

LOFI

COCKTAILS

Kentucky Morning

Bourbon, Peach Liqueur, Honey Syrup, Angostura Bitters

\$12

Rosalita

Mezcal, Aperol, Orgeat, Lime, Pineapple

\$12

Bee in My Bonnet

Gin, St. Germaine, Lemon, Chamomile Honey Syrup

\$12

New Orleans Buck

Dark Rum, Orange, Lime, Ginger Syrup, Angostura Bitters

\$12

Bourbon Mint Tea Punch

Bourbon, Earl Grey and Mint Teas, Orange Blossom Water, Orange Bitters

\$10

FROZEN COCKTAILS

\$12

Frozen Missionary's Downfall

White Rum, Peach Liqueur, Pineapple, Mint, Lime, Honey Syrup

Frozen Negroni

Gin, Campari, Vermouth, Orange, Simple Syrup

LOFI ROADIES

Sparkling COCKTAILS

\$13

Paloma

Blanco Tequila, Grapefruit, Lime, Simple Syrup

El Diablo

Mezcal, Cassis, Ginger, Lime

Roman Holiday

Gin, Campari, Vermouth, Lime, Ginger, Pineapple

WINE

Bubbly+Rosé

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| LOUIS POMMERY BRUT | California | \$12/42 |
| LOST GENERATION FIZZY ROSÉ | Nomikai, CA | \$11/6oz can |
| MACARI VINEYARDS ROSÉ | North Fork of Long Island, NY | \$11/38 |

White

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| IRIS VINEYARDS Pinot Gris | Eugene, Oregon | \$9/31 |
| ELIZABETH SPENCER Sauvignon Blanc | Central Coast, CA | \$11/38 |
| POCO A POCO Chardonnay | California | \$11/38 |
| JOEY TENSLEY ESSENTIAL White Blend | Santa Barbara County, CA | \$11/38 |

Red

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| WHOA NELLY Pinot Noir | Willamette Valley, OR | \$12/42 |
| WINES OF SUBSTANCE Cabernet Sauvignon | Columbia Valley, WA | \$11/38 |
| FREQUENCY GSM | Los Alamos, CA | \$12/42 |
| LO-FI WINEREY Malbec | Buellton, CA | \$13/46 |

DRAFT

⚡ denotes 10 oz. pour

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| CIGAR CITY FLORIDA CRACKER 5.5% abv | Belgian White Ale | Tampa, FL | \$8 |
| YARDS SUMMER CRUSH 5.0% abv | Wheat Beer | Philadelphia, PA | \$8 |
| SLOOP JUICE BOMB 6.5% abv | N.E. IPA | Elizaville, NY | \$8 |
| KENTUCKY VANILLA BARREL CREAM ALE 5.5% abv | Bourbon Barrel Cream Ale | Lexington, KY | \$8 |
| CARTON S.S. HEIF 8.7% abv | Imperial Pale Ale | Atlantic Highlands, NJ | \$8 |

CANS

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| NARRAGANSETT TALL BOY 5.0% abv | Lager | Pawtucket, RI | \$5 |
| SIXPOINT CRISP 5.7% abv | Pilsner | Brooklyn, NY | \$7 |
| JACK'S ABBY BLOOD ORANGE WHEAT 7.0% abv | Wheat Radler | Framingham, MA | \$7 |
| ZERO GRAVITY LITTLE WOLF TALL BOY 4.7% abv | Session IPA | Burlington, VT | \$7 |
| DALE'S PALE ALE 6.5% abv | American Pale Ale | Lyons, CO | \$6 |
| SHINER BOCK 7.4% abv | Bock | Shiner, TX | \$6 |
| COLLECTIVE ARTS LIFE IN THE CLOUDS TALL BOY 6.2% abv | Hazy IPA | Toronto, OH | \$9 |
| EVIL TWIN WET DREAM TALL BOY 5.0% abv | Coffee Brown Ale | New York, NY | \$9 |
| STILLWATER EXTRA DRY TALL BOY 5.0% abv | Dry Saison | Baltimore, MD | \$9 |
| VICTORY GOLDEN MONKEY 9.5% abv | Tripel | Downington, PA | \$7 |
| AVERY WHITE RASCAL 5.6% abv | Witbier | Boulder, CO | \$7 |
| WESTBROOK KEY LIME PIE GOSE 7.0% abv | Gose | Mount Pleasant, SC | \$7 |
| WESTBROOK GOSE 7.0% abv | Gose | Mount Pleasant, SC | \$7 |
| COLLECTIVE ARTS NATURE OF THINGS TALL BOY 6.0% abv | Unfiltered Cider | Toronto, ON | \$9 |
| AUSTIN EASTCIDERS PINEAPPLE 5.0% abv | Pineapple Cider | Austin, TX | \$7 |

LOFI

DETROIT STYLE PIZZA

RED

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

WHITE

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| ALOHA SATELLITE | \$17 |
| CUANCIALE, TASSO HAM, FERMENTED PINEAPPLE, THAI BASIL, BOURBON CARAMELIZED ONION, SERRANO, PEGORINO CREAM | |
| EARTH FIRST (V) | \$16 |
| CRIMINI MUSHROOM, SHITAKE MUSHROOM, BOURBON CARAMELIZED ONION, RICOTTA, TRUFFLE OIL, PARSLEY | |
| THE SPAGHETTI WESTERN | \$18 |
| BRAISED SHORT RIB, CRIMINI & SHITAKE MUSHROOMS, CARAMELIZED ONION, ROSEMARY, PARMESAN | |
| PORK & GREENS | \$17 |
| PROSCIUTTO DI PARMA, ARUGULA, HEIRLOOM TOMATO, RED ONION, PARMESAN, LIME VINAIGRETTE | |



SPECIALTY

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| THE PUTTANESCA (V) | \$16 |
| MIXED OLIVES, ROASTED TOMATO, GOAT HORN PEPPERS, OREGANO, TORN BASIL, CAPERS, PARMESAN | |
| THE JERSEY COSMONAUT | \$17 |
| PANCETTA, ROASTED HEIRLOOM TOMATO, FRESH BASIL, FENNEL POLLEN, PEGORINO, SMOKED MOZZARELLA, VODKA SAUCE | |
| EL PASTORIZZA | \$17 |
| EL PASTOR PORK, FERMENTED PINEAPPLE, SALTED ONIONS, CILANTRO, AVOCADO, SALSA VERDE | |

RED EYE PIES

AVAILABLE SATURDAY & SUNDAY NOON- 4PM

RISE & SHINE!!!

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| THE HUEVOS RANCHERO |  \$16 |
| SCRAMBLED FARM EGG, BLACK BEAN PURÉE, AVOCADO, PICO DE GALLO, CILANTRO, QUESO FRESCO | |
| THE VERMONT TRUCKSTOP |  \$16 |
| SCRAMBLED FARM EGG, MAPLE SAUSAGE, SMOKED BACON, BRICK CHEESE | |

SANDWICHES + RICE BOWLS

CHOICE OF FRESH BAKED CIABATTA OR BASMATI RICE (GF)

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| 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

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| 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 |
| ANTIPASTO SALAD CURED PEPPERONI, SMOKED PEPPERONI, TASSO, ROASTED HOT HOUSE CUCUMBER, PARMESAN, GRAPE HEIRLOOM TOMATO, ICEBERG LETTUCE, ROASTED SERRANO VINAIGRETTE | \$11 |

SIDES + SUCH

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| 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