



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

TAVERN CLASSICS

4 & 5 Sliders 9.95

2 beef sliders, yellow onion, ketchup, steamed buns, fries... yum!

Deep Dish Pizza 13.95

detroit style personal size pan pizza, whole milk mozzarella, aged provolone, marinara, triple pepperoni

Chicken Stir Fry 18.95

vermicelli rice noodles, green peppers, red peppers, yellow onion, carrots, edamame, wild mushrooms, broccoli

FROM THE BAR

Highland Honey 12

glenglasshaugh scotch, honey simple syrup, lemon juice, apple juice, ginger beer

Josh Cellars

California
Sauvignon Blanc
10 | 15 | 38

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.

4 & 5

DRINK FEATURES

fresh craft cocktails carefully created by our amazing bar team!

Tequila Me Softly 14

milagro reposado, du nord coffee liqueur, vanilla-cinnamon simple syrup, cold brew

Añejo Old Fashioned 17

milagro añejo tequila, dom benedictine, agave, chocolate bitters

Phoney Negroni 14

gray whale gin, aperol, strawberry lavender simple

FEATURED WINES

Gran Sasso

Italy

Sangiovese

12 | 17 | 46

L'Agonstique

France

Chardonnay

11 | 16 | 42

Erath Resplendent 2024

Oregon

Chardonnay

12 | 17 | 46

Pinot Noir

13 | 18 | 50

Murphy Goode

California

Sauvignon Blanc

11 | 16 | 42