



Delicious Heights



Weekly Features

San Francisco Style Sourdough
Served warm with herb garlic spread
\$5

Mango Gazpacho
\$7

Ahi Tuna Lettuce Tacos
Romaine leave, rice noodle slaw
Sriracha aioli
\$14

Grilled Street Corn
Queso fresco and parmesan cream
Cilantro and fresh lime
\$7

Pan Roasted Halibut
Sautéed brussels sprout and cauliflower puree
Pineapple teriyaki lacquer
\$34

Pork Milanese
Baby greens, grape tomato, red onions, fresh mozzarella
Strawberry balsamic vinaigrette
\$24

Carrot Cake
\$8

Draft Beer:

Blue Moon	5.4%	\$6
Narragansett Shandy	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
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Featured Cans:

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

Featured Wine Bottles:

Jordan Chardonnay	\$55
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