

WesCo

◆ BREW ◆ BOWL ◆

STARTERS & SHAREABLES

BBQ PORK EGG ROLLS

Carolina BBQ pork, chopped slaw, jalapeños, buttermilk ranch 12

CRISPY CAULIFLOWER WINGS **V**

Buffalo, bleu cheese, cilantro, buttermilk ranch 10

FRIED PICKLES **V**

Crispy pickle spears, parmesan, buttermilk ranch 10

STICKY RIBS **GF**

Gently fried, umami BBQ, Asian slaw, sesame, green onions 14

PRETZEL BITES **V**

Pimento cheese & Carolina mustard 12

HUMMUS **V**

Tahini-chickpea puree, olive oil, grilled rosemary bread 10

CHARRED BRUSSELS SPROUTS (GF)

Bacon, pickled onions, balsamic, parmesan 12

FRIED SHRIMP

Remoulade, bang bang sauce 15

NACHOS **V GF**

Cheese fondue, pico de gallo, pickled jalapeños, black beans, fire roasted salsa, sour cream, green onions small 8 | large 12
Adds: *grilled Cajun chicken* \$4 | *pulled pork* \$4

GRILLED QUESADILLA **V**

Cheddar jack, caramelized onions & peppers, fire roasted salsa, sour cream 12
Adds: *grilled Cajun chicken* \$4 | *pulled pork* \$4

CHEESE FRIES **V GF**

House fries loaded with melted cheddar jack 10
Add: *applewood bacon, green onions & pickled jalapeños* \$3

PIMENTO CHEESEBURGER SLIDERS

Pimento cheese, pickles, onions 14

SOUTHERN FRIED CHICKEN TENDERS

Fresh chicken, with honey mustard or buttermilk ranch, served with fries four \$10 | six \$14 | eight \$18

CHICKEN WINGS

Served with Bleu Cheese or Buttermilk Ranch
Small (6) \$12 | Medium (12) \$20 | Large (18) \$28

CHOOSE UP TO TWO FLAVORS

BUFFALO
RED DRAGON
HOUSE BBQ
CHIPOTLE HONEY HOT

GARLIC PARMESAN
SWEET CHILI
LEMON PEPPER RUB
OLD BAY RUB

GREENS

Add protein to any salad: *grilled Cajun chicken* \$4 | *fried shrimp* \$8

CAESAR*

Chopped romaine, rustic croutons, parmesan, Caesar dressing half 7 | full 10

CHOPPED COBB

Shaved lettuce, bacon, grilled Cajun chicken, grape tomatoes, egg, avocado, bleu cheese, buttermilk ranch half 10 | full 14

SUPER GREENS **V GF**

Arugula, spinach, avocado, herb roasted mushrooms, beetroot, grape tomatoes, cucumbers, balsamic dressing half 9 | full 13

FATTOUSH **V**

Chopped romaine, herbs, garbanzo beans, red onions, cucumbers, grape tomato, lemon dressing, grilled rosemary bread half 9 | full 13

STREET TACOS

4 Tacos per order. Served with corn (gf) or flour tortillas

HOT HONEY CHICKEN

Fried chicken, lettuce, pickles, hot honey, buttermilk ranch 15

BLACKENED MAHI

Chopped slaw, chipotle baja sauce, pico de gallo 16

MOJO PORK

Sweet & spicy mojo sauce, onion, cilantro, lime 14

MUSHROOM **V**

Herb roasted mushrooms, chipotle baja sauce, crispy onions, arugula 14

CRAFT PIZZA

Our pizzas are hand-made, prepared to order and feature only the highest quality ingredients. 10" personal (6 slices) or 16" family style (12 slices)

ORIGINAL CHEESE

House marinara, mozzarella, provolone, parmesan 10 | 16

PEPPERONI

House marinara, mozzarella, pepperoni, fresh basil 12 | 18

MARGHERITA

House marinara, fresh mozzarella, oven roasted tomatoes, balsamic reduction, fresh basil 12 | 18

BBQ CHICKEN

House BBQ, mozzarella, grilled chicken, bacon, red onions, cilantro 14 | 20

ROASTED VEGGIE **V**

Marinara, mozzarella, oven roasted tomatoes, mushrooms, roasted red peppers, red onions 12 | 18

SPINACH & GARLIC **V**

Herbed olive oil glaze, mozzarella, spinach, roasted garlic 11 | 17

WESCO COMBO

House marinara, mozzarella, pepperoni, Italian sausage, red onions, mushrooms 13 | 19

ITALIAN HOT HONEY

House marinara, mozzarella, capicola, pepperoni, hot honey, arugula, parmesan 13 | 19

TOPPINGS

\$1.50 ADD TOPPINGS:

Red onions, mozzarella, roasted red peppers, oven roasted tomatoes, fresh jalapeños, spinach, roasted garlic

\$3 ADD TOPPINGS:

Pepperoni, Italian sausage, grilled chicken, bacon, mushrooms, capicola

HAND CRAFTED SMASH BURGERS

With house fries. Substitute black bean patty for any burger

THE WESCO*

Shaved lettuce, tomatoes, red onion, pickles 13
\$1 Adds: *Provolone, bleu cheese, cheddar, swiss*
\$2 Adds: *Applewood bacon, caramelized onions, mushrooms*

COWBOY*

House BBQ sauce, cheddar, bacon, crispy onions, shaved lettuce, tomatoes 15

FIREHOUSE*

Pepperjack, pickled jalapeños, caramelized onions, shaved lettuce, buffalo ranch 15

BREAKFAST SMASH*

Fried egg, bacon, cheddar, mayo, shaved lettuce, tomatoes 15

PIMENTO CHEESEBURGER*

Loaded with pimento cheese, bacon, caramelized onions, lettuce 15

SIDES

SIMPLE HOUSE SALAD (V) 6

HOUSE FRIES (V) (GF) 5

CHARRED BRUSSELS SPROUTS (V) (GF) 6

SWEET POTATO FRIES (V) (GF) 5

SANDWICHES

With house fries. All sandwiches available as a wrap

CHICKEN CLUB

Grilled chicken breast, applewood bacon, avocado, provolone, roasted garlic aioli, brioche 14

PHILLY CHEESESTEAK

Thin-sliced prime steak, melted provolone, caramelized onions & peppers, hoagie roll 15

THE STACK

Turkey, capicola, pepperoni, cheddar, provolone, pepperoncini, mayo, arugula, tomatoes, rosemary bread 15

CAROLINA PULLED PORK

Low & slow roasted pork, sweet & spicy mojo sauce, chopped slaw, brioche 12

MAINS

CHICKPEA CURRY **V**

White rice, crushed tomatoes, onions, green chiles, chickpeas, lime, spices, cilantro 16

CAJUN PASTA

Andouille sausage, tomatoes, onions, peppers, Cajun cream, grilled Cajun chicken or shrimp 22

FISH & CHIPS

Beer battered cod, house fries, chopped slaw, remoulade, roasted garlic aioli, lemon 20

CAJUN STEAK FRITES **GF**

12oz Angus ribeye, Cajun butter, parmesan fries 32

CHICKEN MILANESE

Panko-herb crusted chicken, arugula, grape tomatoes, parmesan, lemon 16

DRINKS

WHETHER YOU'RE CELEBRATING A STRIKE
OR DROWNING A GUTTER BALL,
**WE'VE GOT A
DRINK FOR THAT.**

COCKTAILS

Make any cocktail a mocktail! Substitute your choice of N/A vodka, gin, tequila or whiskey

LEMON DROP MARTINI

Absolut Citron vodka, agave, lemon, sugar rim 11
Make it strawberry +1

ESPRESSO MARTINI

Double espresso liqueur, vanilla vodka, Kahlúa, cream 12

HOUSE MARGARITA

Cazadores Blanco tequila, fresh lime + agave 9
Add a flavor +2. Choice of mango, strawberry, watermelon

APEROL SPRITZ

Aperol, Prosecco, fresh mint, orange twist 10

CHARTREUSE SWIZZLE

Green Chartreuse liqueur, Falernum, pineapple & lime juice 10

OLD FASHIONED

Elijah Craig small batch, brown sugar, cinnamon syrup, Angostura bitters 11

SUPER KOOL-AID

Titos vodka, Chambord, sour mix, lemon-lime spritz 11

HIGHWAY 66

Lunazule blanco tequila, strawberry, St-Germain, soda water, lemon & lime juice 11

TROPICAL MIMOSA

Don Q pineapple rum, Don Q coconut rum, Prosecco, fresh mint, lime juice, honey syrup 12

HENNESSY SIDECAR

Hennessy, simple syrup, orange & lemon juice 11

RED SANGRIA

New Amsterdam Raspberry vodka, peach Schnapps, Merlot, orange & pineapple juice 10

MERMAID WATER

Blue Chair spiced rum, Rum Haven coconut rum, Blue Curaçao, pineapple & lime juice 10

DRAFT BEERS

DRAFT	STYLE	ABV	16oz	22oz
Miller Lite	Light lager	4.2	\$5	\$7
Bud Light	Light lager	4.2	\$5	\$7
Michelob Ultra	Light lager	4.2	\$5	\$7
Modelo Especial	Mexican pilsner	4.4	\$6	\$8
Blue Moon	Belgian white	5.4	\$6	\$8
Steel Hands Pecan Brown Ale	Brown ale	5.5	\$6	\$8
Samual Adams	Seasonal	5.3	\$6	\$8
Wicked Weed Burst Blue Razz	Sour	4.5	\$6	\$8
Wicked Weed Pernicious	IPA	7.3	\$7	\$9
Stella Artois	Belgian Pilsner	5.0	\$6	\$8
Steel Hands Pecan Brown Ale	Brown Ale	5.5	\$6	\$8
Kona Big Wave	Golden Ale	4.4	\$6	\$8
Mango Cart	Ale w/ Mango	4.0	\$6	\$8

◆◆◆ **Ask about our rotating local brews!** ◆◆◆

CANS & BOTTLES

Miller Lite

Coors Light

Bud Light

Michelob Ultra

Heineken

Yuengling

Bold Rock Cider

Guinness

Sierra Nevada

Corona

Budweiser

Dos Equis

HARD SELTZERS

Nütrl

Surfside

High Noon

NON-ALCOHOLIC BEER

Michelob Ultra 0.0

Guinness 0.0

Blue Moon N/A 0.05%

NON-ALCOHOLIC DRINKS

NICE & EASY

Blueberry, Sprite, soda water, lime juice 6

SUNNY DAY

Coconut, orange & pineapple juice 6

STRAWBERRY BREEZE

Strawberry, soda water, lemonade, lime juice 6

PARADISE

Lemonade, mango, peach, coconut 6

WINES

WINE	6OZ GLASS	BOTTLE
REDS		
Copper Ridge Cabernet Sauvignon	\$8	\$24
Alamos Malbec	\$10	\$36
Seven Deadly Zins Zinfandel	\$11	\$33
Mark West Pinot Noir	\$12	\$36
WHITES		
Copper Ridge Chardonnay	\$8	\$24
Clos Du Bois Chardonnay	\$9	\$27
Kim Crawford Sauvignon Blanc	\$12	\$36
Barone Fini Pinot Grigio	\$12	\$36
Noble Vines Pinot Grigio	\$12	\$36
OTHER		
Barefoot Bubbly	\$12	\$36
Chloe Prosecco	\$12	\$36
La Vieille Ferme Rosé	\$10	\$30
Seven Daughters Moscato	\$10	\$30

GF GLUTEN FRIENDLY. We offer gluten friendly menu options, but we are not a fully gluten-free kitchen. Cross contamination could occur, and we cannot guarantee that any item is completely free of allergens. *Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed in the menu.

V Vegetarian. Please note that while we strive to prepare vegetarian dishes without any animal products, cross-contamination is a possibility due to our kitchen environment.

2.6% Credit Card Processing fee | Gratuity of 18% for parties of 6 or more