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### Origin of the term "Artifice"

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

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### Our Values



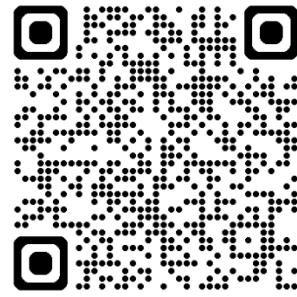
We are proud to be a veteran-owned small business, one that believes in connecting with people and providing the community with a cozy and friendly space to gather over great food and drink. The goal of ARTifice is to be the quintessential local pub, a place where friends and family can come together 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.

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

Visit Our Home Page



Be sure to follow us and stay up to date  
with current offerings and special events.

Engaging with our content by sharing and  
"liking" helps us immensely.

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WIFI Password: #1BREWery

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### Weekly Happenings . . .

#### Happy Hour – \$2 off 16oz Drafts

EVERY Tuesday - Thursday  
4:30pm – 6pm

#### Taco Tuesday

Rotating Taco Specials

#### Bingo Wing Wednesday

\$3 off 12 wings or Chicken ConTenders  
\*Bingo every other Wednesday\*

#### Handheld Thursday

\$2 off all Handhelds . . . that comes in handy.

#### 2<sup>nd</sup> Friday Line Dancing

Fun for the whole family!

#### Sunday Fun-Day

Fresh handcut fries with every full wing  
order! Perfect game-time comfort food!

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



## Appetizers

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### Fried Pretzel Bites \$13.00

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*

### Bulgogi Egg Rolls \$13.00

Two Korean Marinated, Smoked Beef Egg Rolls mixed with Homemade Kimchi. Served with our house Sriracha Aioli for dipping.

### Reuben Egg Rolls \$14.00

Two Tender Corned Beef Egg Rolls, Melted Swiss Cheese, & Tangy Sauerkraut. Served with House Thousand Island for dipping.

### 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*

### 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*

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#### Sauce Options:

ARTifice Beer BBQ, Korean BBQ, Bourbon Molasses, Buffalo, Spicy-Ranch, Dijon Grain Honey Mustard, \**Smokey Garlic Parmesan – not served on side\**, Bleu Cheese, Ranch, or Flavor of the Month

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

## Handhelds

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Always served with fresh-cut fries.

Substitute a fresh salad + \$4.50

### \* Classic Butcher's Blend Burger \$16

Topped with lettuce, tomato, onion, & choice of cheese. (*Sub Gluten Free Bun +\$2*)

- **Sauteed BBQ Classic** – *Customize* your Classic Butcher's Blend by upgrading to Sautéed Onions & adding Your Favorite BBQ sauce! + \$2

### \* Brewer's Breakfast Burger \$20

Classic Butcher's Blend, topped with Crispy Bacon, a Sunny-Side-Up Egg, & Bacon Jam

### \* Meat Lover's Burger \$22

Classic Butcher's Blend topped with Pulled Pork & Crispy Bacon

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#### Customize Your Way

Cheese Options: *American, Cheddar,*

*Provolone, Swiss, or Gouda*

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

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### 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

### ARTifice Reuben on Sourdough \$18

Tender, Sliced Corned Beef, topped with Swiss Cheese, Tangy Sauerkraut & our House Thousand Island Dressing

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

**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** \$15  
Hearty Mix of Various Greens tossed with Tomatoes, Onions, Carrots, and Cucumbers.

**ARTifice Citrus Salad** \$16  
Harvest Blend of Greens, Mandarin Oranges, Toasted Almonds, Dried Cranberries, & Bleu Cheese Crumbles. Topped with our House Orange Poppy Seed Dressing.

#### Dressings:

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

### Kids' Corner

(12 and under – includes fries)

**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

### ARTful Entrees

**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!

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**Grapefruit & Strawberry Gin & Tonic** \$11  
Gin mixed with a tart blend of Grapefruit Juice & Strawberry Syrup, topped with Tonic.

**Moscow Mule or Cranberry Moscow Mule** \$10  
Vodka, Ginger Syrup, & fresh Lime juice . . . or . . . Make it a Cranberry Moscow Mule!

**The Kate** \$11  
White Rum & Blue Curacao swirled with Lemonade and then topped with a sweet Sprite spritzer.

**Paloma** \$11  
Tequila mixed with Grapefruit Juice, Cranberry Juice, and a splash of Lime.

**Pick Your Peach** \$11  
- *Fuzzy Naval* - Peach Schnapps & Orange Juice  
- *Peach Lemonade* - Peach Schnapps & Lemonade  
- *Tart Peach* - Peach Schnapps & Grapefruit Juice

*\* Ask your bartender for more suggestions.*

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## ***Let's HOST Your Next Gathering!***

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. Feel free to check out the space!

### What's Included?

- Private Use of the Broadleaf Room and Large Outdoor Yard Space
- Customizable Menu & Buffet Options serving the freshest ingredients
- Customizable Bar Options with a Private Bartender mixing up all of your local favorites
- . . . and so much more!

Spend Quality Time With Your Guests . . .  
We'll Take Care of the Rest.

For more information, email Kelly at:

[Events@artificeales.com](mailto:Events@artificeales.com)

## MOCKTAILS

Non-Alcoholic

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**Ginger Lemon Fizz** \$6  
House-made Ginger and Lemon syrup, topped with soda water.

**ARTifice Punch** \$6  
Sweet house-made Blueberry syrup with a punch of Lime, topped with Sprite.

**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 Punch** \$6  
This fun and fruity concoction mixes Hawaiian Punch and Pineapple juice.

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## Non-Alcoholic Craft Beverages

**House Craft Soda** \$4.00  
Strawberry, Blueberry, Grape, Cherry, Lemon, Lime, or Ginger

**Soda Flight of 4** \$8.00

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## Non-Alcoholic Beverages

### Coke Products:

Coke, Coke Zero, 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