



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
- Oven Baked Nachos** 12
Seasoned ground beef, Fresh Jalapeños and Monterey jack cheese
Black beans, scallions, cilantro and corn
Queso Blanco and Avocado cream
- Margherita Pizza** 10
Fresh Mozzarella and Tomato Sauce
- Hot Honey Pizza** 12
Sliced pepperoni, fresh mozzarella, tomato sauce
and chili infused honey
- Mozzarella Sticks** 9
- Battered Chicken Tenders** 12
Choice of honey-mustard or tossed in our spicy buffalo sauce
- Firecracker Cauliflower** 10
Battered cauliflower bites tossed in sweet sriracha bbq sauce
- Strip Steak Bites** 15
Grilled and served with caramelized onions
Marinated tomatoes and chimichurri
- Thai Lettuce Wraps** 14
Sweet chili chicken with crushed peanuts
Carrot-bean thread salad, crisp cucumber and spring onion
Served with cilantro lime dipping sauce
- Rings of Calamari** 15
Flash fried with hot cherry peppers, Parmesan cheese and scallions
Garlic aioli and marinara 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
- Vegetable Panini** 12
Roasted red pepper, grilled onions, marinated and roasted zucchini
Sliced tomatoes, Havarti cheese and herb spread
- 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
- Soup, Salad and 1/2 Sandwich** 13
Your choice of soup, and any BLT, panini, chicken sandwich
With mixed green salad
- California Street Tacos** 13
White corn tortilla, braised beef, pickled cucumber and fresh cilantro
Diced onion with creamy avocado

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
- Blueberry Apple Salad** 14
Fresh blueberries, diced apples, mixed greens and pecans
Sliced onions and Feta cheese tossed in Apple Vinaigrette
- Grilled Atlantic Salmon Salad** 17
Organic Field Greens, red quinoa, fresh orange and apples
English Cucumbers and Vidalia onion tossed in ginger vinaigrette
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 SALMON \$10**
- ADD GRILLED STEAK \$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, mushroom, artichoke, cherry peppers
Sweet sausage and roasted potatoes with white wine and fresh lemon
- Sesame Crusted Ahi Tuna** 25
Soba noodles with julienne vegetables, sriracha, pickled ginger, wasabi and soy
- Shepherd's Pie** 20
Seasoned ground beef with peas, carrots and onions
Topped with Yukon Gold country style mashed potatoes
- Roasted Rack of Lamb** 30
Skillet green beans, country mashed potatoes and Balsamic lamb jus
- Grilled Mahi Mahi** 25
Organic Quinoa w/ early fall vegetables and an avocado & mango puree

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

- Blueberry Trifle** 8
Layered RumChata soaked pound cake w/ fresh blueberries
Vanilla custard and mango puree
- 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 or Chocolate Ice Cream or Raspberry Sorbet



D.H. Outpost Drink Menu



Signature Craft Cocktails \$13

Aperol Spritz

Aperol, Prosecco, Club Soda and Orange Slice

Manhattan Variation

Toasted Pecan and Peach Infused Penelope Bourbon
Luxardo, Port, Carpano Antica Formula and Bitters

Barrel Aged Old Fashioned

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

Negroni

London Dry Gin, Campari & Carpano Antica Formula

Madisonville Mule

Titos Vodka, Pineapple Guava Shrub, Lime & Ginger Beer

Boston Tea Party

1800 Tequila, Fresh Lime Juice & Simple
Pomegranate Iced-Tea Float

Playa Picante

Jalepeno infused 1800 tequila, Agave & Fresh Lime

Cucumber Aloe Collins

Stoli Cucumber Vodka & Chareu Aloe Liquor
Topped with Club Soda and a Splash of Sprite

Smokey Riviera

Mezcal, Tequila, Agave & Fresh lime

Up in Smoke

Mezcal, Passionfruit, Agave & Fresh Lime

By the Glass & Pitcher

Sangria Roja or Blanca

Glass \$13 Pitcher \$35

Traditional Blend of Red or White Sangria
Handcrafted with Tropical Juice, Seasonal Fruit & Spirits

Frozen Drinks

The Jungle Bird

The Real McCoy 3 year Caribbean Rum, Dark Rum
Golden Falernum and Barrows Ginger Liquor
Pineapple, Passion, Banana, Coconut and Peach

Wild Hibiscus Frosé (Frozen Rose)

Wild Hibiscus, Rhubarb and Elderflower
Passionfruit and French Rosé

Bottled Beer

Ales

	ABV	\$
Anchor Steam	4.9%	7
Lagunitas Lil Sumpin	7.5%	7
Rogue Dead Guy Ale	6.6%	7
Sierra Nevada Pale Ale	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		100

Merlot

Santa Ema	9	33
St. Francis	11	38
Hall Vineyards		60

Pinot Noir, Shiraz, Chianti, Malbec

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