

LOFI

COCKTAILS

Rosalita

Mezcal, Aperol, Orgeat, Lime, Pineapple

\$12

Alpenglow

Aquavit, Kina L'Aéro d'Or, Cocchi Americano, Angostura & Orange Bitters

\$12

Happy Accident

Light Rum, Dark Rum, Crème de Cacao, All Spice Liqueur, Lime, Pineapple, Cassis

\$12

Isle of Capri

Gin, Cocchi Americano, Grapefruit, Lemon, Honey Syrup, Cucumber

\$12

Kentucky Buck

Bourbon, Lemon, Ginger Syrup, Angostura Bitters, Strawberry

\$12

Bourbon Mint Tea Punch

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

\$11

WINE

Bubbly+Rosé

LOUIS POMMERY BRUT	California	\$12/42
GRUET SAUVAGESPARKLING ROSÉ	New Mexico	\$11/38
BRIDGE LANE ROSÉ	New York	\$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
THE PUNDIT Syrah	Columbia Valley, WA	\$12/42

DRAFT

⚡ denotes 10 oz. pour

MILLER HIGH LIFE 4.6% abv	American Lager	Milwaukee, WI	\$4
SPRINGDALE LAVENADE KETTLE SOUR 4.5% abv	Lemon-lavender Sour	Framingham, MA	\$8
HALF ACRE DAISY CUTTER 5.2% abv	Pale Ale	Chicago, IL	\$8
EDMUND'S OAST BOUND BY TIME 7.0% abv	IPA	Charleston, SC	\$8
FOUNDERS VELVET RUSH 11.1% abv	Barrel Aged Imperial Brown Ale	Grand Rapids, MI	\$10⁺
ZERO GRAVITY OKTÖBERFEST 5.4% abv	Marzen/lager	Burlington, VT	\$8

CANS

NARRAGANSETT TALL BOY 5.0% abv	Lager	Pawtucket, RI	\$5
SIXPOINT CRISP 5.4% abv	Pilsner	Brooklyn, NY	\$7
DALE'S PALE ALE 6.5% abv	American Pale Ale	Lyons, CO	\$6
SHINER BOCK 4.4% abv	Bock	Shiner, TX	\$6
ROGUE BATSQUATCH 6.7% abv	Hazy IPA	Newport, OR	\$8
ROGUE DEAD GUY ALE 6.8% abv	Maiibock	Newport, OR	\$8
OFF SHOOT RELAX TALL BOY 6.8% abv	Hazy IPA	Placentia, CA	\$9
ZERO GRAVITY BOBOLINK SAISON TALL BOY 6.4% abv	Saison	Burlington, VT	\$9
THE ALCHEMIST HEADY TOPPER TALL BOY 8.0% abv	DIPA	Stowe, VT	\$12
STILLWATER CELLAR DOOR SAISON 6.6% abv	Saison w/ White Sage	Baltimore, MD	\$8
AVERY WHITE RASCAL 5.6% abv	Witbier	Boulder, CO	\$7
GRAFT "FARM FLOOR" CIDER 6.9% abv	Dry Cider	Newburgh, NY	\$9
HUDSON NORTH STANDARD CIDER 5.0% abv	Hazy Cider	Newburgh, NY	\$8
AUSTIN EASTCIDERS PINEAPPLE 5.0% abv	Pineapple Cider	Austin, TX	\$7

LOFI

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
EGGPLANT 9 FROM OUTER SPACE (v) LIGHT BREADED JAPANESE EGGPLANT, MOZZARELLA, PECORINO, MARINARA, MICRO BASIL	\$17
CAMP NORTH STAR SWEET SAUSAGE MEATBALLS, ROASTED RED PEPPERS, FENNEL POLLEN, HERBED RICOTTA	\$17
THUPER THUPREME (THE BADDEST PIZZA ON THE PLANET) SWEET SAUSAGE MEATBALLS, PEPPERONI, SPICY SAUSAGE, MUSHROOMS, ONIONS, GREEN PEPPERS, BLACK OLIVES, MARINARA, OREGANO	\$19

WHITE

ALOHA SATELLITE GUANCIALE, TASSO HAM, FERMENTED PINEAPPLE, THAI BASIL, BOURBON CARAMELIZED ONION, SERRANO, PECORINO CREAM	\$17
EARTH FIRST (v) CRIMINI MUSHROOM, SHITAKE MUSHROOM, BOURBON CARAMELIZED ONION, RICOTTA, TRUFFLE OIL, PARSLEY	\$16
CHIM CHIM CHURRI !!! STEAK, HEIRLOOM CHERRY TOMATO, GOAT HORN PEPPERS, CHIMICHURRI, MICRO CILANTRO	\$18
STREET CORN NAMED DESIRE or DUDE LOOKS LIKE ELOTE (v) ROASTED SWEET CORN, HEIRLOOM CHERRY TOMATO, CORN CREAM, GOTIJA, ELOTE SPICE, LIME ZEST	\$16
PESTO ITALIANO SOPRESSATA, BASIL PESTO, PECORINO, HOT HONEY GLAZE, MICRO BASIL	\$17

SPECIALTY

THE PUTTANESCA (v) MIXED OLIVES, 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
EL PIZZA TOSTADA CARNE ASADA, CHORIZO, AVOCADO, HEIRLOOM CHERRY TOMATO, SERRANO CHILI, BLACK BEAN PUREE, SHREDDED LETTUCE, OAXACA CHEESE	\$18

RED EYE PIZZAS

AVAILABLE SATURDAY & SUNDAY NOON- 4PM

RISE & SHINE!!!

THE HUEVOS RANCHERO

SCRAMBLED FARM EGG, BLACK BEAN PURÉE, AVOCADO, PICO DE GALLO, CILANTRO, QUESO FRESCO



THE VERMONT TRUCKSTOP

CRAMBLED FARM EGG, MAPLE SAUSAGE, SMOKED BACON, BRICK CHEESE



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

STREET CORN SALAD (V/GF)

WEDGED CORN, FRESNO & JALAPENO PEPPERS, BRINED STRAWBERRY, COTIJA CHEESE, CHILI AIOLI, MICRO CILANTRO

\$7

SPINACH SALAD (V)

STRAWBERRY, SLIVERED ALMONDS, SHAVED WHITE CHEDDAR, CROUTONS, BALSAMIC GLAZE

\$9

WEDGE SALAD (GF)

ICEBERG, BACON, TOMATO BLUE CHEESE

\$9

CITRUS SALAD (GF)

SLICED ORANGE, GRAPEFRUIT, SPICY CASHEWS, AVOCADO, CROUTONS, CITRUS DIJON

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

V= VEGETARIAN GF = GLUTEN FREE VE = VEGAN