

APPETIZERS

- POINT JUDITH CALAMARI 18**
breaded and fried, garlic butter,
white wine, banana peppers
- PORK POT STICKERS 13**
with soy ginger dipping sauce
- BURRATA CROSTINI 16** GF V
creamy burrata cheese, roasted
tomatoes, pesto, olive oil, fig vincotto
- BUFFALO CHICKEN DIP 14** GF
melted cheddar jack, tortilla chips

SOUP & SALADS

- CHILI 7/12** GF
cheddar-jack cheese, scallions,
with tortilla chips
- SOUP OF THE DAY 6/9**

SANDWICHES

- All Include Fries
Sweet Fries +1 ▪ Onion Rings +3
Side Salad +3 ▪ Vegetable +3

ITALIAN GRINDER 15 GF
genoa, capicola, mortadella, provolone,
lettuce, tomatoes, onions, banana
peppers, oil, vinegar, toasted by request

MEATBALL GRINDER 14 GF
house made, marinara, provolone

STEAK & CHEESE GRINDER 18 GF
shaved steak, mushrooms, onions,
american cheese, grinder roll

BUFFALO FRIED CHICKEN 15
pickle brined, buffalo sauce, lettuce,
tomato, ranch, on grilled potato roll

ENTREES

- Side Choices: Roasted Potatoes
Mashed ▪ Fries ▪ Vegetable
Cole Slaw ▪ Corn

14OZ RIBEYE STEAK* 40 GF
premium choice angus,
served with two sides

12OZ NEW YORK STRIP* 38 GF
premium choice angus,
served with two sides

HALF CHICKEN 20 GF
served with two sides

SIDES

- MASHED POTATOES 5**
(AFTER 5)

IS OR CAN BE PREPARED

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

- MOZZARELLA STICKS 13**
with a side of marinara
- POTATO SKINS 13** GF
cheddar jack cheese, bacon, and
scallions, with sour cream
- NACHOS 20** GF
chili, cheddar jack cheese, lettuce,
tomatoes, jalapeños, and scallions,
served with salsa, sour cream
- TENDERS 15**
- 6PC WINGS 10 12PC WINGS 18**
buffalo ▪ sweet chili ▪ teriyaki ▪ bbq
▪ garlic parmesan ▪ salt+vinegar rub
▪ honey garlic rub ▪ cajun rub

- GARDEN SALAD 14** GF VG
little leaf greens, cucumber,
tomato, red onions, carrots
- CAESAR SALAD 14** GF
romaine, creamy caesar, shaved
parmesan, croutons

- CHICKEN SOUVLAKI 16** GF
seasoned chicken breast, red onions,
tomato, tzatziki, naan bread
- SOUTHWEST TURKEY WRAP 16** GF
roasted turkey breast, avocado,
lettuce, tomato, chipotle ranch
- PASTRAMI REUBEN 16** GF
pastrami, sauerkraut, swiss,
thousand island, marble rye
- HOT HONEY FRIED CHICKEN 16**
pickle brined, hot honey, pimento
cheese, pickles, grilled potato roll
- TUNA MELT 15** GF
tuna salad, american
cheese, on marble rye
- FALAFEL NAAN 16** V
falafel, tomato, cucumber, pickled onions,
hummus, tahini sauce, naan bread

- FAROE ISLAND SALMON* 26** GF
pan seared salmon, sweet chili
glaze, served with two sides
- FISH & CHIPS 20**
battered cod, fries, cole slaw, tartar sauce
- BAKED SCROD 26** GF
lemon, butter, white wine, crumb
topping, served with two sides
- SPINACH ALFREDO 17** GF V
creamy alfredo sauce, baby spinach
[add grilled chicken +6]
- CHICKEN PARM 19**
panko breaded, marinara, provolone

- CHICKEN QUESADILLA 17**
grilled chicken, cheddar jack,
bacon, tomatoes, scallions,
served with salsa, sour cream
- BUFFALO CHICKEN FLATBREAD 18**
chicken, buffalo sauce, mozzarella, blue
cheese crumbles, ranch drizzle, scallions
- CBR FLATBREAD 18**
chicken, bacon, ranch,
mozzarella, cheddar-jack
- PEPPERONI FLATBREAD 17**
red sauce, mozzarella, pepperoni

- COBB SALAD 16** GF
romaine, blue cheese, tomatoes, bacon,
hard boiled egg, greek dressing
- MEZZE BOWL 18** GF V
quinoa, hummus, tzatziki, cucumbers,
tomatoes, falafel, pickled onions, tahini
- Avocado +3 ▪ Grilled Chicken +6 ▪
Burger* +6 ▪ Salmon* +12 ▪ Falafel +5

- ROAST BEEF 17** GF
thinly sliced roast beef, swiss,
horseradish mayo, pickled onions,
arugula, rosemary focaccia
- BALSAMIC ONION BURGER* 18** GF
bacon, balsamic onion jam,
cheddar, grilled potato roll
- CLASSIC CHEESEBURGER* 17** GF
american, lettuce, tomato, red onions,
pickles, duke’s mayo, grilled potato roll
- MUSHROOM SWISS BURGER* 16** GF
sautéed mushrooms, melted swiss
cheese, grilled potato roll
- GRILLED SAUGY HOTDOGS 10** GF
add: chili ▪ red onions ▪ sauerkraut
cheddar-jack cheese +1 ea
- Gluten Free Roll Available +3

- PASTA ALLA VODKA 17** GF V
spinach, roasted tomatoes, pink vodka
sauce [add grilled chicken +6]
- BOLOGNESE 20** GF
beef and pork ragu, touch of
cream, parmesan, rigatoni
- PASTA MEATBALLS 17** GF
house made, marinara, choice of pasta
- VEGETABLE RAVIOLI 19** VG
roasted vegetable ravioli, crimini
mushroom + chickpea ragu
- Gluten Free Pasta Available +3

Substitutions May Incur An Additional Charge · Please Inform Your Server Of Any Food Allergies Before Ordering
*Consumption Of Raw Or Under Cooked Foods Of Animal Origin May Increase Your Risk Of Food Borne Illness, Consumers
Who Are Especially Vulnerable To Food-borne Illness Should Only Eat Food From Animals Thoroughly Cooked

COCKTAILS

- SPICY PINEAPPLE MARG** 13 🍹
spicy ghost tequila, pineapple puree, lime, habanero bitters, tajin rim
- YUZU GIN RICKEY** 14 🍹
gin, yuzu puree, basil, soda
- STRAWBERRY BASIL MARTINI** 14 🍹
vodka, strawberry, lemon, basil simple

- STRAWBERRY FIELDS** 13 🍹
bison grass vodka, strawberry, rhubarb liqueur, lemon
- LAVENDER LEMON DROP** 14 🍹
crop organic lemon, wildmoon lavender, lemon
- SMOKEY WATERMELON PALOMA** 13 🍹
smokey mezcal, watermelon, grapefruit, lime, soda

- SUMMER SPRITZ** 14 🍹
st. germaine, prosecco, lemon, soda
- RYE TAI** 14 🍹
rittenhouse rye whiskey, pineapple, lemon, orgeat
- BLACKBERRY BOURBON SOUR** 13 🍹
bourbon, blackberry, lemon

LIQUID DESSERT

- CREAMY ESPRESSO MARTINI** 14 🍹
cold brew, espresso vodka, vanilla vodka, kahlua, bailey's
- LEMON CAKE MARTINI** 14 🍹
whipped vodka, creamy lemoncello,

- VANILLA CHAI MARTINI** 14 🍹
vanilla vodka, chai liqueur, rumchata, bailey's
- MINT COCO-CHATA MARTINI** 14 🍹
chocolate vodka, coconut vodka, creme de menthe, rumchata

- PISTACHIO MARTINI** 14 🍹
vanilla vodka, amaretto, baileys, blue curacao
- PINEAPPLE UPSIDE DOWN** 13 🍹
vanilla vodka, malibu rum, pineapple, grenadine

DRAFT BEER

ALWAYS ON TAP

BUD LIGHT
COORS LIGHT
STELLA ARTOIS
YUENGLING
BLUE MOON

GUINNESS
LOOSE CANNON
WHALERS RISE
CAPTAIN'S DAUGHTER
CHAIR 2 LIGHT LAGER

Scan for Beer Menu



N/A BEER
ATHLETIC
HEINEKEN 0.0
GUINNESS 0.0

CANNED MOCKTAILS
N/A RED SANGRIA
N/A MOSCOW MULE

RED WINE

- APOTHIC** Red Blend.....9 | 27
- BLACKSTONE** Merlot.....9 | 27
- ALAMOS** Malbec.....9 | 27
- DAVINCI** Chianti.....10 | 30
- DECOY** Cabernet Sauvignon12 | 36
- ZAC BROWN** Cabernet Sauvignon10 | 30
- J.LOHR** Cabernet Sauvignon.....11 | 33
- JOSH** Cabernet Sauvignon.....11 | 33
- GORU VERDE ORGANIC** Cabernet Sauvignon.....29
- MEOMI** Pinot Noir.....12 | 36
- BREAD & BUTTER** Pinot Noir10 | 30
- MIRASSAOU** Pinot Noir9 | 27

WHITE WINE

- ECCO DOMANI** Pinot Grigio9 | 27
- OKO ORGANIC** Pinot Grigio29
- LA CREMA** Chardonnay.....11 | 33
- KENDALL JACKSON** Chardonnay.....11 | 33
- KIM CRAWFORD** Sauvignon Blanc.....12 | 36
- OYSTER BAY** Sauvignon Blanc.....10 | 30
- RELAX** Riesling.....9 | 27
- CHATEAU ST. MICHELLE** Riesling9 | 27
- JACOB'S CREEK** Moscato.....9 | 27
- LA CREMA** Pinto Noir Rosé11 | 33
- BENVOLIO** Prosecco.....9 | 27

BEVERAGES

- SODA**

Coke ▪ Coke Zero ▪ Diet Coke ▪ Sprite
▪ Sprite Zero ▪ Ginger Ale ▪ Root Beer
▪ Orange ▪ Mt. Dew ▪ Dr. Pepper
- JUICE**

Orange ▪ Cranberry ▪ Apple ▪ Tomato ▪ Pomegranate ▪ Grapefruit ▪ Pineapple

HOT TEA/COFFEE
COLD BREW ICED COFFEE
HOT CHOCOLATE
- ICED TEA**

Raspberry or Unsweetened

LEMONADE
MILK
CHOCOLATE MILK