

APPETIZERS

Chips & Salsa 6.25

Charcuterie Board

A Seasonal Selection of Two Artisanal Cheeses,
Three Cured Meats, Fresh Fruit, Seasonal Chutney,
Whole Grain Mustard & Crackers **14.25**

Homemade Mozzarella Sticks

Hand Breaded Mozzarella
Served with a side of Marinara **7.75**

Chatter Eggs

Deviled Eggs Topped with Sweet Chili Sauce
& Fresh Chives 3 eggs 4.00/12 eggs 14.00

Bacon Wrapped Dates

Dates Stuffed with Mascarpone, Ricotta & Honey,
Drizzled with a Balsamic Glaze **6.50**

Party Hummus

Homemade Hummus with Three Toppings:
Garlic Herb, Roasted Red Pepper, & a Seasonal Topping,
served with Warm Pita Chips & Veggies **9.75**

Individual Hummus

Homemade Hummus with your choice of One Topping
from above, served with Warm Pita Chips & Veggies **4.75**

Fried Calamari

Served with a Tequila Lime Cocktail
& a Creamy Lemon Dill Sauce **12.75**

Truffle Fries

Hand Cut Fries Tossed in Garlic Oil, Shredded Parmesan
Cheese, Fresh Herbs & Drizzled with Truffle Oil **6.50**

Loaded Fries Platter

Hand Cut Fries Topped with a Creamy Gouda Sauce,
Bacon Crumbles, Tomatoes, Green Onions
& Shredded Gouda Cheese **8.75**

CHICKEN WINGS

1lb of Wings available Breaded or Regular
with Celery & your choice of Homemade
Blue Cheese or Ranch Dressing

Buffalo 11

Sweet Chili 11

B.B.Q 11

Golden Whiskey 12

Dry 10



SOUP & SALADS

Homemade Soup

Ask your Server for Today's Selection **4.50**

The Wedge

Topped with Tomatoes, Bacon, Red Onions
& Blue Cheese Crumbles **6.75**

House Salad

Crisp Spring Mix Topped with Vegetables, Gouda Cheese
& Croutons with your choice of Homemade Dressing **6.50**

Add Grilled Shrimp 6.50 Add Grilled Chicken 3.75

Add Pine Nuts .95 Add Seared Sirloin 4.50

STREET TACOS

Asada

Flank Steak Marinated in Chimichuri, Poblano Peppers,
Guacamole, Pico De Gallo & Lemon Sriracha Aioli **3**

Spicy Shrimp

Spicy Shrimp Sautéed in Adobo Chile Sauce,
Fresh Pico De Gallo, Guacamole & Cumin Crema **5**

Baja

Beer Battered Cod Topped with Cilantro Cabbage Slaw,
Guacamole, Pico De Gallo & Lemon Sriracha Aioli **3**

Fried or Fresh Avocado

Fried or Fresh Avocado with a Cilantro Cabbage Slaw,
Pico De Gallo & Lemon Sriracha Aioli **3**

SLIDERS

Add Fries, Veggies or Side Salad with any Three Sliders for
1.5, Truffle fries 2, Loaded Fries 2.5

Cheeseburger

Topped with Cheddar Cheese, Garlic Aioli
& a Vienna Pickle Slice on a Buttery Slider Bun **3.25**

Sirloin

Seared Sirloin with a Creamy Horseradish Sauce
& Havarti Cheese on a Baguette **5.25**

B.B.Q Pork

Slow Cooked Pork Tossed in B.B.Q Sauce with a slice of
Grilled Pineapple on a Pretzel Bun **3.25**

Now Showcasing All Of Our Meats From
Our Local Dorfler's Meat Market

FLATBREADS

Roasted Tomato

Herbed Roasted Roma Tomatoes with Roasted Garlic,
Mozzarella & Topped with Fresh Basil **8.75**

Prosciutto

Sliced Prosciutto, Black Mission Figs, Baby Angula,
Grated Parmesan & an Alfredo Cream Sauce **12.75**

Sauteed Mushroom & Roasted Vegetable

Caramelized Onions, Sauteed Mushroom Medley, Roasted
Zucchini, Red Peppers, Balsamic Reduction, Tomatoes,
Boursin & Parmesan Cheese **10.75**

Salmon

Smoked Salmon Topped with Pine Nuts, Garlic & Herb
Boursin Cheese & Frisee Greens
with a Lemon Dill Cream Sauce **12.75**

BBQ Pork Flatbread

Slow Cooked BBQ Pork, Thinly Sliced Red Onion, Pineapple
& Smoked Gouda Cheese **11.75**

MEALS

Served with Choice of Handcut Fries,
Side Salad or Veggies
Substitute Truffle Fries 1.5 or Loaded Fries 2

Southwest Turkey Burger

Hand Packed Turkey Burger Infused with
Roasted Red Peppers, Corn & Black Beans,
Topped with a Chipotle Lime Mayo, Avocado & Frisee on a
Toasted Bun **10.75**

Out of the Box Burger

A Juicy 6oz Burger Grilled & Served with a Homemade
Allagash White Beer Mustard, Smoked Applewood Walnut
Cheddar, Haystack Onions & Frisee **12.75**

Black Bean Burger

Infused with Red Onions, Jalapenos, Cilantro & Chipotle
Puree over a bed of Frisee, Topped with Pico De Gallo &
Homemade Spicy Avocado Puree on a Toasted Bun. **9.75**

Chicken Sandwich

Grilled or Breaded Chicken Breast with Melted Pepperjack &
Creamy Basil Aioli, Frisee, Red Onion,
and Tomatoes on a Toasted Bun **12.75**

Fish & Chips

Beer Battered Cod Served with Tequila Lime Cocktail Sauce
& Homemade Tartar Sauce **15.25**

DESSERT

Fried Doughnut Delight

A Homemade Fried Cinnamon Doughnut On Top of a
Generous Portion of Vanilla Bean Ice Cream, Topped With
Fresh Fruit and Caramel Sauce. **5.75**

SIDES

Hand Cut Fries **3.50**

Warm Pita Chips **3.50**

Fresh Veggies
with Ranch or Blue Cheese Dressing **3.50**

Side Salad
with Ranch, Blue Cheese or Balsamic Vinaigrette **3.50**

BEVERAGES

San Pellegrino

Original Sparkling Bottle, Blood Orange, Limonata **3.5**

Soda

Unlimited Refills Pepsi, Diet Pepsi, Mountain Dew,
Sierra Mist, Mug Root Beer, Ginger Ale **2.75**

Ginger Beer

Unlimited Refills **4.50**

Juices

Cranberry, Apple, Orange, Pineapple,
Grapefruit, Tomato **2.50**

Iced Tea & Lemonade

Unlimited Refills **2.50**

Red Bull **3.50**

Tropical Red Bull **3.50**

Our meats are cooked to required minimum temperatures. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If there is any allergy restrictions please notify your server.