

APPETIZERS

- Chicken Noodle Soup** 6
Slow cooked with pulled chicken
- French Onion Soup** 7
Made with 3-onions and a cheese glazed crouton
- Salt Baked German Pretzels** 8
Vermont White Cheddar Dipping Sauce
- Buffalo Wings** 14
Served with Celery and Blue Cheese
- Battered Chicken Tenders** 13
Choice of honey-mustard or tossed in our spicy buffalo sauce
- Thai Lettuce Wraps** 16
Sweet chili chicken with crushed peanuts
Carrot-bean thread salad, crisp cucumber and spring onion Served with cilantro lime dipping sauce
- Chicago Style Spinach Dip** 15
Creamy baked spinach and artichokes with a Parmesan crust Served with celery sticks and grilled pita
- Oven Baked Nachos** 15
Seasoned ground beef, fresh jalapenos, monterey jack and scallions
Black beans, tomato, corn, Queso blanco and avocado cream
- Firecracker Cauliflower** 14
Tossed in Sweet Chili Soy Sauce

SANDWICHES

Add Fries to Any Sandwich for \$3

- Whole Wheat Blackened Chicken Wrap** 13
Bacon, Muenster, Avocado, lettuce, tomato, onion and chipotle mayo
- French Dip Sandwich** 16
Thin sliced ribeye and melted muenster on a hero roll
Served with Pan Au Jus and Horseradish Mayo
- Panko Chicken Sandwich** 15
Panko breaded chicken cutlet topped with fresh Mozzarella
Roasted red peppers and Balsamic Vinaigrette
*Prefer Grilled Chicken? Just Ask
- Avocado BLT** 15
Apple-wood smoked bacon, lettuce, tomato and mayo
Toasted multi-grain health bread

BURGERS

Served w/ Fries, lettuce, tomato, onion and a pickles
Gluten Free Bun Now Available

- Cheeseburger** 15
Old Fashioned American
- Bacon Cheddar Burger** 17
Hardwood smoked bacon and Vermont cheddar
- Smokehouse Burger** 17
Smoked bacon, Monterey Jack and BBQ'd onions
- Swiss Mushroom Burger** 16
Sautéed mushrooms, caramelized onions and Swiss cheese
- Black Bean Veggie Burger** 13
Topped with cheddar cheese and side of Avocado Cream

KIDS

Choice of fries or veggies and a scoop of ice cream

- Kids Cheese Pizza** 7
- Mozzarella Sticks** 7
Marinara Dipping Sauce
- Kids Pasta** 7
w/ Tomato Sauce or Butter
- Kids Chicken Tenders** 7
- Kids Mac & Cheese** 7

SALADS

Lunch Sized Salads Only Available During Lunch

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| | Lunch / Full |
| Mixed Green Salad
Field greens tossed with tomatoes, red onion, diced peppers
Carrots, toasted croutons, cheddar cheese with balsamic | 9 12 |
| Grilled Chicken Caesar
Romaine Hearts and Reggiano Parmesan Cheese and Croutons | 12 16 |
| Country Cobb Salad
Chicken tenders, chopped romaine, tomato, avocado and bacon
Crumbled bleu cheese and sliced egg w/ choice of dressing | 12 16 |
| Poke Bowl
Ahi tuna tartar, sticky rice, baby greens, avocado, tomatoes and Edamame
Carrots, cucumbers and crispy Nori tossed in Cilantro-Lime Vinaigrette | 14 18 |
| Grilled Atlantic Salmon Salad
Field Greens, Red Quinoa, fresh oranges, English Cucumber and Vidalia Onion
Queso Blanco, Chick peas and sun-dried cranberries tossed in Herb Vinaigrette | 18 |

Dressing

Balsamic, Herb Vinaigrette, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese

Add a Protein

ADD GRILLED CHICKEN \$6 ADD GRILLED SALMON \$10 ADD GRILLED SHRIMP \$8

ENTRÉE SELECTIONS

Add a Side Salad or Soup to any Entree \$3

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| | Half / Full |
| BBQ Danish Baby Back Ribs
Slow cooked and finished on the grill with our house-made BBQ sauce Served with French fries and homemade Cole slaw | 15 / 26 |
| Panko Crusted Vodka Chicken
Breaded chicken cutlet smothered in vodka sauce
Topped with mozzarella and Parmesan cheese over linguine | 28 |
| Penne a la Vodka
Tomato cream sauce with prosciutto di Parma and shredded Parmesan
Finished with triple distilled vodka | 15 |
| Cavatelli & Broccoli
Ricotta filled cavatelli with sautéed broccoli, roasted garlic, olive oil and white wine topped with shredded Parmesan | 15 |
| Grilled Ribeye
Dry rubbed with grilled asparagus, mashed potatoes and horseradish cream | 36 |
| Sicilian Skillet Chicken
Garlic pepper chicken breast and sweet Italian sausage, cherry peppers
Red peppers, sliced onion and diced potato in a lemon white wine sauce | 28 |
| Wok Seared Salmon
Scallion fried rice with Edamame, carrots, asparagus, onions, mushrooms and egg
Indonesian Sweet Black Soy | 29 |
| Shrimp Scampi
White wine, garlic, tomatoes, butter sauce served with spinach over linguine & grated Parmesan | 25 |

SIDES

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| Seasonal Vegetables | \$7 | Mashed Potatoes | \$7 |
| Roasted Asparagus | \$9 | Broccoli | \$7 |
| Home-made Coleslaw | \$7 | Scallion Fried Rice | \$8 |
| French Fries | \$7 | Mac & Cheese | \$7 |
| Sweet Potato Fries | \$9 | | |

DESSERT

- Chocolate Chip Cookie Bomb** 8
Warm marshmallow, Chocolate syrup and vanilla bean ice cream
- NY Style Cheesecake** 6
Whipped Cream and Berry Coulis
- Apple Tart** 7
Served Warm w/Vanilla Bean Ice Cream and Carmel
- Vanilla Bean or Chocolate Ice Cream** 6

Signature Craft Cocktails \$13

Manhattan Variation

Toasted Pecan and Peach infused Penelope Bourbon, Sherry, Carpano Antica Formula, Bitters, Black Cherry

Barrel Aged Old Fashioned

Great Jones Bourbon and Barrel Aged Maple Sap Peychauds Bitters, Orange Peel & Smoked Luxardo Cherry

Negroni

Campari, Carpano Antica Formula & London Dry Gin

Murray Hill Mule

Titos Vodka, Spiced Pineapple Cordial, Lime & Ginger Beer

South Sherman Sour

Gentleman Jack Whiskey, Fresh Lime Juice & Banana Orgeat Norton Malbec Float

Playa Picante

Jalapeño Flavored Yave Tequila
Shaken with Agave & Fresh Lime

Sweater Weather

Saigon Cinnamon & Apple Infused Rum
Shaken with Chai Spice and Fresh Lime Juice Served Up

Smokey Riviera

El Buho Mezcal, Tequila, Agave, Fresh Lime

Flannel Margarita

Teremana Reposado, St. Germain, Apple Butter & Lemon Juice Served on The Rocks with a Cinnamon Sugar Rim

The Heights Bee's Knees

Brooklyn Pear Infused Gin, Honey Rosemary Simple and Lemon

Fall Spritz

Aperol, Cinnamon Whiskey, Apple Cider, Noblissima Prosecco Topped with Club Soda

Charred Pineapple Margarita

Tanteo Chipotle Tequila, Fresh Lime Juice, Agave & Pineapple

Sangria

Glass \$13 Pitcher \$35

Your Choice of Traditional Red or White

Tropical Truly Hard Seltzers

5.0% ABV

\$7

Passionfruit
Mango

Pineapple
Watermelon & Kiwi

Bottled Beer & Craft Cans

Lager

Blue Point Toasted Lager	6
Budweiser	5
Bud Light	5
Coors Light	5.5
Corona	5.5
Corona Light	5.5
Heineken	5.5
Heineken Light	5.5
Michelob Ultra	5

Wheat/ IPA

Founders All Day	6
Duvel	9
Jever Pilsner	6
Allagash White Belgian Wheat	7
Dogfish Head 60 Minute IPA	7
Dogfish Head 90 Minute IPA	8
Ashton Your Lips..Are Juicy IPA	8

Stout/Porter

Founders Breakfast Stout	7
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Ale

Bass	5
Sierra Nevada Pale Ale	7
Lagunitas Lil Sumpin' Sumpin'	8
Ashton Take 5 Pale Ale	7

Gluten Free/ Other

Angry Orchard	6
Beck's Non Alcoholic	6

Wine Cellar Selections

Sparkling

	Glass	Btl.
Kenwood Yulupa Cuvee Brut	9	34
Nobilissima Prosecco	11	38
Veuve Cliquot Yellow Label		100

Chardonnay

Santa Ema Chardonnay	9	33
Hess Cellars Chardonnay	12	45
Napa Cellars Chardonnay	15	60
Newton Skyside Chardonnay		65

Pinot Grigio

Nobilissima Pinot Grigio	11	38
Santa Margherita Pinot Grigio	15	60

Riesling

Seaglass Riesling	12	38
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Rosé/White Zin

Charles & Charles Rose	11	38
Valdo Sparkling Rose	12	45
Sycamore Lane White Zinfandel	10	35

Sauvignon Blanc

Santa Ema	9	32
Matua Sauvignon Blanc	12	45

Cabernet Sauvignon

Santa Ema Cabernet	9	32
Hess Cabernet	12	45
Decoy Cabernet		65
Faust Cabernet		100

Merlot

Santa Ema	9	33
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Pinot Noir, Malbec, Chianti, Shiraz

Montes Pinot Noir	13	50
Rodney Strong Pinot Noir	12	45
Napa Cellars Pinot Noir	15	60
Caposaldo Chianti	12	45
Bodega Norton Malbec	12	45
Penefold's Shiraz	12	45