



ALL DAY MENU

STARTERS

Stuffed Focaccia \$8

Pesto & Mozzarella, Confit Garlic-Olive Oil-Balsamic Glaze Dip

Nachos \$17

Roasted Shredded Pork, Fried Sweet Plantains, Black Bean Puree, Cheddar Cheese, Pickled Red Onions & Jalapenos, Avocado Crema, Pico de Gallo

Buffalo Chicken Dip \$15

Grilled Pita, Celery, Bleu Cheese

Crispy Calamari \$16

Spicy Brava Sauce & Garlic Aioli

Six Shrimp Cocktail \$16

Horseradish Cocktail Sauce

Veggie Quesadilla \$13

Oaxaca & Cheddar Cheeses, Mushroom, Peppers, Onions, Pico de Gallo & Sour Cream

Eight Fried Chicken Wings \$15

Mango Habanero, Asian Zing or Chipotle BBQ
Served with Bleu Cheese Dressing, Celery & Carrots

SANDWICHES & BURGERS

Served with Fries & a Pickle

Grilled Veggie Panini \$15

Balsamic Marinated Eggplant & Portobello Mushroom, Grilled Onions, Zucchini & Yellow Squash, Roasted Red Pepper, Sun Dried Tomato Spread, Pesto, Mozzarella, Pressed Focaccia
Add Grilled Chicken +\$7

Turkey "Club" Sandwich \$16

House Roasted Sliced Turkey Breast, Lettuce, Tomato, Applewood Smoked Bacon, Mayo, Toasted Marbled Rye

SALADS

Autumn Salad \$16

Spinach, Roasted Butternut Squash, Dried Cranberries, Sliced Apples, Candied Pepitas, Goat Cheese, Apple Cider Vinaigrette

Grilled Shrimp Grain Bowl \$21

Corn & Black Bean Salad, Quinoa-Brown Rice, Cherry Tomatoes, Avocado Crema

Sunflower Cobb \$18

Grilled Chicken, Cherry Tomato, Hard Boiled Egg, Red Onion, Shredded Cheddar, Applewood Smoked Bacon, Sunflower Seeds, Romaine, Avocado Ranch Dressing

Caesar \$14

Fresh Romaine, Anchovies, Housemade Dressing, Shaved Parmesan, Lacy Toast

Garden \$12

Mixed Greens, Cucumber, Carrots, Tomato, Balsamic Vinaigrette

Add Grilled Chicken \$7, Add Hanger Steak \$11, Add 4 Grilled Shrimp \$10, Add Salmon \$12

Crispy Chicken Sandwich \$17

Pesto Mayo, Mozzarella, Tomato, Arugula, Pressed Hardroll

Cuban Sandwich \$16

Roasted Pork, Sliced Ham, Swiss Cheese, Pickled Onion, Pickles, Dijon Mustard, Pressed Hero Roll

8 oz Cheddar Burger \$18

Lettuce, Tomato, Red Onion, Brioche Bun
Add Bacon +\$2

Sub Side Salad \$2

Sweet Potato Fries \$2

Gluten Free Bun \$2

DESSERT

Warm Apple Tart a la Mode \$10

Chocolate Lava Cake \$10

Jane's Ice Cream & Sorbet \$8

Two Scoops; Rotating selection of flavors

Espresso Martini \$14

Creme Brulee Martini \$14

ADDITIONAL DINNER MENU ITEMS & SPECIALS AVAILABLE AT 5PM

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Please inform your server if you have any allergies before placing your order.



ALL DAY MENU

BEER Domestic \$5, Imported \$6

Athletic N/A- Lite or IPA

Beck's

Bud Light

Budweiser

Coors Light

Corona

Heineken

Guinness

Labatts Blue

Michelob Ultra

Miller Lite

Sam Adams Boston Lager

Sloop Juice Bomb IPA

****Ask your Server about our rotating selection of Draft Beers ****

WINE

SPARKLING

Prosecco \$11/34

Torresella, Italy

Sparkling Crémant d'Alsace \$39/Bottle

Cui Cui, Michel Nartz, Alsace France

WHITE

Riesling \$11/34

Lamoreaux Landing, Finger Lakes NY

Pinot Grigio \$13/39

KRIS, Veneto Italy

Gruner Veltliner \$14/43

Paul Direder, Niederosterreich Austria

Sauvignon Blanc \$13/39

Otto's Constant Dream, New Zealand

Chardonnay \$12/37

Bernier, Loire Valley France

Chablis \$16/50

Albert Bichot, Beaune France

SPECIALTY COCKTAILS

Apple Cider Martini \$14

Cinnamon Vodka, Local Apple Cider, Cointreau, Lemon Juice

Espresso Old Fashioned \$14

Bourbon, Grind Espresso Rum, Orange Bitters, Simple Syrup

Autumn Sangria \$12

Red Wine, Apple Cider, Apple Jack, Fireball

CANNED BEVERAGES

High Noon; Vodka or Tequila \$7

Nutrl Seltzer \$7

Cycling Frog THC Seltzers \$8

Bad Seed Cider \$6

ROSE

Cava Brut, Sparkling Rosé \$13/39

Flama Roja, Catalonia Spain

Rosé \$14/43

Ame du Vin, Provence France

RED

Côtes du Rhône \$11/34

Famille Perrin, Rhone Valley France

Tempranillo \$13/39

Biurko, Rioja Spain

Montepulciano \$14/43

Umani Ronchi, Abruzzo Italy

Pinot Noir \$13/39

Underwood, OR

Malbec \$12/37

Alamos, Mendoza Argentina

Cabernet Sauvignon \$14/43

Substance, Columbia Valley WA

Cabernet Sauvignon \$78/btl

Chateau Buena Vista, Napa Valley CA

ADDITIONAL DINNER MENU ITEMS & SPECIALS AVAILABLE AT 5PM

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Please inform your server if you have any allergies before placing your order.