

SMALL PLATES

POTATO SALAD (GF)

CREAMY POTATO SALAD WITH MAYO, WHOLE GRAIN MUSTARD, CELERY, AND FRESH GARDEN HERBS 6

CLAMS

STEAMED, DRUNKEN 7 HALF DZ 13 DZ
CASINO 8 HALF DZ 14 DZ

AVOCADO FRIES (VGN W/O SAUCE)

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

SEAFOOD CEVICHE CUBANO (GF)

CITRUS CURED LOBSTER, SHRIMP, & MAHI SERVED WITH FRIED PLANTAINS & GUACAMOLE 12

NAPPA VALLEY

PROVOLONE AND CRUMBLY BLUE CHEESE TOPPED WITH SLICED PEARS WALNUTS AND CHIVES 14

CBLT

FRIED SOFT-SHELLED CRAB, BACON, GUAC, LETTUCE, TOMATO, AND CHIPOTLE MAYO SERVED ON A BAGUETTE WITH FRESH CUT FRIES 18

LARGE PLATES

JAMAICAN JERK EGGPLANT (VGN GF)

MARINATED IN A TRADITIONAL SAUCE THEN GRILLED, SERVED WITH CILANTRO LIME RICE AND HOUSE VEGETABLE 16

CAESAR PASTA SALAD

ARUGULA, SPINACH, FUSILLI PASTA, WITH KALAMON OLIVES, CHOPPED ANCHOVIES AND HOUSE MADE CAESAR DRESSING WITH GRILLED CHICKEN 18

PENNE ALLA VODKA (VGN GF)

GLUTEN FREE PENNE TOSSED IN A CASHEW CREAM VODKA BLUSH SAUCE AND TOPPED WITH GRILLED TOFU AND MIXED GREENS 16
*ADD CHICKEN 21

SCALLOP PASTA

PAN SEARED SEA SCALLOPS SERVED WITH LINGUINI TOSSED IN A WHITE WINE AND GARLIC SAUCE 20

SURF & TURF

BLACK ANGUS STEAK, FRIED SOFT SHELL CRAB, TWICED BAKED POTATO AND HOUSE VEGETABLE 40

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	\$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
PINOT NOIR-LYRIC BY ETUDE CALIFORNIA	\$10/\$30

SPARKLING

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

COCKTAIL MENU

SUMMER BREEZE

CUCUMBERS, CUCUMBER VODKA, LEMONADE AND A SPLASH OF SODA

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

BLACK BIRD CIDER

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 SUMMER ALE

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

