

**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** 13  
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** 12  
Tossed in Sweet Sriracha 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** 16  
Hardwood smoked bacon and Vermont cheddar
- Smokehouse Burger** 16  
Smoked bacon, Monterey Jack and BBQ'd onions
- Swiss Mushroom Burger** 16  
Sautéed mushrooms, caramelized onions and Swiss cheese
- Black Bean Veggie Burger** 14  
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

- |  | Lunch                   | Full                   |
|--|-------------------------|------------------------|
| <b>Mixed Green Salad</b><br>Field greens tossed with tomatoes, red onion, diced peppers<br>Carrots, toasted croutons, cheddar cheese with balsamic   | 9                       | 12                     |
| <b>Grilled Chicken Caesar</b><br>Romaine Hearts and Reggiano Parmesan Cheese and Croutons  | 12                      | 16                     |
| <b>Country Cobb Salad</b><br>Chicken tenders, chopped romaine, tomato, avocado and bacon<br>Crumbled bleu cheese and sliced egg w/ choice of dressing  | 12                      | 16                     |
| <b>Poke Bowl</b><br>Ahi tuna tartar, sticky rice, baby greens, avocado, tomatoes and Edamame<br>Carrots, cucumbers and crispy Nori tossed in Cilantro-Lime Vinaigrette                               | 15                      | 18                     |
| <b>Grilled Atlantic Salmon Salad</b><br>Field Greens, Red Quinoa, fresh oranges, English Cucumber and Vidalia Onion<br>Queso Blanco, Chick peas and sun-dried cranberries tossed in Herb Vinaigrette |                         | 18                     |
| <b>Dressing</b>  |                         |                        |
| <b>Balsamic, Herb Vinaigrette, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese</b>  |                         |                        |
| <b>Add a Protein</b>   |                         |                        |
| ADD GRILLED CHICKEN \$6  | ADD GRILLED SALMON \$10 | ADD GRILLED SHRIMP \$8 |

**ENTRÉE SELECTIONS**

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

- |   | Half | Full |
|---|------|------|
| <b>BBQ Danish Baby Back Ribs</b><br>Slow cooked and finished on the grill with our house-made BBQ sauce<br>Served with French fries and homemade Cole slaw          | 15   | 25   |
| <b>Panko Crusted Vodka Chicken</b><br>Breaded chicken cutlet smothered in vodka sauce<br>Topped with mozzarella and Parmesan cheese over linguine                   |      | 26   |
| <b>Penne a la Vodka</b><br>Tomato cream sauce with prosciutto di Parma<br>Finished with triple distilled vodka  |      | 15   |
| <b>Cavatelli &amp; Broccoli</b><br>With sautéed broccoli, roasted garlic, olive oil and white wine  |      | 15   |
| <b>Grilled Ribeye</b><br>Dry rubbed with grilled asparagus, mashed potatoes and horseradish cream   |      | 36   |
| <b>Sicilian Skillet Chicken</b><br>Garlic pepper chicken breast and sweet Italian sausage<br>Red peppers, sliced onion and diced potato in a lemon white wine sauce |      | 26   |
| <b>Wok Seared Salmon</b><br>Scallion fried rice with Edamame, carrots, onions, mushrooms and egg<br>Indonesian Sweet Black Soy                                      |      | 27   |
| <b>Shrimp Scampi</b><br>White wine butter sauce served with linguine  |      | 25   |

**SIDES**

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

**DESSERT**

- Chocolate Chip Cookie Bomb** 8  
Warm marshmallow and vanilla bean ice cream
- Key Lime Pie** 6  
Graham Cracker Crust
- NY Style Cheesecake** 6  
Whipped Cream and Berry Coulis
- Vanilla Bean or Chocolate Ice Cream** 6

## Signature Craft Cocktails \$13

### Manhattan Variation

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

### Barrel Aged Old Fashioned

Bulleit 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

1800 Tequila infused with Jalapeño  
Shaken with Agave & Fresh Lime

### Sweater Weather

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

### Smokey Riviera

Mezcal, Tequila, Agave, Fresh Lime

### Up in Smoke

El Buho Mezcal, Passionfruit, & Fresh Lime

## By the Glass & Pitcher

### Summer Sangria

Glass \$13 Pitcher \$35

Your Choice of Traditional Red or White Wine  
Local Cider, Autumn Fruit, Juice & Traditional Spirits

## Specialty Frozen Cocktails

### The Jungle Bird

The Real McCoy 3 year Aged Caribbean Rum, Dark Rum  
Golden Falernum & Barrows Ginger Liqueur  
Pineapple, Passion-fruit, Banana, Coconut and Peach

### Wild Hibiscus Frosé (Frozen Rose)

Wild Hibiscus, Rhubarb and Elderflower, Titos Vodka &  
Charles and Charles Washington State Rose

## Bottled Beer

### 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
Hoegaarden	6
Allagash White Belgian Wheat	7
Dogfish Head 60 Minute IPA	7
Dogfish Head 90 Minute 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

### Gluten Free/ Other

Redbridge	6
Angry Orchard	6
Beck's Non Alcoholic	6

## Wine Cellar Selections

	Glass	Btl.
<b>Sparkling</b>		
Kenwood Yulupa Cuvee Brut	9	34
Nobilissima Prosecco	11	38
Veuve Cliquot Yellow Label		100
<b>Chardonnay</b>		
Santa Ema Chardonnay	9	33
Hess Cellars Chardonnay	12	45
Napa Cellars Chardonnay	15	60
Newton Skyside Chardonnay		65
<b>Pinot Grigio</b>		
Nobilissima Pinot Grigio	11	38
Santa Margherita Pinot Grigio	15	60
<b>Riesling</b>		
Seaglass Riesling	12	38
<b>Rosé/White Zin</b>		
Charles & Charles Rose	11	38
Valdo Sparkling Rose	12	45
Sycamore Lane White Zinfandel	10	35
<b>Sauvignon Blanc</b>		
Santa Ema	9	32
Matua Sauvignon Blanc	12	45
<b>Cabernet Sauvignon</b>		
Santa Ema Cabernet	9	32
Mon Frere Cabernet	11	36
Hess Cabernet	12	45
Decoy Cabernet		65
Faust Cabernet		100
<b>Merlot</b>		
Santa Ema	9	33
<b>Pinot Noir, Malbec, Chanti, Shiraz</b>		
Montes Pinot Noir	13	50
Lyric Pinot Noir	14	50
Rodney Strong Pinot Noir	12	45
Napa Cellars Pinot Noir	15	60
Caposaldo Chianti	12	45
Bodega Norton Malbec	12	45
Rosemount Shiraz	12	45