



“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, Orgent

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

MILLER HIGH LIFE 4.6% abv	American Lager	Milwaukee, WI	\$4
EDMUND'S OAST SINGULAR 4.8% abv	Session IPA	Charleston, SC	\$8†
BELLS LAGER OF THE LAKES 5.0% abv	Czech Style Pilsner	Gomstock, MI	\$8
ABITA STRAWBERRY HARVEST 4.2% abv	Fruit Lager	New Orleans, LA	\$8
BREURY TERREUX ORCHARD WIT 8.0% abv	Wild Ale	Placentia, CA	\$8
VON TRAPP DUNKEL 5.7% abv	Dunkel Lager	Stowe, VT	\$8
FLYING DOG BOURBON BARREL GONZO 11.3% abv	Bourbon Barrel Porter	Baltimore, MD	\$11†
MAINE BREWING PEEPER 5.5% abv	APA	Freeport, ME	\$9†
WYNDRIGE FARM CLOUD SPOTTING 7.0% abv	IPA	Dallastown, PA	\$8†
FOUNDERS CURMUDGEON'S BETTER HALF 12.7% abv	Bourbon Cask Aged Wee Heavy	Grand Rapids, MI	\$9†
GRAFT SALT & SAND 6.9% abv	Gose Margarita Cider	Newburgh, NY	\$9†

CANS

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

DETROIT STYLE PIZZA

RED

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

WHITE

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

SPECIALTY

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

SANDWICHES + RICE BOWLS

CHOICE OF FRESH BAKED CIABATTA OR BASMATI RICE (GF)

WINE BRAISED BEEF CARAMELIZED ONIONS, HAVARTI DILL, HORSERADISH CREAM	\$12
MEXICALI CHICKEN ANCHO, GUAJILLO, CHIPOTLE, CILANTRO, TOMATO, RED ONION, QUESO FRESCO, LIME CREMA	\$12
CITRUS BRAISED PORK ROASTED FENNEL, ROSEMARY, ROASTED RED PEPPERS, GRUYERE	\$12
THE VEGILANTE (V/VE) 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

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

SIDES + SUCH

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

V = VEGETARIAN GF = GLUTEN FREE VE = VEGAN