



Draft Menu



Be sure to also follow our social media channels to stay up to date with our current offerings and special events. Engaging with our content by sharing and “liking” helps us immensely. 😊

Origin of the term “Artifice”

1525-35; <Anglo-French <Latin
artificium: craftsmanship, art, craftiness

Weekly Happenings . . .



Happy Hour

EVERY Tuesday - Thursday (4:30-6:00 pm!)
\$2 off ALL 16oz draft pours!

Tuesday Night Trivia

Come and join in the fun every Tuesday at 7pm. Will Kelly stump your team, or will you walk away winners with gift certificate prizes?



Thursday - Sunday

Line Dancing, Crafts, & Much More!
Be sure to check out our events calendar.

Private Events

Looking for a place to host your next event? You Have Found It! Our Broadleaf Room and large outdoor space have hosted everything from intimate bridal showers to bustling class reunions. We would love to help you host your special day! 😊

For more information, email Kelly at:
Events@artificeales.com

Ask your bartender for more information on our Nibbles Rewards Program! It's FREE!



Our Values



We are proud to be a veteran-owned small business, one that believes in connecting with people and providing the community with a cozy and friendly space to gather over great food and drink. The goal of ARTifice is to be the quintessential local pub, a place where friends and family can come together for both special occasions and daily reminders of why we raise and tip our glasses to one another.

We are passionate about creating delicious new things for you to eat and drink! We strive to work with local vendors and markets to provide our customers with a seasonally fresh, scratch-style menu.

Proud to offer a 10% Military Discount!
on food items. Thank you for YOUR service!



Appetizers

Fried Pretzel Bites \$12.00
Our take on the traditional presents deep-fried pretzel bites tossed in butter and "Everything" spices! Served with delicious Beer Cheese for dipping. A House Favorite!

Pub Fries \$11.50
Fresh Hand-Cut Fries blanketed in House-Made Beer Cheese - topped with Scallions, Pub Crème, & Bacon . . a warm hug in a bowl!
Brisket Chili + \$4.50

Bacony, Maple-Glazed Brussels Sprouts \$13.50
These Deliciously Deep-Fried Greens are tossed in a Sweet Maple Gastrique and then topped with Roasted Almonds and Bacon.

ARTifice Margharita Flatbread \$12.00
A classic with Homemade Tomato Sauce, Mozzarella Cheese, and Fresh Basil.

➤ *Rotating Flatbread Specials – YUM!*
Please Visit the Bar for More Details!

ARTifice Nachos \$11.00
Handmade, Deep-Fried Corn Tortilla Chips layered with house-made Beer Cheese, Tomatoes, Onions, Lettuce, and Pub Crème.
Smoking Pork or Brisket Chili + \$4.50

Corn Dogs \$15.00
3 Deliciously Shareable, Deep-Fried Corn Dogs
Customize with a flavorful side sauce! + \$1

Traditional Wings *Market Price*
A Dozen or Half Dozen of our Large & Crispy Wings – fresh, *never* frozen. The hardest part is choosing a sauce!
Add Celery, Bleu Cheese, or Ranch + \$1

Side Sauces:

Bourbon Molasses, Beer BBQ, Korean BBQ, Spicy-Ranch, Smokey Garlic Parmesan, Dijon Grain Honey Mustard, Buffalo, Ranch, Bleu Cheese, or Flavor of the Month

Consumer Advisory: Menu items with an * contain Raw, Undercooked, Cooked to Order, or Grilled to Order components.

Handhelds

Always served with fresh-cut fries.
Substitute a fresh salad + \$4.50

* **ARTifice Classic Wagyu Burger** \$16
High-grade premium and marbled wagyu beef makes for a rich, tender, and indulgent bite. Topped with lettuce, tomato, onion, & choice of cheese. (*Sub Gluten Free Bun* +\$1)
➤ **Sauteed BBQ Classic** – *Customize* your Classic Wagyu Burger by subbing red onions for Sautéed onions & Adding Your Favorite BBQ sauce! + \$2

* **Brewer's Breakfast Burger** \$20
ARTifice Wagyu Burger, topped with Crispy Bacon, Sunny-Side-Up Egg, & Bacon Jam

* **Meat Lovers Burger** \$22
ARTifice Wagyu Burger topped with Pulled Pork & Crispy Bacon

Customize Your Way

Cheese Options:

American, Cheddar, Provolone, or Gouda

Bacon or Egg	+ \$2	Sautéed Onions	+ \$1
Bacon Jam	+ \$2	Extra Cheese	+ \$1
Avocado	+ \$2	Extra Sauce	+ \$1
Beer Cheese	+ \$3	Pickles	+ .50¢

ARTifice Classic Chicken Sandwich \$16
Classic grilled or fried chicken sandwich, topped with lettuce, tomato, & onion.

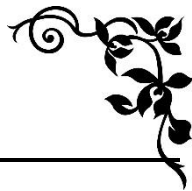
➤ **Saucy Classic** - *Customize* by adding any one of our delicious sauces + \$1

Kicken' Korean \$17
ARTifice Chicken Sandwich topped w/ Pickled Veg, Korean BBQ, lettuce, & Sriracha Aioli

Cheesy Chicken Pesto \$19
ARTifice Chicken Sandwich topped with Homemade Pesto & Mozzarella Cheese

Avocado Bacon Ranch \$19
ARTifice Chicken Sandwich topped w/ Bacon, Avocado, lettuce, tomato, & Spicy Ranch

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



ARTful Entrees

SMOKING Brisket French Dip \$18.00
Smoked Brisket, topped with Provolone, Sautéed Onions, & Garlic Aioli. Served with Homemade Au Jus.

SMOKING Pulled Pork Sandwich \$14.75
Mesquite-Smoked Pulled Pork, Red Cabbage Slaw, and your choice of BBQ sauce...on a delicious Brioche Bun. *(House BBQ, Bourbon Molasses, Korean BBQ, or sauce of choice)*

Farm Fresh Salads

Add Grilled or Fried Chicken + \$7

ARTifice Garden Salad \$14.50
Hearty Mix of Various Greens tossed with Tomatoes, Onions, Carrots, and Cucumbers.

Sweet & Crispy Brussel Apple Salad \$15.00
Harvest Blend of Greens, chopped Brussel Sprouts, Sliced Apples, Toasted Almonds, & Dried Cranberries. Topped with our House Honey Vinaigrette

Dressings:

Ranch, Spicy-Ranch, Bleu Cheese, Honey Vinaigrette, or Dijon-Grain Honey Mustard

Kids' Corner

(12 and under – includes fries)

Corn Dog \$8
Simple and satisfying

Chicken Fingers \$8
(3) Juicy Finger-Licking Fingers

Mini Mac \$8
Kid friendly Kraft Mac n' Cheese

Grilled Cheese \$8
Served on Sourdough Bread with choice of Cheese.

Add Ons & Extras:

Apple-Sauce + \$1.00
Carrots & Celery with Ranch + \$2.00

Mac Bowl \$14.00
Cavatappi Pasta & Beer Cheese, topped with crumbled Bacon and Scallions - a House Fav!
Pulled Pork or Brisket Chili + \$5
Fried or Grilled Chicken + \$7

Brussel Pesto Fusion \$13.00
Cavatappi Pasta tossed in our homemade Pesto, then topped Brussel Sprouts, Tomatoes, & Fresh Mozzarella
Crumbled Bacon + \$2
Fried or Grilled Chicken + \$7

SMOKING Brisket Chili Bowl \$12.00
Topped with fresh Jalapenos, Pub Crème, & Parmesan Cheese. Served with Smokey Garlic Bread. **Cup \$6.50**

Chicken Con-Tenders & Fries \$14.50
Our always tender Buttermilk-Brined, Seasoned Tenders seem to be an on-going contender for the juiciest bite in Manheim. Don't forget to choose a dipping sauce!

Desserts

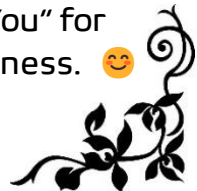
Cinnamon Sugar Pretzel Bites \$11.00

*** Free ***

Nibbles Rewards Program!

After you check-out, simply follow the prompts. Select "Sign Up" and then enter your phone number. It's that EASY. You will now receive Nibbles to use on your next visit. The more you spend, the more Nibbles you receive. Redeem them for select ½ price appetizers, select free appetizers, \$15 off, and more!

It's our way of saying "Thank You" for helping to support our small business. 😊



COCKTAILS

Always made with Local Spirits!

Grapefruit & Strawberry Gin & Tonic	\$10
Gin and a tart blend of Grapefruit Juice, Strawberry simple syrup, and Tonic water.	
Pear Gin Fizz	\$9
Gin and Pear Syrup, served on the rocks and topped with fizzy soda water.	
Raspberry or Blueberry Tea Cooler	\$10
Gin, freshly brewed Tea, & Lemon simple syrup. Tea choice: Raspberry or Blueberry	
Rum Berry Tea	\$9
White rum, Blueberry Tea, & Cranberry Juice	
Moscow's Cranberry Mule	\$9.5
Vodka, Ginger simple syrup, Cranberry juice, and fresh Lime juice.	
Caramel Apple Cider	\$10
White Rum, Apple Cider (served on the rocks or in warm mug), mixed with a sweet kiss of caramel syrup.	
Pickle Martini	\$9.5
Vodka, Pickle Juice, and freshly squeezed Lemon Juice served on the rocks.	
Sweater Weather	\$10.5
Spiced Rum, Apple Cider, and Cranberry Juice, served on the rocks with a sprinkle of Apple Spice Seasoning.	
Warm Cinnamon Whiskey Cider	\$12
Firebird Whiskey and Warmed Mulled Cider, served in a mug and with a dash of Cinnamon.	
Agave Spirit Sunrise	\$9.5
Agave Spirit, Orange juice, and Artifice's house-made grenadine, layered to create that picture perfect sunrise.	
FALLoma	\$10
Agave Spirit, Grapefruit Juice, Cranberry Juice, and a splash of lime.	

MOCKTAILS

Non-Alcoholic

Ginger Lemon Fizz	\$5
House-made Ginger and Lemon syrup, topped with soda water.	
Arnold Palmer	\$5
This famous drink got its name from the American golfer who was known to order this simple but delicious combination of lemonade and ice-tea.	
Mango-Lime Mocktail	\$6
The perfect balance of tart lime juice and sweet mango juice, finished with a spicy splash of our house-made ginger syrup.	
Jolly Green Punch	\$6
This is a fun and fruity concoction of Hawaiian punch and pineapple juice.	

Non-Alcoholic Beverages

Coke Products:

Coke, Diet Coke, Root Beer, Ginger Ale, Sprite, Club, Lemonade, & Unsweetened Tea

Large Fountain Sodas **\$2.75**

Pint Size **\$1.75**

Flavor Shots **.50¢**

Add a flavor shot to any drink and create your perfect sip!

Coffee or Tea **\$2.00**

Non-Alcoholic Craft Beverages

House Craft Soda **\$4.00**

Strawberry, Blueberry, Grape, Cherry, Lemon, Lime, or Ginger

Soda Flight of 4 **\$8.00**