



# Junction ALE HOUSE

SNOWSHOE, WV

## APPETIZERS

### FRIED GREEN TOMATOES

Golden fried green tomatoes topped with goat cheese, fresh basil and a balsamic glaze. **\$14**

### CRISPY WINGS

Bone-in or boneless tossed in your choice of buffalo, BBQ, Asian spice, or garlic parmesan sauce. Served with celery and carrots and choice of bleu cheese or ranch dipping sauce. **\$15**

### FRESH BAKED PRETZELS

Served with WV Beer Cheese Dipping Sauce. **\$12**

### LOADED CHEESE FRIES

Fresh French fries topped with cheddar cheese and bacon, baked until golden brown. **\$12**

### PORK POTSTICKERS

Pan seared pork stuffed potsticker served with Asian dipping sauce. **\$12**

## SALADS

### WEDGE SALAD

(Traditional) Iceberg lettuce, house prepared bleu cheese dressing, crispy applewood smoked bacon, grape tomatoes, and bleu cheese crumbles. **\$12**

### HOUSE SALAD

Blend of mixed greens, topped with grape tomatoes, cucumbers, pickled red onions, and your choice of dressing (Ranch, Bleu Cheese, Italian, or Balsamic Vinaigrette). **\$10**  
Add grilled chicken **\$8**

## SOUPS

### TOMATO BISQUE & GRILLED CHEESE

Creamy tomato bisque topped with basil oil & creme fraiche. Served with a classic grilled cheese. **\$12**

### VENISON CHILI

Slow cooked seasoned ground venison and kidney beans topped with cheese, sour cream, and fresh scallions.

## ENTREES

Served after 5:00pm

### 8-OUNCE SIRLOIN

Topped with flash fried cotton onions, served with Boursin mashed potatoes, and a vegetable medley. **\$28**

### BBQ RIBS

Cooked low-n-slow for tenderness, served with crispy french fries and tangy coleslaw. **\$20** ½ rack / **\$35** full rack.

### BLACKENED TUNA

Served with a vegetable medley and wild rice. **\$27**

### TERIYAKI GLAZED SALMON

Served with a vegetable medley and wild rice. **\$27**

### SMOTHERED CHICKEN

Served with seasoned rice, vegetable medley, sauteed mushrooms and parmesan sauce. **\$22**

## PASTA SELECTIONS

### CHICKEN BROCCOLI ALFREDO

Joyce Farm chicken breast, fettuccine, and broccoli tossed with a parmesan cream sauce. **\$22**

### CAJUN JAMBALAYA PASTA

Joyce Farm chicken breast, shrimp, andouille sausage, sauteed bell peppers, red onions, and fresh basil. **\$22**

## BURGERS & SANDWICHES

All Sandwiches come with lettuce, tomato, onion, pickle & served with french fries.

Select your cheese: Cheddar, Swiss, Pepper Jack, Provolone or Bleu.

Gluten Free bun available by request. ☯

### BLT 3 CHEESEBURGER

Pepper Jack, Cheddar and Swiss, topped with crisp applewoodsmoked bacon. **\$18**

### GARDEN BURGER

House made black bean and roasted corn patty topped with Pepper Jack cheese and a cilantro lime vinaigrette drizzle. **\$16**

### VEGGIE WRAP

Roasted red pepper, cucumber, carrots, avocado, lettuce, feta cheese, and ranch dressing. **\$13**  
Add salmon or chicken. **\$8**

### CHICKEN CLUB

Butterflied and grilled Joyce Farms chicken breast topped with crisp garden greens, applewood smoked bacon and Srirachia mayo, on a crispy baked ciabatta roll. **\$16**

### SALMON CLUB

Salmon topped with crisp garden greens, applewood smoked bacon, and Srirachia mayo, on a crispy baked ciabatta roll. **\$18**

### PLAIN JANE BURGER

Keep it simple with just cheese and fresh garden greens **\$16** or pick from the additional toppings below.

Flash fried cotton onions. **\$1.99**  
Applewood smoked bacon. **\$1.99**

## DESSERTS

### CHOCOLATE CHIP COOKIE

Freshly baked and served with vanilla ice cream and a toffee caramel sauce. **\$13**

### CHEESECAKE

Ask about our featured cheesecake flavor. **\$9**

## CHILDREN'S MENU

### TENDERS & FRIES

Breaded chicken tenders served with french fries. **\$9**

### MAC N' CHEESE

Mac & Cheese served with french fries. **\$7**

### GRILLED CHEESE

American cheese melted on white bread and served with french fries. **\$6**

### BURGER

4oz. burger served with french fries. **\$9**

### GRILLED CHICKEN & BROCCOLI

Grilled chicken breast with side of broccoli. **\$7**





## BEER

ANGRY ORCHARD.....	\$7	WEIHENSTEPEN DARK DUNKEL.....	\$15
BELL'S TWO HEARTED ALE 16OZ.....	\$8.5	TRAPPIST ROCHEFORT 8.....	\$24
BLUE MOON 16OZ.....	\$7	CACAPON KOLSCH.....	\$8
BUD LIGHT 16OZ.....	\$7	<i>Berkley Springs Brewing Co, Berkley Springs WV</i>	
COORS LIGHT 16OZ.....	\$7	BIG TIMBER PORTER.....	\$8.5
CORONA 12OZ.....	\$6.5	<i>Big Timber Brewing, Elkins WV</i>	
GUINNESS 14.9 OZ.....	\$8	DEVILS ANSE IPA 12 OZ.....	\$8
HEINEKEN 16OZ.....	\$8	<i>Greenbrier Valley Brewing, Lewisburg WV</i>	
MICH ULTRA 16OZ.....	\$7.5	BLONDE ON BLONDE 12 OZ.....	\$7.5
MILLER LITE 16OZ.....	\$7	<i>Parkersburg Brewing, Parkersburg WV</i>	
SIERRA NV HAZY IPA 19.2 OZ.....	\$10	POW DAZE 12 OZ.....	\$7.5
STELLA ARTOIS 11.2 OZ.....	\$7.5	<i>Parkersburg Brewing, Parkersburg WV</i>	
WHITE CLAW CHERRY.....	\$5.75	MOJO STOUT 12 OZ.....	\$7.5
WHITE CLAW LIME.....	\$5.75	<i>Parkersburg Brewing, Parkersburg WV</i>	
HAWK KNOB TRADITIONAL.....	\$14	CELL BLOCK 304 12 OZ.....	\$7.5
OSKAR BLUES OLD SCOTTISH ALE.....	\$7	<i>Parkersburg Brewing, Parkersburg WV</i>	
AYING BAVARIAN PILS.....	\$12.5	IRISH RED 12 OZ.....	\$7.5
		<i>Parkersburg Brewing, Parkersburg WV</i>	
		HIP HEP 12 OZ.....	\$7.5
		<i>Parkersburg Brewing, Parkersburg WV</i>	

## DRAFT BEER

BLONDE ON BLONDE.....	\$10	DEVILS ANSE IPA.....	\$8
<i>Parkersburg Brewing, Parkersburg WV</i>		<i>Greenbrier Valley Brewing, Maxwellton WV</i>	
WATERMELON HABANERO GOSE.....	\$8	FORMAN AMERICAN LAGER.....	\$8
<i>Big Timber Brewing, Elkins WV</i>		<i>Big Draft Brewing, White Sulphur Springs WV</i>	
BIG TIMBER SOUR.....	\$8	BIG TIMBER IPA.....	\$8
<i>Big Timber Brewing, Elkins WV</i>		<i>Big Timber Brewing, Elkins WV</i>	
SHOT CALLER BELGIAN STYLE AMBER.....	\$8	WEATHERED GROUND IPA.....	\$10
<i>Bad Shepherd, Charleston WV</i>		<i>Weathered Ground Brewery, Ghent WV</i>	

## NON-ALCOHOLIC BEER

*From Athletic Brewing Co*

RUN WILD IPA 12OZ.....	\$6.5	FREE WAVE HAZY IPA 12OZ.....	\$6.5
UPSIDE DAWN GOLDEN 12OZ.....	\$6.5		

## WINE

By the Bottle

### WHITE VARIETALS

Seaglass Pinot Grigio.....	\$20
Annabella Chardonnay.....	\$34
Clos Duval Chardonnay.....	\$35
La Crema Chardonnay.....	\$40
Decoy Chardonnay.....	\$45

### BLUSH / ROSE

Fleur de Prairie Rose.....	\$38
----------------------------	------

### CABERNET

Layer Cake Cabernet.....	\$28.5
Ghost Pines Cab.....	\$30
Freakshow Cab.....	\$37
St. Huberts "The Stag".....	\$55

### PINOT NOIR

La Crema Pinot Noit.....	\$25
Cono Sur Pinot Noir.....	\$37
McMurray RRVR.....	\$55

### MERLOT

Kenwood Sonoma.....	\$33
Estancia Merlot.....	\$25

### RED BLENDS

Apothic Red.....	\$25
Layer Cake Sea of Stones.....	\$33
Annabella 5 Red.....	\$39

### ZINFANDEL

Paso Creek.....	\$30
-----------------	------

### BUBBLY

La Marca Prosecco 187.....	\$12
Mumm Brut Prestige.....	\$41.5

## WINE

By the Glass

HOUSE WHITE.....	\$7	HOUSE RED.....	\$7
------------------	-----	----------------	-----

## COCKTAILS

RED BULL TITO'S VODKA.....	\$13	MAKER'S MINT JULEP.....	\$12
MOUNTAIN MULE.....	\$12	MAPLE OLD-FASHION.....	\$12
RED BULL MARGARITA.....	\$13		

## RED BULL

RED BULL ORIGINAL, RED BULL SUGAR FREE, OR RED BULL WATERMELON.....	\$4
---	-----