

Seasonal Menu

Seared Shishito Peppers

Sautéed in olive oil with fresh lemon and kosher salt. Served with chipotle aioli dipping sauce. 7.95

Ahi Poke Salad Bowl*

Soy marinated Ahi tuna poke, sushi rice, Napa slaw, avocado, carrot, cucumber, pickled radish, jalapeño, fresh mango, daikon, nori, sesame seeds, ginger soy glaze and Thai peanut vinaigrette. 14.95

Fennel Sausage & Sundried Tomato Pizza

Fennel sausage, roasted yellow peppers, caramelized onions, sun dried tomatoes, toasted fennel seed, fresh herbs, red pepper flakes, extra virgin olive oil, goat cheese crumbles, Roma tomato sauce and four cheese blend. 14.95

Mediterranean Burger*

Feta cheese and oregano stuffed burger, Provolone cheese, hummus, red pepper tapenade, pepperoncini, cucumber, tomato, red onion, and arugula on grilled ciabatta. 13.95

Thai Red Curry Chicken

Sautéed in coconut curry & lemon grass sauce with jasmine cilantro rice, red onion, bok choy, red bell pepper, carrot, edamame, green bean, shiitake mushrooms, cilantro, basil & fresh ginger. 14.95

Black Cherry BBQ Pork Tenderloin*

Apple brine marinated and grilled with ginger black cherry BBQ glaze.
Served with white cheddar mashed potatoes, bacon sautéed Brussels sprouts & butternut squash. 17.95

Dessert

Deep Fried Twinkies

Two Twinkies deep fried, sprinkled with powder sugar and served with marshmallow cream, chocolate & caramel syrup and jalapeño jam. 5.95

Salted Caramel and Chocolate Sundae

Vanilla ice cream, caramel, kosher salt, chocolate syrup, whipped cream and topped with a Bordeaux cherry 6.95

Seasonal Cocktail

Salted Caramel Moroccan Coffee

151 Rum, Kahlua, Irish cream, Buttershots, caramel, coffee and Kosher salt. 8

Maple Old Fashioned

Bulleit Rye Bourbon, pure maple syrup, orange, lemon, Cherry Angostura Bitters and soda water. 10

Rotating Taps

10 Barrel Pray For Snow

Strong dark ale, big and malty with a slight caramel & toffee flavor, mixed with spicy noble hop aroma. 6.7% ABV

Widmer Brrr

A flavorful red ale, evenly hopped, with a sweet malt backing and a velvety finish. 7.2% ABV



**Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.