

# • APPETIZERS •

## APPETIZER SPECIAL

<b>Faces Famous Mini Burgers</b> served on potato rolls with cheese	3 pieces • 9.95   7 pieces • 17.95
<b>Shrimp Cocktail</b> jumbo shrimp served on a bed of mixed greens with our homemade cocktail sauce	12.95
<b>Mini Chicken Tacos</b> 9 bite-sized flour tortilla chicken tacos with cheese, lettuce & tomatoes and topped with sour cream	13.95
*available with corn tortillas for a gluten free option*	
<b>Buffalo Wings</b> seven golden fried jumbo wings served with Blue Cheese	12.95
<b>Cheese Plate [V]</b> Assortment of cheeses served w/ Carr's crackers & fresh fruit	14.95
<b>Chicken Strips</b> breaded chicken breast served with bbq sauce or served buffalo style with blue cheese	9.95
<b>Mini Mozzarella Bites [V]</b> fresh bocconcini, lightly fried, served with marinara sauce	9.95
<b>(3) Pork Buns (Baos)</b> freshly steamed buns filled with roasted shredded pork in a brandy hoisin sauce, garnished with siracha	10.95
<b>Spinach &amp; Artichoke Dip [V]</b> served with house made tortilla chips	10.95
<b>Chicken Quesadilla</b> grilled chicken, two cheeses and pico de gallo, in a flour tortilla topped with a garlic mayonnaise & sour cream on the side	11.95
<b>Vegetarian Spring Rolls [V]</b> fried vegetable spring rolls served with sweet chili sauce	9.95
<b>Fried Calamari</b> served with red pepper remoulade	12.95
<b>Chicken Dumplings</b> steamed and served with ginger soy sauce	9.95
<b>Bowl of Fries or Onion Rings [V]</b> choice of curly fries, steak fries or onion rings	5.95
<b>Bowl of Warm Pretzel Bites [V]</b> served with spicy honey mustard dipping sauce	5.95
<b>Hummus Plate [V]</b> served with warm pita bread, vegetables and olives	11.95

# • FLAT BREADS •

<b>Margherita [V]</b> fresh mozzarella, tomatoes, garlic, basil	10.95
<b>Arugula &amp; Prosciutto</b> arugula, prosciutto, blue cheese, balsamic glaze	10.95
<b>Cauliflower &amp; Roasted Garlic [V]</b> cauliflower au gratin with parmesan cheese	10.95
<b>BBQ Chicken</b> grilled chicken, lettuce, onions, cheddar & jack cheese, bbq sauce	10.95

# • SALADS •

<b>Grilled Cajun Chicken &amp; Avocado Salad</b> red onions, slices of apples, tomatoes, spinach, romaine lettuce, avocado, cucumbers and walnuts - tossed in a raspberry vinaigrette	13.95
<b>Grilled Steak &amp; Avocado</b> pinto beans, corn, peppers, onions, tomatoes, over romaine lettuce and crispy tortilla, tossed with jalapeño lime dressing	13.95
<b>Cobb Salad</b> romaine lettuce, tomatoes, avocado, cucumber, red onions, peppers, hard-boiled eggs, bacon, olive, blue cheese crumbs, lemon herb vinaigrette	11.95
<b>Buffalo Chicken Salad</b> spicy crispy buffalo chicken, romaine, celery, carrots and blue cheese dressing	11.95
<b>Caesar Salad [V]</b> romaine lettuce, herb crutons, parmesan cheese, creamy caesar dressing	9.95
*add grilled chicken+3.95 or grilled shrimp+4.95*	

# • SANDWICHES •

<b>FACES &amp; NAMES Burger</b> Big 7oz. grilled burger with your choice of swiss, cheddar or american cheeses add-ons: bacon, mushroom, sautéed onions, extra cheese add \$1 avocado add \$2	13.95
<b>Steak Sandwich</b> grilled skirt steak with sauteed onions on cibatta bread add-ons: mushroom, blue cheese (add \$1)	13.95
<b>California Chicken Club</b> grilled chicken breast, with avocado, cheddar cheese, bacon, lettuce and tomato served on fresh focaccia bread (upon request, item available in a wrap)	13.95
<b>Buffalo Chicken Wrap</b> fried chicken strips, romaine lettuce, shredded lettuce, blue cheese dressing	12.95
<b>Cubano</b> roast pork, sliced ham, swiss cheese, pickle, mayo & mustard	12.95
<b>Portobello Sandwich [V]</b> roasted portobello mushroom with fresh mozzarella, roasted red pepper and a pesto mayo served on a ciabatta roll	12.95
<b>Chicken Caesar Wrap</b> grilled chicken breast, romaine lettuce, caesar dressing	12.95

*all sandwiches come with curly fries, or your choice of steak fries, onion rings or a side salad*

[V] = vegetarian-friendly

we are open daily from 11 a.m. – 4 a.m.  
our kitchen is open daily until 3 a.m.

Phone Charging Station Available - Ask Server

\* some menu items contain sesame-  
or peanut-based ingredients \*

## • DESSERTS •

Southern Red Velvet Cake	6.95
Moist & Delicious red velvet cake with a rich cream cheese filling.	
New York Cheesecake	6.95
Smooth, creamy and absolutely delicious. Our signature dessert!	
Black & White Decadence Cake	6.95
Chocolate and vanilla cake layers with white and dark chocolate mousse	
Apple Pear Tart	6.95
Seasonal apples & pears baked in a graham craker crust	

## • WINE BY THE GLASS •

### Sparkling

Prosecco, La Luca <i>(Italy)</i>	10. / 42.
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### Whites

Pinot Grigio, Alverdi <i>(Italy)</i>	10. / 39.
Chardonnay, Bread and Butter <i>(California)</i>	12. / 46.
Sauvignon Blanc, Kim Crawford, <i>(New Zealand)</i>	11. / 42.
Riesling, Chateau St. Michelle, <i>(Washington State)</i>	10. / 37.
Sancerre, Fouassier Peres & Fils <i>(France)</i>	14. / 55

### Reds

Merlot, Cupcake <i>(California)</i>	9. / 34.
Cabernet Sauvignon, Robert Mondavi <i>(California)</i>	10. / 39.
Cabernet Sauvignon, Avalon <i>(Napa, California)</i>	14. / 55.
Pinot Noir, Bouchard Aine & Fils <i>(Burgundy, France)</i>	13. / 50.
Malbec, Bodegas Goulart <i>(Mendoza, Argentina)</i>	10. / 39.
Cotes du Rhone, Louis Bernard <i>(Rhône Valley, France)</i>	12. / 46.
Chronic Cellars Blend, Purple Paradise <i>(California)</i>	12. / 46.

### Rose

Rose, Listel <i>(France)</i>	10. / 36.
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please ask about our [Wine Bottle selection](#)

please ask for our full menu of  
**Wines, Cocktails & Premium Spirits**

Phone Charging Station Available - Ask Server

An 18% gratuity is added to checks of parties of 8 or more people

## • BEER •

### Craft Beer • bottle and can

Brooklyn Seasonals (5.0% ABV) style: Sunny Pale Ale <i>(Brooklyn, New York)</i>	7.
Fat Tire (5.2% ABV) style: Belgian Style Ale <i>(Fort Collins, Colorado)</i>	8.
Ballast Point Grapefruit Sculpin (7.0% ABV) style: American IPA <i>(California)</i>	8.
Montauk Watermelon IPA (4.9% ABV) style: India Session Ale <i>(Montauk, New York)</i>	7.
Founders All Day IPA (4.7% ABV) style: Session Ale <i>(Michigan)</i>	7.
Flying Dog Raging Bitch (8.3% ABV) style: Belgian-Style IPA <i>(Maryland)</i>	8.
Sierra Nevada Pale Ale (5.6% ABV) style: American Pale Ale <i>(California)</i>	8.
Dogfish Head 90 minute IPA (9.0% ABV) style: American Double / Imperial Pale Ale <i>(Delaware)</i>	9.
Lagunitas Little Sumpin' Sumpin' Ale (6.2% ABV) style: American Pale Wheat Ale <i>(California)</i>	8.
Weihenstephaner Hefe-Weissbier (5.4% ABV) style: Hefeweizen <i>(Germany)</i>	8.
Delirium Tremens (8.5% ABV) style: Strong Pale Ale <i>(Belgium)</i>	10.

Please ask server for seasonal options.

### Craft Beer • draft

Coney Island Mermaid Pilsner (5.2% ABV) style: Pilsner Lager <i>(Coney Island, NY)</i>	7.
Goose Island Honkers Ale (4.3% ABV) style: English Ale <i>(Chicago)</i>	8.
Brooklyn Lager (5.2% ABV) style: American Amber <i>(Brooklyn)</i>	7.
Bells's Two Hearted Ale (7% ABV) style: American IPA <i>(Michigan)</i>	8.
Lagunitas IPA (6.2% ABV) style: American IPA <i>(California)</i>	8.

### Ciders

Down East Cider House	7.
Magner's Cider	7.

### Bottled Beer

Domestic 6. / Imported 7.

Amstel Light	Beck's
Budweiser	Bud Light
Coors Light	Corona /Corona Light
Heineken	Heineken Light
Miller Light	Michelob Ultra
Yuengling (\$7)	

### Draft Beer

7.& 8.

Blue Moon	Brooklyn Lager
Coors Light (\$5)	Coney Island Pilsner
Goose Island Honkers Ale	Guinness
Lagunitas IPA	Bells two hearted ale
Sam Adams	Sam Seasonal
Stella Artois	Angry Orchard

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please mind your personal belongings