



Delicious Heights



Weekly Features

Pasta Fagioli with Sausage

\$7

Salmon Empanadas

Avocado cream and Pico de Gallo

\$14

Crab Cakes

Fire roasted vegetables, mango-jalepeno tartar sauce

Fresh lemon

\$30

Pomegranate - Balsamic Chicken

Creamy polenta and roasted cauliflower

\$28

Warm Pecan Bread Pudding

Salted Caramel Ice Cream

\$8

Draft Beer:

| | | |
|--------------------------|------|-----|
| Blue Moon | 5.4% | \$6 |
| Narragansett | 4.7% | \$7 |
| Stella | 5.2% | \$7 |
| Guinness | 4.2% | \$7 |
| Kona Big Wave Golden Ale | 4.4% | \$8 |
| Kane Head High IPA | 6.6% | \$9 |

Featured Beer Bottles:

| | | |
|-----------------------|------|-----|
| Sam Adams Seasonal | 5.3% | \$7 |
| Tröegs Perpetual IPA | 7.5% | \$8 |
| Bells Two Hearted Ale | 7% | \$7 |
| Fat Tire Amber Ale | 5.2% | \$7 |

Wine Cellar Selections:

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|---|--------------|------|------|
| Hall Vineyards Merlot, Napa Valley, California | Glass/Bottle | \$11 | \$60 |
|---|--------------|------|------|

Featured Cans:

| | |
|-----------------------------|-----|
| White Claw (Assorted) | \$6 |
| Twisted Tea | \$6 |
| Kalo CBD Seltzer (Assorted) | \$9 |