

**San Francisco Sourdough**

whipped herb butter

6

**Cuban Black Bean Soup**

slow braised pork - lime crema

8

**Grilled Octopus**

tender wheat berries- red onion

shaved celery - cherry tomatoes - lemon thyme vinaigrette

rose heart radish - roasted red pepper coulis

18

**Grilled Broccolini**

Parmesan cheese

fresh lemon

10

**Taco Salad**

chopped romaine hearts tossed in cilantro dressing

black beans - fresh corn - diced jalapenos - green onions

avocado - queso fresco- seasoned nacho beef

served in a flash fried flour tortilla bowl

side of sour cream and salsa fresca

19

**Eggplant Grilled Cheese**

house breaded and served between

Brooklyn baked sourdough

mozzarella &amp; muenster cheese

plum tomato sauce - balsamic greens salad

17

**Bone-in Pork Schnitzel**

roasted red pepper spätzle

grilled broccolini

demi-glaze - charred lemon

29

**Tropical Shrimp Kabobs**

marinated colossal shrimp

grilled pineapple - peppers - onions

tostones - sweet corn salad

guajillo chili emulsion

33

**Rice Krispie French Toast**

cinnamon sugar dusted

Zita's vanilla bean ice cream

dulce de leche &amp; berry coulis

8

Featured Draft  
Selections*Industrial Arts Brewing**"PowerTools"**West Coast IPA**This IPA has the aroma of grapefruit and pine, riding a firm bitterness right on through every sip. They just kept adding layers of hoppy goodness to this one all the way throughout their process.**Gold Metal winner at both the 2022 New York State Craft Beer**Competition and the 2020 New York State Brewers Association's craft beer competition**Beacon, New York**7.1% Abv**\$8**Ashton Brewery**"Your Lips...Are Juicy"**New England IPA**A double dry hopped IPA that gives the sensation of wetting your lips with juicy tropical fruits. The nose bursts with tropical citrus fruits of pineapple, papaya and grapefruit zest. Just enough biscuity malt backs up the lip smacking tart grapefruit from the hops. As with all of our beers, balance makes you come back for more!**Middlesex, New Jersey**7.7% Abv**\$8*



# DRAFT BEER

## IPAS

Maine Beer Co. "Lunch" <b>Rated 97 out of 100*</b>	7.0%	9
Kane "Head High"	6.6%	8
Cape May "Crushin' It" <b>13oz*</b>	8.0%	8
Ghost Hawk "Intricate Order Vol. 4" <b>NEIPA</b>	6.5%	8
Untied Brewing Co. "Getting Away" <b>NEIPA</b>	6.8%	8
Industrial Arts "Power Tools" <b>WestCoast IPA</b>	7.1%	8
Ashton Brewing "Your Lips... Are Juicy" <b>NEIPA</b>	7.7%	8

## LAGERS/PILSNEERS

Miller Lite	4.2%	7
Coors Light	4.2%	7
Heineken	5.0%	8
Stella Artois	4.5%	8
Yuengling	5.1%	8
Peroni	5.0%	8

## WHEATS/ OTHERS

Blue Moon	5.4%	8
Franziskaner Hefe-Weissbier	5.0%	8
Alementary "Reizendbier" Hefeweizen	5.3%	8
Revolution "Freedom Lemonade" <b>Lemonade Sour</b>	4.5%	7
Burnt Mills "Pina Colada" Hard Cider	5.6%	8
Leinenkugel's "Summer Shandy"	4.2%	7

## ALES

Morland Brewery "Old Speckled Hen" English Pale Ale	5.0%	8
Kona "Big Wave" Golden Ale	4.4%	8
New Belgium "Fat Tire" Amber Ale	5.2%	8
Samuel Adams "Summer Ale"	5.3%	8

## STOUTS/PORTERS

Guinness Stout	4.6%	8
----------------	------	---

## -DRINK FEATURES

**-Frozen Fruit Punch-** Vodka, Pomagrantie Juice, Pear, Mango and Peach Nectars, Apple Juice, and Blueberry Syrup. **Also Available Non-Alcoholic** 14

**-Frozen Strawberry & Pineapple Daiquiri-** Bacardi Pineapple Rum, Strawberry Syrup, Pineapple Juice. **Also Available Non-Alcoholic** 14

**-White Claw Hard Seltzer-** Each 12oz can contains 100 calories, 5% alcohol, and 2g carbs, available in **Mango or Black Cherry** 5.0% 7

**-Victory "Dirt Wolf" -** this double American IPA is aggressively dry-hopped with Citra, Simcoe, Mosaic, and Chinook hops to deliver a big, bold bite of citrus and earthiness. **12oz bottle** 8.7% 7

**-Cayman Jack Margarita-** A pre-made margarita that delivers a unique hand-crafted experience. Made with 100% blue agave nectar and lime juice, served in its 11 oz bottle with ice and a fresh lime wedge 5.8% 6

**Flight Tasting \$10- Select Beer (\*)Subject to a \$2 Upcharge**

## Featured Wine

***J. Lohr 2022 Falcon's Perch Pinot Noir***  
***Central Coast, Monterey County, California***

*Showcases the spicy strawberry character that is a hallmark of Monterey County Pinot Noir. Bright berry and watermelon fruit notes meld with clove and sagebrush on the nose. Delicate tannins on the mid-palate are complemented by dried cherry, black tea, and umami on the finish.*

***Rated 90 out of 100***

***\$13 a glass, \$50 a bottle***

## **\$14 Seasonal Cocktails \$14**

### **DH Vanilla Peach Tea**

Stoli Vanilla Vodka, Peach Schnapps, Honey Simple Syrup and Fresh Brewed Unsweetened Iced Tea

### **Ginger Whiskey Sour**

Premium Bourbon, Domain de Canton Ginger Liqueur, and Sour Mix Served with a Candied Ginger Skewer

### **Blueberry Lemon Daiquiri**

Bacardi Silver, Blueberry Lemon Simple Syrup, Triple Sec and Lemon Juice  
Shaken and Served Up with blueberries and a Lemon Twist

### **Spicy Spring Paloma**

Tequila Blanco, Grapefruit Juice, Spiced Agave and Lime Juice

### **Cantaloupe Prosecco Spritz**

House Prosecco, Lillet Blanc, Cantaloupe Puree and Club Soda