

APPETIZERS

- POINT JUDITH CALAMARI 17**
breaded and fried, garlic butter, white wine, banana peppers
- PORK POT STICKERS 13**
with soy ginger dipping sauce
- BURRATA CROSTINI 15** 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 6/10** GF
cheddar-jack cheese, scallions, with tortilla chips
- SOUP OF THE DAY 5/8**

SANDWICHES

- All Include Fries
Sweet Fries +1 ▪ Onion Rings +2
Side Salad +3 ▪ Vegetable +3
- ITALIAN GRINDER 13** 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 16** 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* 37** 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 12** GF
cheddar jack cheese, bacon, and scallions, with sour cream
- NACHOS 17** 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 12** GF VG
little leaf greens, cucumber, tomato, red onions, carrots
- CAESAR SALAD 12** GF
romaine, creamy caesar, shaved parmesan, croutons

- CHICKEN SOUVLAKI 15** GF
seasoned chicken breast, red onions, tomato, tzatziki, naan bread
- SOUTHWEST TURKEY WRAP 15** GF
roasted turkey breast, avocado, lettuce, tomato, chipotle ranch
- PASTRAMI REUBEN 15** 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 13** GF
tuna salad, american cheese, on marble rye
- FALAFEL NAAN 15** V
falafel, tomato, cucumber, pickled onions, hummus, tahini sauce, naan bread

- FAROE ISLAND SALMON* 26** GF
sweet chili glaze, served with two sides
- FISH & CHIPS 20**
battered cod, fries, cole slaw, tartar sauce
- BAKED SCROD 25** 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 17**
chicken, buffalo sauce, mozzarella, blue cheese crumbles, ranch drizzle, scallions
- CBR FLATBREAD 17**
chicken, bacon, ranch, mozzarella, cheddar-jack
- PEPPERONI FLATBREAD 16**
red sauce, mozzarella, pepperoni

- COBB SALAD 15** GF
romaine, blue cheese, tomatoes, bacon, hard boiled egg, greek dressing
- MEZZE BOWL 17** GF V
quinoa, hummus, tzatziki, cucumbers, tomatoes, falafel, pickled onions, tahini
- Avocado +3 ▪ Grilled Chicken +6 ▪ Burger* +6 ▪ Salmon* +12 ▪ Falafel +5

- SHORT RIB SANDWICH 19** GF
braised short rib, pepper-jack cheese, fried shallots, black garlic aioli, grilled potato roll

- BALSAMIC ONION BURGER* 17** GF
bacon, balsamic onion jam, cheddar, grilled potato roll
- CLASSIC CHEESEBURGER* 16** GF
american, lettuce, tomato, red onions, pickles, duke’s mayo, grilled potato roll
- MUSHROOM SWISS BURGER* 15** 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 19** GF
beef and pork ragu, touch of cream, parmesan, rigatoni
- PASTA MEATBALLS 16** GF
house made, marinara, choice of pasta
- VEGETABLE RAVIOLI 19** VG
roasted vegetable ravioli, crimini mushroom + chickpea ragu

| Gluten Free Pasta Available +3

- ROASTED POTATOES 5**
- FRIES 5/7**
- SWEET FRIES 6/8**

- ONION RINGS 8/11**
- COLE SLAW 3**
- VEGETABLE 4**

- CORN 3**
- SIDE CAESAR 7**
- SIDE SALAD 7**

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 BLOOD ORANGE RITA 11 🍹
ghost tequila, blood orange, lime,
habanero bitters, tajin rim

AUTUMN SPRITZ 14 🍷
spiced pear liqueur, cider,
lemon, prosecco

LIQUID DESSERT

CREAMY ESPRESSO MARTINI 14 🍷
cold brew, espresso vodka,
vanilla vodka, kahlua, bailey's

CARAJILLO 14 🍷
reposado tequila, cold brew,
mr. black, licor 43

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
BECKS NA
CLAUSTHALER NA
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 Noir.....9 | 27

WHITE WINE

ECCO DOMANI Pinot Grigio9 | 27

OKO ORGANIC Pinot Grigio29

LA CREMA Chardonnay.....11 | 33

WILLIAM HILL Chardonnay9 | 27

KENDALL JACKSON Chardonnay.....11 | 33

KIM CRAWFORD Sauvignon Blanc.....12 | 36

OYSTER BAY Sauvignon Blanc.....10 | 30

RELAX Riesling9 | 27

CHATEAU ST. MICHELLE Riesling9 | 27

JACOB'S CREEK Moscato.....9 | 27

NEWPORT VINEYARDS Great White9 | 27

LA CREMA Pinto Noir Rosé.....11 | 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

SMOKE & SAGE 14 🍷
blanco tequila, mezcal, chartreuse,
pineapple, smoked sage agave

PUMPKIN PIE TAI 12 🍷
dark rum, pumpkin puree, lime,
dry curacao, allspice dram

AMARETTO SOUR 15 🍷
calumet farm bourbon, disaronno, lemon

HOT CHOCOLATE MARTINI 14 🍷
vanilla vodka, bailey's chocolate, creme
de cacao, chilled hot chocolate

PUMPKIN MARTINI 14 🍷
vanilla vodka, baileys, pumpkin
rumchata, pumpkin puree