



VEGAN MENU

Our vegan menu items are carefully crafted to be entirely plant-based, ensuring that no animal products are used in their preparation. However, we encourage our guests to inform our staff if they have any questions or specific dietary needs. Your satisfaction and safety are our top priorities, and we are happy to accommodate special requests to the best of our ability.

HOUSE SALAD HALF \$5.50 / FULL \$9.50

Iceberg lettuce, red onions, tomatoes, cucumbers, & carrots - with your choice of dressing.

Add tofu +\$5.50 or a black bean burger patty +\$6.50

SOBA BOWL \$15

Buckwheat noodles tossed in stir-fry sauce with bell peppers, carrots, green onions, snap peas, & cashews.

TOFU WINGS \$12

Crispy fried tofu with your choice of Black Mo BBQ or Sweet Thai Chili sauce on the side.

COWGIRL BURGER \$19

Beyond Burger patty topped with vegan bacon, Black Mo BBQ, stoutie onions, & vegan cheddar - served on a vegan bun.

CHIPOTLE BLACK BEAN BURGER \$17

Smoky chipotle black bean patty topped with lettuce, tomato, onion and black bean & corn pico, served on a vegan bun.

BUILD A BURGER

Create a burger just the way YOU like it!

PROTEINS

Black Bean Burger \$11
Vegan Beyond Burger.....\$15

FREE TOPPINGS

Pickles Red Onion
Lettuce Spicy Brown Mustard
Tomato Yellow Mustard

PREMIUM TOPPINGS

+\$1.50 EACH

Vegan Cheddar
Vegan Bacon
Jalapenos
Sautéed Onions
Sautéed Mushrooms

More vegetarian options listed on the full menu!

VEGETARIAN MENU

SOFT PRETZEL STICKS \$6.50

Served with Roger's Almost Famous Mustard. Mustard is vegetarian!

Add beer cheese +\$1

FRIED PICKLE CHIPS \$9.50

Breaded pickle chips, flash fried - served with Roger's Almost Famous Mustard or ranch.

SPINACH & ARTICHOKE DIP \$9.50

SA blend of cheeses, baby spinach, & artichoke hearts served warm with beer bread.

Add soft pretzel sticks +\$3.50

LOADED PUB NACHOS \$13

Crisp tortilla chips piled high with queso, black bean & corn pico, fresh jalapeños, and a drizzle of zesty lime-cilantro crema.

THREE RIVERS SALAD \$12

Romaine & iceberg, red onion, tomatoes, cucumbers, beer-battered fries, cheddar jack cheese, and your choice of dressing.

Add tofu +\$5.50 or a black bean burger patty +\$6.50

MEDITERRANEAN BOWL \$15

Romaine tossed in lemon vinaigrette with quinoa, cherry tomatoes, red onion, cucumber, fried chickpeas, feta cheese, Kalamata olives, and crispy fried pita. *Can be made vegan without the feta!*

VEG BUFFALO WRAP \$15

Fried tofu tossed in your choice of Otto's wing sauce with lettuce, tomato, red onion, cucumber, & bleu cheese dressing and rolled in a flour tortilla.

PERSONAL BUILD-A-PIZZA \$10

Comes standard with a blend of mozzarella & provolone cheeses and your choice of plain or herb-finished crust.

SAUCES

Tomato
Garlic Oil
Ricotta Sauce
Extra Virgin
Olive Oil

PREMIUM SAUCES +\$1

Ranch Ricotta
Nittany Vodka
Sauce

STANDARD TOPPINGS +\$1 EACH

Banana Peppers Jalapenos
Sautéed Peppers Red Onions
Sautéed Mushrooms Sliced Tomatoes
Sautéed Onions Fresh Basil
Pineapple

PREMIUM TOPPINGS +\$1.50 EACH

Fresh Mozzarella Vegan Bacon
Vegan Mozzarella

MARGHERITA PIZZA \$14

A 10" personal pizza with San Marzano sauce & fresh mozzarella - topped with extra virgin olive oil & a chiffonade of basil.

BUILD A PASTA

\$15

Baked radiatori pasta with your choice of sauce & toppings.

SAUCES

Mac Sauce
Classic Marinara
Nittany Vodka Sauce

STANDARD TOPPINGS +\$1 EACH

Sautéed Peppers Stoutie Onions
Sautéed Mushrooms Sautéed Onions
Jalapenos Diced Tomatoes

PREMIUM TOPPINGS +\$2 EACH

Tofu (tossed or plain)
Vegan Bacon
Bleu Cheese Crumbles





GLUTEN FREE MENU

While we offer gluten-free options, please be advised that our kitchen utilizes flour and other gluten-containing ingredients in food preparation. As a result, we cannot guarantee that our gluten-free items are entirely free from cross-contamination. Additionally, we do not have designated gluten-free fryers, which means that fried items may also come into contact with gluten. We appreciate your understanding and encourage you to speak with our staff if you have any questions or specific dietary needs.

*Indicates ingredients are cooked in our fryers.

APPETIZERS & SALADS

HOUSE SALAD HALF \$5.50 / FULL \$9.50

Iceberg lettuce, red onions, tomatoes, cucumbers, & carrots - with your choice of dressing.

COBB SALAD \$17

Mixed greens, bacon, chilled chicken breast, avocado, hard-boiled egg, tomatoes, & gorgonzola crumbles - choice of maple balsamic vinaigrette or oil & vinegar. Substitute grilled chicken +\$2.00

MEDITERRANEAN BOWL \$15

Romaine tossed in lemon vinaigrette with quinoa, cherry tomatoes, red onion, fried chickpeas*, feta cheese, & Kalamata olives.

TOFU WINGS* \$12

Crispy fried tofu (sauce on side) with your choice of mild buffalo or Hurricane Mary. Served with celery.

CHICKEN WINGS* \$12

Six bone-in wings tossed in your choice of mild buffalo or Hurricane Mary. Served with celery and bleu cheese.

SANDWICHES & ENTREES

Burgers & sandwiches are served on a gluten free bun and with your choice of vegetable of the day, sweet potato fries* (+\$1), or a side salad (+\$2) with Maple Balsamic Vinaigrette or Oil & Vinegar

BIG CHEESE \$19

1/2 lb. of A.V. Farms beef - topped with American & cheddar cheese, lettuce, tomato, & red onion.

BLACK & BLEU BURGER \$19

1/2 lb. of A.V. Farms beef seasoned with blackening spice, topped with sautéed onions, bleu cheese crumbles, and garlic aioli.

SMOKEHOUSE BURGER \$19

1/2 lb. of A.V. Farms beef topped with smoked cheddar, Hogs Galore bacon, maple caramelized onions & jalapeños, & smoky roasted garlic chipotle aioli.

BEEF ON WECK \$18.50

Thinly sliced roast beef & cheddar cheese on a gluten free bun - served with sides of au jus & horseradish mayo.

SIRLOIN \$31

A.V. Farms beef grilled to your liking & topped with roasted garlic compound butter - served with whipped potatoes & vegetables of the day. Add sauteed onions or mushrooms +\$1.50 each

BUILD-A-BURGER

Create a burger just the way YOU like it!

PROTEINS

A.V. Farms 1/2 lb. Beef Patty	 \$16
Chicken Breast	\$14
Vegan Beyond Burger	\$15

PREMIUM TOPPINGS

+\$1.50 EACH

Swiss	Jalapenos
American	Sauteed Onions
Cheddar	Sauteed Mushrooms
Smoked Cheddar	
Provolone	Bacon
Pepper Jack	
Gorgonzola	
Vegan Cheddar	

FREE TOPPINGS

Pickles	Spicy Brown Mustard
Lettuce	Yellow Mustard
Tomato	Mayo
Red Onion	

DESSERTS

FUDGE BROWNIE \$8

Gluten free & vegan fudge brownie made from scratch by Dolce Vita.

MEYER DAIRY ICE CREAM \$5

2 scoops - your choice of chocolate or vanilla.

CHOCOLATE CAKE \$8

Gluten free and vegan chocolate lovers cake made from scratch by Dolce Vita. Ask your server about the current icing selection!

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