

Bar Menu

10-Layer Chopped Salad | \$14

Iceberg Lettuce / Celery / Water Chestnuts / Onion / Egg / Peas / Grape Tomatoes / Bacon / Parsley / Parmesan Cheese / Sugar / Mayonnaise

Charcuterie Board | \$22

Cheese / Marcona Almonds / Honeycomb / Fruit / Crostinis / Olives / Jam

Poutine | Small \$7 / Large \$10

French Fries / Beef Gravy / Cheese Curds

Wings (10 ct) | \$16

Choice of Buffalo / Barbecue / Everything / Honey-Sriracha

Flatbreads

Caprese | \$12

Sliced Tomato / Fresh Mozzarella Cheese / Basil / Balsamic Glaze

Chicken | \$14

Chicken / Prosciutto / Dates / Caramelized Onions / Goat Cheese / Balsamic Glaze

Blackened Smash Burger | \$15

Brioche Bun / Double Beef Patties / Caramelized Onions / Crumbly Blue Cheese / Bacon

Extra Beef Patty | \$3

Chipotle Smash Burger | \$15

Brioche Bun / Double Beef Patties / Monterey Jack Cheese / Chimichurri / Bacon

Extra Beef Patty | \$3

Tacos

Served with Mexican Street Corn
Choice of Corn or Flour Tortilla

Carne Asada | \$12

Onions / Cilantro / Cotija Cheese

Chipotle Chicken | \$12

Chipotle Aioli / Pepper Jack Cheese / Bacon

Blackened Fish | \$12

Mango Slaw / Avocado Crème Fraîche / Sriracha Mayo

Signature Cocktails

\$11

Classic Cosmopolitan

Ketel One, Cointreau, Fresh Lime, Cranberry

Bee's Knees

Drumshanbo Orange Citrus Gin,
Fresh Lemon, Honey Simple Syrup

Spiced Paloma

Lalo Tequila, Spiced Simple Syrup,
Cranberry, Grapefruit, Fresh Lime, Soda

Not So Old Fashioned

Bulleit Rye Whiskey, Chambord, Orange
Bitters, Lemon, Luxardo Cherry

Espresso Martini

Stoli Vanilla, Kahlua, Baileys, Fresh Espresso



Dessert \$8

Molten Lava Cake

Vanilla Ice Cream, Hot Fudge

Cheesecake

Please ask about our current flavor

Peanut Butter Thunder

Chocolate Cake, Peanut Butter Frosting, Crushed Reese's Peanut Butter Cups, Hot Fudge, Peanut Butter Sauce

Limoncello Mascarpone Cake

Lemon Infused Sponge Cake, Mascarpone, White Chocolate

Fried "Chimi" Cheesecake

Cinnamon Sugar, Apple Compote, Caramel, Vanilla Ice Cream

Flourless Chocolate Cake

Raspberry Sauce, Whipped Cream

After Dinner Cocktails \$9

Nuts & Berries Martini

Chambord, Frangelico, Cream

Spiked Root Beer Float

Dos Maderas Aged Rum, Root Beer, Baileys, Cream

Irish Coffee

Jameson Stout Edition, Baileys, Fresh Coffee

Brandy Alexander

Christian Brothers Brandy, Crème de Cacao, Cream