

Chatterbox Pub

STARTERS

Tender Back Ribs \$10

Four tender, fall off the bone pork ribs that were dry rubbed with **Chatterbox's Low & Slow Dry Rub**, then glazed in your choice of our housemade **MN Nice BBQ**, **Hellcat Inferno Sauce** or go for straight fire with our **Black Cat Diablo Sauce (GF)**

Spinach & Artichoke Dip \$10

Roasted garlic, parmesan, ricotta, feta, topped with tomatoes, toasted ciabatta (V)

Chicken Quesadilla \$10

Flour tortilla stuffed with roasted chicken, cilantro-pumpkinseed pesto, onions, peppers, cheddar, roasted red pepper sour cream & pico de gallo (VR)(VGR)

Pretzel & Beer Cheese Fondue \$8

Creamy blend of cheddar cheese, smoked onions, spices and Chatterbox Speakeasy Lager. Served with a salt crusted warm pretzel for dipping (V)

Add an extra pretzel for \$4

Cinco de Mayo Dip \$10

Cumin black bean spread, cheddar, guacamole, roasted red pepper sour cream, pickled jalapeños, pico de gallo, crispy tortilla chips (V)(GF)

Smokin' Hot Wings \$11

Served with your choice our house made sauces: MN Nice BBQ, Hellcat Inferno, Black Cat Diablo or house buffalo (GF)

Roasted Garlic Cheese Bread \$8

Ciabatta bread loaded with roasted garlic, lightly brushed with garlic infused olive & covered with super stringy whole milk mozzarella, served with house marinara (V)(VGR)(GFR)

Pub Fries \$6

Crispy seasoned fries finished with our fan favorite **Chatterbox Spice (VG)**

Add Chili or Beer Cheese Fondue for \$3

Try our roasted red pepper sour cream with your fries for 1.50

SOUP & SALAD

Home Made Chili \$7

Baked French Onion Soup \$6

Tomato Dill Bisque \$6

Bowl of Soup & Side Salad \$9

Side Salad \$6

Mixed greens, parmesan, tomatoes, bell peppers, onions, garlic croutons, and your choice of dressings (GFR)(V)

Hellcat Inferno Salad \$13

Inferno sauce glazed chicken breast tostada with cheddar & cumin black beans, topped with red pepper sour cream & guacamole with mixed greens topped with red & green bell peppers, red onions, toasted pumpkin seeds, and fajita ranch dressing (GF)(VR)

Chop Chop Salad \$12

Mixed greens, roasted chicken, crisped bacon, crumbled bleu cheese, crisp bell peppers, red onions, tomato, hard boiled eggs & garlic croutons, and your choice of dressings (GFR)(VR)

Dressings- homemade signature recipes

Bleu cheese & scallion, fajita ranch, honey French, rosemary vinaigrette

SERIOUSLY AWESOME PIZZA PIES

Cast Iron Skillet Deep Dish: Crisp, buttery crust, loaded with smoky, stringy cheese, served Chicago style with sauce on top & it comes out fast! (Feeds 2-3 people)

Thin Crust: Flaky thin crust with balance of crunchy and chewy. (Feeds 2-3 people)

Gluten Free Thin Crust: A thin crust with a just buttery crispness. (Feeds 1-2 people)

THE MAC-ATTACK!

Deep dish only (feeds 2-4 people) \$27

The categorical pinnacle of comfort food!! Our buttery, crisp deep dish crust layered with smoky, stringy whole milk mozzarella and our famous Loaded Mac & Cheese with three delicious ingredients of your choice. Covered with parmesan and bread crumbs, it's baked to a golden, crispy, oozy, pie of pure joy and bliss!

Load it up with three of the following ingredients:

Broccoli, roasted mushrooms, bacon, ham, sage sausage, beer braised pulled pork, chili, roasted chicken, peppers & onions, black olives, bleu cheese, and spinach & artichoke dip.

HOUSE SPECIALTY PIZZA PIES

The Philadelphia Experiment \$25 Thin • \$28 Deep Dish

A classic Philly inspired pie loaded with sliced roasted sirloin beef served wet on top of smoky provolone & stringy mozzarella, roasted peppers & onions, and drizzled with our housemade Kentucky Beer Cheese Sauce

The Italian Stallion \$20 Thin • \$23 Deep Dish • \$18 Gluten Free

Housemade sage sausage, pepperoni, roasted green olives, fresh onions, crisp red & green bell peppers, whole milk mozzarella, and pomodoro marinara (GFR)

A Night in the Box \$19 Thin • \$22 Deep Dish • \$17 Gluten Free

A double layer of roasted garlic, roasted exotic mushrooms, pickled jalapeno, whole milk mozzarella, ricotta and pomodoro marinara (V)(GFR)(VGR)

The Art of Spinach \$18 Thin • \$21 Deep Dish • \$16 Gluten Free

A generous blend of spinach, artichoke hearts, sautéed garlic, ricotta, and parmesan on top of stringy whole milk mozzarella and marinara (V)(GFR)

Hellcat Inferno \$20 Thin • \$23 Deep Dish • \$18 Gluten Free

Our Hellcat Inferno sauce glazed roasted chicken on bed of whole milk mozzarella and sweet caramelized onions, topped with bleu cheese, and crispy smoked bacon (GFR)

OMG! Totally Pesto \$19 Thin • \$22 Deep Dish • \$17 Gluten Free

Housemade pesto sauce, roasted chicken, marinated artichoke hearts, fresh tomato, parmesan and whole milk mozzarella (GFR)

The Hawaiian Luau \$20 Thin • \$23 Deep Dish • \$18 Gluten Free

Smoked ham, crisp bacon, pineapple, sun-dried tomatoes, whole milk mozzarella and marinara (GFR)

BUILD YOUR OWN PIE

Cheese Pizza \$12 Thin crust (Feeds 2-3 people)
\$15 Deep dish (Feeds 2-3 people)
\$10 Gluten free (Feeds 1-2 people)

Choose a Sauce

Fresca Pomodoro Marinara
Kentucky Beer Cheese
Basil Pinenut Pesto
Housemade BBQ
Cream Sauce

Specialty Toppings

Vegan Cheese \$4
Bacon \$4
Roasted Chicken \$4
Truffle Oil \$4

Toppings \$2.50

Crisp Pepperoni
Smoked Ham
Sage Sausage
Cheddar
Bleu Cheese
Feta
Pico de gallo
Fresh Onions
Black Olives
Green Peppers
Tomatoes
Pineapple
Pickled Jalapeños
Sundried Tomatoes

Roasted Mushrooms
Roasted Green Olives
Roasted Garlic
Cilantro Pumpkinseed Pesto
Marinated Artichoke Hearts
Caramelized Onions