

## APPETIZERS

**Authentic Mozzarella Sticks** \$6.75 Real mozzarella cut into strips, hand-dipped in our scratch-made beer batter, and deep-fried until golden brown. Served with our outstanding homemade marinara sauce for dipping.

**Garlic Cheese Bread** \$6.95 We bake our Ciabatta loaf and bury it with lots of garlic, butter, and mozzarella cheese. Served with our outstanding homemade marinara sauce for dipping.

**Loaded Fries** \$6.75 A platter of our great potato wedges, hot and crispy, and topped with spicy seasoned beef, cheddar and pepper cheese, then oven baked until the cheese is perfectly melted. Served with sour cream.

**Chicken Strips** \$7.20 We use only lean, tender, white chicken breast meat, hand-dipped in our own beer batter, and deep-fried until perfect. Served with our homemade BBQ sauce for dipping.

**Buffalo Wings** \$7.95 A plateful of the original recipe, hot and spicy, with our House Bleu cheese dressing.

**Nachos** \$10.50 We start with our own nacho chips topped with cheddar and pepper cheese, green peppers, onions, tomatoes, and black olives, all baked until the cheese is properly melted. Served with a side of our own taco sauce, sour cream, and jalapeno peppers.

**Nachos Grande** \$11.95 Made with spicy beef and refried beans.

**Chicken Nachos** \$12.95 Made with diced chicken breast

**Mucho Big Nachos** \$13.45 For a real challenge! One and a half times the size of our regular Nachos.

## NEWT'S FAVORITES

**Chicken Strip Platter** \$9.10 Bite sized strips of lean, white chicken breast meat, hand-dipped in our beer batter and deep fried until golden. Served with a side of our BBQ sauce & fries.

**Fish & Chips** \$8.50 We start with boneless, white cod fillets, and hand-dip them in our own beer batter. Served up with fries and our own tartar sauce.

## THE BEST BURGERS

*Voted Best Burger*

*2004, 2005, 2006, 2007, 2008*

*We use a full half pound of choice ground-fresh-daily chuck that's hand pattied, grilled to Medium to give you the juiciest, tastiest burger ever! Served on butter-grilled Kaiser buns with a Pound of fries.*

**NEW! PEANUT BUTTER BURGER** \$8.50 Covered with creamy peanut butter and hardwood smoked hickory bacon.

**Jucy Lucy** \$7.95 A Burger-Lover's Dream! Our great burger stuffed with American cheese and grilled so the cheese is melted inside! Be Careful – the Cheese is Hot!

**Works Burger** \$9.95  $\frac{3}{4}$  of a pound of burger smothered in American cheese, hardwood smoked hickory bacon, crisp lettuce, fresh sliced tomato, red onion, and our famous House Bleu Cheese. *(This burger is not for wimps!)*

**Marvin's Burger** \$8.50 Our cook Marvin's secret blend of seasonings with cheddar cheese, hardwood smoked hickory bacon, & a tangy chipotle mayo make this burger, in a word, Marvy!

**Dave's Burger** \$8.25 Dave, our cook who loves spicy & hot in his food, came up with this one: Our Great Burger mixed with chopped jalapenos and garlic, grilled, and topped with a sweet & spicy smoked BBQ sauce and Pepper Cheese!

**Todd's Burger** \$8.45 Featuring crisp strips of bacon, two fried eggs and American cheese on a grilled bun. Delicious!

**Fried Onion Blue Burger** Smothered in blue cheese topped with deep fried onions. \$8.25

**Shroom Burger** \$8.45 Smothered with Swiss cheese & sautéed button mushrooms

**Hickory Bacon Cheeseburger** \$8.25 Hardwood smoked hickory bacon and your choice of Swiss, American, cheddar, pepper, mozzarella, or jack cheese.

**California Burger** \$7.45 Lettuce, tomato, and mayo

**Cheeseburger** \$7.55 Your choice of Swiss, American, cheddar, pepper, mozzarella, or jack cheese.

**Basic Burger** \$6.95 Why mess with greatness?

## NEWT'S SANDWICHES

*All served with fries*

**Chicken Parmesan Sandwich** \$7.70 Lean chicken breast baked with Parmesan and mozzarella cheeses, sauteed green peppers and onions, and marinara sauce all inside our freshly baked Hoagie.

**Philly Beef Sandwich** \$7.95 Thinly sliced prime rib, green peppers, and onions smothered with mozzarella cheese on a fresh baked Hoagie.

**Fish Sandwich** \$7.95 Real cod hand-dipped in our beer batter and deep fried, served on a bakery fresh Hoagie with lettuce, tomato and our tartar sauce on the side. Add cheese for 75¢.

**Newt's Favorite Reuben** \$8.00 The King of All Reubens! We take freshly sliced corned beef and pile it on grilled rye bread with loads of sauerkraut and Swiss cheese. Delicious!

**Newt's Chicken Sandwich** \$7.45 Batter-fried or grilled. Served with lettuce, tomato, and mayo on the side.

**Boca Veggie Burger** \$6.50 A delicious, meatless, Boca veggie burger grilled and served with lettuce, tomato, and mayo.

## SALADS & SIDES

**Taco Salad** \$6.45 Crisp greens topped with seasoned ground beef, cheddar cheese, onion, tomatoes, green peppers, black olives, tortilla chips, sour cream, & salsa.

**Fried Chicken Salad** \$6.70 Crisp greens, red onion, green peppers, tomatoes, black olives, cheddar and Parmesan cheeses topped with a chicken breast, dipped and fried in our homemade beer batter. Served with our outstanding Honey Mustard dressing and croutons. Delicious!

**Garden Salad** \$3.95 Crisp lettuce, topped with cheddar cheese, tomatoes, onions, and homemade croutons. Your choice of dressings include French, Homemade Bleu cheese, Ranch, Honey Mustard, 1000 island, or Homemade Pepper Parmesan.

**Soup of the Day** \$3.25 Of course it's homemade!

**French Fries** \$2.75 With our own blend of seasonings.

**Newt's Draft Beer By the Pint**

Miller Lite \$2.75  
 Bell's Brown Ale \$3.50  
 Hennepin (Saison) Belgian Ale \$4.00  
 Sierra Nevada Pale Ale \$3.50  
 Saw Tooth Ale (E.S.B.) \$3.50

**Newt's Import & Microbrew Beer**

Amstel Light	Anchor Steam	Pilsner Urquell
Guinness		Hoegaarden Belgian White Ale
Stella Artois	Bass Ale	Corona & Corona Light
Pacifico	New Castle	Negra Modelo
Summit EPA	Blue Moon	Beck's & Beck's Dark
Sam Smith Nut Brown Ale		Sam Smith Oatmeal Stout
Sam Smith Taddy Porter		Paulaner Hefeweizen
Leinenkugel's Honey Weiss		St. Pauli Girl N/A
Leinenkugel's Sunset Wheat		Sam Adams Boston Lager
Mike's Hard Cranberry		Lake Superior Mesabi Red
Mike's Hard Lemonade		Lake Superior Kolsch
Victory Hop Devil		Mike's Hard Lime
Victory Golden Monkey		Bell's Amber Ale
Boulder Singletrack Copper Ale		Bell's Double Cream Stout
Boulder Hazed & Infused		Bell's Porter
Boulder Mojo IPA		Bell's Two Hearted Ale
New Holland Dragons Milk Ale		Bell's Hop Slam
New Holland Black Tulip Trippel		Heineken
Lindemann's Framboise Lambic		Left Hand Milk Stout

**Newt's Domestic Beer**

Budweiser	Michelob Ultra	Coors Light
Bud Light	Michelob Golden Draft Light	Miller High Life
Rolling Rock	O'Doul's Amber N/A	Killian's Red

**Newt's Famous Margarita \$3.95, Jumbo \$6.95**

**Wines by the Glass**

Crane Lake Merlot \$4.50	Trinity Oaks Cabernet \$5.50
Echelon Pinot Grigio \$6.00	Buehler White Zinfandel \$5.50
Crane Lake Chardonnay \$4.50	Kendall Jackson Chardonnay \$ 6.45

**Best Burgers (5 years in a row!)**

*Runner Up:* **Best Bar, Nachos, Bar for  
 Friendly Service, & Best Beer Selection**

*Voted by the Readers of Rochester Magazine Poll 2007*

**Thank You Rochester!**

***Important Newt's Flash...***

**Open for Lunch at 11  
 am**

**Monday – Friday**