



COCKTAILS \$16

PERFECT HUE

Prickly Pear Gin, Italicus, Ginger, Honey, Meletti Amaro, Lemon, Cardamom Bitters

SANTO & JOHNNY

Pineapple Rum, Sambuca, Blue Curacao, Coconut Cream, Lime, Passionfruit

DEATH OF MAMBO

Mezcal, Yuzu Curacao, Lillet, Snap Pea, Lime

CLEAN SLATE

Bourbon, Bravlio, Fino Sherry, Grapefruit, Honey

HAWAIIAN SHIRT FRIDAY

Tequilla Blanco, Capertif, Sake, Lime, Agave, Strawberry, Rhubarb Bitters, Saline

LO-FI HOUSE DIRTY MARTINI

*Choice of Condesa Gin, Banhez Mezcal, or Tequilla-Gin Mix
Dry Vermouth, Brine, Espelette Pimenton, Saline*

BOURBON MINT TEA PUNCH

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

FROZEN COCKTAILS \$16

ISLE OF CAPRI

Gin, Bianco Vermouth, Grapefruit, Honey, Lemon, Cucumber

DIRK DIGGLER

Tequila, Sparkling Wine, Vanilla, Lime, Passion Fruit

NOLA BUCK

White Rum, Spiced Rum, Ginger, Orange, Demerara, Lime

LOW ABV COCKTAILS \$15

FAMOUS PHONE FIGURE

Vermouth Blanc, Nixta Elote, Rokeys Botanical, Lemon, Honey, Chili Tincture, Tiki Bitters

AVA ADORE

Strega, Yuzu, Aloe Liqueur, Vermouth Bianco, Grapefruit Bitters, Sparkling Wine

ROAD TO MILAN

Cynar, Vermouth Rosso, Lime, Ginger, Bubbles

N/A COCKTAILS

PRESS PLAY \$8

Pineapple, Lime, Ginger, Cinnamon, Bubbles

COFFEE SODA \$8

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
HERMAN J WEIMER ROSÉ Pinot Noir/ Cab Franc	Finger Lakes, NY	\$12/42

White

IRIS VINEYARDS Pinot Gris	Eugene, Oregon	\$13/45
GROUNDWINE CO. Savignon Blanc	California	\$12/42
PAX MAHLE HELIOS Chenin Blanc	California	\$15/50

Red

BAILEYANA Pinot Noir	Edna Valley, CA.	\$13/45
KING ESTATE WINERY "NEXT" RED BLEND 2019	Columbia Valley, WA	\$12/42
CASASMITH Sangiovese	Seattle, WA	\$14/48
WONDERWERK "MARINARA" Red Blend	California	\$15/50

Chilled Red

EVERYDAY PEOPLE 2023 Red Blend	California	\$14/48
WONDERWERK BIG JUICY Red Blend	California	\$13/45

Orange

FIELD RECORDINGS SKINS Chenin Blanc, Riesling, Pinot Gris	Central Coast, CA	\$15/50
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Sake

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

\$11

MILLER HIGH LIFE & FERNET BRANCA

SHINER BOCK & WILD TURKEY 101

PROHIBITION PIG LO-FI VIBES IPA & PLANTERAY PINEAPPLE

DRAFTS

⚡ denotes 10 oz. pour

MILLER HIGH LIFE 4.6% abv	American Lager	Milwaukee, WI	\$5
MIGHTY SQUIRREL BLACKBERRY SOURFACE 5.0% abv	Berliner Weisse	Waltham, MA	\$8
BREWERY OMMEGANG WITTE 5.0% abv	White Ale	Cooperstown, NY	\$8
BIRDSMOUTH DARK MEXICAN LAGER 4.4% abv	Dark Lager	Oceanport, NJ	\$8
THIN MAN SCI-FI HAMSTER WHEEL 6.9% abv	IPA	Buffalo, NY	\$9
MAINE BEER CO. LUNCH 7.0% abv	IPA	Freeport, ME	\$9⚡
BARRIEHAUS OVERESTIMATOR 7.5% abv	Doppel Bock	Tampa, FL	\$9⚡
STOWE SAFETY MEETING 6.5% abv	Dry Hopped 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	\$8
SHINER BOCK 4.4% abv	Bock	Shiner, TX	\$6
BIRDSMOUTH MEXICAN LAGER 4.0% abv	Lager	Oceanport, NJ	\$8
KILLSBORO SHADOWBOXIN' TALL BOY 4.9% abv	Czech Dark Lager	Staten Island, NY	\$8
TALEA WATERMELON SMASH TALL BOY 5.0% abv	Fruited Gose	Brooklyn, NY	\$8
GRIMM ARTISANAL WAVETABLE TALL BOY 6.7% abv	IPA	Brooklyn, NY	\$9
PROHIBITION PIG LO-FI VIBES TALL BOY 4.5% abv	IPA	Burlington, VT	\$8
FOUR QUARTERS SPACE FACE TALL BOY 7.7% abv	IPA	Winooski, VT	\$10
OTHER HALF BREWING BROCCOLI TALL BOY 7.9% abv	IPA	Brooklyn, NY	\$9
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
HUDSON NORTH ROCKET POP TALL BOY 5.0% abv	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
GUANCIALE, 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	
FLIPADELPHIA II	\$19
STEAK, RED & GREEN PEPPERS, MUSHROOMS, ONIONS, HOUSEMADE WHIZ, PICANTE PROVOLONE	
STREET CORN NAMED DESIRE or DUDE LOOKS LIKE ELOTE (V)	\$18
ROASTED SWEET CORN, HEIRLOOM CHERRY TOMATO, CORN CREAM, QUITJA, ELOTE SPICE, LIME ZEST	

SPECIALTY

PARKWAY OFF RAMP	\$19
PICKLED RAMPS, SPICY SAUSAGE, SPRING RAMP PESTO, SPINICH, MICRO BASIL, PECORINO	
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	
LAZY BUFFALO	\$19
CHICKEN CUTLET, BUFFALO SAUCE, RED ONION, WHITE SESAME SEED, BRICK AND MOZZARELLA CHEESE	

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

BLISTERED CAESAR SHISHITOS (V)

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

\$11

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

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 (GF)

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) BABY KALE, CHICPEAS, RADISHES, PECORINO, CAESAR DRESSING	\$12
WEDGE SALAD (GF) ICEBERG, BACON, TOMATO, BLUE CHEESE	\$12
STREET CORN SALAD (V/GF) WEDGED CORN, FRESNO & JALAPENO PEPPERS, BRINED STRAWBERRY, COTIJA CHEESE, CHILI AIOLI, MICRO CILANTRO	\$9
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
SESAME SALAD (V/ GF) BABY KALE, RED CABBAGE, SHAVED CARROTS, CUCUMBER, CHERRY TOMATOES, RED ONION, WHITE SESAME SEEDS, SESAME CREAM DRESSING	\$13
ANTIPASTO SALAD CURED PEPPERONI, SMOKED PEPPERONI, TASSO, ROASTED HOT HOUSE CUCUMBER, PARMESAN, GRAPE HEIRLOOM TOMATO, ICEBERG LETTUCE, ROASTED SERRANO VINAIGRETTE	\$14

V= VEGETARIAN GF = GLUTEN FREE VE = VEGAN

