

# DRINK MENU

## Cocktails

### BASIL GIMLET

This twist on the classic cocktail combines muddled basil, Adirondack ,fresh lime juice and maple syrup, garnished with fresh basil.

14

### PAPA DOBLE

Also known as a Hemingway Daiquiri, we combine Bacardi Rum, Maraschino liqueur, fresh lime juice and grapefruit juice, garnished with a lime wheel.

15

### JOHN DALY

A Carpe Diem staple, we combine Firefly Sweet Tea Vodka and house-made lemonade, garnished with lemons.

15

### HONEY RYE OLD FASHIONED

We use Redemption Rye, honey liqueur, orange bitters and a splash of ginger ale for this delicious summertime treat.

15

### PAPER PLANE

A popular cocktail that combines Redemption bourbon, Amaro Nonino, Aperol and fresh lemon juice garnished with a lemon twist.

15

### WATERMELON MARTINI

A spectacular summertime cocktail combining Ketel One vodka, fresh lime juice, muddle watermelon, watermelon juice, simple syrup and Cointreau, garnished with a slice of watermelon.

16

## Beer

**DRAFTS** BLUE MOON (8) **H** GUINNESS (8) **S** FAT TIRE NEW BELGIAN (8) **M** SAM ADAMS SEASONAL (8) **W** PERONI (8) **C** MODELO (8) **C** BÖDI BLONDE HOBOKEN BREWING (8.5) **C** KANE BREWERY HEAD HIGH IPA (8.5) **H**

### BOTTLES / CANS

**DOMESTICS** BUD (5.75) **C** BUD LT (5.75) **C** COORS LT (5.75) **C** MILLER LT (5.75) **C** NARRAGANSETT LAGER (5.75) **C** GOLDEN ROAD MANGO CART (6.5) **F** 21ST AMENDMENT BREWERY, HELL OR HIGH WATERMELON (7) **F** RIVER HORSE SUMMER BLONDE (6.5) **C** BROOKLYN SUMMER ALE (7) **C** MICHELOB ULTRA (5.75) **C**

**IMPORTS** HEINEKEN (6.75) **C** HEINEKEN LT (6.75) **C** STELLA ARTOIS (6.75) **C** CORONA (6.75) **C** MODELO ESPECIAL (6.75) **C** MAGNERS (7.25) **F**

**CRAFTS** LAGUNITAS IPA (6.75) **H** KONA BREWING CO . BIG WAVE GOLDEN ALE (6.75) **C** FIDDLEHEAD IPA (6.75) **H** DOGFISH 60 MINUTE IPA (6.75) **H** SHINER BOCK (6.75) **C** SIERRA NEVADA HAZY LITTLE THING (7.25) **H** JUICE BOMB SLOOP BREWING (7.75) **H** ALLAGASH WHITE (8.25) **W** GOLDEN MONKEY (8.25) **M** WELLS BANANA BREAD (8.25) **F** BALLAST POINT SCULPIN IPA (8.25) **H** BALLAST POINT SCULPIN GRAPEFRUIT (8.25) **F**

**HARD SELTZERS** WHITE CLAW (6.5) HIGH NOON (8)

### **C** CRISP

Crisp beers are lighter, cleaner in flavor, and crisply refreshing. They range in color from straw to amber, have low to medium abvs, and are light to medium in body.

### **W** WHEAT

An Americanized version of a Hefe Weizen, these beers range within the pale to golden range in color. Hop character will be low to high, most are moderate in bitterness. May be some fruitiness from fermentation though most examples use of a fairly neutral ale yeast, resulting in a clean fermentation. Abvs range from 4 to 7%.

### **M** MALTY

Malt-driven flavors dominate the flavor profiles of these brews; in each, expect a degree of sweetness and deep malty notes of nuts, toffee, caramel, toast, and fruit. These beers range from copper to dark brown in color, from light to full bodied, and low to high in abv.

### **F** FRUIT

These beers are most notable for the bold fruit they possess; fruits and spices are sometimes added to further accentuate such flavors. These brews may be sweet, semi-dry, or dry, but are never overtly bitter. Abv ranges from low to high, body is low to high and color ranges from golden to dark brown.

### **H** HOPPY

These brews have delicious aromas and pronounced bitterness derived from generous additions of hops. Hops in these brews will always provide the most intense flavor contribution. These beers range from medium to full bodied, yellow to brown in color, and low to high abvs.

### **S** STOUT

Stouts are typically opaque. The nose should be grainy and can carry hints of coffee, chocolate, licorice, and molasses with no apparent hops. The flavor is similar to the nose and should be rich and full. A good stout can be silky, full, and creamy. Abvs range from 4 - 9%.

## Wines

### Red Wine

No 1/2 Price on Petit Clos Sauvignon Blanc or Freynelle Cabernet Sauvignon

#### PINOT NOIR, FREDERIC ESMONIN FRANCE (10 / 40)

Les Montvrieries displays bright red fruit, notes of fresh picked cherry and strawberry. Classic Burgundy style.

PN

#### TEMPRANILLO, LOPEZ DE HARO RIOJA, SPAIN (8 / 32)

Rustic dry cherry fruit and saddle leather with tobacco hints and sweet damp earth.

TO

### White Wine

#### SAUVIGNON BLANC, RADLEY & FINCH

WESTERN CAPE, SOUTH AFRICA (9 / 36)  
Lumimous pale straw color with ripe tropical stone fruits, zesty lime and nectarine.

SB

#### CABERNET SAUVIGNON, MARGARETT'S CALIFORNIA (11 / 46)

Warm ruby color. Alluring toasty oak notes with bright red and wild berry fruits and a hint of tartness.

CS

### Sparkling

#### PROSECCO, MONFORTE VENETO, ITALY (9 / 36)

Lively bubbles deliver delicious pear and melon fruit flavors.

PR

#### SAUVIGNON BLANC, PETIT CLOS MARLBOROUGH, NEW ZEALAND (13 / 52)

This wine has good balance, a very nice acid presence and a smooth finish. *\*not included for Thursday promotion*

SB

#### CABERNET SAUVIGNON, FREYNELLE BORDEAUX, FRANCE (12 / 48)

Good red color; quite intense. Fresh, balanced nose with notes of red berries with a hint of spearmint.

CS

#### MALBEC, AGUA DE PIEDRA MENDOZA, ARGENTINA (9 / 36)

Rich red, complex red fruit with chocolate and plum, full, lush round supple tannin.

MA

### Rosé Wine

#### GRENACHE / CINSAULT, LAVENDETTE

COTES DE PROVENCE, FRANCE (9 / 36)  
Salmon color, inviting floral and mineral nose with refreshing strawberry and watermelon fruit.

R

#### CHARDONNAY, LOUIS LATOUR FRANCE (10 / 40)

Beautiful yellow color with hints of green. Fresh, precise with aromas of pear and green apple, dazzling minerality and acidity.

CH

11am

BRUNCH MENU

3pm

Let's Get Started



FRESH MOZZARELLA 11

Breaded in panko and lightly fried, served with homemade marinara and basil dressing



PASTIES 14

Seasoned ground Angus and potatoes stuffed in a braided puff pastry, served with our homemade gravy



WINGS 14

Buffalo, BBQ, sweet chili or honey



SOUTHWEST CHICKEN ROLLS 13

Bell peppers, fresh corn, black beans, cilantro, mozzarella and parmesan cheese served with chipolte dip

Feeling Green?



HOUSE SALAD 09

Mixed greens, carrots and cherry tomatoes



CAESAR SALAD 10

Romaine lettuce tossed with croutons in our homemade Caesar dressing - Add chicken \$4 Shrimp \$6



HARVEST SALAD 16

Mixed greens, walnuts, golden raisins, dried cherries and cranberries, baked brie, cherry tomatoes, carrots and raspberry vinaigrette



GOAT CHEESE & PEAR SALAD 18

Mixed greens, fresh pears, candy walnuts, carrots, cherry tomatoes, fried goat cheese croutons & basil vinaigrette

BALSAMIC VINAIGRETTE, BASIL VINAIGRETTE, HONEY DIJON, RANCH, RASPBERRY VINAIGRETTE, BLUE CHEESE  
ADD CHICKEN \$5, STEAK OR SHRIMP \$8



We ♥ Sandwiches...



...Breakfast too



GRUYERE & MUSHROOM BURGER 18

Medley of sautéed mushrooms smothered in gruyere



CALIFORNIA BURGER 17

Fresh lettuce, tomatoes, onions, pickles with a cilantro jalapeño sauce



SOUTHWESTERN OMELETTE 13

Chorizo sausage, bell peppers, onions, cheddar and monterey jack cheese and pico de gallo



COWBOY OMELETTE 15

Bacon, sausage, ground angus and cheddar cheese



CLAIRE'S FAVE BURGER 18

Melted gorgonzola and tumbleweed onions (thin crisp onions)



THE MORNING AFTER BURGER 18

Fried egg, bacon, cheddar cheese, with a rosated garlic aioli sauce



EGG WHITE OMELETTE 13

Brie cheese, artichoke, roasted red peppers, zucchini and tomatoes



MUSHROOM OMELETTE 13

Sautéed mushroom medley with onions



GOURMET GRILLED CHEESE 15

Cheddar and monterey jack cheese, tomato, bacon, avocado and baby arugula



KATIE'S WAY SANDWICH 20

Open faced turkey breast with bacon, melted gruyere and dripping with gravy



FRENCH TOAST 14

Choice of fresh fruit (banana, strawberry or blueberry) and mascarpone cheese filling



EGGS BENEDICT 16

Canadian bacon, homemade sauce and choice of side



STEAK WRAP 19

Hanger steak, caramelized onions, goat cheese, romaine, tomato and mayonnaise



CHICKEN MOZZARELLA SANDWICH 15

Grilled chicken, fire roasted red peppers and fresh mozzarella drizzled with a basil vinaigrette



BREAKFAST BURRITO 13

Chorizo sausage, scrambled eggs, potatoes, scallions, cheddar and monterey jack cheese



BUTTERMILK PANCAKES 14

Choice of chocolate chip, blueberry or strawberries served with maple syrup



BUFFALO CHICKEN WRAP 16

Lightly breaded chicken tossed in a buffalo sauce served with lettuce, tomatoes and chunky blue cheese dressing



STEAK 'N EGGS 22

SERVED WITH A CHOICE OF FRIES, SWEET POTATO FRIES OR HOUSE SALAD

SUBSTITUTE MASHED POTATOES ADD \$1.50

CHIPS ADD \$1 / SPINACH ADD \$1

- All burgers are 8oz portions of fresh Butcher Blend beef cooked to desired temperature
- May substitute grilled chicken, turkey burger or homemade veggie burger

The Good Stuff



IRISH BREAKFAST 17

Black pudding, white pudding, Irish bacon, sausage, baked beans, home fries and eggs your way



STEAK 'N EGGS 22

Hanger steak, eggs served your way and home fries



FISH AND CHIPS 18

Beer battered Tilapia and big crisp chips



SHEPHERD'S PIE 18

Traditional dish with ground beef, peas, carrots and mashed potatoes on top

GREAT Sides

FRIES  
SWEET OR HOUSE  
07

TASTY  
BACON  
05

TOAST  
WHITE OR GRAIN  
04

HEARTY  
SAUSAGE  
05

WARM  
CHORIZO  
04

EXTRA  
EGG  
1.50



# DINNER MENU

## Let's Get Started



### PASTIES 14

Seasoned ground Angus and potatoes stuffed in a braided puff pastry, served with our homemade gravy



### WINGS 14

Buffalo, BBQ, sweet chili or Dijon honey



### CHICKEN FINGERS 11

House made with Dijon honey dip



### FRESH MOZZARELLA 11

Breaded in panko and lightly fried, served with homemade marinara and basil dressing



### COCONUT SHRIMP 16

With sweet chili sauce



### SOUTH WEST CHICKEN ROLLS 13

Parmesan cheese, bell peppers, fresh corn, black beans, cilantro, and mozzarella cheese served with chipolte dip



### SPICY STEAK BITES 18

Tossed in a house made sweet soy sauce with jalapeño peppers



### GOAT CHEESE BRUSCHETTE 12

Toasted crostinis with melted goat cheese topped with bruschetta



### GRILLED CHICKEN QUESADILLA 14

Served with cheddar, cilantro sauce and chunky salsa

## Soup & Salad



### HEARTY HOMEMADE CHICKEN SOUP 08

Chunks of chicken, carrots, celery and onion - add rice if you like



### MUSHROOM SOUP 08

Creamy blend of sautéed mushrooms



### CAESAR SALAD 10

Romaine lettuce tossed with croutons in our homemade Caesar dressing - Add chicken \$4 Shrimp \$6



### HOUSE SALAD 09

Mixed greens, carrots and cherry tomatoes



### GREEK SALAD 17

Mixed greens, cucumbers, bell peppers, shallots, olives, Roma tomato and feta cheese with lemon vinaigrette



### GOAT CHEESE & PEAR SALAD 18

Mixed greens, fresh pears, candy walnuts, carrots, cherry tomatoes, fried goat cheese croutons & basil vinaigrette



### RANGE SALAD 18

Grilled chicken on top of mixed greens, cherry tomatoes, cheddar, shaved carrots, cracked pepper with lemon vinaigrette



### HARVEST SALAD 17

Mixed greens, walnuts, golden raisins, dried cherries and cranberries, baked brie, cherry tomatoes, carrots and raspberry vinaigrette

BALSAMIC VINAIGRETTE, BASIL VINAIGRETTE, HONEY DIJON, RANCH, RASPBERRY VINAIGRETTE / ADD CHICKEN \$5, STEAK OR SHRIMP \$8

## We ♥ burgers. Sandwiches too.



### CALIFORNIA BURGER 17

Fresh lettuce, tomatoes, onions pickles with a cilantro sauce



### GRUYERE & MUSHROOM BURGER 18

Medley of sautéed mushrooms smothered in gruyere



### BBQ BACON CHEDDAR BURGER 18

BBQ sauce and melted cheddar over a pile of crisp bacon



### BRIE BURGER 17

Crisp bacon, melted brie



### CLAIRE'S FAVE BURGER 18

Melted gorgonzola and tumbleweed onions (thin crisp onions)



### KATIE'S WAY SANDWICH 20

Open faced turkey breast with bacon, melted gruyere and dripping with gravy



### PULLED PORK SANDWICH 16

Marinated pork tossed in BBQ sauce topped with melted cheddar



### CHICKEN BLT SANDWICH 16

The homestyle favorite, served with a roasted garlic aioli



### BUFFALO CHICKEN SANDWICH 16

Lightly breaded chicken tossed in a buffalo sauce served with lettuce, tomatoes and chunky blue cheese dressing



### CHICKEN MOZZARELLA SANDWICH 17

Grilled chicken, fire roasted red peppers and fresh mozzarella drizzled with basil vinaigrette



### GRILLED STEAK SANDWICH 19

Fresh herbed steak, roasted peppers aioli served with lettuce, tomatoes and tumbleweed onions



### VEGGIE MASH SANDWICH 15

Roasted red peppers, spinach, oven roasted tomatoes, mushrooms and melted fresh mozzarella

SERVED WITH A CHOICE OF FRIES, SWEET POTATO FRIES OR HOUSE SALAD • SUB MASHED POTATOES ADD \$1.50 • SUB CHIPS ADD \$1 • SUB SPINACH ADD \$1

ALL BURGERS ARE 8OZ PORTIONS OF FRESH BUTCHER BLEND BEEF COOKED TO DESIRED TEMPERATURE  
MAY SUB GRILLED CHICKEN, TURKEY BURGER OR HOMEMADE VEGGIE BURGER

## The Good Stuff



### FISH AND CHIPS 18

Beer battered Tilapia and big crisp chips



### SHEPHERD'S PIE 18

Traditional dish with ground beef, peas, carrots and mashed potatoes on top



### NEW YORK STRIP 32

14oz grilled to temperature with mashed potatoes and sautéed spinach in a red wine reduction



### VEGGIE RISOTTO 19

Baby carrots, mushrooms, cherry tomaotes and baby spinach - Add chicken \$4 | Shrimp \$6 Steak \$8



### SAUTEED TILAPIA 19

Sautéed tilapia served over a bed of sautéed spinach with dried fruits and a white wine sauce



### PENNE ALFREDO 15

Sautéed shallots and bacon tossed in a creamy alfredo sauce - Add chicken \$5  
Add shrimp and steak \$6



### BRAISED SHORT RIBS 28

Served with potato puree, cipollini onions and sautéed spinach in a mushroom demi glaze



### RIGATONI ALLA VODKA 16

Cooked to order with Parmigiano reggiano  
Add chicken \$6 | shrimp \$8 | steak \$8



### CHICKEN STIR-FRY 18

Carrots, peppers, celery, onions served over a bed of rice with homemade sweet soy sauce

## Sides

CHIPS | MASHERS | RICE PILAF | SAUTEED SPINACH  
FRIES (HOUSE OR SWEET POTATO) 07