




The Weingarten


WELCOME! WE INVITE YOU TO SIT BACK, RELAX & ENJOY YOUR TIME HERE!

SHARED PLATES

SAUSAGE & CHEESE PLATE - Locally produced Helms Longhorn all-beef sausage, served with gourmet cheeses and a variety of crackers 10.18

FRUIT & CHEESE PLATE - Chianti wine jelly over a cream cheese spread, gourmet cheeses, served with crackers, candied walnuts, dried cranberries and seasonal fruits 10.18 VG

HOMEMADE SPINACH ARTICHOKE DIP - Topped with melted asiago cheese and served with toasted naan flatbread pieces 7.40  VG

MEDITERRANEAN SAMPLER PLATTER - A flavorful sampling of house-made sun-dried tomato and garlic hummus, creamy garlic herb cheese spread, and extra virgin olive oil accompanied by toasted naan pieces, garlic bread, fresh carrots and celery for dipping 13.88  VG

PRETZELS WITH CHEESE - Soft Bavarian pretzel bites with house-made beer cheese sauce with a kick 7.40

SPINACH ARTICHOKE RANGOON - A savory blend of four cheeses, spinach and artichoke in a crispy rangoon wrapper. Served with a sweet thai chili dipping sauce 7.40 VG



WG - House Special **VG** - Vegetarian Friendly or Can Be Modified

All food is prepared in a facility that also produces foods containing nuts, shellfish and gluten.
Tabs left open at the end of the night will be charged a 15% gratuity. Thank you!



SALADS

**Dressing Selections: Roasted Red Pepper & Garlic, Parmesan Peppercorn,
Creamy Sweet Poppyseed or Chianti & Basil Vinaigrette**

CHICKEN COBB - Spring mix piled with diced chicken, bacon, tomato, hard-boiled egg and bleu cheese crumbles and your choice of dressing 7.86

HARVEST - Spring mix with goat cheese, candied walnuts, sliced strawberries and mandarin oranges, suggested with a creamy poppyseed dressing 6.48 VG


HOUSE - Spring mix with house-made seasoned croutons, asiago and parmesan cheese, suggested with a chianti & basil vinaigrette 4.65

You-Pick-Two Lunch Special

Served from 11AM - 3PM ~ WEDNESDAY - FRIDAY

Choose from 1/2 Sandwich, 1/2 Salad or Cup of Soup 7.95

COLD WRAPS

CHICKEN SALAD WRAP - House-made chicken salad with dried cranberries and candied walnuts on a spinach-herb wrap 7.40 

TURKEY SWISS BLT WRAP - Sliced turkey, Swiss cheese, bacon and tomato on a bed of spring mix with a zesty aioli on a garlic-pesto wrap 7.40

ROAST BEEF WRAP - Roast beef with goat cheese and provolone in a bed of spring mix, drizzled with roasted red pepper & garlic dressing on a garlic-pesto wrap 7.40

**All Wraps & Sandwiches are served with your choice of Gourmet Kettle-cooked
Chips. Tortellini Pasta-Salad, German Coleslaw, or Soup can be substituted
for an additional charge of 1.00.**



HOT SANDWICHES

FRENCH DIP - Sliced beef, provolone and Dijon mustard spread, toasted on a fresh baguette and served with au jus for dipping 8.33

THE WG TURKEY REUBEN - A Weingarten spin on the Irish classic. Turkey, creamy poppyseed slaw, and Swiss cheese, melted on toasted rye bread 8.10

GROWN-UP GRILLED CHEESE W/ TOMATO SOUP - Havarti & gouda cheese melted on a toasted naan flat-bread and served with a Tomato & Gouda Bisque 8.10  VG

BUILD YOUR OWN: + .50/Each Additional Topping

Sauce - Creamy Buffalo Sauce, Sun-dried Tomato Pesto Sauce

Meat - Bacon, Chicken, Italian Sausage, Pepperoni

Additional Cheese - Bleu Cheese, Provolone Cheese

Fruit & Veggie - Black Olives, Green Peppers, Roma Tomatoes, Red Onions, Spring Mix, Dill Pickle, Garlic Spread

All Wraps & Sandwiches are served with your choice of Gourmet Kettle-cooked Chips. Tortellini Pasta-Salad, German Coleslaw, or Soup can be substituted for an additional charge of 1.00.

SOUP & SIDES

TOMATO & GOUDA BISQUE

SOUP OF THE DAY

Cup - 2.78

Bowl - 4.39

GERMAN COLESLAW - 2.78 

Veggie power mix & creamy poppyseed blend

GOURMET KETTLE-COOKED CHIPS - 1.39

Original, BBQ or Parmesan Garlic

TORTELLINI PASTA SALAD - 2.78

Three cheese stuffed tortellini tossed in a chianti & basil vinaigrette





FLATBREAD PIZZAS

BLT FLATBREAD - Crispy bacon, fresh tomato slices and mozzarella, garnished with spring mix and house Aoli sauce 11.10

BUFFALO CHICKEN - Diced chicken, creamy buffalo sauce, mozzarella, bleu cheese and chopped celery 11.56

CHICKEN ALFREDO - Diced chicken, house-made alfredo sauce, fresh tomatoes, basil and mozzarella 11.56

"YOUR MOM" FLATBREAD - That's right, we said it...**The Weingarten's Signature Pizza** and a must try! Seasoned sun-dried tomato pesto sauce, diced chicken, goat cheese, chopped tomato and black olives, drizzled with our house-made alfredo sauce 12.49   VG

BUILD YOUR OWN - Mozzarella Cheese and Choice of Sauce 8.00
+ 1.00/Each Additional Topping

Sauce - Classic Red, House-made Alfredo, Chianti BBQ, Creamy Buffalo, Sun-dried Tomato Pesto

Cheese - Asiago, Bleu, Extra Mozzarella, Goat, Gouda, Parmesan, Provolone

Meat - Bacon, Chicken, Italian Sausage, Pepperoni

Fruit & Veggie - Black Olives, Green Peppers, Roma Tomatoes, Red Onions, Spring Mix, Garlic Spread

DESSERT

SALTED CARAMEL VANILLA CAKE - Blending the sweet & salty taste you crave, this light vanilla-caramel cake has a salted caramel crunch layered on creamy custard 5.55

Ask your Bartender about our Seasonal Dessert option!

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