



## **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*

## ***HOT COCKTAILS \$16***

### **HOT BUTTERED RUM\***

*Eldorado 12yr, Spiced Butter, Peche Creme Anglaise*

**\*contains egg**

### **OFF THE COB**

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

### **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 Chardonay/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

# DRAFTS

*⚡ denotes 10 oz. pour*

<b>MILLER HIGH LIFE</b> 4.6% abv	American Lager	Milwaukee, WI	<b>\$5</b>
<b>LEXINGTON BOURBON BARREL ALE</b> 8.2% abv	Strong Ale	Lexington, KY	<b><del>\$8</del></b>
<b>GRIMM DOUBLE NEGATIVE STOUT</b> 10.0% abv	Imperial Stout	Brooklyn, NY	<b><del>\$10</del></b>
<b>MAINE BEER CO LUNCH</b> 7.0% abv	IPA	Freeport, ME	<b><del>\$9</del></b>
<b>LAWSON'S FINEST LIQUIDS HOPCELOT</b> 7.0% abv	IPA	Waitsfield, VT	<b><del>\$9</del></b>
<b>THREE 3's CINNAMON TOAST STOUT</b> 6.0% abv	Pastry Stout	Hammonton, NJ	<b><del>\$8</del></b>
<b>FOUR QUARTERS THE GREAT BEAR</b> 6.0% abv	Brown Ale	Winooski, VT	<b><del>\$8</del></b>
<b>NINE PIN CIDER SIGNATURE</b> 6.7% abv	Classic Cider	Albany, NY	<b><del>\$9</del></b>
<b>THREES BREWING GOWANUS GOLD</b> 4.6% abv	Rice Lager	Brooklyn, NY	<b>\$8</b>

# CANS

<b>NARRAGANSETT TALL BOY</b> 5.0% abv	Lager	Pawtucket, RI	<b>\$6</b>
<b>MONTUCKY COLD SNACKS TALL BOY</b> 4.1% abv	Lager	Bozeman, MT	<b>\$7</b>
<b>ZERO GRAVITY GREEN STATE LIGHT TALL BOY</b> 4.1% abv	Lager	Burlington, VT	<b>\$8</b>
<b>SHINER BOCK</b> 4.4% abv	Bock	Shiner, TX	<b>\$6</b>
<b>ABITA BREWING STRAWGATOR</b> 8.0% abv	Fruited Doppelbock	New Orleans, LA	<b>\$8</b>
<b>GRIMM ARTISANAL WAVETABLE TALL BOY</b> 6.7% abv	IPA	Brooklyn, NY	<b>\$9</b>
<b>KCBC SUPERHERO SIDEKICKS</b> 6.9% abv	IPA	Brooklyn, NY	<b>\$9</b>
<b>BISSELL BROTHERS SWISH SILVER</b> 4.0% abv	Hazy Pale Ale	Portland, ME	<b>\$8</b>
<b>FOUR QUARTERS SPACE FACE</b> 7.7% abv	IPA	Winooski, VT	<b><del>\$10</del></b>
<b>VERMONT BEER MAKERS SCARLET TALLBOY</b> 5.0% abv	Red Ale	Springfield, VT	<b>\$8</b>
<b>ALLAGASH WHITE ALE</b> 5.2% abv	Belgian-Style Wheat	Portland, ME	<b>\$7</b>
<b>HUDSON NORTH STANDARD CIDER</b> 5.0% abv	Hazy Cider	Newburgh, NY	<b>\$8</b>
<b>HUDSON NORTH ROCKET POP TALLBOY</b> 5.0% abv	Blended Dry Cider	Newburgh, NY	<b>\$9</b>
<b>AUSTIN EASTCIDERS PINEAPPLE</b> 5.0% abv	Pineapple Cider	Austin, TX	<b>\$7</b>
<b>NOTCH BREWING N/A PILS</b> N/A	N/A Pilsner	Salem MA	<b>\$8</b>
<b>NOTCH BREWING N/A IPA</b> N/A	N/A IPA	Salem, MA	<b>\$8</b>

# DETROIT STYLE PIZZA

## RED

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

## WHITE

<b>ALOHA SATELLITE</b>	<b>\$19</b>
CUANCIALE, TASSO HAM, FERMENTED PINEAPPLE, THAI BASIL, BOURBON CARAMELIZED ONION, SERRANO, MOZZARELLA, PECORINO CREAM	
<b>EARTH FIRST (V)</b>	<b>\$19</b>
CRIMINI MUSHROOM, SHITAKE MUSHROOM, BOURBON CARAMELIZED ONION, RICOTTA, TRUFFLE OIL, PARSLEY	
<b>FLIPADELPHIA II</b>	<b>\$19</b>
STEAK, RED & GREEN PEPPERS, MUSHROOMS, ONIONS, HOUSEMADE WHIZ, PICANTE PROVOLONE	

## SPECIALTY

<b>THE JERSEY COSMONAUT</b>	<b>\$19</b>
PANCETTA, ROASTED HEIRLOOM TOMATO, FRESH BASIL, FENNEL POLLEN, PECORINO, SMOKED MOZZARELLA, VODKA SAUCE	
<b>PESTO ITALIANO</b>	<b>\$19</b>
SALAMI, BASIL PESTO, PECORINO, HOT HONEY, MICRO BASIL	
<b>LAZY BUFFALO</b>	<b>\$19</b>
CHICKEN CUTLET, BUFFALO SAUCE, RED ONION, WHITE SESAME SEED, BRICK AND MOZZARELLA CHEESES	

# RED EYE PIZZAS

AVAILABLE SATURDAY & SUNDAY NOON- 4PM

RISE & SHINE!!!

## 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

### 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 CRITS, JAPANESE BBQ SAUCE, SECRET SPICE

\$15

### DUCHESS POTATOES & MEATBALLS (3)

DUCHESS 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, PECORINO, 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

### ROASTED FINGERLING POTATOES (V&GF)

SCALLIONS, RED PEPPERS, CILANTRO, GARLIC LIME BUTTER

\$11

# SALADS

<b>KALE CAESAR (V/GF)</b> BABY KALE, CHICPEAS, RADISHES, PECORINO, CAESAR DRESSING	<b>\$12</b>
<b>WEDGE SALAD (GF)</b> ICEBERG, BACON, TOMATO, BLUE CHEESE	<b>\$12</b>
<b>CHARRED BROCCOLI SALAD (V/GF/VE)</b> BROCCOLI, PICKLED RED ONION, ARUGULA, GOAT HORN PEPPERS, SHALLOT VINAIGRETTE	<b>\$12</b>
<b>BUFFALO CUCUMBER SALAD (V/GF)</b> HOT HOUSE CUCUMBER, PICKLED CARROTS & CELERY, BLEU CHEESE CRUMBLE, BUFFALO BLEU CHEESE VINAIGRETTE	<b>\$12</b>
<b>SESAME SALAD (V/GF)</b> BABY KALE, RED CABBAGE, SHAVED CARROTS, CUCUMBER, CHERRY TOMATOES, RED ONION, WHITE SESAME SEEDS, SESAME CREAM DRESSING	<b>\$13</b>
<b>ANTIPASTO SALAD</b> CURED PEPPERONI, SMOKED PEPPERONI, TASSO, ROASTED HOT HOUSE CUCUMBER, PARMESAN, GRAPE HEIRLOOM TOMATO, ICEBERG LETTUCE, ROASTED SERRANO VINAIGRETTE	<b>\$14</b>

**V= VEGETARIAN GF = GLUTEN FREE VE = VEGAN**

