

Delicious Heights

Weekly Specials

San Francisco Style Bread

Served warm with herb garlic spread

\$6

Pork Pozole Soup

Hominy and spring vegetables

Cilantro and fresh lime

\$8

Whiskey Short Rib Burger

Shredded short rib, Angus beef patty, Vermont cheddar
Sautéed red onion, whiskey-molasses BBQ, jalapeno aioli

\$19

Filet Mignon Kabobs

Zucchini, squash, onion, bell pepper, pineapple
Crisp romaine, cherry tomatoes, herb vinaigrette

\$25

Lobster and Shrimp Boil

Lobster meat, gulf shrimp, mahi, mussels
Old bay broth with fresh corn and potatoes

\$30

Angus Cowboy Ribeye

Hand cut steak fries with melted cheddar, crispy prosciutto, sour cream
Roasted asparagus and cowboy butter

\$38

Key Lime Pie

\$8

Featured Wine

Feudi del Duca Montepulciano D' Abruzzo 2020

Glass \$11 Bottle \$38

J Lohr Cabernet

Glass \$13 Bottle \$50

Draft Beer Selections

IPAs

Maine Lunch	7.0%	\$9
Lagunitas	6.2%	\$8
Elysian Space Dust	8.2%	\$9
Kane Head High	6.6%	\$9
Bells Two Hearted	7.0%	\$8
Sierra Nevada Hazy Little Thing	6.7%	\$8

Wheat

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

Lager & Ale

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

Stout/Others/Seasonal

Guinness Stout	4.2%	\$7
Troegs Nugget Nectar	7.5%	\$6
Sam Adams Summer Ale	5.3%	\$7
Oskar Blues Mamas Little Yella Pils	4.7%	\$8
Wolffer No. 139 Dry Rose Cider	6.9%	\$9
Untied Zazzberry Mountain	5.2%	\$8