



COCKTAILS \$16

CARMEN MIRANDA

Reposado Tequilla, Apple Brandy, Pineapple Liqueur, Agave, Mole & Grapefruit Bitters

BUCK 'EM

Mezcal, Sotol, Passion Fruit, Ginger, Lime, Tiki & Angostura Bitters

POSTCARD EXCHANGE

White Port, Aquavit, Lemon, Salt, Black Lemon, Tonic

BLUE GLOW

Old Tom Gin, Lemongrass, Strega, Coconut Cream

STAY GOLDEN PONY BOI

Rhum Agricole, Mezcal, Cacao, Pineapple, Lime, Shaved Cocoa, Ciociaro Float

SAME BUT DIFFERENT

Barrel Aged Gin, Dry Vermouth, Genepy

CANNONBALL!

Pisco, Lime, Tomato, Watermelon, Dry Curacao

IS IT RETRO YET?

Tequila, Lime, Grapefruit, Aloe Liqueur, Hot Honey, Orange Bitters, Salt Rim

BOURBON MINT TEA PUNCH

Bourbon, Earl Grey and Mint Teas, Orange Blossom Water, Orange Bitters

FROZEN COCKTAILS \$16

RINGS OF SATURN

Gin, Passionfruit, lemon, Orgeat, Falernum

MONCHITO

Dark Rum, Braulio, Coconut Blend, Pineapple

N/A COCKTAILS \$8

PRESS PLAY

Pineapple, Lime, Ginger, Cinnamon, Bubbles

COFFEE SODA

Cold Brew, Oregano, Bubbles

BOTANICAL SODAS \$7

CASAMARA CLUB ALTA

Classic Aperitivo Aromatics, Amaro Botanicals, Spices, Citrus Peel

CASAMARA CLUB ONDA

Coastal Amaro Aromatics, Sage, Citrus, Extra Dry

WINE

Bubbly+Rosé

DOMAINE SAINT VINCENT MÉTHODE CLASSIQUE	Chardonnay/Pinot Gris	Albuquerque, NM	\$12/42
GRUET SAUVAGE SPARKLING ROSÉ		New Mexico	\$11/38
WOLFFER ESTATE ROSÉ		New York	\$12/42

White

IRIS VINEYARDS	Pinot Gris	Eugene, Oregon	\$12/42
TANGENT	Albarino	Edna Valley, CA.	\$12/42
APERTURE	Chenin Blanc	Clarksburg, CA	\$13/45

Red

LILLY'S LANGTRY FARMS	Pinot Noir	Central Coast CA	\$12/42
KING ESTATE WINERY "NEXT" RED BLEND 2019		Columbia Valley, WA	\$12/42
OLD WORLD WINERY "SINGLE CLOUD"	Cabernet Franc Blend	Sonoma, CA	\$14/48
CASA SMITH	Sangiovese	Seattle, WA	\$11/38

Orange

TINTO AMARIO BHEEYO	Columbard, Albariño, Gewürtztraminer, Zinfandel	Paso Robles CA	\$15/52
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NOT WINE

Sake + Mead

KIRINZAN CLASSIC	Sake	Niigata, Japan	\$13
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DRAFTS

⚡ denotes 10 oz. pour

MILLER HIGH LIFE 4.6% abv	American Lager	Milwaukee, WI	\$5
NOTCH BREWING KOLSCH 4.9% abv	Kolsch	Salem, MA	\$8
GRIMM ARTISANAL WEISSE 5.5% abv	Hefewizen	Brooklyn, NY	\$9
MAINE BEER CO. LUNCH 6.5% abv	IPA	Freeport, ME	\$9½
BEER TREE MOSAIC SUNSET 6.2% abv	IPA	Johnson City, NY	\$9
PRAIRIE ARTISANAL RAINBOW SHERBET 5.2% abv	Kettle Sour	McAlester, OK	\$9
LAWSON'S FINEST FEST BIER 5.3% abv	Marzen/Oktoberfest	Waitfield, VT	\$9
NINE PIN BELGIAN CIDER 6.3% abv	Dry Cider	Albany, NY	\$9½
THREES BREWING GOWANUS GOLD 4.6% abv	Rice Lager	Brooklyn, NY	\$8

CANS

NARRAGANSETT TALL BOY 5.0% abv	Lager	Pawtucket, RI	\$6
ZERO GRAVITY GREEN STATE LIGHT 4.0% abv	Light Lager	Burlington, VT	\$7
ZERO GRAVITY YUZU SHANDY TALL BOY 4.5% abv	Shandy	Burlington, VT	\$8
NIGHT SHIFT NITE LITE TALL BOY 4.3% abv	Light Lager	Everett, MA	\$8
KILLS BORO BREWING ANTIPASTO! 5.0% abv	Italian Pilsner	Staten Island, NY	\$7
SHINER BOCK 4.4% abv	Bock	Shiner, TX	\$6
ABITA BREWING STRAWGATOR 8.0% abv	Fruited Doppelbock	New Orleans, LA	\$8
FOREST & MAIN SUN VIBES TALLBOY 4.6% abv	Saison	Ambler, PA	\$9
GRIMM ARTISANAL WAVETABLE TALL BOY 6.7% abv	IPA	Brooklyn, NY	\$9
KCBC SUPERHERO SIDEKICKS 6.9% abv	IPA	Brooklyn, NY	\$9
BISSELL BROTHERS RECIPROCOL 7.3% abv	IPA	Portland, ME	\$10
FOUR QUARTERS SPACE FACE 7.7% abv	IPA	Winooski, VT	\$10
ALCHEMIST FOCAL BANGER 7.0% abv	IPA	Stowe, VT	\$12
ALCHEMIST FOCAL HEADY TOPPER 8.0% abv	IPA	Stowe, VT	\$12
ALLAGASH WHITE ALE 5.2% abv	Belgian-Style Wheat	Portland, ME	\$7
HUDSON NORTH STANDARD CIDER 5.0% abv	Hazy Cider	Newburgh, NY	\$8
HUDSON NORTH ROCKET POP TALLBOY 5.0% abv	Blended Dry Cider	Newburgh, NY	\$9
AUSTIN EASTCIDERS PINEAPPLE 5.0% abv	Pineapple Cider	Austin, TX	\$7
NOTCH BREWING N/A PILS N/A	N/A Pilsner	Salem MA	\$8
NOTCH BREWING N/A IPA N/A	N/A IPA	Salem, MA	\$8

BOILERMAKERS

\$11

MILLER HIGH LIFE & FERNET BRANCA

SHINER BOCK & WILD TURKEY 101

HUDSON NORTH ROCKET POP CIDER & LO-FI GENTIAN AMARO

DETROIT STYLE PIZZA

RED

MARGHERITA (V) MARINARA, MOZZARELLA, BASIL, PECORINO, EXTRA VIRGIN OLIVE OIL	\$17
MOTOR CITY CURED PEPPERONI, SMOKED PEPPERONI, MOZZARELLA, MARINARA, OREGANO SIDE OF HOT HONEY \$1 SERRANO CHILI BY REQUEST	\$19
EGGPLANT 9 FROM OUTER SPACE (V) LIGHT BREADED JAPANESE EGGPLANT, MOZZARELLA, PECORINO, MARINARA, MICRO BASIL	\$18
CAMP NORTH STAR SWEET SAUSAGE MEATBALLS, ROASTED RED PEPPERS, FENNEL POLLEN, MOZZARELLA, HERBED RICOTTA	\$19
THUPER THUPREME (THE BADDEST PIZZA ON THE PLANET) SWEET SAUSAGE MEATBALLS, PEPPERONI, SPICY SAUSAGE, MUSHROOMS, ONIONS, GREEN PEPPERS, BLACK OLIVES, MOZZARELLA, MARINARA, OREGANO	\$20
THE SAUSAGE PARTY SWEET SAUSAGE, HOT CHERRY PEPPERS, MOZZARELLA, PECORINO, BASIL, MARINARA	\$19

WHITE

ALOHA SATELLITE GUANCIALE, TASSO HAM, FERMENTED PINEAPPLE, THAI BASIL, BOURBON CARAMELIZED ONION, SERRANO, MOZZARELLA, PECORINO CREAM	\$19
EARTH FIRST (V) CRIMINI MUSHROOM, SHITAKE MUSHROOM, BOURBON CARAMELIZED ONION, RICOTTA, TRUFFLE OIL, PARSLEY	\$19
STREET CORN NAMED DESIRE or DUDE LOOKS LIKE ELOTE (V) ROASTED SWEET CORN, HEIRLOOM CHERRY TOMATO, CORN CREAM, GOTIJA, ELOTE SPICE, LIME ZEST	\$18
SAY CHEESE!!! CACIOCAVALLO, CHEDDAR, PECORINO, GORGONZOLA, MOZZARELLA, PICKLED GARLIC	\$18

SPECIALTY

THE JERSEY COSMONAUT PANCETTA, ROASTED HEIRLOOM TOMATO, FRSH BASIL, FENNEL POLLEN, PECORINO, SMOKED MOZZARELLA, VODKA SAUCE	\$19
PARKWAY OFF RAMP PICKLED RAMPS, SPICY ITALIAN SAUSAGE, RAMP PESTO, MOZZARELLA & BRICK CHEESES	\$19
PESTO ITALIANO SALAMI, BASIL PESTO, PECORINO, HOT HONEY, MICRO BASIL	\$19
VIVA CHORIZO CHORIZO, PICKLED JALAPENOS, CHIPOTLE AILOI, MOZZARELLA, QUESO FRESCO	\$19

RED EYE PIZZAS

AVAILABLE SATURDAY & SUNDAY NOON- 4PM



THE HUEVOS RANCHERO

SCRAMBLED FARM EGG, BLACK BEAN PURÉE, AVOCADO, PICO DE GALLO, CILANTRO, QUESO FRESCO

\$18

THE VERMONT TRUCKSTOP

SCRAMBLED FARM EGG, MAPLE SAUSAGE, SMOKED BACON, BRICK CHEESE



\$18

SANDWICHES + RICE BOWLS

CHOICE OF FRESH BAKED CIABATTA OR BASMATI RICE (GF)

WINE BRAISED BEEF

CARAMELIZED ONIONS, HAVARTI DILL, HORSERADISH CREAM

\$14

MEXICALI CHICKEN

ANCHO, GUAJILLO, CHIPOTLE, CILANTRO, TOMATO, RED ONION, QUESO FRESCO, LIME CREMA

\$14

CITRUS BRAISED PORK

ROASTED FENNEL, ROSEMARY, ROASTED RED PEPPERS, GRUYERE

\$14

THE VEGILANTE (V/VE)

CHARRED BROCCOLI, PICKLED RED ONION, ROASTED RED PEPPERS, SAUTEED MUSHROOMS, VEGAN PESTO CREAM

\$13

ALL INCLUDE SIDE OF RICE WINE MARINATED BEAN SALAD OR SESAME COLESLAW

APPETIZERS, SIDES + SUCH

WAYGU PASTRAMI SLIDERS

WAYGU PASTRAMI, DILL HAVARTI, HORSERADISH GRAIN MUSTARD SAUCE, GRIDDLE BREAD

\$17

ITALIAN DELI SLIDERS

SWEET SOPPRESATA, TASSO HAM, CURED PEPPERONI, ROASTED RED PEPPER, BASIL PESTO, FRESH MOZZARELLA, PROVOLONE PICANTE, BABY ARUGULA, BALSAMIC DRIZZLE, GRIDDLE BREAD

\$14

MUSHROOM SLIDERS (V)

CRIMINI & SHITAKE MUSHROOMS, ARUGULA, FRESH MOZZARELLA, PEGORINO, CHIMICHURRI, GRIDDLE BREAD

\$14

BONZAI BBQ RIBS (3)

PORK RIBS, CHEDDAR GRITS, JAPANESE BBQ SAUCE, SECRET SPICE

\$15

DUCHES POTATOES & MEATBALLS (3)

DUCHES POTATOES & SQUASH, SLICED SWEET SAUSAGE MEATBALLS, MARINARA, RICOTTA, BASIL

\$15

DEVILED EGGS (3)

SPICY AVOCADO MOUSSE, JALAPENOS, FRESNO CHILIS, BACON, MICRO CILANTRO

\$10

BLISTERED CAESAR SHISHITOS (V)

SHISHITO PEPPERS, TOGARASHI BUTTER, PEGORINO, LEMON, BREADCRUMBS, CAESAR DRIZZLE

\$10

WARM BURRATA (V)

BURRATA, EXTRA VIRGIN OLIVE OIL, HOT HONEY, BREAD

\$11

BRUSCHETTA TOAST (V)

HEIRLOOM CHERRY TOMATO, RED ONION, SHAVED FENNEL, FRESH MOZZARELLA, GARLIC TOAST, OREGANO, BASIL

\$12

ROASTED BRUSSELS SPROUTS

PEPPERONI, CHERRY PEPPERS, HOT HONEY, PARSLEY

\$10

SALADS

STREET CORN SALAD (V/GF) WEDGED CORN, FRESNO & JALAPENO PEPPERS, BRINED STRAWBERRY, COTIJA CHEESE, CHILI AIOLI, MICRO CILANTRO	\$9
KALE CAESAR (V) BABY KALE, CHICPEAS, RADISHES, PECORINO, CAESAR DRESSING	\$12
WEDGE SALAD (GF) ICEBERG, BACON, TOMATO BLUE CHEESE	\$12
VALENCIA BRUSSELS SALAD (GF) SHAVED BRUSSELS SPROUTS, SLICED VALENCIA ORANGE, BABY KALE, ALMONDS, HONEY-MUSTARD VINAIGRETTE	\$12
CHARRED BROCCOLI SALAD (V/GF/VE) BROCCOLI, PICKLED RED ONION, ARUGULA, GOAT HORN PEPPERS, SHALLOT VINAIGRETTE	\$12
BUFFALO CUCUMBER SALAD (V/GF) HOT HOUSE CUCUMBER, PICKLED CARROTS & CELERY, BLEU CHEESE CRUMBLE, BUFFALO BLEU CHEESE VINAIGRETTE	\$12
BEET SALAD (GF) BABY ARUGULA, RADISH, PISTACHIOS, GOAT CHEESE, CYNAR-MUSTARD VINAIGRETTE	\$12
ITALIAN QUINOA (V/GF/VE) RED ONIONS, ROASTED RED PEPPER, WHITE CANNELLINI BEANS, CHERRY TOMATOES, PARSLEY, CHAMPAGNE VINAIGRETTE	\$14
ANTIPASTO SALAD CURED PEPPERONI, SMOKED PEPPERONI, TASSO, ROASTED HOT HOUSE CUCUMBER, PARMESAN, GRAPE HEIRLOOM TOMATO, ICEBERG LETTUCE, ROASTED SERRANO VINAIGRETTE	\$14
GIARDINIERA (V/GF/VE) ASSORTED HOUSE PICKLED VEGETABLES	\$7

V= VEGETARIAN GF = GLUTEN FREE VE = VEGAN

