



**“I’M A LONER DOTTIE..... A REBEL”**

# COCKTAILS

\$12

## Hotel Torgo

*Earl Grey Gin, Apricot Liqueur, Zitzenz, Lemon*

## Golden Hour

*Scotch, Tempus Fugit Kina, Peche, Lemon, Soda*

## Double Feature Picture Show

*Scotch, Islay Scotch, Banane Du Brasil, Lime, Pineapple, Orgeat*

## Debaser

*Gin, Manzanilla Sherry, Agave, Lime, Star Anise, Cucumber, Chili Salt*

## El Hefe

*Reposado, Mezcal, Lime, Orange, Hibiscus, Cinnamon*

## Mr. Bali Hai

*Jamaican Rum, White Rum, Coffee Liqueur, Pineapple, Lemon, Demerara*

## Talent Scout

*Bourbon, Curacao, Angostura Bitters*

## Bourbon Mint Tea Punch

*Bourbon, Earl Grey Tea, Mint, Orange Blossom, Orange Bitters, Lemon*

⚡ If you'd like something else, just ask! We're equipped to make most classic cocktails. ⚡

# WINE

## Bubbly+Rosé

LOUIS POMMERY BRUT

California

\$12/42

ANGELS & COWBOYS ROSÉ Grenache Blend

Sonoma, CA

\$11/38

## White

IRIS VINEYARDS Pinot Gris

Eugene, Oregon

\$9/31

ELIZABETH SPENCER Sauvignon Blanc

Central Coast, CA

\$11/38

CHASING LIONS Chardonnay

California

\$11/38

JOEY TENSLEY ESSENTIAL White Blend

Santa Barbara County, CA

\$11/38

## Red

PIKE ROAD Pinot Noir

Willamette Valley, OR

\$12/42

Mc NAB RIDGE Pinotage

Hopland, CA

\$12/42

CHATEAU SMITH Cabernet

Columbia Valley, WA

\$11/38

FREQUENCY GSM

Los Alamos, CA

\$12/42

LO-FI WINERY Malbec

Buellton, CA

\$13/46

# DRAFT

⚡ denotes [10 oz. pour

|  |                             |                        |                        |
|--|-----------------------------|------------------------|------------------------|
| <b>MILLER HIGH LIFE</b> 4.6% abv                   | American Lager              | Milwaukee, WI          | <b>\$4</b>             |
| <b>CARTON REGULAR COFFEE</b> 12.0% abv             | Coffee Cream Ale            | Atlantic Highlands, NJ | <b>\$9<del>f</del></b> |
| <b>ANDERSON VALLEY BLOODS ORANGE GOSE</b> 4.2% abv | Gose                        | Boonville, CA          | <b>\$8</b>             |
| <b>STILLWATER AB 7000</b> 4.5% abv                 | Hopped Sour                 | Baltimore, MD          | <b>\$8</b>             |
| <b>YARDS THOMAS JEFFERSON ALE</b> 8.0% abv         | English Strong Ale          | Philadelphia NJ        | <b>\$8<del>f</del></b> |
| <b>THE BREURY OR XATA</b> 7.2%abv                  | Spiced Blonde Ale           | Placentia, CA          | <b>\$9<del>f</del></b> |
| <b>BELL'S TRUMPETER'S STOUT</b> 4.0% abv           | Stout                       | Kalamazoo, MI          | <b>\$9</b>             |
| <b>MAINE BREWING MO</b> 6.0% abv                   | APA                         | Freeport, ME           | <b>\$9<del>f</del></b> |
| <b>STONE MOXEE GOLD</b> 7.0% abv                   | IPA                         | Escondido, CA          | <b>\$8</b>             |
| <b>FOUNDERS CURMUDGEON'S BETTER HALF</b> 12.7% abv | Bourbon Cask Aged Wee Heavy | Grand Rapids, MI       | <b>\$9<del>f</del></b> |
| <b>GRAFT "WORLDS APART"</b> 6.9% abv               | Dry Wine Cider              | Newburgh, NY           | <b>\$9<del>f</del></b> |

# CANS

|  |                   |                        |            |
|--|-------------------|------------------------|------------|
| <b>NARRAGANSETT TALL BOY</b> 5.0% abv                | Lager             | Pawtucket, RI          | <b>\$5</b> |
| <b>SIXPOINT CRISP</b> 5.4% abv                       | Pilsner           | Brooklyn, NY           | <b>\$7</b> |
| <b>CARTON BOAT BEER TALL BOY</b> 4.2% abv            | Session IPA       | Atlantic Highlands, NJ | <b>\$7</b> |
| <b>DALE'S PALE ALE</b> 6.5% abv                      | American Pale Ale | Lyons, CO              | <b>\$6</b> |
| <b>SHINER BOCK</b> 4.4% abv                          | Bock              | Shiner, TX             | <b>\$6</b> |
| <b>ALESMITH IPA</b> 7.25% abv                        | India Pale Ale    | San Diego, CA          | <b>\$7</b> |
| <b>ZERO GRAVITY LITTLE WOLF</b> 4.7% abv             | American Pale Ale | Burlington, VT.        | <b>\$7</b> |
| <b>PARALLEL 49 HILLBILLY NINJA TALL BOY</b> 5.0% abv | Session IPA       | Vancouver, BC.         | <b>\$7</b> |
| <b>VICTORY GOLDEN MONKEY</b> 9.5% abv                | Tripel            | Downington, PA         | <b>\$7</b> |
| <b>AVERY WHITE RASCAL</b> 5.6% abv                   | Witbier           | Boulder, CO            | <b>\$7</b> |
| <b>AUSTIN EASTCIDERS PINEAPPLE</b> 5.0% abv          | Pineapple Cider   | Austin, TX             | <b>\$7</b> |
| <b>SHACKSBURY DRY CIDER</b> 6.5% abv                 | Dry Cider         | Vergennes, VT          | <b>\$7</b> |

# DETROIT STYLE PIZZA

## RED

|  |             |
|--|-------------|
| <b>MARGHERITA (v)</b>  | <b>\$14</b> |
| MARINARA, MOZZARELLA, BASIL, PECORINO, EXTRA VIRGIN OLIVE OIL  |             |
| <b>MOTOR CITY</b>  | <b>\$17</b> |
| CURED PEPPERONI, SMOKED PEPPERONI, MOZZARELLA, MARINARA, OREGANO<br>SIDE OF HOT HONEY \$1 SERRANO CHILI BY REQUEST |             |
| <b>THE RAYMOND NOSE</b>  | <b>\$18</b> |
| SPICY SAUSAGE, BROCCOLI RABE, ROASTED HEIRLOOM TOMATO, PECORINO, ARRABBIATA  |             |
| <b>CAMP NORTH STAR</b>   | <b>\$17</b> |
| SWEET SAUSAGE MEATBALLS, ROASTED RED PEPPERS, FENNEL POLLEN, HERBED RICOTTA  |             |

## WHITE

|  |             |
|--|-------------|
| <b>ALOHA SATELLITE</b>   | <b>\$17</b> |
| GUANGLALE, TASSO HAM, FERMENTED PINEAPPLE, THAI BASIL, BOURBON CARAMELIZED ONION,<br>SERRANO, PECORINO CREAM |             |
| <b>THE SASQUASH (v)</b>  | <b>\$16</b> |
| BUTTERNUT SQUASH, FENNEL, RED ONION, GIN DRUNK RASINS, ROSEMARY CREAM  |             |
| <b>EARTH FIRST (v)</b>   | <b>\$16</b> |
| CRIMINI MUSHROOM, SHITAKE MUSHROOM, BOURBON CARAMELIZED ONION, RICOTTA, TRUFFLE OIL, PARSLEY                 |             |
| <b>THE SPAGHETTI WESTERN</b>   | <b>\$18</b> |
| BRAISED SHORT RIB, CRIMINI & SHITAKE MUSHROOMS, CARAMELIZED ONION, ROSEMARY, PARMESAN                        |             |

## SPECIALTY

|   |             |
|---|-------------|
| <b>THE PUTTANESCA (v)</b>   | <b>\$16</b> |
| MIXED OLIVERS, ROASTED TOMATO, GOAT HORN PEPPERS, OREGANO, TORN BASIL, CAPERS, PARMESAN                   |             |
| <b>THE JERSEY COSMONAUT</b>   | <b>\$17</b> |
| PANCETTA, ROASTED HEIRLOOM TOMATO, FRSH BASIL, FENNEL POLLEN, PECORINO, SMOKED MOZZARELLA,<br>VODKA SAUCE |             |

## SANDWICHES + RICE BOWLS

CHOICE OF FRESH BAKED CIABATTA OR BASMATI RICE (GF)

|   |      |
|---|------|
| <b>WINE BRAISED BEEF</b><br>CARAMELIZED ONIONS, HAVARTI DILL, HORSERADISH CREAM   | \$12 |
| <b>MEXICALI CHICKEN</b><br>ANCHO, GUAJILLO, CHIPOTLE, CILANTRO, TOMATO, RED ONION, QUESO FRESCO, LIME CREMA                   | \$12 |
| <b>CITRUS BRAISED PORK</b><br>ROASTED FENNEL, ROSEMARY, ROASTED RED PEPPERS, GRUYERE  | \$12 |
| <b>THE VEGILANTE (V/VE)</b><br>CHARRED BROCCOLI, PICKLED RED ONION, ROASTED RED PEPPERS, SAUTEED MUSHROOMS, VEGAN PESTO CREAM | \$12 |

ALL INCLUDE SIDE OF RICE WINE MARINATED BEAN SALAD OR SESAME COLESLAW

## SALADS

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|--|-----|
| <b>SQUASH SALAD (V/GF/VE)</b><br>ARUGULA, BUTTERNUT & ACORN SQUASH, SHAVED FENNEL, APPLES, PUMPKIN BRITTLE, MAPLE VINAIGRETTE              | \$9 |
| <b>WEDGE SALAD (GF)</b><br>ICEBERG, BACON, TOMATO BLUE CHEESE  | \$9 |
| <b>CHARRED BROCCOLI (V/GF/VE)</b><br>BROCCOLI, PICKLED RED ONION, ARUGULA, GOAT HORN PEPPERS, SHALLOT VINAIGRETTE                          | \$9 |
| <b>BUFFALO CUCUMBER SALAD (V/GF)</b><br>HOT HOUSE CUCUMBER, PICKLED CARROTS & CELERY, BLEU CHEESE CRUMBLE, BUFFALO BLEU CHEESE VINAIGRETTE | \$9 |

## SIDES + SUCH

|  |     |
|--|-----|
| <b>WARM BURRATA (V)</b><br>BURRATA, EXTRA VIRGIN OLIVE OIL, HOT HONEY, BREAD | \$7 |
| <b>GIARDINIERA (V/GF/VE)</b><br>ASSORTED HOUSE PICKLED VEGETABLES            | \$6 |

V= VEGETARIAN GF = GLUTEN FREE VE = VEGAN

