

APPETIZERS

Slow cooked with pulled chicken

French Onion Soup

Made with 3-onions and a cheese glazed crouton

DH Hodge Podge

Buffalo wings with bleu cheese, Wagyu sliders and firecracker cauliflower (No Substitutions)

Salt Baked German Pretzels

House made cheese sauce

Buffalo Wings (5pcs)

Celery sticks and bleu cheese

Firecracker Cauliflower

Tossed in sweet sriracha BBQ sauce

Boom Boom Shrimp

Thai sweet chili, rice noodles, broccoli florets

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 vinaigrette

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, Monterey jack, black beans, scallions, cilantro Corn, queso blanco, avocado cream, sour cream and salsa

Wagyu Beef Sliders

Cheddar cheese, bacon aioli, house chips

Tempura Fish Tacos

Tempura battered cod, queso fresco, tequila slaw Chipotle aoli and flour tortillas

Crispy Brussels Sprouts

Candied pecans, applewood bacon, aged balsamic

Quesadilla

Pulled pork, peppers, onions, Monterey jack cheese Avocado cream and salsa

SANDWICHES

.5 H05 TQ M 3F= G T T H5 3=T9H 5 T TEHT Q55MTGEM1MET9H 5 T&T

Corned Beef Reuben

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

Turkey Focaccia Club

Crisp bacon, lettuce, tomato, cheddar and mayonnaise

Roasted Vegetable Sandwich

Butternut squash, sprouts, pepperoncini, red onion, tomato, and Russian dressing on herb focaccia

Panko Chicken Sandwich

Panko breaded chicken cutlet with fresh mozzarella Roasted red peppers, lettuce, tomato and balsamic vinaigrette

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 with Pan Au Jus and horseradish mayo

Avocado BLT

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

BURGERS

Served with fries, lettuce, tomato, onion, pickle / Gluten Free bun available

Cheeseburger

Old fashioned American

Blackened Bleu Burger

Cajun seasoned with crumbled Danish bleu cheese

Bacon Cheddar Burger

Hardwood smoked bacon and Vermont cheddar

Smokehouse Burger

Smoked bacon, Monterey Jack and BBQ'd onions

Veggie Burger

Cheddar cheese and a side of avocado cream

DS

(1 and younger) Served with a Vegetable or Fries and a scoop of ice cream

ids Mozzarella Sticks

ids Chicken Tenders

ids Mac and Cheese

ids Sliders

ids Cheese Pizza

ids Pasta

Served with tomato sauce or butter

ids Grill ed Cheese

SALADS

Chopped Green Salad

Mixed Greens cucumber, carrots, onions, pepperoncini, sun-dried tomatoes, croutons Parmesan Reggiano and balsamic

Green Goddess Salad

Baby greens, toasted almonds, pumpkin seeds, cherry tomatoes, butternut squash, brussels sprouts Cauliflower florets with herb vinaigrette

Ancient Grain Salad

Baby greens, quinoa, farro, fresh blueberries, cucumber, tomato Goat cheese and candied pecans Tossed in apple cider vinaigrette

Grilled Chicken Caesar

Romaine hearts and Parmesan reggiano cheese and croutons

Chopped Cobb Salad

Crispy chicken tenders, romaine, tomato, avocado, bacon, crumbled bleu cheese and sliced egg Tossed in honey mustard

Poke Bowl

Ahi tuna tartar, sticky rice, greens, avocado, tomatoes

Edamame bean, carrots, cucumbers, wasabi aioli, sriracha aioli

Soy sauce & rice noodles, tossed in cilantro lime

Grilled Atlantic Salmon Salad

Field greens, red quinoa, fresh oranges, English cucumber, red onion and queso blanco Chick peas and sun-dried cranberries, Tossed in herb vinaigrette

Dressings:

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

GRILLED CHICKEN \$6 GRILLED SALMON \$12 GRILLED SHRIMP \$9

ENTREES

\$\$ \$ H\$ \$\$ \$ Entree for \$4

Chicken ot ie

Carrot, celery, butternut squash, onion, mushroom, peas and potato in savory gravy Topped with flaky pastry

Tuscan Shrimp Pasta

Sautéed colossal shrimp, spinach, sun-dried tomatoes, fresh fusilli pasta Tossed in Parmesan and pistachio cream

Grilled Angus Ribeye

Mashed potato, roasted asparagus and horseradish cream

Barbequed Baby Back Ribs

Slow cooked and finished on the grill with our house-made BBQ sauce Served with French fries and homemade coleslaw

Panko Crusted Vodka Chicken

Breaded chicken cutlet smothered in vodka sauce with prosciutto Topped with Parmesan cheese over linguine

Penne ala Vodka

Tomato cream sauce, prosciutto di Parma and triple distilled vodka

Cavatelli & Broccoli

Sauteed with roasted garlic, olive oil and Parmesan cheese

Wok Seared Atlantic Salmon

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

Braised Boneless Short Rib

Asparagus, smashed potatoes, apple cranberry chutney and demi-glace

Fish & Chips

Battered Cod, house fries, coleslaw, tartar sauce and fresh lemon

Buddha Bowl

Carrots, onions, edamame, broccoli, cauliflower and chickpeas sautéed in a peanut sauce Served with rice

Homemade Meatloaf

Cheddar cheese, mashed potatoes, roasted brussels sprouts, demi-glace

PZZA

Ho use made dough

Margherita

Fresh Mozzarella, marinara, sea salt, basil, EVOO and sesame seeds

Hot Honey

Mozzarella, chili infused honey, marinara, pepperoni

SDES

Roasted Cauliflower

Roasted Brussels Sprouts

Home-made Coleslaw

French Fries

Sweet Potato Fries

Mashed Potatoes

Broccoli

Scallion Fried Rice

Mac & Cheese

Grilled Asparagus

1

16

15

16

17

19

19

11

1

16

15

1

13

1

17

15

15

16

16

16

16

24

25

Half/Full

20/ 0

26

1

1

30

30

5

0

13

1

10

Signature Crafted Cocktails

Barrel Aged Honey Old Fashioned	\$15
Bourbon, Local Honey Simple Syrup, Peychauds Bitters Orange Peel & Luxardo Cherry	
Pineapple Bourbon Smash	\$15
Bourbon, Lemon Juice, Simple Syrup, Bitters, Mint and Muddled Pineapple	
Mango Cucumber Sparkler	\$15
Cucumber Vodka, Mango Puree, Topped with Champagne	
Spring Fling	\$14
Empress Indigo Gin, Lemon Juice, Simple Syrup, Muddled Blueberries & Mint, topped with Club Soda	
Blue Jasmine	\$15
Bacardi, Blue Curacao, St Germaine, Jasmine Water & Lime	
Strawberry Kiwi Martini	\$15
Strawberry Lemongrass Grey Goose, Muddled Kiwi, Simple, Lemon Juice	
Let's Get Mezzy	\$14
Mezcal, Aperol, Basil Simple, Lemon Juice	
Raspberry Cheesecake Martini	\$15
Stoli Vanilla Vodka, Chambord, Vanilla Bean Simple, Cream with Muddled Raspberries and Graham Cracker Rim	
Mango Habenero Margarita	\$14
Habenero Tequila, Mango Puree, Lime Juice & Agave	

Sangria

Choice of Traditional
Red or White

Glass \$13 Pitcher \$35

White Claw Hard Seltzer

5.0% ABV

Lime, Mango,
Ruby Grapefruit
\$7

Espresso Bar

Coffee	3.5
Tea	3
Hot Chocolate	3.5
Single Espresso	4
Double Espresso	5.5
Cappuccino	5.5

Beverages

Soft Drinks	3
Ice Tea	3
Lemonade	3
Bottle Water Lg.	5.5
Bottle Water Sm.	3.5
Sparkling Water Lg.	5.5
Sparkling Water Sm.	3.5

Bottle Beers

	ABV	\$
Lager		
Blue Point Toasted Lager	5.5%	6
Budweiser	5.0%	5
Bud Light	4.2%	5
Coors Light	4.2%	5
Corona	4.5%	6
Corona Light	4.1%	6
Heineken	5.0%	6
Heineken Light	3.3%	6
Michelob Ultra	4.2%	5
IPA		
Founders All Day	4.7%	7
Dogfish Head 60 Minute	6.0%	6
Dogfish Head 90 Minute	9.0%	8
Stout/Porter		
Founders Breakfast Stout	8.3%	8
Ale		
Sierra Nevada Pale Ale	5.6%	7
Lagunitas Lil Sumpin' Sumpin'	7.5%	8
Gluten Free/Other		
Angry Orchard	5.0%	6
Jever Pilsner	4.9%	6
Red Bridge Gluten Free	4.0%	6
Heineken Zero Non- Alcoholic	0.03%	6
Athletic Hazy IPA NA	0.5%	7
Guinness 0.0	0.0%	6.5

Wine Cellar Selections

	Glass	Btl.
Sparkling		
Segura Viudas Brut	10	38
Valdo Prosecco	11	38
Veuve Cliquot Yellow Label		100
Chardonnay		
Spellbound	10	38
Hess Cellars	12	45
Napa Cellars	15	58
Jordan Russian River		74
Pinot Grigio		
House	11	38
Santa Margherita	15	58
Riesling		
Seaglass Riesling	12	45
Rose/White Zinfandel		
Charles & Charles Rose	11	38
Sutter Homes White Zinfandel	10	35
Sauvignon Blanc		
Hess Shirtail	10	38
Matua	12	45
Kim Crawford	14	53
Cabernet Sauvignon		
Spellbound	10	38
Hess	12	45
J Lohr	13	50
Decoy		65
Faust		100
Merlot		
Spellbound	10	38
Pinot Noir, Malbec, Chianti and Shiraz		
Pinot Noir	12	45
Rodney Strong Pinot Noir	14	50
Napa Cellars Pinot Noir	15	58
Caposaldo Chianti	12	45
Bodega Norton Malbec	12	45
Penfold's Shiraz	12	45

Updated January, 19th 2024

Delicious Heights will now be charging an additional 3% charge on all Debit/Credit card transactions