

LIFE IS SHORT'S, EAT IT UP WHILE YOU'RE HERE.

APPETIZERS

LOOP DE LOOP: We love these soft pretzels, like a lot. Made with Local's Light lager, spent grain and dusted with flaked Maldon sea salt, we serve 'em warm with Local's Light zesty mustard, Soft Parade jam swirled with peanut butter, and Huma Lupa Licious cheese spread. Made in-house daily, get 'em while you can. \$12 (Mustard & jam are for sale at the Mart.)

LITTLE BIRDY: BUFFALO CHICKEN DIP TOPPED WITH BLUE CHEESE CRUMBLES TO SATISFY YOUR OOEY, GOOEY CRAVINGS. SERVED WITH TORTILLA CHIPS AND CELERY. \$13.50

BUENAS TARDES: NACHOS. HOLA MY GOOD FRIEND. TORTILLA CHIPS PILED HIGH WITH BLACK BEAN CORN SALSA, BLACK OLIVE, JALAPEÑO, TOMATO, SCALLION, CHEDDAR AND MOZZARELLA CHEESE WITH A SIDE OF CILANTRO-LIME SOUR CREAM AND SALSA. HALF ORDER: \$11 (ADD PORK OR SHREDDED CHICKEN \$3) FULL ORDER: \$17 (ADD PORK OR SHREDDED CHICKEN \$4)

IT'S GONNA BE ALRIGHT: HOUSE-MADE MAC N CHEESE TOPPED WITH TOASTED PANKO BREAD CRUMBS, BAKED TO PERFECTION. \$7.50

SALADS

MARBLE TULIP JUICY TREE: Romaine tossed in Short's famous Caesar dressing. Topped with shaved Parmigiano Reggiano and torn, toasty croutons. \$12 (add bacon or avocado \$2, chicken \$3)

BUCKINGHAM GREEN: Chipotle BBQ chicken, avocado, black bean corn salsa and pepper jack cheese on a bed of romaine. Served with cilantro-lime vinaigrette on the side. \$15.50

HEY THERE FANCY PANTS: Mixed greens topped with feta, tomato, cucumber, roasted beet, red onion, kalamata olives, and falafel. Served with toasted Pita and our house-made Greek Dressing. The spotlight's shining bright tonight on you! \$16

SAMMIES

Toasted, and served with Great Lakes kettle chips and pickle chips. Sub todays side for \$2.50.

WHITE PEPPER: Turkey, avocado, roasted red pepper, red onion, provolone and roasted-garlic chipotle aioli on ciabatta. If you haven't had it, get it. If you need an extra for later let us know. \$14.50

TASTES GOOD ON THE BUN: CIDER-BRAISED, SLOW-ROASTED PULLED PORK SAMMIE WITH CAROLINA BBQ, PICKLED ONION, CELERY SEED COLESLAW AND WHITE CHEDDAR ON A BRIOCHE BUN. \$14.50

WHERE'D THE CHEESE GO: ADULTISH GRILLED CHEESE WITH WHITE CHEDDAR, PROVOLONE, SWISS, TOMATO, AVOCADO AND ROASTED GARLIC CHIPOTLE AIOLI ON WHEAT BREAD. \$12 (ADD BACON \$2)

SKETCHES OF WINKLE: 8" GRINDER SLATHERED WITH HERBED TOMATO AIOLI AND FILLED WITH SALAMI, HAM, PEPPERONI, BANANA PEPPER, RED ONION, TOMATO, LETTUCE AND PROVOLONE CHEESE. \$16

PIZZAS

Shortsified with Local's Light Lager, our pizza dough is handcrafted and hand tossed every dang day.

SMALL: \$15 LARGE: \$29 10" GLUTEN FREE: \$18.75

JOPPA ROAD: THE BEST HOUSE-MADE SAUSAGE YOU'LL EVER HAVE WITH ROASTED PEPPERS AND ONIONS, CHILI FLAKE, OREGANO, PARMIGIANO REGGIANO AND MOZZARELLA WITH MARINARA.

STAY FOREVER: FRESH BASIL, FRESH AND SHREDDED MOZZ ON SHORT'S MARINARA, DRESSED UP WITH AN OLIVE OIL DROOZLE.

FEED THE FIRE: SHREDDED CHICKEN, BACON, PEPPER JACK AND MOZZARELLA ON SHORT'S HOUSE-MADE MARINARA. TOPPED WITH SCALLIONS, CILANTRO AND A GOOD SQUIRT OF SRIRACHA.

FALLING OUT: PULLED PORK, BACON, JALAPEÑO, PINEAPPLE, BBQ SAUCE AND MOZZARELLA WITH MAPLE SRIRACHA DRIZZLE.

BUILD YOUR OWN PIZZA

SMALL: \$10 LARGE: \$18 10" GLUTEN FREE: \$15

MOZZARELLA AND SAUCE, ADDITIONAL TOPPINGS: SMALL \$1.50, LARGE \$3

SAUCES:	CHEESES:	PROTEINS:	VEGGIES:		DRIZZLES:	GARNISHES:
BBQ	FRESH MOZZ	BACON	ARTICHOKE HEART	HERB-ROASTED TOMATO	BALSAMIC	CILANTRO
MARINARA	SHREDDED MOZZ	CHICKEN	BANANA PEPPER	PINEAPPLE	BBQ	OREGANO
PESTO	PARMIGIANO	HAM	BLACK OLIVE	ROASTED GARLIC	E.V.O.O.	SCALLION
	PEPPER JACK	PEPPERONI	FRESH BASIL	ROAST PEPPERS & ONIONS	MAPLE SRIRACHA	
	WHITE CHEDDAR	PULLED PORK	GREEN OLIVE	ROASTED MUSHROOMS	RANCH	
		SAUSAGE	GREEN PEPPER	SLICED MUSHROOM	SRIRACHA	
			JALAPEÑO	RED ONION		
				SPINACH		

WELCOME TO THE MOTHERSHIP.

This is where it all began waaaay back in 2004. What was once a hardware store was transformed with love, tenacity, and a whole lotta Ween into this half block of absolute magic where great food, great beer and Good Humans come together.

YOUR PARTY: CHEESY BREAD MADE WITH SHORT'S HAND-CRAFTED PIZZA DOUGH, ROASTED GARLIC THYME BUTTER AND MOZZARELLA CHEESE. SERVED WITH SHORT'S MARINARA. 12 PIECES. \$12.50

EXACTLY WHERE I'M AT: SPINACH, PESTO, AND ARTICHOKE DIP; DELIGHTFULLY CREAMY AND DELISH. SERVED WARM WITH TOASTED CROSTINI. \$12.50

SOUP DU JOUR: ASK ABOUT OUR EVER-CHANGING SELECTION OF HOUSE-MADE SOUPS, STEWS AND CHOWDERS. SERVED IN A BOWL WITH TOASTED BAGUETTE. \$7.50

SOFT DRINKS

NORTHWOODS SODA
BLACK CHERRY CREAM SPARKLE
ORANGE CREAM LEMONADE
LAKE EFFECT LEMONADE
COLA
DIET COLA
SERGEANT PEPPER
WATUSEE
ROOT BEER

THE RIFT: CORNED BEEF, SAUERKRAUT, SWISS AND 1,000 ISLAND ON MARBLED RYE. OOOH, YEAH. \$14.50

SOMEDAY: TURKEY, HAM, BACON, TOMATO, LETTUCE AND MAYO ON CIABATTA. BASICALLY DELICIOUS. \$14.50

GABRIELLE: PULLED PORK QUESADILLA WITH BLACK BEAN CORN SALSA, DICED TOMATO AND PEPPER JACK CHEESE. WE SWAPPED THE SAMMIE SIDES FOR 'DILLA SIDES: TORTILLA CHIPS AND SALSA. \$13 (ADD CILANTRO-LIME SOUR CREAM .80)

MUSHROOM FESTIVAL: PESTO SAUCE TOPPED WITH ROASTED SHIITAKE, CRIMINI AND OYSTER MUSHROOMS WITH CRUSHED RED PEPPER FLAKE, OREGANO, WHITE CHEDDAR AND MOZZARELLA.

MUTILATED LIPS: HOUSE-MADE SAUSAGE, PEPPERONI, BLACK OLIVE, GREEN PEPPER, SLICED MUSHROOM, RED ONION AND MOZZARELLA ON MARINARA.

FLUTES OF THE CHI: PESTO BASE WITH CHICKEN BREAST, HERB-ROASTED TOMATO, ARTICHOKE, ROASTED GARLIC, MOZZARELLA AND PARMIGIANO REGGIANO. FINISHED WITH A BALSAMIC DRIZZLE.

Allergy Alert! All menu items may contain, or come into contact with, peanuts, tree nuts, wheat/gluten, soy, and other allergens. **Group Policy:** Parties of 10+ will be on one bill, we will accept multiple payments. **Unpaid tabs:** Unpaid, open tabs will be subject to a 20% gratuity charge. **Modifications update:** If it's not in the section of your selection it can't be added to your order. **Ween disclaimer:** Menu names are our favorite songs from our favorite band.