

Delicious Heights

Weekly Specials

San Francisco Style Sourdough

Served warm with herb garlic spread

\$6

Potato Chowder

Crispy brussels sprouts, chive oil

\$7

Spinach Salad with Falafel

Cucumber, tomato, red onion and feta cheese

Lemon ranch dressing

\$14

Atlantic Salmon Burger

Sesame Aoli, avocado, lettuce and tomato

Brioche bun and French fries

\$15

Filet Mignon Medallions

Sautéed broccoli rabe, celery root puree

Chimichurri

\$30

Almond Crusted Ahi Tuna

Butternut squash puree and tempura vegetables

Pickled ginger, Hawaiian black lava salt

\$29

Passion Fruit and Blueberry Tart

Passion fruit cream, fresh blueberries, short dough

Fresh whipped cream

\$8

Draft Beer Selections

IPA's

Maine Lunch	7.0%	\$9
Lagunitas	6.2%	\$8
Elysian Space Dust	8.2%	\$9
Kane Head High	6.6%	\$9

Lagers & Ales

Yuengling	4.4%	\$7
Stella Artois	5.0%	\$7
Fat Tire	5.2%	\$8
Kona Big Wave	4.4%	\$7
Miller Light	4.2%	\$6
Sam Adams Boston Lager	5.0%	\$7
Peroni	4.7%	\$7

Wheat

Blue Moon	5.4%	\$7
Allagash	5.2%	\$8

Stout/Seasonal/Other

Guinness Stout	4.2%	\$7
Spellbound Porter	6.9%	\$9
Sam Adams Cold Snap	5.3%	\$7
Southern Tier Pumking	8.6%	\$5
Troegs Mad Elf	11%	\$7
Rogue Hazelnut Brown Ale	5.6%	\$8
Downeast Pomegranate Cider	5.0%	\$8

Harp Lager and Smithwick's Red Ale available in bottle

\$6