

CRAFT COCKTAILS

Frozen Passiõ Colada 13/18

Rum, Coconut, Passion Fruit, Pineapple

Frozen Strawberry Lemonade 13/18

Vodka, Fresh Strawberries, Lemonade

White Peach Sangria 13

White Wine, Fresh Fruit, Vodka, Peach Schnapps

Rum Punch 14

Light Rum, Dark Rum, Pineapple, Grenadine, Lime, Orange

Perfect Manhattan 15

Bourbon, Rye, Sweet Vermouth

Watermelon Margarita 15

Watermelon Infused Tequila, Watermelon Puree, Lime

CANNED AND BOTTLED BEER

Truly Hard Seltzer 8

Montauk Summer 8

Angry Orchard Rosé Cider 8

Allagash White 8

Tiny Juicy IPA 8

Amstel Light 8

Corona 8

Heineken 8

Heineken Light 8

Budweiser 7

Bud Light 7

Coors Light 7

Michelob Ultra 7

SUPPLE GRAPES

CHARDONNAY 10

Tierra del Fuego

Tropical fruit aromas of banana, pineapple and vanilla

WHITE BORDEAUX 13

Chateau Recogne

Fresh and vibrant overtones of green apple and grapefruit

SAUVIGNON BLANC 12

Nobilo

Fresh, crisp and clean with zesty flavors of ripe tropical fruits

PINOT GRIGIO 13

Ballata

Smooth and refreshing with aromas of key lime and white peaches, undertones of green apple

CABERNET SAUVIGNON 13

Chateau St. Jean

Aromas of blackberry, boysenberry, hints of spice, dark chocolate finish

RIOJA 13

Ergo Rojo

Sweet dark cherry flavors, nuance of spice and dark berry, undertones of vanilla and toasted oak

PINOT NOIR 12

Trapiche

Aromas of wild strawberries, raspberries, smooth tannins and a smoky character

MALBEC 12

Kaiken

Notes of ripe fruit and traces of tobacco and butterscotch

STARTERS

West End Wings

Sriracha Honey, Buffalo or Sweet Chili with bleu cheese, celery, carrots • 14

Veggie Quesadilla

Organic market veggies, jack cheese, pico salsa, whole wheat tortilla • 13

Grilled Flatbread

Caramelized sweet fennel sausage, roasted heirloom cherry tomatoes, pesto, fresh mozzarella • 16

Black Truffle Fries

Grated parmigiano reggiano, black truffle aioli • 11

Lobster Mac and Cheese

Maine lobster, white cheddar, Havarti, mascarpone, parmigiano reggiano, toasted panko breadcrumbs • 19

Queso Fundido

Melted jack, chorizo, pico salsa, corn tortillas • 14

GREENS

Southwestern Salad

Romaine lettuce, black beans, grilled corn, tomatoes, avocado, tortilla chips, creamy cilantro dressing • 18
- ADD: Chicken 6 | Steak 8

Organic Mesclun

Mixed greens, sautéed pears, crispy Laura Chenel's goat cheese, rice wine dressing • 16
- ADD: Chicken 6 | Steak 8

BURGERS

Served with Hand-cut French fries

The Classic Burger • 16

Options:
1 - Sautéed onions, Mushrooms
1.50 - American, cheddar, mozzarella, goat cheese
2 - Avocado, Bacon

Hangover Burger

Cheddar, sautéed onions, bacon cheddar hash browns, fried egg, bloody mary aioli • 19

Veggie Burger

Corn, peas, carrots, broccoli, black beans, sweet tomato reduction • 15

Turkey Burger

Freshly ground turkey, ginger, onion, garlic, avocado, bacon • 17

Chicken Chipotle Wrap

Grilled chicken, pico de gallo, guacamole, chipotle cream, lettuce, whole wheat tortilla • 17

Buffalo Chicken Wrap

Breaded Chicken, lettuce, blue cheese dressing • 18

TACOS

Chicken

Seasoned chicken, avocado salsa, red radish, cilantro • 16

Steak

Peppers, onions, guacamole, lime crema • 17

Lobster

Tomatoes, red onions, cilantro, corn, beurre blanc • 19

SANDWICHES & SLIDERS

Served with Hand-cut French fries

Lobster Roll

Fresh Maine lobster, celery, lemon aioli • 21

Napa Chicken

Grilled chicken, portobello mushroom, sautéed onions, tomato, greens, Parmesan aioli, choice of multigrain bread or a whole wheat wrap • 17

C+BLT

Grilled chicken breast, applewood smoked bacon, tomato, lettuce, tomato aioli, choice of multigrain bread or a whole wheat wrap • 16

Classic Sliders

American cheese, sautéed onions • 14

Chicken Parm Sliders

Crispy chicken cutlets, marinara sauce, fresh mozzarella, grated Parmesan • 14

Skirt Steak Sliders

Grilled skirt steak, lemon aioli, avocado, pico de gallo, lettuce • 18

SIDES

French Fries

Hand cut, served with bacon aioli and sriracha ketchup • 9

Baby Greens

Rice wine dressing • 7