

# 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**

### **Hot Mulled Cider**

*House Mulled Cider, Whipped Cream, Nutmeg,  
Choice of: Spiced Rum, Bourbon, Rye, or Apple Brandy*

**\$12**

# WINE

## Bubbly+Rosé

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

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

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

MILLER HIGH LIFE 4.6% abv	American Lager	Milwaukee, WI	\$4
MAINE BEER COMPANY KING TITUS 7.5% abv	Porter	Freeport, ME	\$9 <del>+</del>
FIDDLEHEAD IPA 6.2% abv	N.E. IPA	Shelburne, VT	\$9
STILLWATER KUNG PAO STOUT 11.0% abv	Imperial Stout w/Sichuan Pepper, Peanut	Freeport, ME	\$10 <del>+</del>
YARDS THOMAS JEFFERSON GOLDEN ALE 8.0% abv	English Style Strong Ale	Lexington, KY	\$8
MAINE BEER ZOE 7.2% abv	Red Ale	Freeport, ME	\$9 <del>+</del>

# CANS

NARRAGANSETT TALL BOY 5.0% abv	Lager	Pawtucket, RI	\$5
SIXPOINT CRISP 5.4% abv	Pilsener	Brooklyn, NY	\$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 4.4% abv	Bock	Shiner, TX	\$6
COLLECTIVE ARTS LIFE IN THE CLOUDS TALL BOY 6.2% abv	Hazy IPA	Toronto, ON	\$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 LEMON-CUCUMBER GOSE 4.0% abv	Gose	Mount Pleasant, SC	\$7
WESTBROOK GOSE 4.0% abv	Gose	Mount Pleasant, SC	\$7
GRAFT "FARM FLOOR" HOPPED CIDER 6.9% abv	Hopped Cider	Newburgh, NY	\$9
AUSTIN EASTCIDERS PINEAPPLE 5.0% abv	Pineapple Cider	Austin, TX	\$7

# LOFI

## 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 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>
GUANCIALE, TASSO HAM, FERMENTED PINEAPPLE, THAI BASIL, BOURBON CARAMELIZED ONION, SERRANO, PECORINO 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	
<b>PORK &amp; GREENS</b>	<b>\$17</b>
PROSCIUTTO DI PARMA, ARUGULA, HEIRLOOM TOMATO, RED ONION, PARMESAN, LIME VINAIGRETTE	



### SPECIALTY

<b>THE PUTTANESCA (v)</b>	<b>\$16</b>
MIXED OLIVES, ROASTED TOMATO, GOAT HORN PEPPERS, OREGANO, TORRIL BASIL, CAPERS, PARMESAN	
<b>THE JERSEY COSMONAUT</b>	<b>\$17</b>
PANCETTA, ROASTED HEIRLOOM TOMATO, FRESH BASIL, FENNEL POLLEN, PECORINO, SMOKED MOZZARELLA, VODKA SAUCE	
<b>EL PASTORIZZA</b>	<b>\$17</b>
EL PASTOR PORK, FERMENTED PINEAPPLE, SALTED ONIONS, CILANTRO, AVOCADO, SALSA VERDE	

### RED EYE PIES

RISE & SHINE!!!

AVAILABLE SATURDAY & SUNDAY NOON- 4PM

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

## SANDWICHES + RICE BOWLS

CHOICE OF FRESH BAKED CIABATTA OR BASMATI RICE (GF)

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

<b>SQUASH SALAD (V/GF/VE)</b> ARUGULA, BUTTERNUT & ACORN SQUASH, SHAVED FENNEL, APPLES, PUMPKIN BRITTLE, MAPLE VINAIGRETTE	\$9
<b>WEDGE SALAD (GF)</b> ICEBERG, BACON, TOMATO BLUE CHEESE	\$9
<b>CHARRED BROCCOLI (V/GF/VE)</b> BROCCOLI, PICKLED RED ONION, ARUGULA, GOAT HORN PEPPERS, SHALLOT VINAIGRETTE	\$9
<b>BUFFALO CUCUMBER SALAD (V/GF)</b> HOT HOUSE CUCUMBER, PICKLED CARROTS & CELERY, BLEU CHEESE CRUMBLE, BUFFALO BLEU CHEESE VINAIGRETTE	\$9
<b>ANTIPASTO SALAD</b> CURED PEPPERONI, SMOKED PEPPERONI, TASSO, ROASTED HOT HOUSE CUCUMBER, PARMESAN, GRAPE HEIRLOOM TOMATO, ICEBERG LETTUCE, ROASTED SERRANO VINAIGRETTE	\$11

## SIDES + SUCH

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

V = VEGETARIAN GF = GLUTEN FREE VE = VEGAN