



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

N/A COCKTAILS

PRESS PLAY \$8

Pineapple, Lime, Ginger, Cinnamon, Bubbles

COFFEE SODA \$8

Cold Brew, Orgeat, Bubbles

ST. AGRESTIS PHONY NEGRONI \$9

Bottle

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
BONNY DOON	Picpoul	Monterey, CA	\$12/42

Red

BAILEYANA	Pinot Noir	Edna Valley, CA.	\$13/40
KING ESTATE WINERY "NEXT" RED BLEND 2019		Columbia Valley, WA	\$12/42
CASASMITH	Sangiovese	Seattle, WA	\$14/48
FIELD RECORDINGS "SUPER GNARIO"	Nebbiolo, Barbera	Santa Barbara, CA	\$14/48

Orange

POPULIS "MACERATED WHITE"	Grenache Blanc, Ribolla Gialla, Chardonnay	Lodi, CA	\$14/46
---------------------------	--	----------	---------

Sake + Mead (NOT WINE)

BROOKLYN KURA JUNMAI	Sake	Brooklyn, NY	\$13/45
----------------------	------	--------------	---------

BOILERMAKERS

\$11

MILLER HIGH LIFE & FERNET BRANCA
SHINER BOCK & WILD TURKEY 101

DRAFTS

⚡ denotes 10 oz. pour

MILLER HIGH LIFE 4.6% abv	American Lager	Milwaukee, WI	\$5
LEXINGTON BOURBON BARREL ALE 8.2% abv	Strong Ale	Lexington, KY	\$8
LONE PINE GRAND RED ALE 5.5% abv	Red Ale	Portland, ME	\$8
MAINE BEER CO. LUNCH 7.0% abv	IPA	Freeport, ME	\$9
BOTTLE LOGIC STELLAR MASS 7.5% abv	IPA	Anaheim, CA	\$9
THREE 3's CINNAMON TOAST STOUT 6.0% abv	Pastry Stout	Hammonton, NJ	\$8
KILLSBORO SHADOWBOXIN' 4.9% abv	Czech Style Dark Lager	Staten Island, NY	\$8
NINE PIN CIDER SIGNATURE 6.7% abv	Classic Cider	Albany, NY	\$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	\$8
SHINER BOCK 4.4% abv	Bock	Shiner, TX	\$6
BIRDSMOUTH MEXICAN LAGER 4.0% abv	Lager	Oceanport, NJ	\$8
ABITA BREWING STRAWGATOR 8.0% abv	Fruited Doppelbock	New Orleans, LA	\$8
GRIMM ARTISANAL WAVETABLE TALL BOY 6.7% abv	IPA	Brooklyn, NY	\$9
KCBC SUPERHERO SIDEKICKS 6.9% abv	IPA	Brooklyn, NY	\$9
BISSELL BROTHERS SWISH TALL BOY 8.0% abv	Hazy Pale Ale	Portland, ME	\$10
FOUR QUARTERS SPACE FACE 7.7% abv	IPA	Winooski, VT	\$10
VERMONT BEER MAKERS SCARLET TALLBOY 5.0% abv	Red Ale	Springfield, VT	\$8
ALLAGASH WHITE ALE 5.2% abv	Belgian-Style Wheat	Portland, ME	\$7
HUDSON NORTH STANDARD CIDER 5.0% abv	Hazy Cider	Newburgh, NY	\$8
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) 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
FLIPADELPHIA II STEAK, RED & GREEN PEPPERS, MUSHROOMS, ONIONS, HOUSEMADE WHIZ, PICANTE PROVOLONE	\$19

SPECIALTY

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

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

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

V= VEGETARIAN GF = GLUTEN FREE VE = VEGAN

