

APPETIZERS

Chicken Noodle Soup

Slow cooked with pulled chicken

French Onion Soup

Made with 3-onions and a cheese glazed crouton

Salt Baked German Pretzels

House made Cheese Sauce

Wagyu Beef Sliders

Cheddar cheese, bacon aioli, house chips

Buffalo Wings(5pc.)

Celery sticks and blue cheese

Firecracker Cauliflower

Tossed in sweet sriracha BBQ sauce

Fried Calamari

Cornmeal Crusted with Cherry Peppers, and house made marinara sauce

Battered Chicken Tenders(5pc.)

Choice of honey-mustard or tossed in our spicy buffalo sauce

Thai Lettuce Wraps

Crispy chicken tossed in sweet chili sauce with crushed peanuts carrot-bean thread salad, crisp cucumber and spring onion, served with cilantro lime dipping sauce

Chicago Style Spinach Dip

Creamy baked spinach and artichokes with a Parmesan crust

Served with celery sticks and grilled pita

Oven Baked Nachos

Seasoned ground beef, fresh jalapenos and Monterey jack cheese

Black beans, scallions, cilantro, corn, queso blanco and avocado cream

Hot Honey Pizza

Mozzarella, house made plum tomato sauce, pepperoni, drizzled with hot honey

Crispy Salmon Tacos(2 tacos)

Avocado cream, queso fresco, lettuce, pickled red onion salsa roja and soft flour tortillas

Whipped Ricotta

Chili infused hot honey, toasted almonds, pickled red onions, charred Brooklyn baked bread

SANDWICHES

Add Fries for \$3 Add Sweet Potato Fries \$5

Corned Beef Reuben

House braised brisket, sauerkraut, Swiss cheese, Russian dressing, on grilled Rye

Panko Chicken Sandwich

Panko breaded chicken cutlet with fresh mozzarella roasted red peppers, onions, lettuce, tomato & balsamic vinaigrette

* Also Available with Grilled Chicken

Whole Wheat Blackened Chicken Wrap

Bacon, muenster, avocado, lettuce, tomato, onion and chipotle mayo

French Dip Sandwich

Thin sliced ribeye and melted muenster on a hero roll

Served with Pan Au Jus and horseradish mayo

Avocado BLT

Applewood bacon, lettuce, tomato and mayo on toasted multi-grain bread

Soup Salad & 1/2 Sandwich

Choice of any Chicken Sandwich or BLT, Choice of Soup and House or Caesar Salad

The Balboa

Thinly Sliced Filet, potato bun, caramelized onions, mushrooms & Boursin cheese

BURGERS

Served with Fries, lettuce, tomato, onions and pickles
Gluten Free Buns Available

Cheeseburger

Old Fashioned American

Bacon Cheddar Burger

Hardwood smoked bacon and Vermont cheddar

Smokehouse Burger

Smoked bacon, Monterey jack and BBQ'd onions

Swiss Mushroom Burger

Sautéed mushrooms, caramelized onions and Swiss cheese

California Veggie Burger

Topped with Vermont cheddar cheese and a side of avocado cream

SALADS

Mixed Green Salad

Mixed Greens, cucumber, cheese, carrots, onions, peppers, croutons, and balsamic vinaigrette 12

6 Grilled Chicken Caesar

Romaine hearts with Parmesan Reggiano cheese and croutons 16

8 Country Cobb Salad

Chicken Tenders, chopped romaine, tomato, avocado, red onions, crumbled bleu cheese, bacon, and sliced egg with choice of dressing 17

16 Poke Bowl

Ahi tuna tartare, sticky rice, mixed greens, avocado, tomatoes, edamame beans, carrots, and cucumbers tossed in cilantro lime dressing, topped with sriracha aioli, soy sauce and rice noodles 19

13 Grilled Atlantic Salmon Salad

Field greens, red quinoa, fresh oranges, English cucumber and Vidalia onion queso blanco, chick peas and kiln dried cranberries tossed in Herb Vinaigrette 19

14 Detox Salad with Pan Roasted Crab Cake

Baby Greens kiln dried cranberries, roasted pumpkin seeds, toasted almonds and balsamic 20

Dressings: Balsamic, Herb, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese, Russian

13 ADD GRILLED CHICKEN \$6 *Add a Protein to Any Salad or Entree* ADD GRILLED SHRIMP \$9

16 ADD GRILLED SALMON \$12 ADD GRILLED FILET SCALLOPINI \$12 ADD CRAB CAKE \$12

ENTRÉE SELECTIONS

Add a House Salad, Caesar Salad or Soup to any Entree for \$4

16 Barbecued Baby Back Ribs Half/Full

Slow cooked and finished on the grill with our house-made BBQ sauce served with French fries and homemade coleslaw 20/30

13 Fresh Fusilli Pasta

Bay scallops, shrimp, cod, asparagus, and roasted red peppers in a sage and lemon brown butter sauce 27

Panko Crusted Vodka Chicken

Breaded chicken cutlet smothered in vodka sauce topped w/Parmesan cheese over linguine 29

14 Penne a la Vodka

Tomato cream sauce with prosciutto di Parma and triple distilled vodka, topped with Parmesan Reggiano cheese 18

13 Cavatelli & Broccoli with Shrimp

Sautéed with roasted garlic, in a basil pesto sauce 27

14 Wok Seared Atlantic Salmon

Scallion fried rice with edamame, asparagus, carrots, onions, mushrooms, egg and sweet soy sauce 32

Sesame Crusted Ahi Tuna

Soba noodles, edamame, julienned vegetable, cilantro lime and wasabi sriracha aioli, pickled ginger and soy sauce 32

16 Grilled Filet Mignon

Sautéed wild Mushrooms, mashed potatoes, asparagus & a garlic herb butter 38

13 Sicilian Skillet Chicken

Italian sausage, hot cherry peppers, mushrooms, asparagus, crisped artichoke hearts over fresh Fusilli in a lemon white wine sauce 29

14 Braised Boneless Short Rib

Asparagus, Smashed Potatoes, Apple Cranberry Chutney and Demi Glace 34

18 Beer Battered Fish & Chips

Kettle fired cod, house coleslaw, French fries, tartar sauce & fresh lemon 25

16 Curried Cauliflower

Traditional aromatic curry stewed with chickpeas, peppers, asparagus and toasted almonds served over coconut Jasmine rice 24

18 Shepherds Pie

Seasoned ground beef with peas, carrots, onions, mushrooms and asparagus topped with toasted mashed potatoes 24

18 Tofu Buddha Bowl

Wheat berries, cucumbers, edamame, carrots, shaved cabbage, green onions, avocado, with a side of creamy sesame dressing and sweet glazed fried tofu 23

KIDS

Children 12 years old and under

Served with Vegetables or Fries and a Scoop of Ice Cream

15 Kids Mozzarella Sticks 8 Kids Cheese Pizza 8

16 Kids Chicken Tenders 9 Kids Pasta 8

Kids Mac and Cheese 8 w/tomato sauce or butter Kids Grilled Cheese 8

SIDES

16 Roasted Cauliflower 8 Mashed Potatoes 7

Seasonal Vegetables 9 Broccoli 7

16 Home-made Coleslaw 7 Scallion Fried Rice 9

French Fries 8 Mac & Cheese 8

Sweet Potato Fries 10 Grilled Asparagus 10

Delicious Seasonal Cocktails

Spicy Summer Sunset

Bacardi Mango Chili Rum, Mango Nectar, Pineapple Juice, Lime Juice and Grenadine, Tajin Rim

Mixed Berry Rossini

Avissi Prosecco, Mixed Berry Simple, and Creme de Cassis, served with a Mixed Berry Sugar Rim

Strawberry Ginger Lemonade

Grey Goose Essence Strawberry/Lemon Grass Vodka, Canton Ginger Liqueur, Lemonade, Strawberries

Heights Paper Plane

Woodford Reserve Bourbon, Aperol, Amaro Averna, and Lemon Juice with a Lemon twist

Oaxacan Old Fashioned (pronounced Wah-HAH-Kahn)

Teremana Reposado, El Buho Mezcal, Xocolatl Mole Bitters, Orange Bitters and Agave Nectar

D.H. Classic Cocktails

White Peach Cosmo

Grey Goose Essence With Peach and Rosemary, Triple Sec, Lime Juice, White Cranberry Juice

DH Pear Martini

Pear Vodka, St. Germain and Pear Nectar, Shaken and Served Up

Berry Fresh

Stoli Blueberi, Stoli Razberi, Cranberry Juice & Sprite

DH Mule

Figenza Fig Vodka, Ginger Beer, & Lime

Barrel Aged Old Fashioned

Great Jones Bourbon, Barrel Aged Maple Syrup, & Angostura Bitters

Charred Pineapple Margarita

Tanteo Chipotle Tequila, Lime Juice, Agave Nectar, Pineapple Juice, & a Black Salt Rim

Sangria by the Glass and Carafe

Peach Rose Sangria

Charles & Charles Rose, Peach Nectar, House Rum, & Assorted Fruits **Glass 13**

Red Sangria

House Blend Red Wine, Brandy, House Rum, Juices & Assorted Fruits **Carafe 35**

Wines

Cabernet

	Glass	Bottle
Santa Ema	10	35
J. Lohr 7 Oaks	12	45
Hess Shirtail	12	45
Hess Allomi	17	60
Kenwood Jack London 2014		85
Faust		85

Merlot

Santa Ema	10	35
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Malbec

Bodega Norton 1895	12	45
Bodega Norton Select	15	55

Shiraz

Penfold's	10	36
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Pinot Noir

Montes	11	45
Lytic	12	45
Napa Cellars 2018	15	55

Chianti

Caposaldo Chiante	12	45
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Red Zinfandel

Cline Old Vine Zinfandel	10	36
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Port

Taylor Fladgate 10 year	12	
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Wines

Pinot Grigio

	Glass	Bottle
Santa Marina	10	35
Santa Margherita	15	60

Chardonnay

Spellbound	10	35
Hess Collection	15	55
Kendall Jackson	13	50

Riesling

Seaglass	11	38
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White Zinfandel

Beringer	10	35
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Rose

Charles & Charles	11	38
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Sauvignon Blanc

Santa Ema	10	33
Matua	11	38
Kim Crawford	15	50

Sparkling

Avissi Prosecco	11	38
Segura Viudas Cava Brut	10	30
Domaine Chandon Brut	15	55

yum.
seven days a week

Bottled Beer

14

Ales

	ABV	\$
Lagunitas Lil' Sumpin' Sumpin' Pale Ale	7.5%	7
Magic Hat #9 Pale Ale	5.1%	6
Rogue Dead Guy Ale	6.6%	7
Sierra Nevada Pale Ale	5.6%	7
Fat Tire Amber Ale	5.2%	6

14

Lagers

Amstel Light	4.1%	6
Beck's	4.9%	6
Blue Point Toasted Lager	5.5%	6
Brooklyn Lager	5.2%	7
Budweiser	5.0%	5
Bud Light	4.2%	5
Coors Light	4.2%	5
Corona	4.5%	6
Corona Light	4.1%	6
Heineken Light	3.3%	6
Heineken 0.0	0.0%	6
Eagle Banana Bread	5.2%	6
Michelob Ultra	4.2%	6
Miller Lite	4.6%	5
Molson Canadian	5.0%	6
Sam Adams Boston	5.0%	6
Redbridge Gluten Free	4.0%	6

IPA's

Dogfish Head 60 Minute	6.0%	7
Founders All Day IPA	4.7%	7
Stone IPA	6.9%	7
Victory Dirtwolf Double IPA	8.7%	7

Wheat/Other

Allagash White	5.1%	7
Chimay Red	7.0%	12
Hoegaarden	4.9%	6
Sam Cherry Wheat	4.1%	6
Magners Hard Cider	4.5%	6
White Claw Hard Seltzer	5.0%	7
High Noon Hard Seltzer	4.5%	7

Porter/Stouts

Breckenridge Vanilla Porter	5.4%	6
Founders Porter	6.5%	6
Founders Breakfast Stout	8.3%	8

Frozen Cocktails \$14

Frozen Fire Fruit (available with tajin or black salt rim) - Strawberry, Mango and Jalapeño frozen Margarita -

Frozen Passion Fruit Piña Colada (contains dairy) -

Coconut, Pineapple, Bacardi Passion fruit, Bacardi Conquito

Espresso Bar Beverages

Coffee	3.5	Brewed Iced Tea	3
Tea	3	Lemonade	3
Hot Chocolate	3.5	Soft Drinks	3
Single Espresso	4	Bottled Water Sm.	3.5
Double Espresso	5.5	Bottled Water Lg.	5.5
Cappuccino	5.5	Sparkling Water Sm.	3.5
		Sparkling Water Lg.	5.5