





appetizers

Spin-Art Dip (V)

Fresh spinach, artichoke hearts, garlic, Parmesan cheese cream sauce, corn tortilla chips 9.98

Hot Pepperchetta (V)

Toasted pretzel bread, house cured hot peppers, Parmesan cheese 7.98

Pretzchetta (V)

Toasted pretzel bread, tomatoes, garlic, basil, feta, balsamic drizzle 6.98

Fresh Cut Chips (V)

Fried potato slices, salt, pepper, French onions dip 5.98

Grilled Edamame (V) (GF*)

Soybean pods, Cajun seasoning, olive oil, horseradish dip 6.98

Spinach Pita Pie (V)

Pita bread, spinach-artichoke dip, roasted red peppers, feta cheese, balsamic drizzle 7.98

Basil Pesto & Prosciutto Pita Pie

Pita bread, basil pesto, prosciutto, Parmesan cheese 7.98

Lucky Coins (V)

Beer battered & cornmeal breaded fried pickle slices, horseradish dip 6.98

Hummus (V) (GF*)

Traditional hummus, olive oil, celery & carrots or grilled pita (*NOT GF) 7.98

Beer Cheese Fries With Your Friends

Hand cut fries, bacon beer cheese sauce 6.98

Fries... With Your Enemies (V)

Hand cut fries, spicy blue cheese sauce, FIRE bush sauce 7.98

HALF PRICE APPS...

All appetizers are half price,
Monday-Friday, 3PM-6:30PM

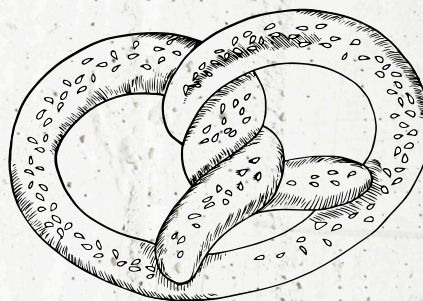
pretzels

Personal Pretzel (V)

In-house made personal pretzel twist, salted & served with your choice of one dipping sauce 6.98

TWISTED TIME PRETZEL (V)

In-house made one-pound pretzel, buttered, salted & served with your choice of three dipping sauces 10.98



SAVORY SAUCES

Bacon Beer Cheese • Spicy Blue Cheese • Cadillac Garlic Hot^{GF*} • Sour Cream Cheddar Chive^{GF*} • Honey Mustard^{GF*} • Maple Mustard^{GF*}

SWEET SAUCES

Cinnamon Sensation^{GF*} • Caramel Pecan^{GF*} • Warm Fudge^{GF*} • Peanut Buttery^{GF*}

plates you can share

#soMUTSCH Meat, Cheese & Such

Premium cheeses, meats, peppers in oil, jam, bread loaf 17.98

Mardi Gras Mussels

Mussels steamed in cider, Cajun Alfredo sauce, house made pretzel bites 18.98
Single order 10.98

Vino Mussels

Mussels steamed in white wine, olive oil, garlic, house made pretzel bites 18.98
Single order 10.98

salads & bowls



Steel Town Steak

Steak, Arcadian field greens, carrots, cucumbers, shredded cheese, tomatoes, hand cut fries 13.98

Cranberry Pecan (V) (GF*)

Arcadian field greens, pecans, feta, dried cranberries, orange wedge, raspberry balsamic dressing 9.98

Side Salad (V) (GF*)

Arcadian field greens, carrots, Kalamata olive, cucumbers, tomatoes, choice of dressing 2.98

Cold Ramen Bowl (V)

Ramen noodles, chow mein noodles, scallion, carrots, Arcadian field greens, red onions, tomatoes 10.98

Quinoa (KEEN-WA) Bowl (V) (GF*)

Seasoned quinoa, Arcadian field greens, tomatoes, red onions, carrots, scallions, marinated feta cheese, artichoke hearts 10.98



TOPPERS

All Natural Grilled Chicken Breast 4.98 • Steak 6.98 • Blackened Sushi Grade Ahi Tuna Steak 8.98 • Wild Caught Salmon 8.98 • Broiled Haddock 11.98 • Portobello Cap 3.98

DRESSINGS

Italian^{GF*} • Blue Cheese • Caesar • Oil & Vinegar^{GF*} • Ranch • Honey Mustard^{GF*} • Raspberry Balsamic^{GF*} • Thousand Island^{GF*} • French^{GF*} • Balsamic^{GF*} • Caper Vinaigrette^{GF*} • Creamy Italian^{GF*}



beverages

Fountain Drinks 2.50 • Bottled Water 2.00 • Fresh-Brewed Iced Tea 2.00 • Sumatran Organic Coffee 2.50 • Cold Fresh Brewed Nitro Coffee 4.75 •

Pour Over Teas

English Breakfast, Caffeine-free Chamomile, Rooibos & Passion Fruit 2.50 • Free Refills.

main dishes



FISH

Wild Caught Haddock Your Way

Beer battered or broiled haddock, side dish, salad 17.98

Our Nutty Wild Caught Salmon

Pecan crusted Alaskan salmon, saffron apples, smashed sweet potatoes, salad 18.98

Magic Sesame Crusted Tuna

6-ounce portion of sushi grade Ahi tuna served rare & sesame crusted, cold ramen salad, wasabi, pickled ginger, Sriracha, sweet soy 13.98

Barramundi (GF*)

Barramundi fillet, spinach, tomatoes, garlic, olive oil, lemon juice, side dish, salad 17.98



CHICKEN

Waffle Chicken

One waffle-battered & fried all-natural chicken breast, maple syrup, raspberry melba sauce, smashed sweet potatoes 10.98

#BestFriedChickenTenders

Two all-natural breaded chicken breasts cut into strips, fries, one dipping sauce 11.98

#BestGrilledChickenTenders (GF*)

Two all-natural grilled chicken breasts cut into strips, grilled seasoned green beans, one dipping sauce 10.98

Chicken & Greens Dinner (GF*)

One grilled all-natural chicken breast, spinach, roasted red peppers, garlic, olive oil, side dish, salad 12.98

Blue Chicken

One grilled all-natural chicken breast, spicy blue cheese sauce, bacon, side dish, salad 12.98

BEEF & MORE

Magic Meatloaf

Locally sourced & grass fed ground beef, mushrooms, bacon, tomatoes & onions red sauce, smashed potatoes, grilled seasoned green beans, salad 15.98

Puff the Magic Pot Roast (GF*)

Shredded roasted beef, smashed potatoes, carrots, celery, onions, gravy, salad 11.98

Chicken Fried Steak

6-ounce chicken fried strip steak, smashed potatoes, country gravy, salad 13.98



PASTA

*Substitute any pasta dish with gluten free penne pasta for only 1.50 more

Not Your Momma's Pasta

Penne, fresh mussels, chorizo sausage, garlic, roasted red peppers, feta cheese, cream sauce, salad 13.98

Penne Aglio (V)

Penne, olive oil, artichoke hearts, roasted red peppers, capers, crushed red pepper, Parmesan cheese, garlic, tomatoes, salad 11.98

Mac & Cheese Served with a salad.

Topless (V) - no topping 10.98 • **Veggie (V)** - spinach & tomatoes basil blend 11.98 •

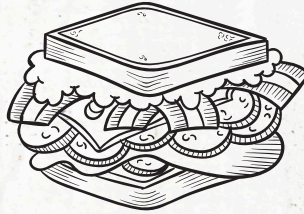
Bacon - smoked strips 13.98 • **Prosciutto** - tomatoes basil, garlic, prosciutto 12.98 •

SIDE DISHES

Edamame^{GF*} • Topless Mac & Cheese • Soup-o-Day • House Made Chips • Vinaigrette Coleslaw^{GF*} • Smashed Potatoes^{GF*} • Roasted Corn Salsa^{GF*} • Fresh Cut Fries • Char-grilled Garbanzo Beans^{GF*} • Side Salad^{GF*} • Grilled Cauliflower^{GF*} • Smashed Sweet Potatoes^{GF*} • Grilled Seasoned Green Beans^{GF*} •

Add an additional side dish to any meal for only \$2.98

V = Vegetarian • **GF* Gluten Free** *Magic Tree Pub & Eatery makes every attempt to identify ingredients that may cause allergic reactions for those that are gluten intolerant, but as we also prepare foods with ingredients including gluten, we cannot be responsible for any allergic reactions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially with certain medical conditions.



sandwiches

Sandwiches served with choice of side dish.

*Make your bread a gluten free bun for an additional \$2.00

Pub Haddock

Panko breaded haddock, cheddar cheese, leaf lettuce, tomatoes, house hoagie bun, tartar 11.98

The Classic Reuben

Corned beef, beer braised kraut, Swiss cheese, toasted marble rye bread, Thousand Island dressing 9.98

Reuben Italiano

Corned beef, beer braised kraut, Swiss cheese, provolone cheese, Italian salami, toasted marble rye bread, creamy Italian dressing 10.98

Roast Beef & Mushroom Melt

Braised roast beef, caramelized onions, portobello mushrooms, provolone cheese, ciabatta bun, horseradish dip 9.98

Portobello & Spinach (V)

Portobello mushroom cap, Marsala wine, sautéed spinach, olive oil, tomatoes, smoked mozzarella cheese, ciabatta bun 8.98

Kickin' Chicken

Grilled all-natural chicken breast, pepper jack cheese, bacon, Cadillac garlic hot sauce, lettuce, tomatoes, ciabatta bun 9.98

Tank Fried Chicken

Breaded all-natural chicken breast, Tank's ghost chili BBQ sauce, vinaigrette coleslaw, house bun 10.98

Best Steak Sandwich Ever

Steak, Lancaster sharp white cheddar cheese, roasted red peppers, onions, mushrooms, house hoagie bun 10.98

Chicken & Greens Sandwich

Grilled all-natural chicken breast, sautéed spinach, roasted red peppers, garlic, olive oil, ciabatta bun 9.98

Grown-up Grilled Cheese, Soup & Salad

Brie, Guigguessburg Swiss, Lancaster cheddar, bread, marinated tomato, artichoke hearts, cup of Jameson tomato bisque, salad 13.98

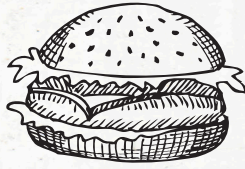


soups

Jameson Tomato Bisque (V) (GF*)

Roma tomatoes, onions, garlic, celery, carrots, brown rice, Jameson Irish whiskey 5.98

Soup of the Day Ask your server for today's feature. 5.98



specialtree burgers

All burgers, except JUSTA burger, are served with choice of side dish.

Substitute a black bean or chorizo patty free of charge.

Substitute a Premium Pastured Meats/Walnut Hill Farms grass fed beef patty for an additional 2.50

Substitute a Forbes Buffalo Farm bison patty for an additional 5.00

*Make your bun a gluten free bun for an additional 2.00

The Brewmaster

8-ounce chorizo & beef patty cooked well-done,
bacon beer cheese sauce, tomatoes, pickle juice
spiked lettuce, house bun 10.98

PBB

8-ounce steak burger, peanut butter,
bacon, sourdough bread 11.98

Black Bean & Avocado Cream (V)

Black bean patty, avocado cream sauce,
magic mayo, tomatoes, pickle juice spiked
lettuce, house bun 9.89

JAM ON IT Beef & Bacon Burger

Two 4-ounce locally sourced & grass fed beef
patties, house made bacon jam, Lancaster sharp
white cheddar cheese, tomatoes, pickle juice,
spiked lettuce, house bun 14.98

Blue on Blue Bison Burger

8-ounce locally sourced & grass fed
bison burger, blue cheese,
blueberry sauce, lettuce, house bun 17.98

Cheesy Bacon

8-ounce steak burger, bacon, choice of
American, Swiss, pepper jack, provolone
or cheddar cheese, lettuce, pickle, tomatoes,
onions, house bun 11.98

Magic 8 Ball Burger

8-ounce steak burger, pepper jack cheese,
bacon, jalapeños, lettuce, tomatoes,
red peppers, house bun 12.98

JUSTA Burger

8-ounce steak burger, lettuce, pickle,
tomatoes, onions. No Side 7.98

SIDE DISHES

Edamame^{GF*} • Topless Mac & Cheese • Soup-o-Day • House Made Chips • Vinaigrette Coleslaw^{GF*} •
Smashed Potatoes^{GF*} • Roasted Corn Salsa^{GF*} • Fresh Cut Fries • Char-grilled Garbanzo Beans^{GF*} • Side Salad^{GF*} •
Grilled Cauliflower^{GF*} • Smashed Sweet Potatoes^{GF*} • Grilled Seasoned Green Beans^{GF*} •

Add an additional side dish to any meal for only \$2.98

wizard wings

HOW MANY CAN YOU EAT?

Five 5.98 • Eight 8.98 •
Twelve 12.98 • Sixteen 16.98 •
Twenty 20.98

MILD SAUCES

Kentucky Bourbon BBQ •
Dry Ranch^{GF*} • Parmesan Garlic^{GF*} •
Honey Mustard^{GF*} • Wet Ranch •
Raspberry BBQ

HOT SAUCES

From hot to hottest
Cadillac Garlic Hot^{GF*} • Dry Cajun^{GF*} •
Hot^{GF*} • Tank's Ghost Chili BBQ^{GF*} •
FIRE Bush^{GF*}

Add carrots & celery with side serving of blue cheese or ranch for only 2.50 more.

Add a side of Wizard Wing sauce 1.50.

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it's a wrap

Wraps are served with choice of side dish.

Fried Haddock Wrap

Panko breaded haddock, lettuce, tomatoes, onions, spicy tartar sauce, flour tortilla 11.98

Black Bean Wrap (V)

Black bean patty strips, lettuce, tomatoes, onions, magic mayo, corn salsa, flour tortilla 7.98

CRB Wrap

Grilled all-natural chicken breast, house made ranch dressing, bacon, lettuce, tomatoes, onions, flour tortilla 8.98

Hummus Wrap (V)

Traditional hummus, cucumber, feta cheese, Kalamata olives, lettuce, tomatoes, onions, flour tortilla 7.98

Tank Wrap

Grilled all-natural chicken breast, bacon, lettuce, tomatoes, onions, cheddar cheese, Sriracha mayo, flour tortilla 8.98

Spicy Ahi Tuna Wrap

Blackened sushi grade Ahi tuna, lettuce, tomatoes, onions, Sriracha mayo, flour tortilla 8.98



OUR MESSAGE TO YOU

At Magic Tree, our goal is to use the freshest & tastiest ingredients so that you can appreciate a quality dining experience. Most of the items on our menu are made in-house... from the sauces to our signature one-pound pretzel. Please enjoy our food as much as we enjoy preparing & serving it to you!

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FROM THE OWNERS

Thank you for visiting Magic Tree Pub & Eatery.

We are a “mom & pop” business & appreciate that you are supporting local.

Since opening in 2012, our goal has been to serve quality food & provide positive experiences. We support local growers & producers. We work with local non-profit organizations. We love local. As we continue to grow & evolve, we truly welcome & appreciate your feedback. We really mean this. Don't ever hesitate to contact us at magictreephill@yahoo.com or magictreesandy@yahoo.com.

Thank you for continuing to eat, drink & celebrate with us. We appreciate your support.

PHILL & SANDY REDA

magictreepubandeatery.com • 330.629.2667

Host Your Next Party With Us

