

## SMALL PLATES

### WAYGU SLIDER

WAYGU BEEF ON A MINI KAISER BUN WITH ROASTED GARLIC AIOLI, TOMATOES, RED WINE SAUTEED ONIONS AND SHARP CHEDDAR 6

### BUFFALO STYLE CHICKPEA BITES (VGN GF)

GROUND GARBANZO BEANS, CARROTS AND OATS FRIED AND SERVED WITH HEMP RANCH 6

### AVOCADO FRIES

SLICES OF AVOCADOS BREADED AND FRIED TO A CRISPY GOLDEN BROWN SERVED WITH A CHIPOTLE CREAM SAUCE 9

### FISH AND CHIPS

THREE STRIPS OF HADDOCK BATTERED AND SERVED WITH FRIES AND TARTAR SAUCE 12

## LARGE PLATES

### SAFFRON CITRUS MUSSELS

MUSSELS COOKED IN SAFFRON AND CITRUS CREAM SAUCE AND SERVED WITH A SIDE OF GARLIC TOAST POINTS 15

### LENTEN FISH FRY

ATLANTIC HADDOCK SERVED BEER BATTERED OR BLACKENED WITH SEASONAL VEGETABLES FRIES AND COLESLAW 16

### VEGAN MAC AND CHEESE (VGN GF DF)

GLUTEN FREE PENNE IN CASHEW "CHEESE" SAUCE MADE WITH BELL PEPPERS AND ALMOND MILK 18

### MAPLE GLAZED SALMON

PAN SEARED SALMON FILETS SERVED WITH A SAFFRON RISOTTO AND GRILLED ASPARAGUS 22

### MOLCAJETE- MEXICAN STEW

MUSSELS, CHICKEN, SHRIMP, VEGETABLE BROTH, RICE, AVOCADO, CHEDDAR AND CORN TORTILLAS, SERVED IN A HOT LAVA ROCK 36

## WINE

### WHITES

	<u>GL/BT</u>
PINOT GRIGIO- LINE 39 CALIFORNIA '17	\$7/\$26
CHARDONNAY- CHATEAU ST MICHELLE WASH '16	\$8/\$26
RIESLING - SALMON RUN FINGER LAKES '17	\$7/\$24
SAUVIGNON BLANC- MATUA N. ZEALAND '17	\$8/\$26
MOSCATO- LA GIOSIOSO- ARGENTINA '17	\$7/\$24

### BLUSH

WHITE ZINFANDEL- BERRINGER CALI '16	\$6/\$22
ROSE- MINUTY- FRANCE	\$10/\$32

### REDS

MERLOT- CHATEAUST JEAN - CALIFORNIA 0	\$7/\$24
CABERNET- MERIDIAN CALIFORNIA '17	\$7/\$24
CABERNET- UPPERCUT CALIFORNIA '17	\$11/\$35
SHIRAZ- BLASS AUSTRALIA '16	\$8/\$28
ZINFANDEL- SLEDGEHAMMER CALIFORNIA '16	\$8/\$26
MALBEC- TERRAZAS ALTO ARGENTINA '17	\$8/\$26

### SPARKLING

GREAT WESTERN EXTRA DRY 187ML	\$6
STELLINA DI NOTTE PROSECCO	\$7/\$25
WM. WYCLIFF	\$20
VEUVE CLIQUOT	\$95
DOM PERIGNON	\$225

## COCKTAIL MENU

### ORANGE CRUSH

STOLI ORANGE, COINTREAU, ORANGE JUICE, TOPPED WITH 7-UP

### MIDNIGHT COFFEE MARTINI

COFFEE LIQUEUR, GODIVA CHOCOLATE, FRANGELICO, SIMPLE SYRUP, ORANGE PEEL

### GRAPEFRUIT PROSECCO MARTINI

STOLI CRUSHED GRAPEFRUIT, ST.GERMAIN, PROSECCO, SIMPLE SYRUP

### SIDECAR

HENNESSY, COINTREAU, FRESH LEMON JUICE WITH A LEMON TWIST

### RED SANGRIA

RED WINE, APPLE BRANDY, SIMPLE SYRUP

### RUM PUNCH

MALIBU, BACARDI, ORANGE, PINEAPPLE, CRANBERRY, HOMEMADE GRENADINE

### BASIL SMASH

NOLET'S GIN, BASIL, LEMON JUICE

### ROCKET POP

RASPBERRY SOUR, VODKA, BLUE CURACAO, 7-UP

### MOSCOW MULE

STOLI, LIME JUICE, GINGER BEER

### NEW YORK SOUR

BOURBON, LEMON, SIMPLE SYRUP, RED WINE

## SEASONAL DRAUGHTS

ROLLING ROCK

CONWAYS IRISH ALE

FLYING BISON RUSTY CHAIN

FRANZISKANER-HEFEWEIZEN

MAGIC HAT #9

SOUTHERN TIER IPA- INDIA PALE ALE

BROOKLYN BEL AIRE SOUR

BIG DITCH HAYBURNER -IPA

GREAT LAKES EDMUND FITZGERALD-PORTER

ANGRY ORCHARD-HARD CIDER

SPATEN- MUNICH HELLES LAGER

HOEGARDEN- WITBIER

STELLA ARTOIS- PILSNER

BLUE MOON- BELGIAN WITBIER

ROHRBACH SCOTCH ALE

GUINNESS- IRISH DRY STOUT

SAM ADAMS WINTER LAGER

BELLS TWO HEARTED IPA

EBC BLUEBERRY WHEAT

HOFBREAU

## BOTTLED BEER

BUDWEISER  
LABATT BLUE  
MICHELOB ULTRA  
HEINEKEN  
CORONA  
COORS LT  
SAM ADAMS BOSTON  
SAM ADAMS CHERRY WHEAT  
RED BRIDGE (GF)

BUD LIGHT  
LABATT BLUE LT  
MICHELOB LT  
AMSTEL LT  
MOLSON CANADIAN  
MILLER LT  
MODELO  
CRABBIES GINGER  
LABATT NON ALCOHOLIC