

Appetizers

House
SPECIALTY

WARM ARTICHOKE AND SPINACH DIP

A house specialty. A blend of spinach, artichoke hearts and melted cheeses served with diced tomatoes and warm tri-colored tortilla chips.

\$7.50

TWELVE PACK OF WINGS

Your choice of buffalo wings in hot and spicy traditional sauce served with fresh celery sticks and chunky Wisconsin bleu cheese dressing or jerk wings with a Caribbean-lime glaze and jerk seasonings served with carrot sticks and garlic buttermilk ranch dressing.

\$10.50

QUESO

Sergio's authentic recipe. A spicy cheese sauce served with tri-colored tortilla chips.

\$5.95

BUTTERMILK-BATTERED CHICKEN TENDERS

Four strips of buttermilk-battered chicken tenders fried golden brown. Served with your choice of honey mustard, garlic buttermilk ranch or pale ale-molasses barbecue sauce for dipping. \$7.95
add a sauce for \$.50 • add fries for \$1.75

LA MESA QUESADILLA

Grilled chicken, white American cheese, fire-roasted corn salsa, diced tomatoes and red onions all melted together in a grilled tomato basil tortilla.

\$8.25

House
SPECIALTY

PRETZELS AND CHEESE

Three soft Bavarian pretzels served hot from our oven with queso and Santa Fe cheddar ale.

\$6.25

CHIPS AND SALSA

Tri-colored corn tortilla chips served with home-made fire-roasted salsa.

\$4.25

Soups and Salads

House
SPECIALTY

SANTA FE CHEDDAR ALE

Rich cheddar soup prepared daily with craft-brewed pale ale and fire-roasted Anaheim peppers.

cup \$3.75 • big bowl \$5.50

CHICKEN TORTILLA

Shredded chicken, red and green peppers and onions in a garlic chicken broth with a hint of tomato. Topped with fried tortilla threads.

cup \$3.75 • big bowl \$5.50

SOUP FOR YOU

Our chef's favorite recipes prepared fresh daily.
cup \$3.75 • big bowl \$5.50

Dressings available: Garlic Buttermilk Ranch, Fat Free Italian, Bleu Cheese, Honey Mustard, French, Thousand Island, Lo-Cal Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette

HOUSE SALAD

A blend of mixed salad greens topped with tomato wedges, sliced cucumber and croutons served with your choice of dressing.

\$3.75

CAESAR SALAD

Romaine lettuce, croutons, grated Parmesan cheese and garlic Caesar dressing.

small \$3.75 • large \$6.50
add a chicken breast for \$2.95

House
SPECIALTY

FAJITA CHICKEN SALAD

Southwestern-seasoned chicken breast atop mixed greens with sautéed red onions, red and green peppers, warm black beans, mozzarella and white American cheeses, tomato wedges and tri-colored corn tortilla strips. Served with our fire-roasted salsa and garlic buttermilk ranch dressing.

\$9.50

SALMON SPINACH SALAD

A eight ounce salmon filet grilled and served on a bed of spinach with red onions and diced tomato. Served with raspberry vinaigrette dressing. \$13.25

OS Sandwiches and burgers

House SPECIALTY OS BIG MACKEY

Two quarter pound patties of lean ground beef cooked medium well and topped with American cheese, shredded lettuce, diced red onion, pickle chips and 1000 island dressing. Served on a toasted white bun.

\$8.95

CHEDDAR BURGER

Half-pound of lean ground beef grilled with our own burger baste. Served on a toasted white bun with lettuce, tomato, red onion and cheddar cheese.

\$8.75

BLACK AND BLEU BURGER

Half-pound of lean ground beef blackened with cajun spices and topped with crumbled bleu cheese. Served on a toasted white bun with lettuce, tomato and red onion.

\$8.95

SOUTHWEST BLACK BEAN VEGGIE BURGER

A moist half-pound patty made from a blend of black beans, peppers, corn and spices. Served on a toasted whole wheat oat top bun with lettuce and tomato.

\$8.75

add grilled onions, peppers & swiss cheese for \$.75

PALAFX CHICKEN SANDWICH

Marinated chicken breast grilled and topped with Swiss cheese. Served on a toasted whole wheat oat top bun with lettuce, tomato and red onion.

\$8.75

BUFFALO CHICKEN SANDWICH

A hand-breaded chicken breast fried golden brown, dipped in buffalo sauce and topped with swiss cheese. Served with lettuce, tomato and red onion on a toasted white bun with a side of ranch dressing.

\$8.75

All burgers and sandwiches are served with seasoned natural cut fries and a pickle.

OS St. louis style pizzas

House SPECIALTY OS THE ULTIMATE

Fresh marinara with Italian sausage, pepperoni, sliced mushrooms, diced tomatoes, red onions, black olives topped with white American, mozzarella and Parmesan cheeses.

\$9.95

CHICKEN FLORENTINE PIZZA

Mornay cheese sauce with diced chicken breast, diced tomatoes, spinach and artichoke hearts topped with white American, mozzarella and Parmesan cheeses.

\$9.75

MEDITERRANEAN PIZZA

A cilantro pesto sauce with roasted garlic cloves, fresh basil, spinach, artichoke hearts, black olives and diced tomatoes topped with white American, feta, mozzarella and Parmesan cheeses.

\$9.75

THE FOUR CHEESE

Fresh marinara topped with melted white American, mozzarella, cheddar and Parmesan cheeses.

\$7.75

add pepperoni or italian sausage \$1.95

BARBECUE CHICKEN PIZZA

Pale Ale-molasses barbecue sauce with diced chicken, red onions, diced tomatoes, red and green peppers and white American, mozzarella and Parmesan cheeses.

\$9.75

Pastas and entrees

House
SPECIALTY

MOM'S MAC & CHEESE

Big shell pasta tossed in an alfredo sauce with four cheeses. Topped with toasted garlic bread crumbs.

\$8.95

add chicken for \$2.95
add broccoli for \$1.25

House
SPECIALTY

SIRLOIN AND PUB FRIES

A ten ounce sirloin grilled and served with steak cut fries topped with our traditional chili, melted cheddar cheese and sour cream.

\$18.25

ANGEL HAIR PASTA

Fresh tomatoes, artichoke hearts, black olives, red onions, roasted garlic cloves, basil, and olive oil tossed with angel hair pasta and topped with marinara and feta and Parmesan cheeses.

\$8.75

add chicken for \$2.95

House
SPECIALTY

LONDON FISH & CHIPS

Filets of Atlantic cod coated with our wheat ale batter. Served with waffle cut pub fries, cider slaw and traditional tartar sauce.

\$9.50

CHICKEN FRIED CHICKEN

Chicken breast fried and topped with chorizo chicken gravy. Served with roasted garlic mashed potatoes and seasonal vegetables.

\$9.50

BISTRO STEAK

An eight ounce pepper-encrusted shoulder tender sliced, grilled and finished with a mushroom cabernet cream sauce. Served with roasted garlic mashed potatoes and seasonal vegetables.

\$19.25

BAJA PORK TENDERLOIN

Eight ounces of southwestern marinated choice pork tenderloin sliced, grilled and topped with a spicy chili sauce. Served with roasted garlic mashed potatoes and seasonal vegetables.

\$15.25

TERIYAKI SALMON

A eight ounce filet of salmon baked and topped with a teriyaki glaze. Served with roasted garlic mashed potatoes and seasonal vegetables.

\$14.25

CHEF'S FRESH CATCH

Ask your server for today's delicious details.

market price

Side dishes available: Cider Slaw, Seasoned Natural Cut Fries, Waffle Cut Fries, Steamed Broccoli, Seasonal Vegetables, Slow Cooked Black Beans, or Roasted Garlic Mashed Potatoes.

Add a house salad to any entree. \$3.25

Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

Mackey's
Cafe & GRILLE
Pensacola's Rooftop Spot



"A Restaurant, Coffeehouse, Meeting Place and Rooftop Destination."

28 North Palafox, Pensacola, FL 32502 • 850.912.8600

Desserts

CHOCOLATE SEDUCTION CAKE

A premium blend of fine chocolates and cocoas with rich chocolate pudding layered inside moist chocolate cake. Finished with chocolate cream cheese icing.

\$5.95

RED VELVET CAKE

Traditional Southern-style made with unprocessed cocoas and layers of cream cheese icing.

\$6.25

CARAMEL TURTLE FUDGE CHEESECAKE

New York-style cheesecake with layers of hot fudge, caramel and pecans with a graham cracker crust.

\$6.50

BOURBON PECAN PIE

Southern style bourbon-infused pecan pie topped with caramel sauce.

\$5.95

Beverages

SOFT DRINKS

Coke, Diet Coke, Sprite, Dr.Pepper, Diet Dr. Pepper, Minute Maid Lemonade, Mello-Yello and Barg's Rootbeer

\$1.95

TEAS

Sweet, iced or hot teas

\$1.95

COFFEE

A fine blend of Columbian and natural Arabica beans.

Available in regular and decaf.

\$1.95

\$1.00 charge for all split items;
\$.50 charge for all to-go items;
18% gratuity added for all parties of 8 or more.

Lunch

Served from 11am to 4pm
Monday through Friday



BUFFALO CHICKEN CAESAR WRAP

Diced chicken tenders tossed in our own spicy buffalo sauce and mixed with freshly cut Romaine lettuce, diced red onions, diced tomatoes, dry bleu and grated Parmesan cheeses and creamy Caesar dressing rolled in a tomato basil wrap. Available either fried or grilled.

\$8.25

FISH TACOS

Two flour tortillas filled with fried cod, pico de gallo, shredded lettuce, cheddar cheese and chipotle mayo. Served with black beans and dirty rice.

\$8.75

PIZZA AND SALAD

A seven inch portion of any of our specialty pizzas served with either a Caesar or our house salad with your choice of dressing.

\$8.95

BAKED POTATO AND SALAD

A plain or specialty potato served with your choice of either a small house or Caesar salad.

plain – \$5.75

loaded – butter, bacon, cheddar cheese, red onion and sour cream \$6.75

california – basil, feta cheese, black olives, diced tomato and salsa \$6.75

SOUP AND SALAD

A generous cup or bowl of the soup of your choice along with your choice of either a small house or Caesar salad.

cup \$6.25
bowl \$7.75