

Specials

Cocktail

Prickly Pear Basil

Prickly Pear Vodka - Elderflower Liqueur - Lemon - Basil 14

Summer Red Sangria 12

Starters

Tomato Avocado Gazpacho

Chilled Soup (GF) 12

Mexican Street Nachos

Grilled Chicken - Roasted Corn - Jalapenos - Cotija Cheese

Mexican Crema - Cilantro - Monterey Jack Cheese 18

Mushroom Bao Buns

Pulled Mushrooms - Kimchi - Hoisin Sauce - Soft Bao Buns 16

Potato Cheddar Pierogies

Onion Butter Sauce - Sour Cream - Scallions 16

Iceberg Salad

Romaine - Pecans - Mixed Berries - Goat Cheese - Bacon - Carrots - Honey Poppy Seed Dressing (GF) 14

Entrees

Shell Pasta

Vegetable Stuffed Mozzarella Ball - Olives - Tomatoes - Fresh Herbs - Garlic - Pesto Cream Sauce 28

Bronzino

Pan Seared - Wild Rice Pilaf - Tomatoes - Capers - Lemon White Wine Sauce 39

Swordfish

Pan Seared - Gnocchi - Tuscan Kale - Mini Peppers - Toasted Bread Crumbs - Creamy Parmesan Sauce 41

Skirt Steak

14 oz - Grilled - Mashed Potato - Garlic Broccoli - Chimichurri Sauce (GF) 39

Roasted Half Chicken

Slow Roasted Marinated Half Chicken - Mashed Potatoes - Mixed Vegetables - Au Jus (GF) 33

Dessert

Poached Pear

Chocolate Sauce - Creme Anglaise - Toasted Almonds (GF) 12

Caymus

Cabernet | Napa Valley

1 Liter BTL \$150

Draft Beers 8

Stella Artois - Lager 5% (Belgium)

Other Half - Green City IPA 6.8% (Brooklyn, NY)

Armada - Mermaid Cove IPA 7% (New Haven, CT)

KCBC - Venomous Villains West Coast IPA 6.9% (Brooklyn, NY)

Bad Sons - Great Day IPA 6% (Derby, CT)

Jack's Abby- House Lager 5.2% (Framingham, MA)

Lasting Brass - Squeegie IPA 6.7% (Oakville, CT)

East Rock - Vienna Lager 4.8% (New Haven, CT)

Bottled Beers 5

Domestic

Michelob Ultra | Blue Moon

Miller Lite | Coors Light | Bud Light

Angry Orchard | High Noon

Import

Heineken | Corona | Peroni

Peroni Zero | Heineken Zero