

START HERE

☑ DOUBLE STACKED QUESADILLA ★

blackened chicken, cheddar, pepper jack, black bean & corn salsa 14.99

BRUSSELS SPROUTS

CABBAGE PATCH KIDS

parmesan, lemon aioli 12.49

SPINACH CON QUESO

liquid gold, chardonnay, spinach, tomato, tortilla chips 12.99

FRIED PICKLES

pilsner-battered spears, cilantro ranch 12.29

WINGS

joe's regular, BBQ or habanero blue cheese, celery 15.49

PEEL & EAT SHRIMP *

chilled, old bay, crab louis, cocktail sauce 14.49

CHICKEN FINGERS

pilsner-battered, crispy fries 14.99

CHEESE BLANKET NACHOS

seasoned ground beef or chicken, corn tortilla chips, cheese for days, braised black beans, jalapeño, pico de gallo, sour cream, scallions 15.69



CROCK OF SOUP

sirloin chili | french onion | soup du jour 7.99

choice of side salad & crock of soup 14.49

choice of side salad, crock of soup & ½ club sandwich 16.49

② DOUBLE NICKEL ★

bacon, tomato, onion, blue cheese crumbles, house dressing 7.99

SIMPLE

carrot, cucumber, tomato, sharp cheddar, crouton, choice of dressing 7.99

CAESAR

roma crunch, crouton, parmesan 7.99

NEED SOME PROTEIN?

ADD CHICKEN \$8 OR ADD SALMON \$12 TO ANY SALAD ABOVE

BLACKENED SALMON*

shaved fennel and brussels sprouts, mixed greens, strawberries, avocado, goat cheese, candied pecans, honey vinaigrette 19.99

COBB *

roma crunch, bacon, avocado, egg, cucumber, marinated grape tomato, blue cheese, herbed chicken, red wine vinaigrette 16.49

BBQ CHOPPED CHICKEN SALAD *

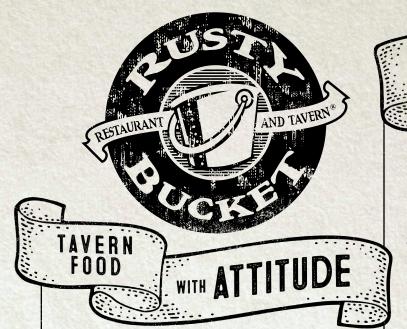
CHOP IT LIKE IT'S HOT

BBQ glazed chicken, greens, black bean & corn salsa, tomato, pepper jack, tortilla, cilantro ranch 16.29





WITH MODIFICATIONS, THIS DISH IS AVAILABLE GLUTEN-FREE FRIENDLY.



BAJA TACOS *

blackened mahi, pico de gallo, cabbage, avocado lime crema, mexican street corn salad 18.99

MA. THE MEATLOAF! MA! WE WANT IT NOW!

green beans, mashed potatoes, wild mushroom demi glace 17.99

NEW YORK STRIP* ★

seasoned fries, roasted wild mushrooms, herb butter 28.99 add a brown bag beer for \$1

a cincinnati classic! buttered spaghetti, sirloin chili, sharp cheddar, tomato, white onion, sour cream, scallion 16.49

SOY GLAZED SALMON* ★

sticky rice, stir-fried beans, toasted sesame seeds 24.49

BEEF STROGANOFF

pot roast, wild mushroom cream, scallions, sour cream 19.29

FISH & CHIPS

pilsner-battered cold water haddock, seasoned fries, cole slaw, tartar 19.99

CHICKEN PARMESAN

panko-crusted, marinara, alfredo noodles 18.99



MARGHERITA

roasted tomato, garlic, fresh mozzarella, basil 15.99

PEPPERONI & PEPPERS

ezzo pepperoni and hungarian peppers, das it 16.29

VEGGIE

spinach, wild mushroom, roasted tomato, peppers, onion, green olive 16.49

WILD MUSHROOM

THERE IS FUNGUS AMONG US

roasted garlic, shiitake, portabella, caramelized onion, spinach, truffle oil 17.49

SICILIAN

italian sausage, ezzo pepperoni, tavern ham, peppers, caramelized onion 17.29

provolone, whole milk mozzarella 14.49

TOPPINGS

MEAT: ezzo pepperoni, sausage, bacon, tavern ham 2.29

VEG: jalapeño, peppers, spinach, roasted tomato, onion, wild mushroom, green olive 1.99

BURGERS

SERVED WITH KETTLE CHIPS, COLE SLAW OR FRIES

Substitute onion rings, sweet potato fries or mac & cheese for an additional 1.99 100% whole wheat bun available upon request

W BUCKET ★

american, mayo, sweet pickle relish, LTO, dill pickle chips 15.69

TURKEY *

american cheese, mayo, pickle, LTO 15.29

THE IMPOSTER

plant based, mayo, sweet pickle relish, LTO, dill pickle chips, american cheese, wheat bun 15.99 make it vegan and dump the dairy (request no mayo or cheese)

② BACON* ★

ground bacon and beef, sharp cheddar, more bacon, caramelized onion, lettuce, tomato, roasted garlic aioli 16.99

SLIDERS

caramelized onion, american cheese, pickle chips, brioche buns 15.69



SERVED WITH KETTLE CHIPS, COLE SLAW OR FRIES

Substitute onion rings, sweet potato fries or mac & cheese for an additional 1.99 100% whole wheat bun available upon request

BUFFALO CHICKEN

panko-crusted, blue cheese crumbles, lettuce, tomato, mayo 15.69

slow-braised corned beef brisket, swiss,

thousand, kraut, artisan rye 15.99 EL CUBANO

tavern ham, braised pork, swiss, house mustard, pickles 16.29

CHEESESTEAK peppers, onion, mushroom, provolone, philly sauce 15.69

turkey, cheddar, bacon, lettuce, tomato, mayo, wheat bread 15.29

FISH SANDWICH

pilsner-battered haddock, american cheese, lettuce, tomato, onion, tartar 15.69

SIDEKICKS

BROCCOLI * 4.99 FRUIT CUP * 4.99 **SWEET POTATO FRIES** 6.29

ONION RINGS 5.29

MASHED POTATOES ★ 4.99 MAC & CHEESE 6.29

COLE SLAW * 4.99

MEXICAN STREET CORN SALAD 6.29

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

** We offer gluten-free friendly options; however, our kitchen is not completely gluten-free.

BEVERAGES BOOZE



DAILY SPECIALS

MONDAY: FRIED SHRIMP DINNER

panko-breaded fried shrimp, french fries, coleslaw, tartar sauce, cocktail sauce 19.99

TUESDAY: TACO SALAD

seasoned ground beef or chicken, cheddar cheese, refried beans, iceberg lettuce mix, jalapeño, pico de gallo, scallion, toasted flour tortilla, cilantro ranch 16.29

WEDNESDAY: INDIANA PORK TENDERLOIN

beer-battered golden-fried pork tenderloin, lettuce, tomato, onion, pickle, brioche bun, side of mayonnaise, french fries 14.99

THURSDAY: ITALIAN TORPEDO SANDWICH

salami, tavern ham, spicy italian sausage, lettuce, tomato, onion, pepperoncini, mayo, balsamic dressing, Bay City hoagie roll, french fries 15.49

FRIDAY: SHRIMP SCAMPI

sautéed shrimp, white wine garlic sauce, roasted tomato, herb compound butter, parmesan, spaghetti, garlic bread 21.99

SATURDAY: CONEY DOGS

two all-beef hot dogs topped with sirloin chili, shredded cheddar cheese, Dijon mustard, side of diced white onion, french fries 16.99

SUNDAY: KENTUCKY HOT BROWN

oven roasted turkey, bacon, tomato, toasted brioche, parmesan mornay sauce, scallions 16.99

DRANKS

IF YOU ARE DRINKING TO FORGET, PLEASE PAY IN ADVANCE ADD A 1 0Z POUR FOR \$5 a little extra tito's never hurts!

DRAFT MARGARITA

el jimador, cointreau, fresh lemon and lime 10.25 add a bucket of herradura, el jimador, or grand marnier for 5

DRAFT BUCKET PUNCH mount gay rum, pine fin, cointreau & fresh juices, dum dum 10.00

COLD BREW MARTINI

wheatley vodka, house blend cold brew coffee, espresso vodka, cantera negra café 10.00

BOURBON & CHILL old forester, st. germain, chamomile simple syrup, fresh lemon, mint 11.00

SUN COMES UP IN MEXICO

cazadores reposado, cointreau, orange, lime, agave nectar, house grenadine 11.00

BLUEBERRY BELLA

smirnoff blueberry, muddled blueberries, simple syrup, lemon juice 9.50

PINE FIN pineapple-infused wheatley vodka, rocks, martini, or cosmo 9.75

RED SANGRIA

eos cab, cointreau, lime, pom juice 8.00

BLOODY MARY pepper-soaked tito's NOT SPICY: green, red & hungarian peppers 10.00 SPICY: jalapeño & lime 10.00 STUPID SPICY: habanero, green & red peppers 10.00

NEW! THE BUZZ WITHOUT THE BOOZE

NON-ALCOHOLIC COCKTAILS

GARY'S N/A-RITA

Ritual Tequila Alternative, lime & orange, agave nectar 9.75

PROOFLESS BELLA

Seedlip Grove 42, lemon, house simple, muddled blueberries 9.25

CUCUMBER SMASH

Seedlip Grove 42, fresh lime, muddled cucumbers 9.25

NON-ALCOHOLIC BEERS

ATHLETIC MILFORD, CT 6.49

GO BREWING NAPERVILLE, IL 6.49 HEINEKEN O.O AMSTERDAM, NL 5.99

NON-ALCOHOLIC SPIRITS

RITUAL TEQUILA ALTERNATIVE 8.25 SEEDLIP GROVE 42 8.25

NON-ALCOHOLIC BEVERAGES

RASPBERRY ICED TEA 5.29

STRAWBERRY LEMONADE 5.29

SAN PELLEGRINO 4.49

COLD BREW COFFEE

brewed in-house, kenya windrush estate blend 5.49

DAILY DRINK FEATURES

MONDAY MOTIVATION

\$5 wheatley vodkas all day to start your week right

POPPIN' BOTTLES THESDAY

1/2 priced bottles of wine

WHISKEY WEDNESDAY

woodford, old forester, jack & the others

PUNCH PERFECT THURSDAY our house bucket punch on draft, by the glass or pitcher

SHAKEN NOT STIRRED FRIDAY

belvedere martini, cold brew martini, pine fin cosmo, or pine fin martini

GARY'S FAMOUS MARGARITA SATURDAY

share a pitcher (or drink one yourself)

BLOODY SUNDAY

pepper-infused tito's vodka, house-spiced pickle



WHERE THE BEER FLOWS LIKE WINE

NORTH HIGH RUSTY BUCKET JEFFREY PILSNER

16oz 6.99 | 20oz 7.99 | 32oz 10.99

16oz 20oz 32oz
4.99 5.99 8.99
4.99 5.99 8.99
6.99 7.99 10.99
7.29 8.29 11.29
7.29 8.29 11.29
7.29 8.29 11.29
7.29 8.29 11.29
7.49 8.49 11.49
7.29 8.29 11.29
6.99 7.99 10.99

BOTTLES & CANS

BROWN BAG SPECIAL MYSTERY SUDS. HAPPY HOUR PRICING DOESN'T APPLYNICE TRY THOUGH. 120Z	2.50
ANGRY ORCHARD WALDEN, NY	6.49
BUDWEISER ST. LOUIS, MO	4.49
BUD LIGHT ST. LOUIS, MO	4.49
CBC BODHI columbus, oh	7.29
COORS LIGHT GOLDEN, CO	4.49
CORONA LIGHT MEXICO CITY, MEXICO	5.99
CORONA MEXICO CITY, MEXICO	5.99
MILLER LITE MILWAUKEE, WI	4.49
MICHELOB ULTRA ST. LOUIS, MO	4.79
NORTH HIGH HONEY WHEAT COLUMBUS, OH	6.49
RHINEGEIST CINCINNATI, OH	6.49
SEVENTH SON HUMULUS NIMBUS COLUMBUS, OH	6.49

YUENGLING LAGER POTTSVILLE, PA

HIGH NOON MEMPHIS, TH

SUN CRUISER BOSTON, MA

WHITE CLAW CHICAGO, IL

WHITES

6oz | 9oz | bottle

7.95 | 11.25 | 32.00

SEVEN DAUGHTERS

9.75 | 13.50 | 39.00 MOSCATO

BERINGER

WHITE ZINFANDEL 7.25 | 10.25 | 29.00

CHATEAU ST. MICHELLE

RIESLING 7.75 | 10.75 | 31.00

COPPOLA "DIAMOND COLLECTION" PINOT GRIGIO

9.95 | 13.75 | 40.00

RUFFINO

PINOT GRIGIO 7.95 | 11.25 | 32.00

TRIBUTE SAUVIGNON BLANC

9.95 | 13.75 | 40.00

KENWOOD "YULUPA" CHARDONNAY

CHATEAU SOUVERAIN

CHARDONNAY 8.95 | 12.50 | 36.00

SONOMA CUTRER "RUSSIAN RIVER RANCHES" CHARDONNAY 12.25 | 16.25 | 49.00

HONIG

SAUVIGNON BLANC - | — | 49.00



AGE AND GLASSES OF WINE SHOULD NEVER BE COUNTED

6oz | 9oz | bottle HANGTIME PINOT NOIR 9.95 | 13.75 | 40.00 **IMAGERY** PINOT NOIR 12.00 | 16.00 | 48.00

AMALAYA MALBEC

10.50 | 14.50 | 42.00 RED DIAMOND WINERY

MERLOT

SPELLBOUND CABERNET SAUVIGNON 9.95 | 13.75 | 40.00

EOS CABERNET

CABERNET SAUVIGNON 7.95 | 11.25 | 32.00

FRANCISCAN ESTATES

CABERNET SAUVIGNON 12.00 | 16.00 | 48.00

THE FEDERALIST

RED BLEND — | — | 53.00

BUBBLES & ROSE

6oz | 9oz | bottle

7.75 | 10.75 | 31.00

BRUT, ZONIN "SPECIAL CUVEE," PROSECCO

9.75 | 13.50 | 39.00

M. CHAPOUTIER "BELLERUCHE," ROSÉ

9.75 | 13.50 | 39.00



Our very own Woodford Reserve Private Selection Gary's Blend is carefully crafted by Gary and Rusty Bucket Associates several times a year since 2011. Available only to our Rusty Bucket guests, no two barrels are alike (just like fingerprints). It's science. Once each barrel is gone, it's gone. Never to be recreated. Cheers!



4.79

6.99

6.99

6.49

1/2 OFF APPS \$12 PIZZAS \$7 JUICY LUCY BURGER \$1 OFF BEER, WINE, COCKTAILS