

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** 10
Housemade Cheese Sauce
- Buffalo Wings** 15
Celery sticks and blue cheese
- Firecracker Cauliflower** 14
Tossed in sweet sriracha BBQ sauce
- Fried Calamari** 15
Cornmeal Crusted w/Cherry Peppers & Tossed in Lime Agave
- Battered Chicken Tenders** 14
Choice of honey-mustard or tossed in our spicy buffalo sauce
- Thai Lettuce Wraps** 16
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** 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 and Monterey jack cheese
Black beans, scallions, cilantro, corn, queso blanco and avocado cream
- Margarita Flatbread Pizza** 13
Fresh mozzarella, house made marinara, sea salt, basil & olive oil
- Boardwalk Fries** 13
Topped with housemade cheese sauce, bacon, scallions & sour cream
- Fish Soft Tacos** 15
Avocado cream, queso fresco, lettuce, pickled red onion and pico de gallo

SANDWICHES

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

- Panko Chicken Sandwich** 15
Panko breaded chicken cutlet with fresh mozzarella
roasted red peppers, onions, lettuce, tomato & balsamic vinaigrette
** Prefer Grilled Chicken? Just Ask*
- 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
- Avocado BLT** 15
Applewood bacon, lettuce, tomato and mayo on toasted multigrain health bread

BURGERS

*Served with Fries, lettuce, tomato, onions and pickles
Gluten Free Buns 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** 15
Topped with cheddar cheese and a side of avocado cream
- Cheeseburger Wrap** 15
Lettuce, Tomato, Onion, Chopped Pickles and Cheese Sauce

KIDS

Served with Vegetables or Fries and a Scoop of Ice Cream

- Kids Mozzarella Sticks** 8
- Kids Chicken Tenders** 8
- Kids Mac and Cheese** 8
- Kids Cheese Pizza** 8
- Kids Pasta** 8
w/tomato sauce or butter
- Kids Grilled Cheese** 8

SALADS

- Mixed Green Salad** 12
Mixed Greens, cucumber, cheddar, carrots, onions, peppers, red wine vinaigrette
 - Grilled Chicken Caesar** 16
Romaine hearts and Parmesan Reggiano cheese and croutons
 - Country Cobb Salad** 16
Chicken tenders, chopped romaine, tomato, avocado and bacon
Crumbled bleu cheese and sliced egg with choice of dressing
 - Poke Bowl** 18
Ahi tuna tartare, sticky rice, greens, avocado, tomatoes, edamame beans and carrots
Cucumbers, wasabi aioli, sriracha aioli, soy sauce & rice noodles
Tossed in Cilantro Lime
 - Grilled Atlantic Salmon Salad** 18
Field greens, red quinoa, fresh oranges, English cucumber and vidalia onion
Queso blanco, chick peas and sun-dried cranberries tossed in Herb Vinaigrette
 - Detox Salad with Pan Roasted Crab Cake** 18
Baby Greens and kiln dried cranberries
Roasted pumpkin seeds, toasted almonds and pomegranate balsamic
Dressing: Balsamic, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese, Russian
- Add a Protein to Any Salad or Entree*
- ADD GRILLED CHICKEN \$6
 - ADD GRILLED SALMON \$10
 - ADD GRILLED STEAK \$10
 - ADD GRILLED SHRIMP \$8

ENTRÉE SELECTIONS

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

- Barbequed Baby Back Ribs** Half / Full 17 / 29
Slow cooked and finished on the grill with our house-made BBQ sauce Served with French fries and homemade coleslaw
- Panko Crusted Vodka Chicken** 28
Breaded chicken cutlet smothered in vodka sauce with prosciutto
Topped w/Parmesan cheese over linguine
- Penne a la Vodka** 17
Tomato cream sauce with prosciutto di Parma and triple distilled vodka
- Cavatelli & Broccoli** 17
Sautéed in a roasted garlic, olive oil and white wine sauce w/Parmesan Cheese
- Wok Seared Atlantic Salmon** 29
Scallion fried rice with edamame, carrots, onions, mushrooms, egg & Sweet Soy
- Sesame Crusted Ahi Tuna** 27
Soba noodles, edamame, julienned vegetables, cilantro lime and wasabi
Siracha aioli, pickled ginger and soy sauce
- Grilled Ribeye** 36
Dry rubbed with grilled asparagus, mashed potatoes and horseradish cream
- Pomegranate Balsamic Chicken** 28
Boneless breast, diced tomato and roasted mushrooms over linguine
- Braised Boneless Short Rib** 28
Asparagus, Smashed Potatoes, Apple Cranberry Chutney and Demi Glace
- Crab Cakes** 30
Fire Roasted Vegetables, Jalapeno-Mango Tartar Sauce and Fresh Lemon
- Buddha Bowl** 19
Carrots, Onions, Edamame, Broccoli, Cauliflower & Chickpeas Sautéed in a Peanut Sauce Served with Rice
- Shepherds Pie** 23
Seasoned ground beef with peas, carrots, onions, mushrooms and asparagus
Topped with toasted mashed potatoes

SIDES

- Roasted Cauliflower** 7
- Seasonal Vegetables** 9
- Home-made Coleslaw** 7
- French Fries** 7
- Sweet Potato Fries** 9
- Mashed Potatoes** 7
- Broccoli** 7
- Scallion Fried Rice** 8
- Mac & Cheese** 7
- Grilled Asparagus** 10

DESSERT

- Chocolate Chip Cookie Bomb** 10
Warm marshmallow, Chocolate syrup & vanilla bean ice cream
- NY Style Cheesecake** 8
Whipped Cream and Berry Coulis
- Apple Tart** 8
Served Warm w/Vanilla Bean Ice Cream and Carmel
- Cinnamon Sugar Dusted Churros** 8
w/ Berry Compote & Nutella Dipping Sauce
- 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 & Luxardo Cherry

Negroni

Campari, Carpano Antica Formula & London Dry Gin

Murray Hill Mule

Titos, Spiced Pineapple Cordial, Lime & Ginger Beer

South Sherman Sour

Gentleman Jack Whiskey, 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

Smokey Riviera

El Buho Mezcal, Tequila, Agave, Fresh Lime

Flannel Margarita

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

The Heights Bee's Knees

Pear Infused Brooklyn Gin Rosemary Honey Simple & Fresh Lemon Juice

Fall Spritz

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

Charred Pineapple Margarita

Tanteo Chipotle Tequila, Fresh Lime & Pineapple Shaken with agave nectar and served up w/ Black Salt

Sangria

Glass \$13 Pitcher \$35

Your Choice of Traditional Red or White

Tropical Truly Hard Seltzers

5.0% ABV

Passionfruit, Mango, Pineapple & Kiwi Watermelon

\$7

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