



OUR STORY

It began, like many micro breweries, with a homebrew kit and a love of beer. Not just a love of drinking beer but a real respect for the craft, the history, the art, and the industry, as well as a passion for the brewing process itself. Today, the Lake Placid Pub & Brewery has been brewing award-winning ales and lagers for more than 19 years and has expanded rapidly due to its popularity and quality, earning the respect of the brewing community and national media attention. Over the years we have brewed almost 100 different styles of beer and we brew almost 350,000 pints of beer annually, placing us in the top 7% of brewpubs nationwide.





SHAREABLES

First of all, there is no better place to start than with a beer. Check the beer list on your table or the chalkboards to see what is on tap today. Enjoy your beer in a souvenir pint glass for \$8.

HUMMUS & RANCH PLATTER

Homemade roasted red pepper hummus served with fresh vegetables, grilled naan bread, & avocado-ranch dressing. 11
Personal-sized order for 7

NACHOS

Supreme or BBQ Pulled Pork 12
Chicken or Chili 11
Veggie or Cheese 10
Add homemade guacamole for 2

BUFFALO WINGS

Jumbo wings served Honey Garlic, Maple BBQ, Mild, Medium, Hot, Nuclear, Hot Honey Garlic, or Fiery Ubu BBQ. 12

BUFFALO SHRIMP

Breaded jumbo shrimp tossed in medium Buffalo sauce and served with our own 'Beer Bleu Cheese. 10

PUB-STYLE PRETZEL

Warm, German-style pretzels, served with whole grain Ubu mustard. 8

CHEESE PLATTER

Your choice of four premium cheeses, accompanied by Saratoga Crackers™, fresh fruit, and whole grain Ubu mustard. Our current list of cheese options is located in the black beer book. 16
Add sliced andouille sausage for 4.

GRILLED ASPARAGUS & GOAT CHEESE BRUSCHETTA

Grilled asparagus spears and local goat cheese melted on garlic grilled naan bread. 13

FRIED PICKLES

Cornmeal-dusted dill pickle spears served with a peppercorn parmesan dipping sauce. 9

CHIPS AND SALSA

Corn and flour tortilla chips served with black bean & roasted corn salsa or our homemade salsa or nacho cheese dip. 7

OLIVES & ALMONDS

A small dish featuring Italian & Greek olives and roasted Spanish Marcona almonds. 7

HOMESTYLE SOUPS

SMOKED GOUDA & ROASTED RED PEPPER SOUP

Our most popular soup du jour now is available every day. 7

BEEF AND BEER CHILI

Our famous chili made with Ubu Ale, topped with melted cheese, served with homemade cornbread. 8

SOUP & SALAD

A crock of the Soup du Jour, accompanied by a Pub Salad. 11

HOUSE ALE & ONION SOUP

A pub classic! Vegetarian French onion-style soup made with Portabella mushrooms and Moose Island Ale, topped with garlic croutons and melted cheese. 7

CLAM CHOWDER

Traditional New England-style Clam Chowder with chopped clams and diced potatoes. 7

SOUP DU JOUR

Always changing and always delicious. 5



SALADS

STEAK SALAD gf

A house favorite – tender, grilled steak atop romaine lettuce, with red onions, roasted red peppers, walnuts, and gorgonzola crumbles, served with a side of Italian dressing. 13

CAESAR SALAD

Classically prepared with crisp Romaine lettuce, shredded Parmesan cheese, garlic croutons, and golden Caesar dressing. 9

PEAR & MAPLE SALAD gf

Organic mixed greens topped with pear slices, dried tart cherries, shredded NY Maple Cheddar cheese, & candied walnuts, with a maple balsamic vinaigrette. 10

PUB SALAD

Choice of 'Beer Blue Cheese', Lemon Poppy, Pepper Parmesan, Ranch, 1000 Island, Northern Italian, Avocado-Ranch, Maple Balsamic Vinaigrette, or Balsamic Vinaigrette. 7

SPINACH SALAD gf

Fresh baby spinach tossed with toasted pecans and dried tart cherries, with Scott's homemade lemon poppy dressing. 10

gf - Gluten Free

SALAD ADDITIONS

Grilled Steak - 6 Chicken - grilled, crispy, buffalo-style - 4
Blackened Salmon - 6 Gluten-Free - grilled chicken - 4

FLATBREAD PIZZA

All our flatbreads are gluten-free when prepared on our gluten-free crust. Upon request, we will be happy to remove your choice of any items on a flatbread, however substitutions are not allowed.

PEAR & MAPLE

Pear slices, dried tart cherries, shredded New York Maple Cheddar Cheese, topped with organic mixed greens, candied walnuts, & a maple vinaigrette drizzle. 13

GREEK FLATBREAD

Homemade sun-dried tomato pesto, topped with sliced premium olives, locally-made goat cheese, and sliced tomatoes. 12

BBQ CHICKEN

Roasted chicken breast and red onions, on house BBQ sauce, topped with cilantro, smoked Gouda, & mozzarella. 13

FRESH SPINACH & MOZZARELLA

Sometimes simple is best – house tomato sauce topped with fresh spinach, homemade mozzarella, & dried basil. 12

PESTO CHICKEN

Roasted chicken breast, garlic, sundried tomatoes, & fresh mozzarella on our basil pesto sauce. 13

HAWAIIAN HEAT

Spicy ham slices, pineapple chunks, crushed red pepper flakes, & mozzarella cheese, with a roasted jalapeño-spiked tomato sauce. Very spicy. 13

SMOKEHOUSE FLATBREAD

Summer sausage and smoked pepperoni from Oscar's Smokehouse in Warrensburg, with homemade marinara and fresh mozzarella. 13



BURGERS & BBQ

We proudly offer all burgers on buns made fresh daily by our sister company, Cake Placid™. Also, our custom-cut Angus steaks and Sirloin burgers are certified 100% free from antibiotics and growth hormones such as rBGH.

Gluten Free
Kaiser Rolls
Available

BEAN-TO BURGER

Locally-roasted Adirondack Bean-To™ Hammer coffee combined with 12 other spices, dry-rubbed onto an Angus sirloin burger, topped with homemade BBQ sauce and melted Maple Cheddar cheese, with fries. 13

MUSHROOM & SWISS BURGER

An Angus sirloin burger, topped with sautéed mushrooms, Swiss cheese, lettuce, tomatoes, and red onions, with fries. 13

BLACK BEAN BURGER

A premium, spicy black bean vegetarian burger, topped with red pepper hummus, spicy pepperjack cheese, fresh spinach, tomatoes, and red onions, with fries. 11

THE SCHULZY BURGER

An Angus sirloin burger with melted Cheddar & American cheese, bacon, lettuce, tomato, mayo & ketchup, with fries. 13

TURKEY BURGER

A homemade, lean turkey burger, char-broiled, with Swiss cheese, lemon poppy aioli, fresh spinach, avocado, tomatoes, and red onions, with fries. 12

CARAMELIZED PEAR & BACON BURGER

An Angus sirloin burger topped with caramelized pear slices, crispy bacon, local goat cheese, and mixed greens, with fries. 13

SLOW COOKED BBQ

All BBQ items are available with our homemade BBQ sauce or our **Fiery Ubu BBQ Sauce**

UBU-BRAISED BBQ BABY BACK RIBS

Slow-cooked BBQ Baby Back ribs served with applesauce, fries, & homemade broccoli slaw*. ½ Rack 14 ~ Full Rack 24

PUB BBQ COMBO PLATTER

Choose two or three of our specialties: Half-rack of Ubu-braised BBQ Baby Back Ribs, BBQ Brisket or BBQ Pulled Pork served with homemade broccoli slaw*, applesauce, and fries.

Two BBQ Specialties - 20

Three BBQ Specialties - 24

PULLED PORK SANDWICH

Slow cooked in-house roasted pork mixed with homemade BBQ sauce, topped with melted cheddar cheese, served with fries and homemade broccoli slaw*. 13

BBQ BRISKET

A trimmed, Ubu-braised beef brisket, slow cooked, sliced, then topped with homemade BBQ sauce, served with fries and homemade broccoli slaw*. 14

To offer a taste of the Adirondacks, we craft our homemade barbecue sauce with locally produced maple syrup and our flagship beer, Ubu Ale.

* Our broccoli slaw contains sunflower seeds.



CRAFT SANDWICHES & FAVORITES

STEAK SANDWICH

A hefty cut of tender steak, thinly sliced & topped with your choice of cheese, sautéed onions & mushrooms, served on a fresh grinder, with fries. 14

THE ECTO

Honey-dipped breaded chicken tossed in our medium buffalo sauce, with melted Maytag blue cheese, crisp lettuce, roasted tomatoes, and sweet Spanish onions, wrapped in a flour tortilla, and served with homemade tortilla chips. Choose grilled cauliflower instead of chicken for a vegetarian option. 12

BREWER'S LUNCH

A crock of the soup du jour, accompanied by a grilled cheese sandwich on Cake Placid™ Country White bread. 11
Add bacon to your grilled cheese for 3.

CHICKEN TENDERS

Crispy chicken breast strips, served with fries and homemade BBQ sauce. 10

MAPLE MELT

A char-broiled chicken breast topped with melted NY Maple Cheddar cheese, lettuce, bacon, apple slices, and cranberry mayo, served with fries. 12

BLACKENED SALMON SANDWICH

Cajun-rubbed blackened salmon topped with fresh spinach and dill aioli, served on a fresh roll, with fries. 13

TUNA MELT

White, albacore tuna salad, with sliced tomatoes and melted Swiss cheese, served on grilled Cake Placid™ Country White bread, with fries. 12

TURKEY BACON MELT

Sliced turkey breast and crispy bacon, inside of grilled Cake Placid™ Country White bread, with cheddar cheese, sliced tomatoes, and roasted red pepper aioli, with fries. 12

LPP&B'S CLASSIC ENTREES

SHEPHERD'S PIE

Traditionally prepared with savory ground beef and corn, topped with cheesy Yukon Gold mashed potatoes, served with a side of Scott's homemade Ubu gravy. 13

NY STRIP

A premium 12oz NY Strip steak, grilled, and topped with a small scoop of homemade blue cheese butter, served with steamed veggies & your choice of fries or rice. 24

MAC & CHEESE

Penne pasta surrounded by locally-made Dutch Knuckle and Sharp Cheddar cheese, topped with bread crumbs, and finished in the oven. 12 Add Andouille sausage for 3

TRADITIONAL FISH & CHIPS

A true LPP&B classic. An Icelandic Haddock fillet served with fries, homemade broccoli slaw*, tartar sauce, and a lemon wedge. 12

MAHI MAHI TACOS

Three soft tacos filled with grilled Mahi Mahi, topped with diced tomatoes, fresh cilantro, and black bean & roasted corn salsa, with a side of spicy sour cream. 14

GRILLED SALMON

Cajun-rubbed blackened salmon, grilled and served with steamed veggies & your choice of fries or rice. 16

TORTELLINI & BROCCOLI ALFREDO

Cheese-filled tortellini and fresh broccoli, sautéed with a traditional Alfredo sauce, topped with a sliced, blackened chicken breast, served with garlic bread. 16
Substitute grilled steak for 2.

JOSH'S FIRE FISH

Only here at the Pub will you find this twist on Fish & Chips. The Haddock is prepared traditionally, then tossed with hot Buffalo Wing sauce, served with both 'beer blue cheese' and tartar sauce, as well as fries, broccoli slaw*, and a lemon wedge. 13



Take your favorite brew back home –
pick up a growler, 6-pack, 12-pack, or case!

Growler 15	Refills 12	
6-pack 11	12-pack 20	Case 36

The LPP&B proudly serves
Saranac Shirley Temple, Saranac Root Beer, &
Saranac Ginger Beer, as well as Pepsi products.
Sorry, no free refills.



REMEMBER YOUR TRIP TO THE PUB
with a little something from our
Pub Store, located on the first floor.



LIKE US ON FACEBOOK:
Lake Placid Pub and Brewery



FOLLOW US ON TWITTER:
@Ubuman

GENERAL MANAGER: Stephen Kroha

KITCHEN MANAGER: Scott Preston

HEAD BREWER: Kevin Litchfield

BREWMASTER: Christopher Ericson

One Check per table please.
An 18% gratuity may be added for parties of six or more.
MasterCard, Visa, AmEx, Discover and cash are accepted.

All food is cooked to order so please be patient, it will be worth the wait. Please be aware
that meat ordered well done will arrive well done.

Gluten-free menu items are prepared in a kitchen that contains wheat, nuts, and other
potential allergens.