MACLEOD'S

SCOTTISH PUB

PLEASE ASK YOUR SERVER FOR A SCOTCH MENU

## FISH & CHIPS

### THE CLASSIC
*crispy beer battered fish of choice, tartar sauce*, mashed peas & house made chips*

SALMON  LINE-CAUGHT COD  HALIBUT

*add warm curry sauce $5 / chipotle aioli* $1.5 / extra tartar sauce* $1.5*

## MAINS

### FISH TACOS (GFO)
*fried or seared cod, cabbage salad, chipotle aioli*, corn tortilla*

### BETSY'S CRISPY CHICKEN SANDWICH
*pickle brined chicken breast, breaded and fried, lettuce, tomato, pickled onions, mayo, potato bun, house made chips*

### SHEPHERDS PIE
*ground lamb, peas, carrots, onions, potato crust*

### CAESAR SALAD
*romaine lettuce, aged cheddar caesar dressing*, shaved aged cheddar, house-made crouton*

### CLAM CHOWDER (GF)
*clams, potato, onion, cream, bacon*

### SALMON SANDWICH
*seared salmon, mango habanero aioli*, arugula, pickled onions, potato bun, house made chips*

### MACLEOD'S BURGER (VO)
*6oz beef patty or veggie patty, cheese, lettuce, tomato, pickled onions, garlic aioli*, pickle, potato bun, house made chips*

### BANGERS AND MASH
*House made banger, mashed potatoes, onion gravy, fried egg*

## HAPPY HOUR *4-6pm daily*

FISH & CHIPS
SHRIMP TACOS
CRISPY COD CAKE
CHIPS

MANHATTAN
OLD FASHIONED
WELL DRINKS

HOUSE WINE
GUINNESS
LAGER/IPA

## STARTERS & SIDES

### HAGGIS CROQUETTES
*a traditional Scottish dish (savory pudding containing sheeps pluck) as a croquette appetizer served with a whisky-mustard cream sauce*

### CRISPY COD CAKES
*served with coleslaw and tartar sauce**

### POUTINE
*house made chips, cheese curds, onion gravy*

### SCOTCH EGG
*one sausage wrapped egg*, breaded and fried, assorted pickles, scottish cheddar, mustard*

### HOUSE MADE CHIPS (V)

### MASHED PEAS (GF, V)
*peas, mint, lemon, olive oil*

### EXTRA SAUCE
*tartar sauce* / mango aioli* / garlic aioli**

## SWEETS

### MARS OR SNICKERS BAR (V)
*battered n' fried (add vanilla ice cream)*

### STICKY TOFFEE PUDDING (V)
*served with whipped cream*

### FRIED BANANA CARAMEL SUNDAE (V)
*fried banana, caramel sauce, vanilla ice cream, whipped cream, cherry*

WE PROUDLY SERVE
WILD, SUSTAINABLY CAUGHT
LONG LINE PACIFIC COD

(GF) *gluten free*  (V) *vegetarian*  (O) *option available*

*While we try our best to avoid cross contamination, we cannot guarantee our food is safe for those with Celiac. Please inform your server of any allergies or sensitivities.*
**Eating raw or undercooked foods can increase your likelihood of exposure to foodborne illness*

*printed on 11/18/25*

## DRAFT BEER

GUINNESS
BELHAVEN (NITRO)
STOUP CITRA IPA
TENNENTS LAGER

## BOTTLES & CANS

TRAQUAIR HOUSE (7.2%)
BELHAVEN WEE HEAVY
PACIFICO
BUD/BUD LIGHT
RAINIER (16oz CAN)
YONDER CIDER (DRY)
YONDER CIDER (VANTAGE)

## WINE

HOUSE SELECTION
*Red and White rotating.*

GRENACHE / SYRAH
*Famille Perrin, Côtes du Rhône, FR*

CABERNET SAUVIGNON
*Cousino Macul, Valley Central, CH*

DRY ROSÉ
*FR*

SAUVIGNON BLANC / SEMILLON
*Chateaux Martinot, Bordeaux, FR*

SPARKLING WINE
*Delmas Blanquette de Limoux, FR NV*

## NON-ALCOHOLIC

THE JONESY
*Pathfinder non-alcoholic amaro, pineapple juice, lime juice*

SPICED APPLE SPARKLER
*spiced apple shrub, soda*

BLACKBERRY FIZZ
*blackberry shrub, lime juice, soda*

ATHLETIC BREWING IPA/GOLDEN
N/A GUINNESS

## FEATURED FLIGHT

TOUR OF SCOTLAND
*Try a ½ oz pour of signature whisky from five areas of Scotland*
*Speyside • Islands • Islay • Highlands • Lowlands*

ASK YOUR SERVER FOR A FULL SCOTCH MENU
*Not sure where to start? Ask your server for recommendations or pick a flight and dive on in.*

## WHISKY COCKTAILS

ROBERT BURNS
*Scotch, vermouth rouge, Benedictine, angostura bitters, lemon twist*

WHISKY MAC
*Scotch, Stone's ginger wine*

BRIGADOON
*Scotch, apricot brandy, Orgeat, lemon, nutmeg*

BLOOD & SAND
*Scotch, cherry brandy, vermouth rouge, orange juice*

CHOKER
*Scotch, Absinthe, sugar, angostura bitters, orange twist*

INVERNESS MULE
*Scotch, ginger beer, Peychaud's bitters, Laphroaig, fresh lime juice*

PENICILLIN
*Scotch, ginger honey, fresh lemon juice, Laphroaig float*

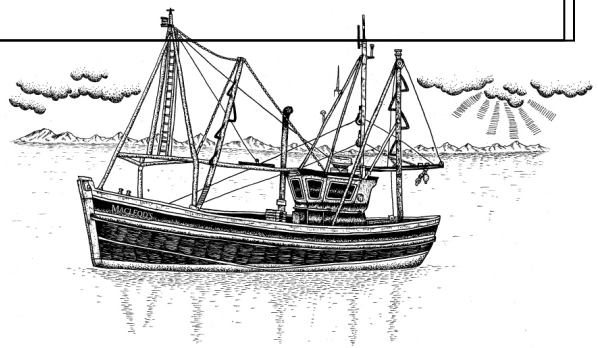
## HOUSE COCKTAILS

TATANKA
*Bison grass vodka, Martinellis sparkling cider, whisky barrel aged bitters*

KENTUCKY SWAGGER
*Bourbon, Tawny port, Maraschino, Angostura bitters*

OLD TOWN PUNCH
*Tequila, Mezcal, Aperol, lime juice, Orgeat*

NORTH BERWICK FIZZ
*Gin, blackberry-rosemary shrub, fresh lime juice, sugar, soda*



*In 1904, a small saloon opened its doors on the corner of Ballard & 20th Ave. After over a hundred years of providing shelter to various community shops and hangouts, those very walls once again carry on the Ballard pub tradition here at Scotsman-owned Macleod's Scottish Pub.*