

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 COCKTAILS

\$12

Hot Mulled Cider

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

Hot Mai Tai

Jamaican Rum, Curacao, Orgeat, Cream

Hot Sazerac

Rye, Cognac, Absinthe, Demerara, Peychauds

Hot Penicillan

Blended Scotch, Islay Scotch, Lemon, Ginger, Honey

WINE

Bubbly+Rosé

LOUIS POMMERY BRUT	California	\$12/42
LOST GENERATION FIZZY ROSÉ	Nomikai, CA	\$11/6oz can
FORLORN HOPE "QUEEN OF THE SIERRA" ESTATE ROSÉ	California	\$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
ROGUE HAZELNUT BROWN NECTAR 5.6% abv	Brown Ale	Newport, OR	\$9
SLOOP JUICE BOMB 6.5% abv	N.E. IPA	Elizaville, NY	\$9
MAINE BEER CO. LUNCH	N.E. IPA	Freeport, ME	\$9 ^f
YARDS THOMAS JEFFERSON GOLDEN ALE 8.0% abv	English Style Strong Ale	Lexington, KY	\$8
MAINE BEER CO. A TINY BEAUTIFUL...5.5% abv	Pale Ale	Freeport, ME	\$9 ^f

CANS

NARRAGANSETT TALL BOY 5.0% abv	Lager	Pawtucket, RI	\$5
SIXPOINT CRISP 5.4% abv	Pilsner	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
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GRAFT "FARM FLOR" 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

MARGHERITA (v)	\$14
MARINARA, MOZZARELLA, BASIL, PECORINO, 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, PECORINO, ARRABBIATA	
CAMP NORTH STAR	\$17
SWEET SAUSAGE MEATBALLS, ROASTED RED PEPPERS, FENNEL POLLEN, HERBED RICOTTA	

WHITE

ALOHA SATELLITE	\$17
GUANCIALE, TASSO HAM, FERMENTED PINEAPPLE, THAI BASIL, BOURBON CARAMELIZED ONION, SERRANO, PECORINO 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

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

RED EYE PIES

RISE & SHINE!!!

AVAILABLE SATURDAY & SUNDAY NOON- 4PM

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

SANDWICHES + RICE BOWLS

CHOICE OF FRESH BAKED CIABATTA OR BASMATI RICE (GF)

WINE BRAISED BEEF CAMELIZED ONIONS, HAVARTI DILL, HORSERADISH CREAM	\$12
MEXICALI CHICKEN ANGHO, 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
ANTIPASTO SALAD CURED PEPPERONI, SMOKED PEPPERONI, TASSO, ROASTED HOT HOUSE CUCUMBER, PARMESAN, GRAPE HEIRLOOM TOMATO, ICEBERG LETTUCE, ROASTED SERRANO VINAIGRETTE	\$11

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