



From the Kitchen

Monday – Friday 4 to 6pm

3 Pretzel Rolls - \$4

our house recipe served with spicy mustard and parmesan cream

Lobster Mac and Cheese - \$7

garlic butter poached lobster, parmesan cream, fontina cheese, polonaise breadcrumbs, chives

Sicilian Club - \$6

genoa salami, pepperoni, provolone, pepperoncini, roma tomato, arugula, roasted garlic aioli, red wine vinaigrette, house made ciabatta

6 Wings - \$8

options: fire, garlic, house, buffalo, sweet balsamic, thai, maple bourbon black pepper, alfredo



From the Bar

Peel Brewing Co. Beers - \$2 off by the glass

Blood Orange Wheat – ALTerior Motive – Perception IPA – Belgian Strong – Tropical Dollop Cream Ale – Space Heater – Belgian Double IPA – Fleur de Peel

Wines by the glass - \$3 off

Red

A to Z Pinot Noir – Conundrum Red Blend – 642 Super Tuscan – William Hill Cabernet

White

Foris Moscato – Fleur de Mer Rose – Barone Fini Pinot Grigio – Toad Hollow Chardonnay
Story Point Chardonnay – White Haven Sauvignon Blanc

Wines by the bottle - \$5 off

Signature Cocktails - \$2 off

Wood Fired Margarita – Slightly Promiscuous – Mule Under Siege – Cinnamon Apple Mule
Caramel Apple Martini – Blood Orange Margarita – Huckleberry Sangria – Passion Punch