

# Chetty's pub

 Signature Item

 Vegetarian

## Canyon Wings

### Half Pound of Wings

Traditional Fried - \$8.50  
Boneless Breaded - \$7.75

**Featured Sauces** Choose one per serving.

**HOT** - Pure Scream'n Hell, Hot, Mild, Cajun

**SWEET** - Bacon Bourbon Coca-Cola BBQ, Citrus Asian, Sweets' Falls Spicy Peanut

**SAVORY** - Teriyaki, Creamy Garlic, Dorito Crusted, Lemon Pepper

**Come in EVERY MONDAY FOR WING NIGHT**

\$6.50 - Traditional | \$5.75 - Boneless

## Salads

Add blackened steak - \$9 | Add chicken - \$6 | Add salmon - \$8.50

### Caesar - \$8.50

Croutons, tomatoes, parmesan, balsamic reduction, and Caesar dressing

### The House Salad - \$8.50

Field greens, carrots, tomatoes, cucumbers, and red onion; choice of dressing: ranch, balsamic, blue cheese, or thousand island

### Songer Salad - \$8.50

Chopped iceberg topped with bacon, tomatoes, cucumber, and blackened ranch

## Quick Bites and Sides

### Sweet & Spicy Applewood Bacon Strips - \$5.75

### House Fried BBQ Chips - \$2.25 Blue Cheese Dip

### Side Salad - \$3.95

Choice of dressing: ranch, balsamic, bleu cheese, or thousand island

### House-Made Dill Pickle Spears - \$1.75

### Creamy Slaw - \$2.25

### Hand-Cut Burbank Potato Fries Side - \$2.25 | Basket \$5.50

### Fried Onion Petals - \$4.75

Served with blackened ranch

## Dessert

### Fried Brownie Bites - \$5.95

with caramel dipping sauce

### Southern Pecan Pie - \$5.25

with whipped cream

## Initiations

### Class VI Fries - \$8.75

Add extra bacon \$1 | Add extra cheese \$1 | Add pickled jalapeños 75¢

Hand-cut Burbank potato, melted cheese sauce, crispy bacon, scallions, with ranch and sabi dipping sauces

### Spicy Cheesy Chicken Dip - \$7.95

Shredded roasted chicken in a spicy cream sauce topped with cheddar cheese and served with crispy corn tortilla

### Sierra Nevada - Old Bay Poached Peel and Eat Shrimp - \$10.95

Served with cocktail sauce

### Chetty's Signature Brisket Chili - \$6.95

Sour cream, cheddar cheese, crispy corn tortilla

### Pepperoni Flatbread - \$8.95

Pepperoni, provolone, and tomato sauce baked on flatbread

### Loaded Nachos - \$10.75

Bbq pork, melted cheese sauce, fresh salsa, scallions, and sour cream

### White Bean Hummus - \$6.95

With Sriracha, feta cheese, tomatoes, and pita chips

## Sandwiches & Wraps

Served with house fried chips; substitute hand cut fries for \$2.25 or small side salad for \$3.50. Substitute gluten-free bun \$2.

### Rivermen's Reuben - \$12.95

Sauerkraut, Swiss cheese, and thousand island dressing on rye

### Spicy Chicken and Bacon Wrap - \$12.75

Avocado, lettuce, tomato, and onion with sabi mayo in a flour tortilla

### Cheese Steak - \$12.95

Shaved roast beef, sautéed mushrooms, bell peppers, onions, and melted provolone cheese

### Grilled Chicken Naan - \$12.75

Add bacon \$1 | Add avocado \$2.75  
Lettuce, tomato, onion, and feta with sriracha yogurt sauce on toasted naan

### Fried Egg, Avocado, and Bacon - \$11.75

Applewood bacon, melted provolone cheese, and sabi mayo on toasted rye

### MRT Big Bologna Sandwich - \$9.95

Fried bologna with melted Swiss cheese and creamy slaw

### BBQ Pulled Pork Sandwich - \$10.25

Tangy bbq sauce, crispy onions, and creamy slaw on a toasted brioche bun

### Warm Avocado and Feta Wrap - \$11.95

Add bacon \$1 | Add egg \$1  
Lettuce, tomato, and onion with sriracha yogurt sauce in a flour tortilla

## Burgers & 'Alternative' Burgers

Served on a fresh baked brioche bun with house fried chips. Add an egg \$1. Substitute hand cut fries for \$2.25 or small side salad for \$3.50. Substitute gluten-free bun \$2.

### Choose Your Protein

#### Angus Beef Burger - \$13.75

Chetty's signature grind  
Your choice of red, pink or brown

### Alternatives

#### Free-Range Chicken Breast - \$12.75

Marinated in garlic and olive oil

#### Atlantic Salmon Fillet - \$13.25

Seasoned with Old Bay

#### Veggie Lover's Patty - \$12.25

Plant-based veggie patty

### Choose a Signature Topping

 Chetty's Classic - Lettuce, tomato, onion, pickle; choice of cheese; cheddar, blue, Swiss, american, pepper jack, provolone

**Cheyenne** - Cheddar cheese, crispy bacon, bbq sauce, fried onions

**Hawaii** - Pepper jack cheese, grilled pineapple, bacon, tomato, lettuce, sabi mayo

 Fra Diavolo - Pepper jack cheese, pickled jalapenos, sabi mayo and scream'n hell

 Mushroom Prov - Mushrooms, bell peppers, onions, and melted provolone

**PRIX  
FIXE  
MENU**

**Lunch:** Choose one item from one of these sections: **Canyon Wings** plus a **Side**, **Salads** with a protein, **Sandwiches & Wraps** or **Burger & Alternative Burgers**.

Includes soft drink, coffee, or tea.

**Dinner:** Choose one **Initiation** and **Dessert**. **Canyon Wings** plus a **Side**, **Salads** with a protein, **Sandwiches & Wraps** or **Burger & Alternative Burgers**.

Includes soft drink, coffee, or tea.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Drink Menu

## Bottled & Canned Beer

We proudly serve beverages in cans whenever possible. This enables us to recycle, since glass recycling is not available in our region. A cold glass is always available upon request.

Blue Moon - \$4  
Bud Light - \$4  
Budweiser - \$4  
Coors Light - \$4  
Michelob Ultra - \$4  
Miller High Life - \$4  
Miller Lite - \$4  
O'Douls - \$4  
Yuengling - \$4  
Angry Orchard Hard Cider 16 oz. - \$6  
Big Timber IPA 16 oz. - \$6  
Big Timber Porter 16 oz. - \$6  
Cold Trail Blonde Ale - \$5  
Corona Extra- \$5  
Corona Premier- \$5  
Fat Tire Lager - \$5  
Greenbrier Valley Devil Anse IPA - \$5  
Greenbrier Valley Wild Trail Pale Ale - \$5  
Guinness Draught 16 oz. - \$6  
Heineken - \$5  
Sierra Nevada Pale Ale - \$5  
Sierra Nevada Torpedo Extra IPA - \$5  
Stella Artois - \$5.00

## On Tap

We feature rotating Appalachian microbrews from West Virginia and our neighboring states.

Pabst Blue Ribbon - \$2.75/\$9  
Rotating brews - \$6/\$18

## Sparkling Wines

Tiamo Prosecco *Italy* - \$9 split

## White Wines

Dr. Loosen Riesling *Germany* - \$8 / \$30  
Salmon Creek Chardonnay *California* - \$6 / \$22  
Butterfield Chardonnay *California* - \$9 / \$34  
Prendo Pinot Grigio *Italy* - \$8 / \$30  
Alan Scott Sauvignon Blanc *New Zealand* - \$8 / \$30  
Salmon Creek White Zinfandel *California* - \$6 / \$22

## Red Wines

Salmon Creek Cabernet Sauvignon *California* - \$6 / \$22  
Gravel Bar Cabernet Sauvignon *Washington* - \$10 / \$38  
Angeline Pinot Noir *California* - \$9 / \$35  
Salmon Creek Merlot *California* - \$6 / \$20  
Altos Las Hormingas Classico Malbec *Argentina* - \$8 / \$29  
Chateau Damase Bordeaux Superieur *France* - \$10 / \$38

## House Cocktails

Go Local. Try Smooth Ambler Spirits Old Scout American Whiskey made in nearby Maxwelton, West Virginia.

### Smashed Peach - \$10

bourbon, peaches, mint, and simple syrup smashed together. Served over ice in a brown sugar rimmed mason jar

### Cucumber Martini - \$10

gin, cucumber and fresh mint, well bruised with ice and served up

### Watermelon Mojito - \$10

rum, fresh watermelon, mint, and simple syrup muddled and topped with ice and soda. Served in a pink sugar rimmed mason jar

### Fresh Fruit Belinis - \$10

fresh watermelon, classic peach, pineapple, or mango macerated and topped with bubbling prosecco in a sugar rimmed flute with a sprig of fresh mint

### Bees Knees - \$10

bourbon, honey, fresh squeezed lemon, and a splash of pineapple juice. Well bruised and served over ice in a mason jar and topped with soda

### Guide-a-Rita - \$10

tequila, house-made fresh citrus margarita mix, fresh oranges, well bruised and served over ice in a salt rimmed mason jar. Finished with a healthy portion of your guides favorite energy drink...draft PBR

### Mango Tango - \$10

tequila, fresh mango, cilantro, fresh limes, and our house-made fresh citrus margarita mix, muddled and served over ice in a salt rimmed mason jar topped with a splash of soda

### Mountaineer Moonshine - \$10

WV's finest, mixed with blue curaco, finished with lemonade, and named after our home team. Served over ice in a mason jar

### River Runner - \$10

white, spiced, and coconut rums with pineapple and cranberry juice. Served over ice in a mason jar with an orange and a cherry

### Fayette Station Peach Tea - \$10

sweet tea vodka, peach schnapps, and cranberry juice served over ice in a mason jar with a lemon and lime

### Moscow Mule - \$10

fresh squeezed limes, vodka, and ginger beer stirred with ice in a copper kettle mug

### Keeneys Cool Mule - \$10

fresh watermelon, peach, pineapple, or mango muddled and stirred with fresh limes, vodka, ginger beer, and ice in a copper kettle mug

### Bloody Nose Mary - \$10

vodka and Zing Zang shaken up with a bit of Sriracha and piled high in a mason jar with pickles, olives, crispy bacon, and a slice of pickled egg (a West Virginia specialty)

### The Extreme Margarita - \$15

patron silver tequila shaken up, with cointreau, house-made fresh citrus margarita mix, and a float of grand marnier. Served in a salted mason jar with fresh orange

The logo for Chetty's features the name "Chetty's" in a stylized, white, blocky font. The letters are set against a background of green, textured rectangular blocks that resemble a brick wall or a similar pattern.

Chester Wayne "Chetty" Morton, bus driver and mechanic extraordinaire, became Class VI 's first bus driver in 1978 as part of the package deal when they purchased a 1949 GMC transit bus from Oak Hill City Lines. At an age when most people begin retirement, Chetty started an 18 year stint with Class VI, now part of AOTG. The bus was sold to a movie studio for its role in the 1991 movie, A Rage in Harlem. Chetty passed away in February 2004 at the age of 90.