

LOFI

COCKTAILS

\$13

Daily Nightly

Bourbon, Amaro Cio Chiaro, Maple Syrup, Lemon, Orange Bitters

Dead Flowers

Mezcal, Amaro Montenegro, Pineapple, Lime, Cinnamon Syrup

Lowland

Dark Rum, Scotch, Pineapple, Lime, Ginger Syrup, Angostura Bitters, Club Soda

OSS 117

Cachaca, Laird's Bonded, Faretti Biscotti, Lemon, Orgeat, Passionfruit Puree, Angostura Bitters

Another Goodbye

Tequila Reposado, Maraschino Liqueur, Braulio, Angostura Bitters, Demerara

Built To Go Down

Gin, Sweet Vermouth, Sfumato, Curacao

Kyle's Boutique

Armagnac, Lucano Caffe, Averna, Mole Bitters

Bourbon Mint Tea Punch

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

HOT COCKTAIL

Hot Mulled Cider

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

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
COLLECTIVE ARTS GUAVA GOSE 4.9% abv	Fruited Kettle Sour	Ontario, CA	\$8
FIDDLEHEAD SECOND FIDDLE 8.2% abv	Imperial IPA	Shelburne, VT	\$9 ^f
FIDDLEHEAD IPA 6.2% abv	IPA	Shelburne, VT	\$8
FOUNDERS KBS ESPRESSO 12% abv	Barrel Aged Imperial Stout	Grand Rapids, MI	\$10 ^f
MAINE BREWING ANOTHER ONE 7.0% abv	IPA	Freeport, ME	\$9 ^f
DOWNEAST CIDER HOUSE CIDER DONUT 5.2% abv	Cider/Apfelwein	Boston, MA	\$9

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	Maihock	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
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 FLOR" 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	\$15
MOTOR CITY CURED PEPPERONI, SMOKED PEPPERONI, MOZZARELLA, MARINARA, OREGANO SIDE OF HOT HONEY \$1 SERRANO CHILI BY REQUEST	\$18
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	\$18
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	\$18
EARTH FIRST (v) CRIMINI MUSHROOM, SHITAKE MUSHROOM, BOURBON CARAMELIZED ONION, RICOTTA, TRUFFLE OIL, PARSLEY	\$18
SWEET JANE (v) ROASTED SWEET POTATO, CIPPOLINI ONIONS, SWEET RICOTTA, MICRO GREENS, MAPLE SYRUP	\$17
PESTO ITALIANO SOPRESSATA, BASIL PESTO, PECORINO, HOT HONEY GLAZE, MICRO BASIL	\$18

SPECIALTY

SEOUL BROTHA NUMBER ONE (v) ROASTED CAULIFLOWER, GOCHUJAN SAUCE, BLEU CHEESE, SCALLIONS, BLACK & WHITE SESAME SEEDS	\$17
THE PUTTANESCA (v) MIXED OLIVES, ROASTED TOMATO, GOAT HORN PEPPERS, OREGANO, TORH BASIL, CAPERS, PARMESAN	\$16
THE JERSEY COSMONAUT PANCETTA, ROASTED HEIRLOOM TOMATO, FRSH BASIL, FENNEL POLLEN, PECORINO, SMOKED MOZZARELLA, VODKA SAUCE	\$18
JALISCO RODEO BIRRIA BEEF, SALSA VERDE, WHITE ONION, CILANTRO	\$19

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



\$16

THE VERMONT TRUCKSTOP

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



\$16

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, COTTIA 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