

DESSERT FIRST	
Churros (V) Tossed in cinnamon and sugar with a chocolate drizzle	\$6
Cinnamon Sugar Pretzel (v) Warm & sweet Bavarian pretzel with a scoop of creamy vanilla ice cream	\$6
Funnel Cake Fries (v) Sprinkled with powdered sugar	\$9
Chocolate Hot Lava Cake Sundae (v, GF) A personal lava cake topped with creamy vanilla ice cream, hot fudge, whipped cream, and a caramel drizzle	\$8
Vegan Cheesecake (vg) Topped with a berry compote and a caramel drizzle	\$9
Chilled or Hot Pie of the Week (v) Ask what's available	\$9
Vanilla or Mixed Ice Cream Flavor of the Month! (v) Ask what's available	\$4

Spiced Hummus & Pita (v, vg, GF) House-made hummus with fresh pita triangles	\$6
Hummus Trio (v, vg, GF) House made hummus trio served with traditional garlic, buffalo, and pesto hummus, pita triangles & carrots	\$11
Chips & House-made Salsa (v, vg, c Served with jalapeños	GF) \$5
Nachos & Cheese (V, GF) Served with jalapeños	\$8
Ultimate Nachos (V, GF) Served with freshly melted cheddar & colby jack cheese, house made salsa, sour cream & fresh scallions	\$11
Bavarian Pretzel (v) Freshly salted & baked Add cheese sauce or spicy sweet mustard for \$1	\$5
Mega Pretzel for Four (v) A bigger than the basket pretzel served with nacho cheese, beer cheese, sweet spicy mustard & house made ranch	\$10
Pierogis & Sauerkraut (v) Four pierogis on a bed of sauerkraut with sautéed onions	\$9

APPETIZERS

Fresh Cut Fries (v, vg)	\$10
Loaded Fries (v) With bacon, cheese, sour cream & chives	\$8
House Candied Bacon Cup (GF) Five slices of center cut smoked applewood bacon with our super special secret spices	\$6
BBQ Grilled Chicken Skewers (GF)	\$10
Teriyaki Grilled Chicken Skewers	\$10
BBQ Grilled Chicken Salad (GF) Served over a bed of fresh lettuce and vegetables	\$14
Teriyaki Grilled Chicken Salad Served over a bed of fresh lettuce and vegetables	\$14
Smalls Chicken Bites Plain or tossed in your choice of house made sauces: BBQ, buffalo, garlic parmesan, honey mustard Served with your choice of house made ranch or blue cheese	\$11

V -Vegetarian options available

VG - Vegan options available

GF - Gluten free options available

*Gluten Free burger buns available for an extra \$2

(Deep fried items contain tree nuts)

PERSONAL PIZZAS

Personal Plain Pizza (V)	\$9 \$10	
Personal Pepperoni Pizza		
White Garlic Pizza (v)	\$9	
Garden Pizza (v) Vegetarian pizza with red onions wild mushrooms & poblano peppers	\$10	
BBQ Chicken Pizza BBQ chicken pizza with smoked gouda, mozzarella, red onions & cilantro	\$12	

QUESADILLAS

Served with house made salsa & sour cream

Cheese Quesadilla (v)	\$7
Chicken Quesadilla	\$9
Tofu Quesadilla (v)	\$9

BURGERS

house candied bacon

Choice of Traditional Ground Beef,
Beyond Burger (V, VG, GF) or
House Made Black Bean Burger (V, VG, GF)

Served with lettuce, tomato, & onion and side of fresh cut fries

Plain & Simple Burger (v, vg, GF) \$10

White Cheddar Bacon Burger (v, GF) \$12

Topped with shaved melted white cheddar cheese and

Mushroom Swiss Burger (V, GF) \$12

Topped with sautéed mushrooms, melted Swiss cheese, and caramelized onion mayo

Western BBQ Burger (V, GF) \$12

Smothered in house made BBQ topped with sautéed onions and smoked gouda cheese



WRAPS

BBQ Chicken Ranch Wrap Served with smoked gouda & caramelized onions		
Chicken Bacon Wrap Served with shredded romaine & diced tomatoes	\$10	
Brat or Boycond Brat Wran (V. Vo)	Ċ 1 <i>(</i>	

Brat or Beyond Brat Wrap (v, vg) \$10 Served with spicy sweet mustard, sauerkraut, sautéed onions, & chopped up pierogis with a buttermilk sour cream drizzle

Sautéed Tofu Veggie Wrap (v, vg) \$9

House seasoned tofu sautéed with onions, poblano peppers, wild

mushrooms & shredded romaine tossed in house made Italian vinaigrette

5 MORE

As if that wasn't enough...

Pittsburgh Pleasure (v, GF)

Pittsburgh made bratwurst or Beyond brat served with two pierogis, sautéed onion, & sauerkraut, with side of brown mustard Add a side of sour cream for \$1

BBQ Pulled Pork Sliders \$10 with Fresh Cut Fries

Drenched in seriously ridiculously amazing house made BBQ sauce

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\$10

ROTHROCK C	OFFEE		TUPELO HONEY TEA	12oz	16oz
Espresso	\$2.5			\$3	\$4
Macchiato	\$3		MR. SMALLS - Black tea blen CALM & FOCUSED - Yerba M		
Cortado	\$3		JAZZMINT - Jasmine mint green tea blend LEMON MINT - Herbal blend JAGGOFF - Black tea blend with a kick HANGOVER - Black, green, herbal blend		
Cappuccino	\$4				
Americano	\$3		Matcha	\$3.5	\$4.5
Affagato	\$4		Matcha Latte	\$4	\$5
	12oz	16oz		12oz	16oz
Latte	\$4	\$5	Chai Latte	\$4	\$5
Mocha	\$4	\$5	Hot Chocolate	\$3	\$4
	•	•	Vanilla Steamer	\$3	\$4
Café Au Lait	\$3.5	\$4.5	Hot Apple Cider	\$3	\$4
Drip Coffee	\$3	\$4	Italian Cream Soda	\$3	\$4
Iced Coffee	\$3	\$4	Ice Cream Float		\$6
Cold Brew	\$4	\$5	Milkshake		\$7
Joid Diew	~	40	Fountain Soda		\$2

SPIRITS

Affogato Martini

Espresso, vodka, Cream De Cocoa, Kahlua over

a scoop of Ashby's vanilla bean ice cream

	Mimosa Fresh orange juice with spark	\$6 kling Champagne	Ψ.	
\$7	Brews	\$5 - \$7 - \$8 \$6		
6 7		40		
\$/				
\$8				
\$7	, in			
\$9	MR.			
	\$7 \$7 \$8 \$7	Brews \$7 Wine Pinot Grigio, Cabernet, Me \$7 Cocktails We Cal Top	Brews \$5 - \$7 - \$8 Wine \$6 Pinot Grigio, Cabernet, Merlot, Chardonnay Cocktails Well \$6 Call \$7 Top \$8	



Turn any drink into a MILKSHAKE for only \$2

PLACE ALL COFFEE ORDERS DOWNSTARS IN MR. SMALLS CAFE