



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, gremolata

Heirloom Tomato Bruschette - \$8

fresh mozzarella, basil pesto, balsamic reduction, sourdough crostini

Smoked Italian Hot Link Sandwich - \$9

ghost pepper cheese, pepperoncini, diced red onion,
roasted garlic aioli, 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 – Tangerine Kolsch – Belgian Double IPA – Coffee Porter – Burnt Out – Cow Lick
Thirsty Gentleman Red IPA

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 – Aperol Sunset – Negroni 212 – Mule Under Siege
Leaving Tijuana – The Jackberry – Seasonal Sangria – Passion Punch