

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. 15

Backwoods Country Dip

An iconic spinach and artichoke dip infused with roasted garlic, accompanied by tortilla chips or warm pita wedges. 15

Hoppers

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

Peter Pipers Pickles

Seven crispy and tangy pickle spears coated in a spicy breading, served with hot ranch. 13

Squid delicious

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 a house-made Gorgonzola cheese sauce, and drizzled with balsamic glaze. 16

Spread Hummas Not Hate

Fresh, in-house made hummus.

Accompanied by cucumbers, tomatoes, feta, apple slices, and warm fluffy pita. 18

Sub carrots & celery for gluten-friendly option.

Twigs

A North Country classic! Breaded and fried whole green beans served with a side of our signature Northradish dip. 13

Whole Chicken Wings

Jumbo whole wings tossed in a sauce of your liking.

Three Wings 9 / Six Wings 16

Sauce Options:

Buffalo / Mikey's Hot Garlic / BBQ / Wild Roasted Garlic Parm / Jerk Seasoning / Dry Ranch / Cajun Seasoning / Wet Dry / Dry Lemon Pepper / Tangy Sesame



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

-Stinky the Hippy



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

Briney Berry Salad

Pickled blueberries, feta, candied pecans, cucumbers, and red onions. All resting atop hand picked Mediterranean greens. We recommend our house 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		

Upgrade it!

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

Catossed in a rich fiery Cajun cream sauce, with cherry tomatoes, red bell pepper, and organic free-range flame grilled chicken. 23

Tomato Pumpkin Gnocchi

Sweet Italian sausage, peppers, onions, and sweet potato gnocchi with a tomato pumpkin sauce. Served with one side. 20

Chicken & Gnocchi

Country cooking at its finest! Creamed chicken accompanied by peas and carrots. Served atop hand made potato gnocchi. 20

Buffalo Mac & Cheese

Cavatappi pasta tossed and sauced with our Backpack Stash beer cheese. Loaded with crispy flash fried chicken coated in house made Buffalo sauce and crowned with blue cheese crumbles, chives, and bread crumbs. 19

"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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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 flamed grilled chicken breasts basted in a locally sourced maple syrup and balsamic reduction. 24

NY Strip Steak*

An 10oz New York strip, expertly seasoned and fire-grilled to your preference. Paired with our homemade steak sauce. 32

Salmon Picatta

A light and buttery sauce with capers, lemon juice, and white wine. Served over wild caught Atlantic salmon. 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

While every effort is made to remove all bones, our fish dishes may occasionally contain small bones or bone fragments. Please consume with care.

Garlic and Rosemary Chicken

Seasoned chicken breasts brushed with olive oil, garlic, and rosemary, then flame-grilled to perfection. Finished with a house gremolata. 24

North Country Ribs

Tender slow cooked ribs, basted in our classic Paleo IPA BBQ sauce. 25

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 and one classic side. 26

Roasted Chicken

House-smoked and roasted half chicken, smothered in our whisky cream sauce and served with one classic side. 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 and one classic side. 20

Ye Olde Fish & Chips

Alaskan Cod 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

Salmon BLT

Seared Atlantic salmon on toasted rye bread. Topped with lettuce, tomato, red onion, and a fresh dill aioli. Served with one classic side. 18



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

Guest Favorite

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HANDHELDS

Served with one classic side.

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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 18 / Rachel 16
Shrooben  15

Porky

Slow smoked pulled pork piled high and perfectly paired with candied jalapenos and Paleo IPA BBQ. Served with a side of North Country slaw. 15

Add crispy onions for +1

Italian Panini

A fresh Amoroso hoagie bun packed to brim with prosciutto, Genoa salami, sopressata, tomatoes, and fresh mozzarella. Pressed, dressed, and joined by warm marinara sauce. 19

Running Bull

Lightly smoked strip loin. Thinly sliced and loaded with caramelized onions and Swiss cheese, paired with house-made au jus. Served with our infamous Northradish sauce. 20

Sub Wild Mushroom Blend for Vegetarians 

Brie & Apple Grilled Cheese

You better brie-lieve it! Crispy and golden Texas toast with warm brie, apples, and a fig jam. 15

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. 17

Beer Battered Fish

Beer battered and fried fish. 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 on a toasted brioche bun. 17

Philly Steak and Cheese

Delicately sliced strip loin layered with sweet bell peppers and pickled red onions, smothered in aged white 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



Guest Favorite

Brew Pub Classic

Upgrade it!

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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 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 topped with crispy onions.

The Grilled Smash

Two grilled 4oz angus patties. Topped with lettuce, tomatoes, red onion, and sriracha aioli. Presented on a pepper jack and American grilled cheese.

Roasted Garlic

Sautéed mushrooms and onions layered with Swiss cheese, all tied together with a rich roasted garlic spread Served with a side of our infamous Northradish sauce.

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	Sauteed Onions	3
BBQ Pork	3	Sauteed 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 / Broccoli / Baked Potato /
Cup of Soup / Pickled Beets & Egg /
Slippery Broc Salad / Mac & Beer Cheese

Premium 6

Loaded Baked Potato / Loaded Mashed
Potato / Caprese Salad / Bacon & Brussels
Bowl of Soup / Lemon Pepper Asparagus
Ceaser Salad

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 / Mello Yellow /
Dr. Pepper / Sprite / Raspberry Tea /
Lemonade / Ginger Ale / Powerade / 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.

Taco Tuesday:

Three tacos with your choice of chicken / beef / pork \$12 and \$5 margaritas with any taco purchase!

Trivia Thursday:

Wing Day! Grab three whole wings for \$7 or six whole wings for \$12, plus enjoy \$3 off pitchers of beer with any wing purchase.

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Guest Favorite!

Upgrade it!

FIREHOUSE FRED



A PORTION OF EVERY
FIREHOUSE DRAFT SOLD
SUPPORTS:

