



Delicious Heights



Outpost Weekly Features

Roasted Cauliflower Chowder

Cornbread Croutons and Chive Oil
\$6

Jersey Corn "Italian Style"

Grilled Kucowski Farms Corn on the Cobb, Garlic Butter, Parmesan Cheese and Parsley
\$5

Fried Green Tomato Wrap

Dewolf Farms Tomatoes, Crisp Bacon and Cheddar
Avocado Aioli, Lettuce in a Whole Wheat Wrap
House Fries
\$11

Poke Bowl Salad

Seared Ahi Tuna, Sticky Rice and Avocado
Carrots, Cucumber, Red Onion and Baby Greens
Toasted Sesame Dressing
\$11

Grilled Swordfish

Herb Vegetable Cous Cous
Charred Pineapple Relish and Baby Spinach
\$18

Lobster Tail with Cannoli Cream Filling

Sfogliatella Flaky Pastry
Dark Chocolate Drizzle and Sugar Dust
\$7

Draft Beer

Blue Moon	5.4%	\$6
Yuengling	4.4%	\$6
Stella	5.2%	\$6
Guinness	4.2%	\$7
Lagunitas IPA	6.2%	\$7
Leinenkugels Summer Shandy	4.2%	\$7

4 oz Draft Tasting \$2

*Choice of any Draft Selection

Seasonal Bottles

Sam Adams Summer Ale	5.3%	\$6
Tröegs Sunshine Pils	4.5%	\$7
River Horse Summer Blonde Ale	4.5%	\$7
River Horse Hippotizing IPA	7.5%	\$7

Seasonal Sangria Selections

Sangría Roja (Traditional Red Sangria)
Sangría Blanco (Traditional White Sangria)

Glass \$11
Pitcher \$35