COCKTAILS $16

OUT OF OFFICE
Dark Rum, Agricole, LIme, Honey, Garam Masala, Allspice, Angostura Bitters

CAPTAIN WHATEVER
Mezcal, Jersey Lightning, Pineapple, Lime, Alma Tepec Pasilla, Falernum, Demerara, Angostura Bitters

EVERYTHING IS IN RETROGRADE
Reposado Tequilla, Manzanilla Sherry, Banana Liqueur, Mole Bitters

ALMA MIA
Pisco, Braulio, Cinnamon, Chocolate Bitters

MAGIC MOUNTAIN
Reposaso, Benedictine, Lime, Garam Masala, Vanilla, Demerara

RENO DAKOTA
Mezcal, Cynar, Lime, Coconut Cream, Capertif, Mango Sage, Cinnamon

FIGGY SMALLS
Cognac, Spiced Pear, Fig, Lemon, Cardamom Bitters

LO-Fi HOUSE DIRTY MARTINI
Choice of Condesa Gin, Banhez Mezcal, or Teqilla-Gin Mix
Dry Vermouth, Brine, Espelette Pimenton, Saline

BOURBON MINT TEA PUNCH
Bourbon, Earl Grey and Mint Teas, Orange Blossom Water, Orange Bitters

HOT COCKTAIL $16

HOT MULLED CIDER
Choice of: Bourbon, Rye, Spiced Rum or Apple Brandy
Apple Cider, Mulling Spices, Cream

LOW ABV COCKTAILS $15

FAMOUS PHONE FIGURE
Vermouth Blanc, Nixta Elote, Rockeys 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

BOILERMAKERS

$11

MILLER HIGH LIFE & FERNET BRANCA

SHINER BOCK & WILD TURKEY 101

WINE

Bubbly+Rosé

DOMAINE SAINT VINCENT MÈTHODE CLASSIQUE Chardonay/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**
GROUNDED WINE 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

COMING SOON.....	**N/A**

Orange

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

Sake

BROOKLYN KURA JUNMAI Sake	Brooklyn, NY	**$13/45**

DRAFTS

⚡ denotes 10 oz. pour

MILLER HIGH LIFE 4.6% abv	American Lager	Milwaukee, WI	$5
ASLIN VOLCANO JUICE 6.0% abv	Pastry Sour	Alexandria, VA	$8
TONEWOOD FOCAL POINT 4.0% abv	Czech/Bohemian Lager	Barrington, NJ	$8
BIRDSMOUTH DARK MEXICAN LAGER 4.4% abv	Dark Lager	Oceanport, NJ	$8
FINBACK ROLLING IN THE CLOUDS 7.1% abv	IPA	Brooklyn, NY	$9
MAINE BEER CO. PEEPER 5.5% abv	APA	Freeport, ME	$9⚡
GRIMM FESTOONING 5.5% abv	Marzen Lager	Brooklyn, NY	$8
CIDER CREEK CLASSIC 4.5% abv	Dry Cider	Canisteo, 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
KILLSBORO SHADOWBOXIN' TALL BOY 4.9% abv	Czeck 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
ALCHEMIST FOCAL BANGER TALL BOY 7.0% abv	IPA	Stowe, VT	$13
ALCHEMIST HEADY TOPPER TALL BOY 8.0% abv	IPA	Stowe, VT	$13
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 5.0% abv	Dry Cider	Newburgh, NY	$8
HUDSON NORTH ROCKET POP TALL BOY 5.0% abv	Dry Cider	Newburgh, NY	$9
GRAFT FARM FLOR 5.0% abv	Dry Cider	Newburgh, NY	$9
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, OREGENO

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, COTIJA, 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, FRSH 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

RISE & SHINE!!!

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 $14

CARAMELIZED ONIONS, HAVARTI DILL, HORSERADISH CREAM

MEXICALI CHICKEN $14

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

CITRUS BRAISED PORK $14

ROASTED FENNEL, ROSEMARY, ROASTED RED PEPPERS, GRUYERE

THE VEGILANTE (V/VE) $13

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

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

APPETIZERS, SIDES + SUCH

WAGYU PASTRAMI SLIDERS $17

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

ITALIAN DELI SLIDERS $14

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

MUSHROOM SLIDERS (V) $14

CRIMINI & SHITAKE MUSHROOMS, ARUGULA, FRESH MOZZARELLA, PECORINO, CHIMICHURR, GRIDDLE BREAD

BONZAI BBQ RIBS (3) $15

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

BLISTERED CAESAR SHISHITOS (V) $11

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

DUCHESS POTATOES & MEATBALLS (3) $15

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

DEVILED EGGS (3) $10

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

WARM BURRATA (V) $11

BURRATA, EXTRA VIRGIN OLIVE OIL, HOT HONEY, BREAD

BRUSCHETTA TOAST (V) $12

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

ROASTED BRUSSELS SPROUTS (GF) $10

PEPPERONI, CHERRY PEPPERS, HOT HONEY, PARSLEY

ROASTED FINGERLING POTATOES (V/GF) $11

SCALLIONS, RED PEPPERS, CILANTRO, GARLIC LIME BUTTER

SALADS

KALE CAESAR (V/GF) **$12**
BABY KALE, CHICPEAS, RADISHES, PECORINO, CAESAR DRESSING

WEDGE SALAD (GF) **$12**
ICEBERG, BACON, TOMATO, BLUE CHEESE

STREET CORN SALAD (V/GF) **$9**
WEDGED CORN, FRESNO & JALAPENO PEPPERS, BRINED STRAWBERRY, COTIJA CHEESE, CHILI AIOLI, MICRO CILANTRO

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

LO/FI