THE Shelby

EAT × DRINK × CHEERS

START HERE

Soup of the Day 7.95
Chef's daily selection.

Malanga Chips 12.95
Fried malanga chips dusted with lime and chili spice, served with tzatziki.

Malanga Chip Nachos 15.95
Malanga chips loaded with beef chili con queso, guacamole, sour cream, and pico de gallo, topped with pickled chilis and cilantro.

Kirchenberg Cheese Curds 14.95
Crispy breaded cheese curds topped with bacon and sweet pepper jam.

Beef Birria Poutine 18.95
Crispy fries smothered in slow-braised short rib birria and Kirchenberg cheese curds, finished with pickled chilis, an onion and cilantro mix, and a drizzling of chipotle aioli.

House Cured Wings 13.95
House-cured wings, finished your way.

Hot Honey ◆ House BBQ ◆ Gochujang ◆ Nashville Dry Rub

Potato & Goat Cheese Pierogies 14.95
Pan-seared goat cheese pierogies with herbs, bacon lardons, roasted mushrooms and a goat cheese crumble.

Roasted Garlic Hummus 13.95
Creamy roasted garlic hummus finished with smoked paprika oil and feta, served with warm pita and vegetable crudité.

Quesadilla 17.95
Grilled flour tortilla stuffed with melted cheese and sautéed onions, served with guacamole and sour cream.

CHOICE OF Chicken ◆ Short Rib

Lobster Deviled Eggs 25.95
Classic deviled egg filling topped with Maine lobster salad, finished with Cajun spice and chives.

Bao Buns 14.95
Steamed bao buns filled with house-made chicken sausage and sweet chili aioli.

Grilled Skewers 15.95
Served with pita and tzatziki.

CHOICE OF Greek Meatballs ◆ Chicken ◆ Shrimp

Pomodoro Mussels 18.95
Mussels steamed in a smoky bacon-pomodoro broth, served with a toasted roll for dipping.

SALADS

Caesar 12.95
Crisp chopped romaine tossed in house Caesar dressing, topped with shaved parmesan and croutons.

Greek 13.95
Chopped romaine with tomato, cucumber, red peppers, red onions, olives and feta, tossed in red wine vinaigrette.

Roasted Harvest 13.95
Toasted farro, roasted squash, kale, apples and craisins tossed in white balsamic vinaigrette, topped with blue cheese crumbles.

Shelby Wedge 13.95
Baby iceberg with tomato, cucumber, crispy bacon and blue cheese crumbles, drizzled with blue cheese dressing and topped with blueberry mostarda.

Beet & Chicory 13.95
Roasted yellow beets, mixed chicories, shaved fennel and grapefruit tossed in white balsamic vinaigrette, topped with walnut preserve and herb goat cheese.

ADD PROTEINS
Chicken +$9 ◆ Grilled Shrimp +$13
Teriyaki-Glazed Tofu +$8 ◆ Salmon +$11
Greek Meatballs +$11

HANDHELDS

Served with fries, tots, house salad, or Caesar salad

The Shelby Burger 17.95
Two 4oz beef patties with melted American, lettuce, tomato, onion and pickle, topped with our signature Shelby sauce on a brioche bun.

ADD Bacon +$2.50 ◆ Mushrooms +$2 ◆ Egg +$2.50

Reuben Turkey Burger 17.95
Two house-made turkey patties with Swiss and creamy slaw, topped with Russian dressing on a brioche bun.

Beef "Cubano" 17.95
Slow-braised short rib with Swiss, pickled red onion and pickle, topped with horseradish mayo on a Portuguese roll.

Spicy Chicken 17.95
Buttermilk-brined fried chicken thigh tossed in hot honey with lettuce and tomato, topped with our bird sauce on a brioche bun.

Beer Battered Cod 17.95
Crispy beer-battered cod with American cheese and coleslaw, topped with remoulade on a brioche bun.

ENTRÉES

Chicken Parm 26.95
House-breaded crispy chicken over bucatini in Nonna's sauce, topped with melted mozzarella.

Rice Bowl
Steamed rice with your choice of teriyaki-glazed protein, kimchi, oi muchim, bok choy, and a dippy egg, finished with sesame and pickled jalapeño.

Pork 24 ◆ Chicken 23 ◆ Shrimp 23 ◆ Short Rib 27 ◆ Tofu 22

Paella Del Mar 27.95
Saffron rice simmered with shrimp, mussels, clams, and pork chorizo, finished with lemon and olive tapenade.

Pan Seared Salmon 28.95
Pan-seared salmon with potato dumplings in a chowder velouté, topped with bacon and pepper slaw.

Short Rib Pot Roast 32.95
Fork-tender short rib braised in red wine glacé with mirepoix and mushroom, served with mashed potatoes and topped with parmesan cheese.

Shelby's Fried Chicken 28.95
Bone-in fried chicken drizzled with honey and cowboy dust, served over mashed potatoes and velouté.

Pork Chop Schnitzel 29.95
Breaded prime pork chop over spätzle and braised cabbage, finished with thyme jus and apple butter.

Ribeye 59.95
Thick center-cut ribeye, seared and served with S1 sauce and your choice of side.

Dan Dan Noodles 27.95
Wheat noodles tossed in peanut sauce and chili crunch with pork sausage, broccolini and mushrooms.

Italian Sausage Rigatoni 27.95
Rigatoni in a spicy creamy tomato sauce with a sweet and hot Italian sausage blend, topped with a sprinkling of parmesan.

Mac & Cheese 16.95
Cavatappi tossed in our Shelby cheese sauce with parmesan.

ADD PROTEINS Bacon +$7 ◆ Fried Chicken +$8 ◆ Short Rib +$10

Coconut Tofu Curry 26.95
Jasmine rice in a coconut curry broth, topped with teriyaki-glazed tofu and a ginger vegetable mix of peppers, onion, mushroom, spinach, and potato, finished with peanuts and sesame.

PIZZAS

The Forager 21.95
White sauce, roasted garlic and our cheese blend, topped with roasted mushrooms, kale, and fennel sausage, finished with pickled shallots.

Prosciutto & Pear 21.95
White sauce and our cheese blend topped with poached pears, prosciutto, and blue cheese, finished with arugula and spiced pecans.

Oaxacan Chicken Pizza 21.95
White sauce and our cheese blend with chile verde and adobo chicken, topped with queso fresco and crema, finished with cilantro.

Create Your Own Pizza 16.95
Build it your way with our cheese blend and a choice of red or white sauce.

ADD TOPPINGS +$2.50 EACH
Nello's pork sausage ◆ pepperoni ◆ bacon
olive tapenade ◆ feta ◆ roasted mushrooms
kale ◆ roasted garlic ◆ peppers ◆ onions

GLUTEN-FREE CRUST +$3

RAMEN WEDNESDAY

A rich, savory bacon tonkotsu broth served with thick ramen noodles, a soy egg and tender bok choy, complemented by fresh cilantro.

Pork 24 ◆ Chicken 23 ◆ Shrimp 23
Short Rib 27 ◆ Tofu 22

SIDES

5 EACH
TOTS
FRENCH FRIES

ADD LOADED +$3 Shelby cheese sauce, bacon, sour cream

SOURDOUGH FOCACCIA

6 EACH
CAESAR SALAD
HOUSE SALAD
BROCCOLINI
ZESTY CUCUMBERS
MASHED POTATOES
YELLOW BEETS & HORSERADISH

KIDS

Served with fries, tots, house salad, or Caesar salad

Chicken Tenders 13.95
Crispy breaded chicken tenderloins, served with your choice of dipping sauce.

Honey Mustard ◆ Hot & Honey ◆ House BBQ

Pasta 13.95
Cavatappi tossed your way.

Mac & Cheese ◆ Red Sauce ◆ Butter

Cheeseburger 13.95
4oz beef patty with melted American, ketchup and pickles on a brioche bun.

ADD Bacon +$2.50

THE SHELBY FAVORITE | VEGAN | GF BREAD & LETTUCE WRAPS +$3

ADVISORY
The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ALLERGIES
Please inform us of any allergies or dietary restrictions.

GLUTEN-FRIENDLY
Gluten-friendly options available upon request. Our kitchen is not gluten-free; cross-contact may occur.

LARGE PARTIES
Parties of 8 or more are subject to an 18% automatic gratuity.

THE

Shelby

EAT × DRINK × CHEERS

WINES

By the Glass

WHITE

Pinot Grigio 11
Pio, Veneto, Italy

Riesling 11
Heinz Eifel Shine, Germany

Rosé 11
Natura, Chile

Sauvignon Blanc 12
Wither Hills, Marlborough, New Zealand

Chardonnay 12
Harken, Salinas Valley, California

SPARKLING

Prosecco 13
Fratelli Cosmo, Veneto, Italy

Prosecco Rosé 13
Fratelli Cosmo, Veneto, Italy

RED

Red Blend 11
Daou Pessimist, Paso Robles, California

Cabernet Sauvignon 11
Tribute, Paso Robles, California

Pinot Noir 12
Joe Dobbes, Oregon

Cabernet Sauvignon 14
Joel Gott, California

BY THE BOTTLE

WHITE

Sauvignon Blanc 70
Kim Crawford, Marlborough, New Zealand

Chardonnay 75
Frank Family, Carneros, California

Pouilly-Fuissé 115
Château Fuissé "Tête de Cuvée", AOC Pouilly-Fuissé, Burgundy, France

SPARKLING

Blanc de Blancs 65
Mumm Napa, Napa Valley, California

Champagne 125
Veuve Clicquot, Reims, France

RED

Pinot Noir 60
Böen, Santa Maria, California

Pinot Noir 115
Rombauer, Napa Valley, California

Malbec 75
Red Schooner by Caymus Vineyards, Napa Valley, California

Cabernet Sauvignon 75
Black Stallion, Napa Valley, California

Cabernet Sauvignon 135
Stag's Leap Artemis, Napa Valley, California

SIGNATURES

A curated selection of classics, refined with the Shelby touch

Pomegranate Martini 13
Tito's Handmade Vodka shaken with pomegranate and fresh lime.

Cosmopolitan 13
Tito's Handmade Vodka with cranberry, lime and orange liqueur.

Cucumber Basil Gimlet 13
Cucumber and basil-infused vodka with fresh lime and agave.

Espresso Martini 14
Tito's Handmade Vodka with fresh espresso, coffee liqueur and vanilla.

Margarita 14
Jalapeño-infused tequila with lime, orange liqueur and agave.

CHOICE OF Classic ◆ Peach ◆ Passionfruit

Old Fashioned 14.50
Old Forester 100 and sugar, finished with Angostura and orange bitters.

Blood Orange Paloma 14.50
Shelby Barrel Select Código tequila with grapefruit, lime and blood orange liqueur, finished with agave.

Manhattan 14.50
Old Forester 100 with sweet vermouth and orange liqueur, finished with Angostura and orange bitters.

Honey Bear 14.50
Nikka gin with blood orange liqueur and lemon, finished with rosemary peach hot honey and peach bitters.

SEASONAL

Silk & Spice 14.75
Pisco and Cognac with chai agave, fresh citrus and Peychaud's bitters, clarified with Greek yogurt and garnished with star anise.

Autumn in Manhattan 14.75
Caramelized apple-infused rye whiskey and applejack with apple liqueur, sweet vermouth and Lo-Fi Amaro, finished with New England cranberry bitters.

Pear Pressure 14.75
Shelby Barrel Select Código tequila with fresh lime, spiced honey and spiced pear liqueur, topped with ginger beer.

Golden Grove 14.75
Mango rum and aged rum with lime, falernum and brown sugar cinnamon syrup, finished with blackstrap bitters.

Smoke Show 14.75
Mezcal and Shelby Barrel Select Código tequila with caramelized fig syrup, Ancho Reyes Chile Verde and fresh lime, finished with mole bitters.

Banana Old Fashioned 14.75
Old Forester Rye with banana liqueur and amaretto, finished with black walnut bitters.

Lavender Hive 14.75
Vodka infused with honeycomb, honeydew and cantaloupe, with elderflower liqueur, white cranberry and lemon lavender cordial, finished with orange bitters.

Bluebird 14.75
Nikka gin with fresh lemon, yuzu liqueur and blueberry yuzu syrup, finished with black lemon bitters and egg white.

ZERO PROOF

Arancia Spritz 10
A non-alcoholic Aperol spritz.

Rosé 10
Azzenta, Italy

Honey'd Oak 12
Non-alcoholic whiskey with spiced honey syrup, finished with black walnut bitters.

Bee Sting 13
Non-alcoholic gin with rosemary peach hot honey and fresh lemon juice, finished with peach bitters.

Fig & Fried 13
Non-alcoholic tequila with lime and caramelized fig syrup, topped with ginger beer.

MOCKTAILS

Tropical Delight 6
Pineapple juice and vanilla, topped with lemon-lime soda.

Orange Creamsicle 6
Fresh orange juice and vanilla, topped with lemon-lime soda.

Blueberry Yuzu Refresher 7
Blueberry yuzu syrup with white cranberry and fresh blueberries, topped with club soda.

REFRESHMENTS

Peach Lemonade 3.95

Boylan Root Beer 3.95

Soft Drinks 3.95
Coca-Cola, Diet Coke, Coke Zero, Sprite, Ginger Ale, Dr Pepper, Lemonade, Raspberry Iced Tea

Fresh Brewed Iced Tea 3.50

COFFEE

Regular or Decaf 3

Espresso 5

Americano 5

Nitro Cold Brew 5

Cappuccino 6

Latte 6

ADD FLAVOR +$1 Vanilla ◆ Caramel ◆ Toffee Nut

*Wine vintages may change at any time

THE SHELBY | ALLENTOWN, PA