



Appetizers

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

Reuben Egg Rolls \$14.00

Two Tender Corned Beef Egg Rolls, Melty 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

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

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

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¢

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 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 Caesar Salad \$16
Romaine Lettuce, Parmesan Cheese, & Home-Made Croutons, topped with House Caesar 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

***Cheeseburger** \$9
Pint size butcher-blend hamburger with choice of cheese: American, Cheddar, Provolone, Swiss, or Gouda.

Grilled Cheese \$8
Served on Sourdough 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 with 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 \$5, \$10, or \$20 off your food purchases!

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 \$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.

Margarita Mix-Up \$12
Tequila, Lime Juice, & a Splash of Orange Juice, shaken and served with a salt rim . . . or . . . *Make it a Strawberry or Passionfruit Rita*

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.*

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 Backyard 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

MOCKTAILS

Non-Alcoholic

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.

POP-Rockin' Cotton Candy \$6
A fun summer-time blend of Sprite, Cotton Candy Syrup, & choice of Pop Rocks.

Non-Alcoholic Craft Beverages

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

Soda Flight of 4 \$8.00

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 craft flavor shot to any drink and create your perfect sip!

Coffee or Tea \$2.00