

APPETIZERS

FRENCH ONION SOUP \$8

House-made, served with croutons and cheese on top

SOUP DU JOUR \$4 cup // \$6 bowl

Daily chef creation

BQ CHILI \$5 cup // \$6 bowl

House-made Texas-style chili

CHICKEN QUESADILLA \$9

Flour tortilla filled with grilled chicken, cheddar cheese, tomatoes and scallions

ASIAN PORK DUMPLINGS \$9

Fried dumplings served with a sesame ginger dipping sauce

FRIED ARTICHOKE \$9

With citrus horseradish dipping sauce

BASKET OF YUCCA FRIES \$10

Served with chimichurri aioli

EGGPLANT FRIES \$8

Hand cut, lightly floured, dusted with Romano cheese with a San Marzano tomato dipping sauce

HAWG WINGS \$11

3 tender hog shanks, coal-roasted, tossed in house-made BBQ sauce

LOADED NACHOS \$11

Topped with chili, cheese and scallions

SPIEDINI \$10

Fresh house-made mozzarella, battered and fried, served with a light tomato butter sauce, finished with a touch of lemon

MEATBALLS \$14

2 large house-made veal meatballs served with ricotta cheese

POTATO SKINS \$10

4 potato skins loaded with cheese, bacon, tomatoes, sour cream & scallions

SPUDSTERS \$12

Mashed potato filled tater tots topped with cheddar cheese, bacon and pico di gallo

BASKET OF FRENCH FRIES \$4

BASKET OF ONION STRAWS \$5

TUNA POKE \$12

Fresh sushi-grade tuna, tossed in a garlic sesame soy sauce served in a cucumber cup, topped with cucumber wasabi aioli

CHICKEN WINGS 6 / \$7 // 12 / \$12 // 24 / \$22

Coal-roasted with your choice of Naked, Jack Daniels, Buffalo (hot or mild), 7 Deadly Peppers, Asian Cowboy, Garlic Parmesan, Siracha or Honey Mustard sauce (50¢ for extra bleu cheese)

CHICKEN TENDERS Small / \$9 // Large / \$16

Lightly breaded and tossed in your choice of sauce (See above sauces) (50¢ for extra bleu cheese)



SALADS

HOUSE SALAD Small \$6 // Large \$8

A blend of romaine, iceberg, and spring mix topped with carrots and tomatoes served with balsamic vinaigrette

WEDGE \$9

Iceberg wedge topped with chipotle ranch, applewood bacon, crumbled bleu cheese and diced tomatoes

GRILLED CAESAR \$11

Grilled romaine heart served with a drizzle of our house-made Caesar dressing

CHOPPED \$12

Fresh chopped greens w/cheddar, tomatoes & cucumbers tossed in a Dijon wine vinaigrette topped w/chopped bacon

COBB \$12

Fresh greens topped with egg, guacamole, bacon, tomatoes and bleu cheese crumbles served with ranch dressing

UNCLE BILL'S CHEF SALAD \$14

Ham, turkey, roast beef, hard-boiled egg, provolone cheese over fresh greens

GREEK CHOPPED \$12

Fresh chopped greens, feta cheese, tomatoes, cucumbers, artichokes, Mediterranean olives, pepperoncini, all tossed in a citrus vinaigrette

Add to any salad - grilled chicken \$4 steak \$6

salmon or shrimp \$8, or a meatball \$6

There will no longer be separate checks for parties/tables of 6 or more. For your convenience there is an ATM machine on the premises.

ENTRÉES

(Served with a house salad)

CHICKEN MILANESE \$15

with penne

CHICKEN PARMIGIANA \$15

with penne

MEATLOAF DINNER \$14

with mashed potatoes and vegetable

CITRUS ROASTED SALMON \$18

with rice and vegetable

KID'S MENU

(Age 12 and under)

MAC & CHEESE \$5

CHICKEN TENDERS \$5

three tenders with French Fries

HAMBURGER \$5

with French Fries (add cheese 50¢)

SANDWICHES

All sandwiches served with fries.

Gluten-free bun \$1.50

Substitute: yucca fries \$3 // eggplant fries \$3

sweet fries \$2 // onion straws \$1

house salad \$2 // chopped salad \$4

RACHEL \$10

Roast beef topped w/cole slaw & Swiss cheese on rye bread

REUBEN \$10

Choice of turkey or corned beef topped w/sauerkraut, 1000 Island and Swiss

SICILIAN \$10

Prosciutto, soppressata & capicola topped w/cherry peppers, lettuce, tomato, provolone cheese & evoo

NEW YORK, NEW YORK \$10

Corned beef & pastrami, caramelized onions, kraut, 1000 Island & Swiss

CHICKEN WRAP \$10

Grilled chicken, lettuce & choice of chipotle or Caesar dressing

BARBECUE \$10

Choice of house-made pulled PORK OR BEEF with our honey BBQ sauce on a Kaiser

PORTABELLA \$10

Grilled Portabella, roasted red peppers, hummus and provolone on a Kaiser

STEAK SANDWICH \$15

Steak topped with caramelized onions and Swiss cheese, served on a baguette

MEATLOAF \$12

Our own house-made meatloaf topped with Swiss cheese and cranberry mayo, served on rye bread

FRENCH DIP \$12

Thinly sliced beef topped with Swiss cheese served on an 8" baguette with au jus

MEATBALL SUB \$12

House-made meatballs served on an 8" baguette with peppers, onions and provolone cheese

TREE HUGGER \$12

Grilled zucchini, yellow squash, roasted red pepper, provolone cheese on Tuscan rustic bread with chipotle aioli

BUFFALO CHICKEN WRAP \$12

Crispy chicken tenders tossed in Buffalo sauce served in a flour tortilla with lettuce and bleu cheese

CLUBS \$11

Choice of chicken, roast beef, tuna, turkey or ham

HOT DOG \$4 Foot-long on a toasted bun

chili add \$1.5, onions or cheese 50¢

SPECIALTY PIES

NAPOLITANO

Eggplant, tomatoes, ricotta, garlic and olive oil (white or red pie)

Personal \$11 Small \$13 Large \$20

CLAMS CASINO

Clams, 4 cheese blend, bacon, garlic and olive oil (white pie)

Personal \$12 Small \$17 Large \$23

SHRIMP SCAMPI

Shrimp, 4 cheese blend, basil and garlic (white pie)

Personal \$12 Small \$17 Large \$23

LOADED MASHED POTATO

House-made mashed potatoes topped with cheddar cheese, scallions, bacon, finished with diced tomatoes, served with sour cream

Personal \$12 Small \$17 Large \$23

BUFFALO CHICKEN

Breaded chicken, cheddar, mozzarella and bleu cheese crumbles (white pie)

Personal \$12 Small \$15 Large \$20

MARGHERITA

4 cheese blend, fresh mozzarella, sliced tomatoes & basil (white pie)

Personal \$12 Small \$15 Large \$20

B9 MADNESS

Chicken, chipotle sauce, 4 cheese blend, caramelized onions and roasted red peppers

Personal \$12 Small \$15 Large \$20

ASIAN BEEF TIP

Marinated beef tips, 4 cheese blend, red onions, finished with habanero tabasco

Personal \$11 Small \$15 Large \$20



TRADITIONAL PIES

Back 9 Tavern traditional pies consist of the finest mozzarella, Italian plum tomatoes, Romano cheese and fresh basil.

Personal 9"/\$9

Small 14"/\$12

Large 18"/\$15

Each Topping \$2

Black olives, feta cheese, peppers, ricotta, long hot peppers, sausage, anchovies, bacon, mushrooms, pepperoni, onions, meatballs, tomatoes, eggplant

Add shrimp or clams:

Personal \$2.50

Small \$7

Large \$11

All pies available gluten-free in personal size only.

BURGERS

100% 8 oz. Angus beef handmade burgers on a Kaiser roll served with fries

\$10

Choice of toppings: American, Swiss, Provolone, cheddar, pepper jack, sautéed onions, mushrooms, bacon, guacamole, roasted peppers, fried egg

50¢ each

Substitute Texas Toast \$1 or gluten-free bun \$1.50

SHRIMP* \$15

House-made fresh Gulf shrimp, scallions & red peppers topped with a chipotle aioli, no fillers or gluten

TUNA* \$16

Sushi-grade tuna pan seared and topped with sesame ginger glaze and a cucumber wasabi aioli

JACK DANIELS* \$12

Smoky glaze topped with onion straws, cheddar cheese and bacon

SAUSAGE* \$11

Smothered in broccoli rabe, peppers, onions and provolone

TURKEY* \$11

Ground turkey topped with lettuce, tomato, guacamole and chipotle ranch

"Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness."

SPECIALTY PIES

MEAT LOVERS

Pepperoni, sausage, meatball and bacon

Personal \$12 Small \$16 Large \$21

SAUSAGE & BROCCOLI RABE

4 cheese blend, garlic and olive oil (white pie)

Personal \$12 Small \$15 Large \$20

CAPO

Prosciutto di Parma, fresh mozzarella, spinach, ricotta, sliced plum tomatoes, olive oil (white pie)

Personal \$12 Small \$17 Large \$23

PULLED PORK

Pulled pork, honey BBQ sauce with caramelized onions and cheddar cheese

Personal \$12 Small \$15 Large \$20

CHICKEN PESTO

Grilled chicken, pesto, plum tomatoes & our 4 cheese blend

Personal \$12 Small \$15 Large \$20

G.O.A.T. (GREATEST OF ALL TIME!)

Prosciutto, goat cheese, arugula, topped with a fig balsamic reduction

Personal \$12 Small \$15 Large \$20

BACON CHEESEBURGER

Angus ground beef, bacon, cheddar cheese, finished with chopped lettuce, tomato, onion, ketchup and mustard

Personal \$12 Small \$17 Large \$23

MEDITERRANEAN

Zucchini, yellow squash, artichoke, spinach, kalamata and Sicilian olives, tomatoes, 4 cheese blend (white pie)

Personal \$11 Small \$13 Large \$20