

STARTERS

Smoked Wings

6/\$8 or 12/\$15

Wings smoked slow and tossed in your choice of sauce, served with house ranch or blue cheese.

Choice of sauces:

Buffalo, Honey BBQ, Garlic Parmesan, Box Office Dry Rub, or Shenandoah Hot

Pulled Pork Nachos

\$12.95

Tortilla chips topped with Pulled Pork, Beer Cheese (made with our IPA), pickled red onion, tomatoes, pickled jalapenos, black olives and drizzled with southern bbq sauce

Bavarian-Style Soft Pretzel

\$6

Baked Pretzel brushed with butter and garnished with coarse salt. Served with Box Office Beer Cheese or Mustard

Fried Pickle Chips

\$10

Served w/ chipotle or house ranch

Mozzarella Sticks

\$8

6 golden brown and crispy sticks, served with our house marinara

BBQ Chicken Quesadilla

\$10

Flour tortilla loaded with juicy BBQ chicken, provolone, and bacon. Served with sour cream and salsa

KIDS

Mini Cheese Pizza

\$7

Add Topping: \$1.00

Chicken Tenders w/Fries

\$8

Mini Cheeseburger w/Fries

\$7

Corn Dog w/Fries

\$6

SWEET TREATS

Warm Chocolate Chip

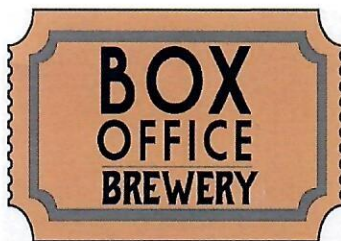
Cookies (3)

\$3

Cinnamon Sugar Dusted Pretzel w/

Icing

\$6



BRICK OVEN PIZZA

All Pizzas 12"

Chicken Alfredo Pizza

\$15.95

Diced grilled chicken, baby spinach, red onion, and house alfredo sauce. Finished with grated parmesan.

Bacon & Arugula Pizza

\$15.95

Our dough drizzled with olive oil, crispy bacon caramelized onion, finished with fresh arugula and balsamic reduction

Smoked Meat Lovers

\$15.95

Smoked turkey, sausage, pepperoni, and bacon with house marinara

Traditional Cheese

\$11

Traditional Pepperoni

\$12

Veggie Toppings

\$.50 each

Sautéed Onion, Mushrooms, Pickled Jalapeno or Roasted Peppers, Pickled Red Onion, Black Olives, Tomatoes and Pineapple

Meat Toppings

\$1.00 each

Pepperoni, Sausage, Chorizo, Bacon, Smoked Turkey, Pork and Ham

SIGNATURE SALADS

Roasted Beet

\$12.95

Oven roasted beets with goat cheese, candied walnuts, with arugula & romaine greens

Chef Salad

\$12.95

Arugula, romaine greens, topped with cheddar, tomato, cucumber, red onion, smoked turkey & ham

Add Grilled Chicken: \$3.00

Available Dressings: Ranch, Blue Cheese, Honey Mustard Vinaigrette & Balsamic Vinaigrette

MAINS

BOB Burger

\$14.95

Double Patty Smash Burger, locally sourced from Crabill's Meats. With choice of fries.

Includes one cheese:

American, Cheddar, Provolone, Pepper Jack or Swiss

Choice of toppings:

Leaf lettuce, Sliced Tomatoes, Pickles, Mushrooms, Black Olives, Raw or Sautéed onions, Pickled Jalapeno and Mayo.

Add Bacon: \$1.50

Grilled Chicken Sandwich

\$12.75

Topped with lettuce, tomato, onion, bacon, provolone, mayo. With choice of fries

Cheesesteak

\$12.75

Locally sourced top round, Sautéed peppers and onions, lettuce, tomato, and mayo.

With choice of fries

Fish & Chips

\$12.75

Atlantic Cod beer battered and fried golden brown, served with tartar sauce and English style fries

Pulled Pork Sandwich

\$12.75

Smoked pulled pork with your choice of sauce, topped with house made slaw on a toasted bun. With choice of fries

Available Sauces:

Honey BBQ,
N.C. Vinegar-Based BBQ or
Honey Mustard

SIDES

\$3.50 each

Sweet Potato or Classic French Fries

Macaroni and Cheese

Grandma's Green Beans

House Slaw

Route 11 Chips \$2.50

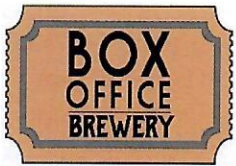
DRINKS

Sweet /Unsweetened Tea

Coffee \$2.00

Bottled Water \$2.00

Coke, Diet Coke, Sprite \$1.85



“Your Ticket to Craft Beer”

Flights – 3 for \$6 / 5 for \$9
Growler Fills and Cans-To-Go

OUR BEERS

- 1) **Prohibition Pilsner - \$7** (6.2% ABV / 27 IBU) Hallertauer hops exclusively for this Pilsner style beer and all German Malts created a mild, hoppy beer with slight flower and spicy aromas with a light to medium malty base. Easy to drink, straw colored lager with no overpowering anything. Perfect for a summer day. 15.5 Gallon Keg (\$250)
- 2)
- 3)
- 4) **Goldie Blonde Ale - \$5** (5.7% ABV / 26 IBU) Light bodied blonde ale recipe with Simcoe Hops at the end of the boil and finished with dry Citra hops. Easy drinking beer with a citrus and tropical fruit finish. 5.16 Gallon Keg (\$100) 15.5 Gallon Keg (\$225)
- 5) **Holiday Cranberry Wheat Ale - \$5.00** (6.6% ABV / 30 IBU) Light amount of noble German hops with just a hint of Cranberry. Pairs well with Thanksgiving Turkey, Stuffing and Cranberry Sauce No Kegs
- 6) **Old Valley Pike American Pale Ale - \$5.50** (5.8% ABV / 13 IBU) The Old Valley Pike (Route 11) was a dirt thoroughfare used by Indians and the North and the South during the Civil War - Moderate doses of Chinook and Cascade hops. Ale has a very light bittering and a smooth balance between the malt flavor and hops. 5.16 Gallon Keg (\$100) 15.5 Gallon Keg (\$225)
- 7) **Signal Knob IPA - \$6.50** (7.6% ABV / 110 IBU) Named after the mountain knob outside the front door, Signal Knob was used during the Civil War as a signal station, alerting comrades that opposing troops were entering the valley - Aggressively hopped west coast style IPA full of various hops from a rigorous boil hop schedule with two separate doses of dry hops. The IBU's are well above 100. Ale is balanced between the pale malt sweetness and the IBUs. A true IPA hoppiness. 5.16 Gallon Keg (\$120) 15.5 Gallon Keg (\$250)
- 8) **Irish Red Dawn- \$5** (6.1% ABV / 27 IBU) Maris Otter base malt provides this beer with a nutty biscuit malt flavor. Low bitterness and mild hoppy aromas. This Irish red is more about the malt than the hops. Cheers!!! 5.16 Gallon Keg (\$100) 15.5 Gallon Keg (\$225)
- 9) **Curtain-Call Coconut Porter - \$6.50** (6.0% ABV / 30 IBU) Rich, Smooth Porter made with Maris Otter malt. Black barley for coffee tones and chocolate malt for chocolate overtones. Flavored with toasted coconut. 5.16 Gallon Keg (\$120) 15.5 Gallon Keg (\$225)
- 10) **Massanutty Brown Ale - \$6** (5.5% ABV / 21 IBU) Named after our beloved Massanutten mountain range near town Ale uses an interesting malt bill to provide a malty flavor. Notes of caramel and toasted biscuits. Northern Brewer hops for bittering and aroma to provide a nice blend of mild bitterness at 21 IBUs with mellow hop flavors. 5.16 Gallon Keg (\$120) 15.5 Gallon Keg (\$230)
- 11) **Stauffer Stout - \$6.50** (4.8% ABV / 20 IBU) Named after our town founder, Peter Stover (Petrus Stauffer) whom originally named our town, Staufferstadt, which is German for Stovertown - This milk stout is full of chocolate and dark roasted malts. Background hints of coffee, chocolate and caramel flavor. Not a hoppy beer at 20 IBU. Subtle coffee notes. 5.16 Gallon Keg (\$120) 15.5 Gallon Keg (\$235)
- 12) **Pottown Cream Ale - \$5** (7.61ABV / 17 IBU) Strasburg was nicknamed “Pot Town” because it was the center of production of earthenware or stoneware pottery in the 1800s, better known as Valley pottery - A throwback to pre-prohibition “present use” ales. This cream ale is easy drinking and the addition of pure cane sugar adds crispness to the taste similar to lighter lagers with which these original cream ales used to compete. Calculated at 17 IBU's, this ale is neither malty nor hoppy, just more pleasant. 5.16 Gallon Keg (\$100) 15.5 Gallon Keg (\$225)

LOCAL CIDER

Off The Press Cider - \$6.00 (ABV: 5.2%) Brought to us by Old Hill Cidery in Timberville, VA. Sweet but refreshing with all pink lady apples.

Betwixt Cider- \$6.00 (ABV: 7%) Brought to us by Old Hill Cidery in Timberville, VA. Betwixt means between. Not too sweet and not too dry.

LOCAL WINES

North Mountain Winery Wines

“Reel to Reel” Red (Petit Verdot) \$7.00 /glass or \$28/bottle

“Cinema” White (Vidal Blanc) \$7.00/glass or \$24/bottle

“Strand” Rose (Zweigelt) \$7.00/glass or \$26/bottle

Star in the Valley Winery Wines

Box Office Red (Merlot Blend) \$7.00 /glass or \$28/bottle

Box Office White (Viognier) \$7.00 /glass or \$24/bottle

Box Office Rose \$7.00 /glass or \$26/bottle