

SOUP DU JOUR
CUP 5 BOWL 8

Salads

House 9

Mixed greens, cucumbers, carrots, tomatoes, croutons, honey poppy seed dressing

Caesar 9

Chopped romaine, seasoned croutons, white anchovies, parmesan crisp, classic Caesar dressing

Wedge 10

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, blue cheese dressing

Poached Pear 14

Red wine poached pears, baby spinach, toasted almonds, red onion, honey balsamic vinaigrette, Moody blue cheese

Apple 14

Local apples, bibb lettuce, candied walnut, bacon, Livley Run goat cheese, white balsamic vinaigrette

Salad Additions

Grilled Chicken- 6 Steak Tips- 8 Grilled Shrimp- 8

Sandwiches

Half Sandwich and Cup of Soup 9

Choice of: turkey, ham, grilled cheese, chicken or tuna salad: Served on toasted white, wheat or rye bread, chips

Full Sandwich with Chips & Pickle 10

Grilled Cheese 10

House bread, Swiss cheese, Tillamook Cheddar, shaved scallions, diced tomatoes, grainy mustard sauce, house chips, pickle

Honey Sriracha Glazed Chicken 15

Buttermilk fried chicken breast, honey sriracha drizzle, sliced mango, sriracha aioli, brioche roll, fries, pickle

Reuben Melt 15

Grilled thick-cut marble rye bread, tender stacked corned beef, sauerkraut, Swiss cheese, house thousand island dressing, fries, pickle

Grilled Cheese Beef Short Rib 16

Grilled thick sour dough bread, with Swiss cheese, caramelized onions, braised beef short rib, baby arugula, fries, and a pickle

Burgers

All American 13

8 oz. Certified Angus Beef, Tillamook cheddar, lettuce, tomato, red onion, brioche roll, fries, pickle

Loaded Burger 16

8oz. Certified Angus Beef, bacon, egg over easy, meat hot sauce, ale cheese sauce, brioche roll, beer battered onion rings, fries, pickle

Shrimp Po Boy 16

8-inch rustic roll, lightly breaded Cajun shrimp, sweet chili coleslaw, sriracha aioli, fries, pickle

Apple Bourbon Quesadilla 15

Caramelized apples, bourbon glazed chicken breast, and melted gouda cheese

Seafood & Vegetarian

Shoyu Poke 16

Pan seared yellowfin tuna, cucumbers, avocado, cashews, green onion, whole grain rice, shoyu sauce

Lobster Roll 26

Butter-poached lobster, fresh baked potato roll, Asian slaw, served with house chips

Crab Cakes 18

Two 3 oz. Maryland style crab cakes, jumbo lump crab meat, coleslaw, fries, sriracha aioli

Chicken Thai Noodles 18

Soba noodles, chicken, sautéed peppers, carrots, green beans, mushrooms, shredded cabbage, sriracha, peanut sauce, cilantro, fresh mint
*Vegetarian preparation order without chicken

Dessert

Vanilla Bread Pudding 8

Topped with roasted apple rum caramel sauce

Swiss Roll 8

Chocolate cake roll with layered whipped cream, raspberry macron, chocolate drizzle

Chocolate Crème Brule 8

Raspberry drizzle, whipped cream

Wines By the Glass/Bottle

Whites

Zonin pinot Grigio- Italy 7/27

Matua Sauvignon Blanc- NZ 9/35

Salmon Run Riesling- FLX 9/35

Boundary Breaks Dry Riesling- FLX 12/47

Cono Sur Unoaked Chardonnay- Chile 8/31

Story Point Chardonnay-CA 9/35

Beringer White Zinfandel-CA 8/31

Montezuma Moscato-FLX 9/35

Rosé

Prophecy Dry Rosé-FR 8/31

Reds

King Mendoza Malbec- AR 9/35

Louis Martini Cabernet Sauvignon-CA
9/35

Casillero Diablo Merlot-Chile 8/31

Story Point Pinot Noir-CA 9/35

Cline Old Vine Zinfandel-CA 8/31

Prosecco

La Marca- Italy 11/43

Craft Cocktails

Blackberry Vanilla Martini 10
Vanilla vodka, blackberry liqueur, fresh lime juice

Summer breeze 10
Grand Marnier, rum, orange juice

Strawberry Mint Fizz 10
Local strawberries, vodka, prosecco, simple syrup,
fresh mint, splash of soda

57 T-Bird 10
Southern comfort, grand marnier, amaretto,
pineapple juice

Shark Bite 10
Coconut Rum, pineapple juice, curacao

Bungalow Breeze 10
Deep Eddy's Ruby Red vodka, cranberry juice,
lemonade, club soda, lime garnish

Pink Bikini 10
Coconut rum, vodka, pineapple juice, grenadine

Makers Kentucky Buck 10
Maker's bourbon, muddled strawberries, fresh lemon
juice, ginger beer, bitters

NA Beverages

Soft Drinks & Juices

Pepsi- Sierra Mist - Diet Pepsi- Ginger Ale
Mug RB- Raspberry tea - Lemonade- Iced tea
2.25

Finger Lakes Coffee - Herbal Teas - 2.25

Specialty Coffee

Espresso Single- 3 | Double- 5
Cappuccino | 3.50

Wines by the Bottle

Whites

Dr. Frank Semi-Dry Riesling-FLX 45

Rodney Strong Chardonnay-CA 32

Diamond Sancerre-FR 35

Dr. Frank Pinot Gris-FLX 35

Reds

Groth Cabernet Sauvignon-CA 90

Hess Cabernet Sauvignon-CA 42

Dr. Frank Cabernet Sauvignon-FLX 36

Cline Old Vine Zinfandel-CA 31

Beer Draft Pints

Seasonal Local Craft Beer
Please Ask Server for
current selections

Beers by the Bottle

Labatt's blue 4

Corona 4

Blue Light 4

Duvel 6

Bud Light 4

1911 Hard Cider 6

Hoegarden 5

Southern Tier IPA 5

Kaliber 5