



Delicious Heights Outpost



APPETIZERS

- Chicken Noodle Soup** 6
Slow cooked with pulled chicken
- French Onion Soup** 6
Made with 3-onions and a cheese glazed crouton
- Salt Baked German Pretzels** 7
Boardwalk style mustard
- Buffalo Wings** 13
Celery Sticks and Blue Cheese
- Margherita Pizza** 10
Fresh Mozzarella and Tomato Sauce
- Mozzarella Sticks** 9
- Battered Chicken Tenders** 12
Choice of honey-mustard or tossed in our spicy buffalo sauce
- Thai Lettuce Wraps** 15
Sweet chili chicken with crushed peanuts
Carrot-bean thread salad, crisp cucumber and spring onion Served with cilantro lime dipping sauce
- Chicago Style Spinach Dip** 14
Creamy baked spinach and artichokes with a Parmesan crust
Served with celery sticks and grilled pita

SANDWICHES

Add fries to any sandwich or wrap for \$3

- Grilled Chicken Ceasar Wrap** 12
- Marinated Grilled Chicken Sandwich** 12
Mozzarella, Lettuce, Tomato, Onion, Roasted Peppers and Balsamic
- Whole Wheat Blackened Chicken Wrap** 12
Bacon, Muenster, Avocado, lettuce, tomato, onion and chipotle mayo
- French Dip Sandwich** 13
Thin sliced ribeye and melted muenster on a hero roll
Served with Pan Au Jus and Horseradish Mayo
- Avocado BLT** 13
Applewood smoked bacon, lettuce, tomato and mayo
Toasted multigrain health bread

BURGERS

Burgers Served w/ Fries, lettuce, tomato, onions and pickles

- Cheeseburger** 13
Old Fashioned American
- Bacon Cheddar Burger** 15
Hardwood smoked bacon and Vermont cheddar
- Smokehouse Burger** 15
Smoked bacon, Monterey Jack and BBQ'd onions
- Swiss Mushroom Burger** 15
Sautéed mushrooms, caramelized onions and Swiss cheese
- Buffalo Chicken Sandwich** 13
Topped with melted bleu cheese on a brioche bun

SALADS

- Mixed Green Salad** 9 12
Mixed Greens, cucumber, cheddar, carrots and onions
Red peppers and red wine vinaigrette
 - Grilled Chicken Caesar** 12 15
Romaine Hearts and Reggiano Parmesan Cheese and Croutons
 - Country Cobb Salad** 12 15
Chicken tenders, chopped romaine, tomato, avocado and bacon
Crumbled bleu cheese and sliced egg w/ choice of dressing
 - Poke Bowl** 15
Ahi tuna tartar, sticky rice, baby greens, avocado and tomatoes
Edamame beans, carrots, cucumbers, wasabi & crispy nori
Tossed in Cilantro Lime
- Dressing: Balsamic, Ginger, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese, Russian, Apple Vinaigrette**
- Add a Protein to Any Salad or Entree**
- ADD GRILLED CHICKEN \$5 ADD GRILLED STEAK \$10
ADD GRILLED SALMON \$10 ADD GRILLED SHRIMP \$8

ENTRÉE SELECTIONS

- Add a House Salad, Caesar Salad or Soup to any Entree for \$3** Half / Full
- Barbequed Danish Baby Back Ribs** 15 / 24
Slow cooked and finished on the grill with our house-made BBQ sauce
Served with French fries and homemade Cole slaw
- Panko Crusted Vodka Chicken** 22
Breaded chicken cutlet smothered in vodka sauce
Topped with mozzarella and Parmesan cheese over linguine
- Penne a la Vodka** 14
Tomato cream sauce with prosciutto di Parma
Finished with triple distilled vodka
- Cavatelli & Broccoli** 14
With sautéed broccoli, roasted garlic, olive oil and white wine
- Wok Seared Atlantic Salmon** 25
Scallion Fried Rice w/ soybeans, carrots, onion and celery
Indonesian Sweet black soy
- Grilled Ribeye** 30
Dry rubbed with grilled asparagus, mashed potatoes and horseradish cream
- Sicilian Skillet Chicken** 22
Boneless breast, asparagus, sweet sausage and mushrooms
Cherry peppers, white wine and fresh lemon over linguine
- Chicken Milanese** 22
Breaded chicken cutlet or grilled chicken with baby greens, fresh mozzarella
Vine ripe tomato, red onion and balsamic reduction

KIDS MEALS

Choice of fries or vegetables and a scoop of your favorite ice cream

- Kids Grilled Cheese** 7
- Kids Cheese Pizza** 7
- Mozzarella Sticks** 7
Marinara Dipping Sauce
- Kids Pasta** 7
w/ Tomato Sauce or Butter
- Kids Chicken Tenders** 7
- Kids Mac & Cheese** 7

DESSERT

- Cookie Dough and Brownie Skillet** 8
Skillet baked chunks of cookie dough w/warm marshmallow and vanilla bean ice cream
- Warm Apple Tart** 8
Streusel topped apples and almonds with cinnamon sugar and vanilla bean ice cream
- Boston Cream Pie** 8
Sponge cake, vanilla pastry cream, chocolate ganache and berry compote
- Ice Cream** 6
Choice of Vanilla Bean, Chocolate, or Raspberry Sorbet



D.H. Outpost Drink Menu



Signature Craft Cocktails \$13

Manhattan Variation

Toasted Pecan and Orange infused Penelope Bourbon
Amontillado Sherry, Carpano Antica Formula & Bitters

Barrel Aged Old Fashioned

Bulleit Bourbon and Barrel Aged Maple Sap
Peychauds Bitters, Orange Peel & Smoked Negroni Cherry

Negroni

Campari, Carpano Antica Formula SV & London Dry Gin

Madisonville Mule

Titos Vodka, Spiced Pineapple Cordial, Lime & Ginger Beer

Soho Sour

Gentleman Jack Whiskey, Fresh Lime Juice & Banana Orgeat
Penfold's Shiraz Float

Playa Picante

1800 Tequila infused with Fresh Jalapeno, Agave & Fresh Lime

Sweater Weather

Saigon Cinnamon & Apple Infused Rum
Shaken with Chai Spice and Fresh Lime Served Up

Smokey Riviera

Mezcal, Tequila, Agave, Fresh Lime & Black Sea Salt

Up in Smoke

Mezcal, Passionfruit, Agave & Fresh Lime

Outpost Spiked Cider

Local Apple Cider, Applejack Brandy and Spiced Rum
Infused with seasonal spice and spirits

Gin & Tonic

London Dry Gin & House Tonic

Drinks by the Glass & Pitcher

Fall Harvest Sangria

Glass \$13 Pitcher \$35

Your Choice of Traditional Red or White Wine
Handcrafted with Autumn inspired Fruit, Juice & Spirits

McIntosh Mimosa

Glass \$13 Pitcher \$35

First Press Cider, Vodka, Brandy & Rum
Topped with Champagne

Rhubarb & Rosé Bellini

Glass \$13 Pitcher \$35

Wild Hibiscus, Rhubarb and Elderflower infused Cider
Topped with Sparkling Italian Rosé

Bottled Beer

Ales

	ABV	\$
Anchor Steam		
Lagunitas Lil Sumpin	4.9%	7
Rogue Dead Guy Ale	7.5%	7
Sierra Nevada Pale Ale	6.6%	7
	5.6%	7

Lagers

Yuengling	5.0%	5
Budweiser	5.0%	5
Bud Light	4.2%	5
Coors Light	4.2%	5
Corona	4.6%	5
Corona Light	3.7%	5
Heineken	5.0%	5
Jever Pilsner	4.9%	6
Michelob Ultra	4.2%	5
Miller Lite	4.2%	5
Sam Adams Boston	5.1%	6
Sam Adams Summer	5.1%	7

Belgian & Wheat

Allagash White	5.0%	8
Hitachino White Ale	5.5%	10

IPA

Dogfish Head 60 Minute	6.0%	7
Dogfish Head 90 Minute	9.0%	8
Founder's All Day	4.7%	7
Ballast Point Sculpin	7.0%	7
Ballast Point Grapefruit	7.0%	7
Goose Island IPA	5.9%	8

Porter

Edmund Fitzgerald	6.0%	7
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Other

Redbridge Gluten Free	4.0%	5
Angry Orchard	5.0%	6

Non-Alcoholic

Becks N/A		5
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Wine Cellar Selections

Sparkling

	Glass	Btl.
Kenwood Yulupa Cuvee Brut Champagne	9	34
Nobilissima Prosecco	11	38
Veuve Cliquot Yellow Label		100

Chardonnay

Santa Ema Chardonnay	9	33
Napa Cellars Chardonnay	13	50
Newton Chardonnay		60
Jordan Chardonnay		75

Pinot Grigio

Nobilissima Pinot Grigio	10	35
Santa Margherita Pinot Grigio	15	60

Riesling

Seaglass	11	38
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Rose White Zin

Charles & Charles Rose	11	38
Casillero Del Diablo Rose	13	50
Sycamore Lane White Zinfandel	10	35

Sauvignon Blanc

Santa Ema	9	33
Matua Sauvignon Blanc	11	38
Kim Crawford	13	50

Cabernet Sauvignon

Santa Ema	9	33
Hess Cabernet	12	45
Decoy Cabernet		65
Chateau Montelena		80
Faust Cabernet		120

Merlot

Santa Ema	9	33
Hall Vineyards		60

Pinot Noir, Malbec, Shiraz, Chianti

Montes Pinot Noir	11	45
Napa Cellars Pinot Noir	13	50
Rodney Strong Pinot Noir	12	45
Rosemount Shiraz	12	45
Caposaldo Chianti	12	45
Norton Malbec	12	45