



Walt's

Pub & Grill

a place for family & friends

OUR HISTORY


THE PUB 1982-2010 & THE OTHER PUB 1991-2007
Owned/Operated by Herschel & Mary Cook

COFFEE & BAGEL SHOP
Owned/Operated by Walt & Kristy Foster 1996-2012

THE OTHER PUB
Owned/Operated by Walt & Kristy Foster 2007-2012

WALT'S OTHER PUB
2012-Present

WALT'S PUB & GRILL
Established 2017



Appetizers

POTATO SKINS*

Jumbo potato boats filled with Applewood bacon, queso and cheddar jack cheese. Garnished with sour cream and pico de gallo. 7.99

JACK BITES*

Spicy pepper jack cheese bites breaded and deep-fried, served with ranch. Jack it up and toss'em in our famous buffalo sauce. 8.99

LOADED POTATO BITES*

Potatoes, loaded with Applewood bacon, cheddar jack cheese and green onion. Served with ranch. 7.99

COCONUT SHRIMP*

Five butterflied shrimp, hand-breaded in shredded coconut and lightly fried. Served with homemade pineapple mango dipping sauce. 8.99

FILET TIPS*

9 oz. of sautéed beef tenderloin. Served medium rare with tiger sauce. 12.99

SOUTHWEST EGG ROLLS*

Southwest chicken egg rolls drizzled with sour cream. Served with chipotle ranch. 8.99

NACHOS GRANDE*

A huge pile of tortilla chips layered with queso cheese, pico de gallo, black olives, jalapenos and drizzled with sour cream. 7.99
Add grilled chicken, steak, or chili: 2.25

BUFFALO SHRIMP*

Seven butterflied shrimp breaded and fried, served with your choice of buffalo or sweet honey garlic sauce. 8.99

BREADED MUSHROOMS*

1lb. of mushrooms, sliced in half, hand-breaded and deep-fried. Served with tiger sauce. 7.99

"THE OTHER WINGS"*

Chicken wings tossed in our signature sauces.* Served with celery and ranch.
REGULAR (7): 8.99
PLATTER (14): 13.99

BONELESS WINGS*

Tossed in our signature sauces.*
Platter (12): 13.99

**SIGNATURE SAUCES: House Buffalo, Barbeque, Honey Garlic, or our kitchen's Homemade Hot Sauce*

THE KICK OFF*

A SAMPLER OF OUR FAVORITE APPETIZERS! Includes 1/2 lb. breaded mushrooms, 12 jack bites, 2 potato skins and 2 southwest chicken egg rolls. Served with chipotle ranch and tiger sauce. 14.99

From the Stone

CHEESY FLATBREAD*

Our stone-baked flatbread with garlic butter and Italian cheeses. Served with marinara for dipping. 7.99

THAI VEGETARIAN FLATBREAD*

Our stone-baked flatbread topped with peanut sauce, diced tomatoes, red cabbage and carrot blend, green onion, corn and black bean salsa and mozzarella cheese. 7.99
Add diced chicken: 2.00

BACON CHICKEN RANCH FLATBREAD*

Our stone-baked flatbread with diced chicken, apple-wood bacon, cheddar jack cheese and famous homemade ranch dressing. 9.99

MARGHERITA PESTO FLATBREAD*

Our stone-baked flatbread with homemade pesto sauce, fresh mozzarella, roma tomatoes and fresh chopped basil. 8.99

Soups from Scratch

HOMEMADE FAMOUS RED CHILI OR SOUP OF THE DAY

CUP: 3.99 • BOWL: 4.99

From the Garden

PARADISE SALAD*

Sautéed shrimp or grilled salmon with tri-color pasta and salad greens. Topped with roasted asparagus, sun-dried tomatoes and almonds. Finished with Italian cheeses.

REGULAR: 8.99 • LARGE: 11.99

Substitute ahi tuna cooked medium rare: Add 4.00

BUFFALO CHICKEN SALAD*

Our house buffalo chicken is arranged over salad greens or tri-color pasta with roma tomatoes, bell peppers, red onions, carrots, cabbage and cheddar jack cheese.

REGULAR: 8.99 • LARGE: 11.99

BAJA BOWL*

Fresh bed of artisan greens, with teriyaki sauce, black bean corn relish, avocado and rice topped with a fried egg and chicken. 10.99

Substitute ahi tuna cooked medium rare: Add 4.00

BLACK & BLEU*

Wood-grilled beef tenderloin served on a bed of romaine lettuce with roasted almonds, Applewood bacon, roma tomatoes, red onions, bleu cheese crumbles and croutons.

REGULAR: 9.99 • LARGE: 11.99

SOUTHWESTERN CHICKEN SALAD*

Grilled chicken breast with our southwest seasoning, on a bed of tri-color pasta. Topped with corn salsa, roma tomatoes, red onions, mozzarella cheese and freshly sliced avocado. Served with one of our famous egg rolls and homemade chipotle ranch.


REGULAR: 8.99 • LARGE: 11.99

TOP SPIN SALAD*

Grilled tilapia or chicken on top of our fresh baby spinach tossed with sliced strawberries, mandarin oranges, almonds and raisins. Topped with bleu cheese crumbles and served with balsamic vinaigrette. 11.99

CHICKEN CAPRESE*

Grilled chicken breast with tri-color pasta, roma tomatoes, sweet basil, and fresh mozzarella cheese. 10.99

 *Try the heart-healthy Dr. Riddell way — substitute steamed veggies instead of pasta*

CLASSIC COBB*

Grilled chicken breast served on a bed of artisan blend lettuce with Applewood bacon, bleu cheese crumbles, diced tomatoes, green onions and hard-boiled egg.

REGULAR: 8.99 • LARGE: 11.99

TROPICAL COCONUT SHRIMP*

Five butterflied shrimp hand-breaded in shredded coconut and lightly fried, on top of fresh baby spinach with mandarin oranges, sliced strawberries and a hard-boiled egg. Served with homemade pineapple mango sauce. 11.99

DRESSINGS

HOMEMADE DRESSINGS: Ranch, Italian, Chipotle Ranch, Warm Pesto Cream

LO DRESSINGS: Italian, Ranch, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette

OTHER DRESSINGS: French, Bleu Cheese, Honey Mustard, Poppy Seed, Vinegar & Oil, Thousand Island

(All dressings served on the side)

Sandwiches

WESTSIDE CLUB*

Smoked turkey, honey baked ham, cheddar cheese, lettuce, tomato and crisp Applewood bacon, on toasted whole wheat bread. 8.99

TENDERLOIN*

Indiana's famous grilled or breaded center cut pork loin, served with lettuce, tomato and onion. 8.99

*Make it a **FARMERS' CLUB** by adding ham, Applewood smoked bacon and Velveeta cheese, for an additional: 2.00*

AHI TUNA*

Grilled ahi tuna, lightly blackened and topped with avocado, black bean corn relish and provolone cheese.

Served on a toasted artisan roll, with lettuce and roma tomatoes. 11.99

QUESA TACOS*

A COMBINATION OF A QUESADILLA AND A TACO! Three flour and corn tortilla shells melted together with cheese and choice of Baja chicken, steak, grilled white fish or shrimp on a bed of lettuce. Topped with diced tomatoes, green onion, and cheddar jack cheese. Served with tri-color chips, salsa and sour cream. 11.99

RIBEYE STEAK SANDWICH*

8 oz. tenderized ribeye steak seasoned and topped with pepper jack cheese. Served with lettuce, tomato, onion and a side of chipotle ranch. 11.99

BUILD A STEAK BURGER*

Served with lettuce, tomato and onion. 8.99

CHEESE: American, Swiss, Pepper Jack, Mozzarella, Bleu, Velveeta, or Provolone - .50 each

VEGGIES: Mushrooms, Bell Peppers, Jalapenos or Grilled Onion, Corn & Black Bean Salsa - .25 each

EXTRAS: Smoked Bacon, Ham, Avocado - .75 each

SAUCES: Barbeque, Marinara, Ranch or Chipotle Ranch - .25 each

TRY OUR VEGGIE BURGER!

LAKE HOOD CHEESEBURGER*

1/2 lb. steak burger built to order that we drown in a bowl of homemade chili. Served with a wave of sidewinder fries around the bowl. 12.99

ULTIMATE MAC & CHEESE*

YOU BUILD IT! Start with homemade macaroni and cheeses with a toasted bread crumb topping. 6.99

Add 2.25 and top it with one of the following:

- *Applewood bacon*
- *Grilled chicken*
- *Sautéed shrimp*
- *Fried buffalo chicken*
- *Chili*

CHICKEN SANDWICH*

Grilled, blackened, teriyaki or fried. Served with lettuce, tomato, onion and your choice of cheese. 8.99

*Make it a **MALIBU CHICKEN** by adding ham, mozzarella and a side of Herschel's Hot Mustard, for an additional: 1.00*

CHICKEN PARMESAN*

Lightly hand-breaded chicken breast deep-fried and topped with homemade marinara and melted provolone. Served on a toasted artisan roll. 8.99

CATFISH*

Whole boneless filet breaded and fried or grilled. Served with a side of tartar sauce. 8.99

On the Side

1.99 SIDES

**KETTLE CHIPS • APPLESAUCE • RICE • HOUSE BOAT SALAD • COTTAGE CHEESE
FRENCH FRIES • STEAMED VEGETABLES • ONION RINGS • STRAWBERRIES & MANDARIN ORANGES**

**All menu items are cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Parties of eight people or more may be charged 20% gratuity • 10% charge for carryout

House Favorites

WRAPS*

Grilled chicken, steak or shrimp with peppers, onions, mushrooms, tomatoes and cheddar cheese. Wrapped in a tomato basil wrap and served with rice. 9.99

Try the famous Union Street Pub Buffalo Chicken Wrap!

After Five

All After-Five dinners served with fresh-baked dinner bread and choice of Garden Salad, Soup, Chili, Coleslaw, Applesauce or Cottage Cheese (And with one side: House Potato, Rice or French Fries)

HOUSE FILET*

8 oz. tenderloin chargrilled to order. Served with vegetables and choice of potato. 19.99

RIBEYE*

Hand-cut ribeye, chargrilled to order. Served with vegetables and choice of potato.

8 OZ.: 16.99 • 12 OZ.: 18.99

16 OZ. STEAK OF THE DAY*

Our best cut chargrilled to order, served with vegetables and choice of potato. 22.99

STEAK AND RIBS*

8 oz. ribeye cooked to order and paired with a slow-roasted half rack of ribs. Served with vegetables and choice of potato. 19.99

RIBS*

Baby back pork ribs tossed in our barbeque sauce. Served with french fries and coleslaw.

HALF RACK: 16.99 • FULL RACK: 19.99

POUND OF PORK*

Two bone-in French-cut 8 oz. pork chops chargrilled. Served with vegetables and choice of potato. 15.99

CHICKEN FINGERS*

Homemade chicken tenders breaded and fried. Served with french fries and coleslaw. Plain or Buffalo. 9.99

FOSTER'S FISH-N-CHIPS*

Catfish fingers breaded and fried. Served with sidewinders and coleslaw. 9.99

FAMOUS BUFFALO CHICKEN SANDWICH*

Chicken breast hand-breaded and deep-fried, then dipped in our famous Buffalo sauce. Served with ranch dressing. 9.99

SURF & TURF*

Our 8 oz. ribeye charbroiled to order, with four hand-breaded jumbo fried shrimp and a side of cocktail sauce. Served with vegetables and choice of potato. 19.99

CATFISH PLATTER*

Two lightly hand-breaded fried or grilled boneless filets. Served with vegetables and choice of potato. 15.99

COCONUT SHRIMP PLATTER*

Eight butterflied shrimp hand-breaded in shredded coconut and lightly deep-fried. Served with vegetables, rice and pineapple mango sauce. 17.99

FRESH SALMON*


Fresh 8 oz. salmon steak grilled with lemon butter and herbs or blackened with Cajun spices. Served with vegetables and rice. 17.99

CARIBBEAN CHICKEN*

Two boneless chicken breasts slow-roasted and glazed in homemade teriyaki or pineapple mango salsa. Served with vegetables and choice of potato. 16.99

STEAMED VEGGIE & CHICKEN PLATTER*

Steamed garden vegetables with rice and your choice of grilled, teriyaki, fried or buffalo chicken. 14.99

 *Try the heart-healthy Dr. Riddell way and substitute ahi tuna cooked medium-rare for 18.99*

PAN-SEARED AHI TUNA*

Fresh 8 oz. ahi tuna steak cook medium-rare topped on a bed of sautéed artisan greens and rice with a drizzle of sweet chili sauce. 18.99

Wines

WHITE WINES

CHARDONNAY

ARROGANT FROG

FRANCE
• 7.00 GLASS
• 24.00 BOTTLE

CHATEAU STE. MICHELLE *MIMI*

ITALY
• 9.00 GLASS
• 32.00 BOTTLE

CAPOLLA *DIRECTOR'S CUT**

CALIFORNIA
• 12.5 GLASS
• 46.00 BOTTLE

GIRARD*

NAPA VALLEY
55.00 BOTTLE

GROTH*

NAPA VALLEY
60.00 BOTTLE

MOSCATO

FOLONARI

ITALY
• 7.5 GLASS
• 26.00 BOTTLE

REISLING

WENTE

MONTEREY
• 6.5 GLASS
• 22.00 BOTTLE

CHATEAU STE. MICHELLE

ITALY
• 9.00 GLASS
• 32.00 BOTTLE

SAUVIGNON BLANC

WAIRU RIVER

NEW ZEALAND
• 8.5 GLASS
• 30.00 BOTTLE

PINOT GRIGIO

BARONE FINI

ITALY
• 8.5 GLASS
• 30.00 BOTTLE

GRAVEL BAR

NAPA VALLEY
• 10.00 GLASS
• 36.00 BOTTLE

RED WINES

MERLOT

TANGLEY OAKS

NAPA VALLEY
• 7.5 GLASS
• 26.00 BOTTLE

CANOE RIDGE *EXPEDITION*

WASHINGTON
• 10.5 GLASS
• 38.00 BOTTLE

CHARLES KRUG

NAPA VALLEY
• 15.00 GLASS
• 56.00 BOTTLE

STAG'S LEAP *WINERY**

CALIFORNIA
60.00 BOTTLE

CHARLES SMITH *SUBSTANCE*

WASHINGTON
80.00 BOTTLE

CABERNET

JOSH CELLARS

CALIFORNIA
• 7.5 GLASS
• 26.00 BOTTLE

BROWNE *HERITAGE*

WASHINGTON
• 12.00 GLASS
• 44.00 BOTTLE

FOLIE À DEUX

CALIFORNIA
• 14.5 GLASS
• 54.00 BOTTLE

GOLDSCHMIDT *KATHERINE*

NAPA VALLEY
60.00 BOTTLE

PENFOLDS *BIN 407*

AUSTRALIA
75.00 BOTTLE

PINOT NOIR

MATUA

NEW ZEALAND
• 9.00 GLASS
• 32.00 BOTTLE

ERATH *RESPLENDENT*

OREGON
• 12.00 GLASS
• 44.00 BOTTLE

LA PETITE GRACE

MONTEREY
• 50.00 BOTTLE

WILLIAMETTE *VALLEY J. CHRISTOPHER*

OREGON
65.00 BOTTLE

MALBEC

SEPTIMA

ARGENTINA
• 7.5 GLASS
• 26.00 BOTTLE

BROQUEL *TRAPICHE**

ARGENTINA
• 9.5 GLASS
• 34.00 BOTTLE

CAYMUS *VINEYARDS RED SCHOONER VOYAGE 4**

ARGENTINA
• 65.00 BOTTLE

TOP SHELF FEATURES

GOLDENEYE PINOT NOIR 2014

ANDERSON VALLEY
• 150.00 BOTTLE

SILVER OAK CABERNET SAUVIGNON 2013

ALEXANDER VALLEY
• 175.00 BOTTLE

Beverages

**FRESH-BREWED ICED TEA • REGULAR & DECAF COFFEE • SWEET TEA
COKE • DIET COKE (CAFFEINE FREE) • SPRITE • ROOT BEER
LEMONADE • GINGER ALE • MILK • CHOCOLATE MILK
ORANGE, CRANBERRY, PINEAPPLE OR GRAPEFRUIT JUICE**

RED BLEND

OLD VINE RED *LOT 10**

ARGENTINA
• 8.5 GLASS
• 30.00 BOTTLE

PURPLE HEART

NAPA VALLEY
• 12.5 GLASS
• 46.00 BOTTLE