



COCKTAILS \$16

HIDDEN PLACE

Mezcal, Maleza Pepita Liqueur, Amaro Sfumato, Grapefruit, Lime, Agave, Nutmeg

HOME BASE RUNNER

Pineapple Rum, Bonal, Pineapple, Tamrind Shrub, Demerara, Cayenne

DOWN IN NAMBA

Japanese Whisky, Poli Bianco, Pear Liqueur, Montenegro Amaro, Orange Bitters

SPIKE ISLAND

Tequilla Reposado, Coffee Liqueur, Cold Brew, Coco Cream, Cinnamon

DISCO 2000

Tequilla Blanco, Vanilla Liqueur, Pear Nectar, Lemon, Earl Grey Syrup, Red Wine Foam (contains egg)

KISS WITH A FIST

Scotch, Cynar, Pineapple, Lime, Ginger, Angostura Bitters

YELLOW BRICK ROAD

Irish Whisky, Yellow Chartreuse, Honey, Angostura Bitters

DIASPORA

Gin, Nardini Grappa Extrafina, Poli Bianco, Salt

LOST IN YONKERS

Jamaican Navy Proof Rum, Scotch, Punt e Mes, Charred Citrus Cordial, Peychauds & Angostura Bitters

BOURBON MINT TEA PUNCH

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

HOLIDAY COQUITO \$16

HOT COCKTAILS \$16

MINT RICHARD

Wild Turkey 101, Branca Menta, Scram Hot Chocolate, Sweet Cream, Candy Cane

HOT BUTTERED RUM*

Eldorado 12yr, Spiced Butter, Pêche Crème Anglaise

**contains egg*

OFF THE COB

Nixta Elote, Maleza Pepita Liqueur, Meletti Amaro, Lemon, Sweet Corn Whipped Cream, Pepita Briddle

HOT MULLED CIDER

Choice of : Bourbon, Rye, Spiced Rum or Apple Brandy

N/A COCKTAILS \$8

PRESS PLAY

Pineapple, Lime, Ginger, Cinnamon, Bubbles

COFFEE SODA

Cold Brew, Orgeat, 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
CHATEAU SMITH Cabernet Sauvignon	Columbia Valley, WA	\$12/42
FIELD RECORDINGS "SUPER GNARIO" Nebbiolo, Barbera	Santa Barbara, CA	\$14/48

Orange

POPULIS "MACERATED WHITE" Grenache Blanc, Ribolla Gialla, Chardonnay	Lodi, CA	\$14/46
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NOT WINE

Sake + Mead

KIRINZAN CLASSIC	Sake	Niigata, Japan	\$13
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BOILERMAKERS

\$11

MILLER HIGH LIFE & FERNET BRANCA

SHINER BOCK & WILD TURKEY 101

HUDSON NORTH ROCKET POP CIDER & LO-FI GENTIAN AMARO

SHINER CHEER & COQUITO SHOT

DRAFTS

⚡ denotes 10 oz. pour

MILLER HIGH LIFE 4.6% abv	American Lager	Milwaukee, WI	\$5
LEXINGTON BOURBON BARREL 8.2% abv	Strong Ale	Lexington, KY	\$8
ALLAGASH CURIEUX 10.2% abv	Barrel Aged Tripel	Portland, ME	\$11
MAINE BEER CO LUNCH 7.0% abv	IPA	Freeport, ME	\$9
ZERO GRAVITY WOODCHUCK WOODCHUCK JUICE 7.0% abv	IPA	Burlington, VT	\$9
BRONX JINGLE JANGLE 4.0% abv	Spiced Amber Ale	Bronx, NY	\$6
COMMUNITY BEER WORKS THE WHALE 5.9% abv	Brown Ale	Buffalo, NY	\$8
STOWE CIDER APPLE PIE 4.8% abv	Spiced Cider	Stowe, VT	\$9
THREES BREWING GOWANUS GOLD 4.6% abv	Rice Lager	Brooklyn, NY	\$8

CANS

NARRAGANSETT TALL BOY 5.0% abv	Lager	Pawtucket, RI	\$6
MONTUCKY COLD SNACKS TALL BOY 4.1% abv	Lager	Bozeman, MT	\$7
ZERO GRAVITY GREEN STATE LIGHT 4.1% abv	Lager	Burlington, VT	\$7
KILLS BORO BREWING ANTIPASTO! 5.0% abv	Italian Pilsner	Staten Island, NY	\$7
SHINER BOCK 4.4% abv	Bock	Shiner, TX	\$6
SHINER CHEER 5.4% abv	Christmas Ale	Shiner, TX	\$6
ABITA BREWING STRAWGATOR 8.0% abv	Fruited Doppelbock	New Orleans, LA	\$8
GRIMM ARTISANAL WAVETABLE TALL BOY 6.2% 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
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

DETROIT STYLE PIZZA

RED

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

WHITE

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

SPECIALTY

THE JERSEY COSMONAUT	\$19
PANCETTA, ROASTED HEIRLOOM TOMATO, FRESH BASIL, FENNEL POLLEN, PECORINO, SMOKED MOZZARELLA, VODKA SAUCE	
PESTO ITALIANO	\$19
SALAMI, BASIL PESTO, PECORINO, HOT HONEY, MICRO BASIL	
VIVA CHORIZO	\$19
CHORIZO, PICKLED JALAPENOS, CHIPOTLE AIOLI, MOZZARELLA, QUESO FRESCO	

RED EYE PIZZAS

AVAILABLE SATURDAY & SUNDAY NOON- 4PM

THE HUEVOS RANCHERO	\$18
SCRAMBLED FARM EGG, BLACK BEAN PURÉE, AVOCADO, PICO DE GALLO, CILANTRO, QUESO FRESCO	
THE VERMONT TRUCKSTOP	\$18



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

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

WAGYU PASTRAMI SLIDERS WAGYU 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, PECORINO, CHIMICHURR, GRIDDLE BREAD	\$14
BONZAI BBQ RIBS (3) PORK RIBS, CHEDDAR GRITS, JAPANESE BBQ SAUCE, SECRET SPICE	\$15
DUCHESS POTATOES & MEATBALLS (3) DUCHESS POTATOES & SQUASH, SLICED SWEET SAUSAGE MEATBALLS, MARINARA, RICOTTA, BASIL	\$15
DEVEILED EGGS (3) SPICY AVOCADO MOUSSE, JALAPENOS, FRESNO CHILIS, BACON, MICRO CILANTRO	\$10
BLISTERED CAESAR SHISHITOS (V) SHISHITO PEPPERS, TOGARASHI BUTTER, PECORINO, LEMON, BREADCRUMBS, CAESAR DRIZZLE	\$10
WARM BURRATA (V) BURRATA, EXTRA VIRGIN OLIVE OIL, HOT HONEY, BREAD	\$11
BRUSCHETTA TOAST (V) HERILOOM 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

