

Mini “Macs”

Mini Burgers, American Cheese, Grilled Onion,
Lettuce and Thousand Island Dressing

\$8

Cholula Hot Wings

Cilantro and Lime

\$12

Shrimp Tempura Skewers

Sesame Aioli and Green Onions

\$11

Hummus

Extra Virgin Olive Oil, Goat Cheese,
Roasted Peppers and Grilled Flat Bread

\$8

Maryland Crab Cake

Roasted Pepper Rémoulade and Herb Oil

\$11

Tuna Tartare

Potato Tuile, Radishes, Coriander Oil, Jalapeños,
Cucumber Water and Yuzu Emulsion

\$11

Pork Carnita Tacos

Smashed Avocado, Pickled Onions
and Queso Fresco

\$8

Beef Skewers

Korean Style Flank Steak

\$10

Cold Water Mussels

Saffron Garlic Broth and Toasted Crustini

\$12

Three Hour Tomato Salad

Slow Cooked Tomatoes, Mozzarella and Arugula

\$9

Roasted Chicken

Asparagus and Potato Puree

\$17

Fish and Chips

Atlantic Cod, Garlic Fries
and rémoulade Sauce

\$12

Ten Ounce New York Strip

Whipped Potatoes, Shiitake Mushrooms
and Béarnaise Sauce

\$23

Whole Grain Turkey Club

Avocado, Tomato, Dijonnaise
and Smoked Bacon

\$9

Chicken, Fish, Strip & Turkey Club available 5:00-10:00pm

COCKTAILS

Bourbon Blackberries

Makers Mark, Honey Syrup, Paprika
and Fresh Blackberries

Lazy Daze

Old Overholt Rye, Fresh Strawberries
and Thyme

Mango Madness

Bombay Sapphire, Mango Puree,
Mint, Fresh Lime

Spicy in the City

Jalapeño Infused La Prima Tequila,
Hibiscus Simple Syrup, Fresh Lime

Pirates Rrrum

Pyrat Rum, Fresh Blueberries,
Fresh Lime, Basil Leaves

Palm Court Cosmo

Absolut Citron, Cointreau,
Fresh Lime, Cranberry

French Twist

Hanger One Vodka, Chambord,
Pineapple Juice, Champagne

Pomegranate Eclipse

Firefly Sweet Tea Vodka, Pama,
Fresh Lemon, Cranberry

Orchids Orange

Hangar One Mandarin Blossom,
Hangar One Straight, Fresh Orange Juice,
Campari

Main Street Mojito

10 Cane Rum, La Perruche Simple Syrup,
Limes, Mint

Fleuri 75

Hendricks Gin, St. Germain Liqueur,
Grapefruit Bitters, and Fresh Lime

Plum Court Classy

Plum Rosemary Simple Syrup,
Wolf Blass Sparkling

All \$10

Each of our specialty cocktails is crafted to order
from the freshest ingredients available.
We appreciate your patience while your
selections are prepared.

B E E R

Budweiser	Heineken
Bud Light	Amstel Light
Miller Lite	Guinness
Coors Light	Sam Adams
Michelob Ultra	Sam Adams Seasonal
Corona	Newcastle
Killian's	Blue Moon
Bass	Stella Artois
Warsteiner	Sierra Nevada Pale Ale
Christian Moerlein	O'Doul's

WINES BY THE GLASS

WHITE

Wolf Blass Sparkling	\$8
Australia, N.V.	
Verget Macon-Villages Chardonnay	\$12
Burgundy, France, 2008	
Spellbound Chardonnay	\$9
California, 2008	
Giesen Sauvignon Blanc	\$9
Marlborough, New Zealand, 2008	
Albola Pinot Grigio	\$9
Fruilli, Italy, 2008	
Mosel River Riesling	\$7
Mosel, Germany, 2007	
Trullo Riesling	\$7
Rheinhessen, Germany, 2008	
Beringer White Zinfandel	\$7
California	

RED

Nelms Road Cabernet Sauvignon	\$12
Columbia Valley, Washington, 2007	
Armador Cabernet Sauvignon	\$8
Maipo Valley, Chile, 2006	
Robert Hall Merlot	\$11
Paso Robles, California, 2007	
Michael Sullberg Reserve Merlot	\$8
California, 2008	
Cline Syrah	\$9
California, 2007	
Hangtime Pinot Noir	\$9
California, 2007	
Louis Latour Pinot Noir	\$12
Marsannay, Burgundy, France, 2007	
Terrazas Malbec	\$11
Mendoza, Argentina, 2007	

ROSÉ

Château du Donjon	\$7
Minervois, France, 2008	