

Small Plates

Fried Mozzarella	\$13
Marinara sauce, Parmesan	
Boneless Chicken Tenders	\$15
Red devil sauce, ranch, celery and carrots	
Pulled BBQ Pork Sliders	\$16
BBQ pork, slaw, crispy onions, mini rolls	
Hummus Mezze 	\$14
Hummus, assortment of roasted vegetables, grilled pita bread	

Handhelds

All handhelds served with French fries

Build a Burger	\$19
Half pound premium ground beef, potato brioche Choice of Cheese: Swiss, American, cheddar, provolone, Choice of Toppings: grilled onions, mushrooms, bacon	
Toppings: 1 for \$20 2 for \$21 3 for \$22	
Chicken Pesto	\$18
Marinated grilled chicken breast, arugula, tomatoes, pesto aioli, toasted sub roll	
Grilled Vegetable Wrap  	\$18
Assorted grilled vegetables, tomatoes, arugula, spicy hummus, tomato basil flour tortilla	
Steak Bomb	\$27
Grilled NY Strip, pepperoni, sautéed mushrooms and sweet peppers, onion, provolone, sub roll	
Cubano	\$18
Marinated pork, ham, Swiss cheese, pickles, Dijon mustard, cuban bread	

Mains

Spaghetti Marinara	\$18
Fresh basil, oregano, olive oil, crusty bread	
add chicken \$7 add salmon \$11	
Chicken Carbonara	\$24
Pan seared chicken, penne pasta, pancetta, peas, mushrooms, Parmesan cheese sauce	
Pan Seared Salmon 	\$31
Atlantic salmon, citrus beurre blanc, grilled vegetables, garlic mashed potatoes	
Grilled NY Strip 	\$37
12 oz. NY Strip steak, roasted mushrooms, grilled vegetables, garlic mashed potatoes	

Salads

Classic Chicken Caesar	\$21
Romaine lettuce, tomatoes, Caesar dressing, Parmesan crostini	
Grilled Steak & Blue Cheese	\$29
Sliced NY Strip, tomatoes, crispy onions, mushrooms, cucumber, blue cheese, balsamic vinaigrette	
Pan Seared Salmon	\$28
Sliced Atlantic salmon, seasonal greens, baby spinach, cucumber, tomatoes, red onion, fresh lemon dill vinaigrette, Parmesan crostini	

Specialty Pizzas

Mediterranean	\$23
Basil pesto sauce, kalamata olives, tomato, arugula, mozzarella, feta cheese	
Margherita	\$23
Red sauce, garlic, fresh mozzarella, tomato, torn basil, EVOO	
Barbeque Pulled Pork	\$23
BBQ Sauce, pulled pork, caramelized onions, provolone, Parmesan & mozzarella cheeses	
White	\$23
White sauce (no red sauce), provolone & mozzarella cheeses, arugula, Italian sausage	
Veggie	\$23
Light sauce, roasted red peppers, spinach, artichoke hearts, black olives, three cheese blend	

Build Your Own Pizza

Cheese Pizza	\$18
Toppings: Pepperoni, Italian sausage, bacon, chicken, feta, blue cheese, arugula, spinach, artichoke hearts, black olives, kalamata olives, garlic, crushed red pepper, green peppers, onion, tomato, mushrooms, giardiniera	
Toppings: 2 for \$20 3 for \$24 4 for \$26 5 for \$28	

Desserts

Cheesecake	\$9
Chocolate Cake	\$9
Fried Dough with Chocolate Berry Caramel	\$9

Evening

* **NOTICE:** Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 8 or more, 18% gratuity will be automatically added to bill.



Signature Cocktails

El Yunque	\$13
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Margarita	\$14
Don Julio Reposado tequila, Cointreau, house-made lime sour	
Espresso Martini	\$14
Tito's handmade vodka, Borghetti Espresso Liqueur, cold brew	
Honey Walnut Old Fashioned	\$15
Buffalo Trace bourbon, house-made honey syrup, Angostura, black walnut bitters	
Cinnamon Crowne	\$15
Remy Martin VSOP, Cointreau, fresh lemon juice, house made demerare simple syrup	
Fig & Honeybee	\$14
Hendricks's Gin, fresh lime juice, fig honey syrup	
Jackuiri	\$14
Jack Daniel's Tennessee Whiskey, fresh lime juice, simple syrup, Aperol	
Classic Bloody Mary	\$14
Hanson of Sonoma Organic vodka, housemade bloody mary mix	

Beers & Beyond

DRAFT		
Stella Artois	ABV 5.2% BEL	\$10
Miller Lite	ABV 4.2% WI	\$8
Coors Light	ABV 4.2% CO	\$8
Sam Adams Seasonal	ABV 5% MA	\$10
Yeungling	ABV 4.5% PA	\$10
Sierra Nevada IPA	ABV 5.6% NC	\$10
Revolution IPA	ABV 11.2% IL	\$10
Blue Moon Belgian White	ABV 5.4% CO	\$10
Peroni	ABV 4.7% ITA	\$10
Modelo Especial	ABV 4.4% MEX	\$10
PACKAGED		
Bud Light	ABV 4.2% MI	\$6.5
Coors Light	ABV 4.2% CO	\$6.5
Heineken	ABV 5% AMS	\$7.5
Pacifico	ABV 4.4% MEX	\$7.5
Sam Adams Boston Lager	ABV 4.9% MA	\$7.5
Miller Lite	ABV 4.2% MI	\$6.5
Corona Extra	ABV 4.5% MEX	\$7.5
Michelob Ultra	ABV 4.2% MO	\$7.5
Miller Genuine Draft	ABV 4.2% WI	\$6.5
Budweiser	ABV 5% MI	\$7.5
Guinness	ABV 4.2% IRL	\$7.5
Kona Big Wave	ABV 4.4% HI	\$7.5
New Belgium Fat Tire	ABV 5.2% CO	\$7.5
Upside Dawn Golden Ale	ABV 0.4% CT	\$7.5
Heineken 0.0	ABV 0% AMS	\$7.5
BEYOND BEER		
Gin & Juice by Dre & Snoop Passionfruit	ABV 5% NY	\$8
High Noon Sun Sips Hard Seltzer	ABV 5% CA	\$8

Zero Proof

PaNOma (non-alcoholic)	\$14
Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, sea salt, Fever-Tree mediterranean tonic	
Light & Breezy (non-alcoholic)	\$14
Seedlip Grove 42, Fever-Tree ginger beer, lime	
Cranberry Refresher (non-alcoholic)	\$12
Cranberry juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale	

Wines

WHITES	6oz. Bottle
Seven Daughters Moscato <i>Veneto, Italy</i>	\$12 \$59
Placido Toscana Pinot Grigio <i>Tuscany, Italy</i>	\$12 \$59
J. Lohr Bay Mist Riesling <i>Monterey, California</i>	\$13 \$62
Matua Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$14 \$67
Rodney Strong "Charlotte's Home Sauvignon Blanc <i>Sonoma County, California</i>	\$14 \$67
Bonterra Chardonnay <i>California</i>	\$15 \$75
La Crema Chardonnay <i>Monterey, California</i>	\$14 \$70
Silver Gate Chardonnay <i>California</i>	\$13 \$59
Copper Ridge Chardonnay <i>California</i>	\$12 \$57
BUBBLES & ROSÉS	
Ruffino D.O.C. Prosecco <i>Veneto, Italy</i>	\$13 \$62
Veuve du Vernay Sparkling <i>Vin de France, NV</i>	\$14 \$67
Avaline Rosé <i>Vin de France, NV</i>	\$14 \$67
LaMarca Prosecco <i>Prosecco, Italy</i>	\$16 \$70
REDS	
Angeline Pinot Noir <i>California</i>	\$14 \$67
Angels Ink Pinot Noir <i>Central Coast</i>	\$16 \$72
House of Brown Red Blend <i>Central Coast</i>	\$13 \$62
Conundrum by Camus Red Blend <i>Tuscany, Italy</i>	\$12 \$57
Copper Ridge Merlot <i>California</i>	\$12 \$57
Decoy by Duckhorn Merlot <i>California</i>	\$13 \$59
Liberty School Cabernet Sauvignon <i>Paso Robles, California</i>	\$13 \$62
'Prati' by Louis M. Martini Cabernet Sauvignon <i>Sonoma, California</i>	\$18 \$78
Copper Ridge Cabernet Sauvignon <i>California</i>	\$12 \$57
Silver Gate Cabernet Sauvignon <i>California</i>	\$13 \$59

Cocktails & Bar