LOFI

COCKTAILS

$14

**Starting Line**
Cocchi Americano, Cynar, Pamplemousse Liqueur

**Night of the Blue Iguana**
Mezcal, St. Germaine, Blue Curacao, Pineapple, Lime, Ginger, Tiki Bitters

**Everyday is Sunday**
Tequila Blanco, Kina L’Aero D’Oro, Pineapple, Demerara Syrup, Angostura, Bitter, Cucumber, Anise

**Hardcore Corn**
Bourbon, Nixta Elote Liqueur, Tempus Fugit Banana Liqueur, Lemon, Mole Bitters

**Don’t Go Chasing Watermelons**
Gin, Watermelon, Lime, Simple Syrup, Yellow Chartreuse

**Tenente**
Light Rum, Nonino, Cocchi Americano Angostura Bitters

**Inca Gold**
Pisco, Pineapple, Lemon, Apricot Liqueur, Angostura Bitters

**Bourbon Mint Tea Punch**
Bourbon, Earl Grey and Mint Tea, Orange Blossom Water, Orange Bitters

FROZEN COCKTAILS

$14

**Frozen Harvey Wallbanger**
Old Tom Gin, Galliano, Dry Curacao, Orange, Lemon, Simple Syrup, Tang Rim

**Frozen Negroni**
Gin, Campari, Sweet Vermouth, Orange, Simple Syrup

**Frozen Once Upon A Summertime**
Mezcal, Jersey Lightning, Amaretto, Peach, Agave Syrup, Lemon

**Frozen Missionary’s Downfall**
White Rum, Peach Liqueur, Pineapple, Mint, Lime, Honey Syrup
WINE

Bubbly•Rosé

LOUIS POMMERY BRUT California $12/42
GRUET SAUVAGESPARKLING ROSÉ New Mexico $11/38
WOLFFER ESTATE ROSÉ New York $12/42

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 LITE WHITE BLEND Roussanne/Marsanne California $13/46

Red

WHOA NELLY Pinot Noir Willamette Valley, OR $12/42
WINES OF SUBSTANCE Cabernet Sauvignon Columbia Valley, WA $11/38
LO-FI MALBEC Malbec Santa Barbara, California $13/46
FREQUENCY GSM California $12/42

DRAFT

<table>
<thead>
<tr>
<th>Name</th>
<th>Type</th>
<th>Location</th>
<th>Price</th>
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<tbody>
<tr>
<td>MILLER HIGH LIFE</td>
<td>American Lager</td>
<td>Milwaukee, WI</td>
<td>$4</td>
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<tr>
<td>HUDSON VALLEY CONFETTI ORANGE + LIME</td>
<td>Sour IPA</td>
<td>Beacon, NY</td>
<td>$8</td>
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<tr>
<td>LAWSON’S FINEST LIQUIDS SIP OF SUNSHINE</td>
<td>IPA</td>
<td>Waitsfield, VT</td>
<td>$9</td>
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<tr>
<td>MAINE BEER COMPANY PRINCE PERCY</td>
<td>Pilsner</td>
<td>Freeport, ME</td>
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<tr>
<td>LAWSON’S SCrag MOUNTAIN SALT + LIME</td>
<td>Pilsner</td>
<td>Waitsfield, VT</td>
<td>$8</td>
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<tr>
<td>TIRED HANDS BREWING ALIEN CHURCH</td>
<td>IPA</td>
<td>Armore, PA</td>
<td>$9</td>
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<tr>
<td>VON TRAPP FAMILY GRAPEFRUIT RADLER</td>
<td>Radler</td>
<td>Stowe, VT</td>
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<tr>
<td>ANXO CIDRE BLANC</td>
<td>Dry Cider</td>
<td>Washington, DC</td>
<td>$9</td>
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CANS

<table>
<thead>
<tr>
<th>Name</th>
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<th>Location</th>
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<tbody>
<tr>
<td>NARRAGANSETT TALL BOY</td>
<td>Lager</td>
<td>Pawtucket, RI</td>
<td>$5</td>
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<tr>
<td>SIXPOINT CRISP</td>
<td>Pilsner</td>
<td>Brooklyn, NY</td>
<td>$7</td>
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<tr>
<td>DALE’S PALE ALE</td>
<td>American Pale Ale</td>
<td>Lyons, CO</td>
<td>$6</td>
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<tr>
<td>MONTUCKY COLD SNACKS TALL BOY</td>
<td>Lager</td>
<td>Bozeman, MT</td>
<td>$6</td>
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<tr>
<td>TORCH &amp; CROWN TENEMENT PILSNER</td>
<td>Pilsner</td>
<td>New York, NY</td>
<td>$8</td>
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<tr>
<td>THIN MAN BREWERY PILS MAFIA</td>
<td>Rock</td>
<td>Shiner, TX</td>
<td>$6</td>
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<tr>
<td>SHINER BOCK</td>
<td>Hazy IPA</td>
<td>Newport, OR</td>
<td>$8</td>
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<tr>
<td>ROGUE BATSQUATCH</td>
<td>Hazy IPA</td>
<td>Newport, OR</td>
<td>$8</td>
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<tr>
<td>ROGUE DEAD GUY ALE</td>
<td>Malheur</td>
<td>Newport, OR</td>
<td>$8</td>
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<tr>
<td>OFF SHOOT RELAX TALL BOY</td>
<td>Hazy IPA</td>
<td>Phoenix, CA</td>
<td>$9</td>
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<tr>
<td>ZERO GRAVITY LITTLE WOLF TALL BOY</td>
<td>Session IPA</td>
<td>Burlington, VT</td>
<td>$8</td>
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<tr>
<td>FORGOTTEN BOARDWALK FUNNEL CAKE</td>
<td>Cream Ale</td>
<td>Cherry Hill, NJ</td>
<td>$7</td>
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<tr>
<td>INTERBORO PREMIERE TALL BOY</td>
<td>Double Dry Hopped IPA</td>
<td>New York, NY</td>
<td>$8</td>
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<tr>
<td>ALLAGASH WHITE ALE</td>
<td>Belgian Style Wheat</td>
<td>Portland, ME</td>
<td>$7</td>
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<tr>
<td>EDMUND’S OAT FOR KEEPS TALL BOY</td>
<td>Biere De Garde</td>
<td>Charleston, SC</td>
<td>$9</td>
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<tr>
<td>JACK’S ABBY BLOOD ORANGE WHEAT TALL BOY</td>
<td>Radler</td>
<td>Framingham, MA</td>
<td>$8</td>
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<tr>
<td>HUDSON NORTH STANDARD CIDER</td>
<td>Hazy Cider</td>
<td>Newburgh, NY</td>
<td>$8</td>
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<tr>
<td>AUSTIN EASTCIDERS PINEAPPLE</td>
<td>Pineapple Cider</td>
<td>Austin, TX</td>
<td>$7</td>
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LOFI
DETROIT STYLE PIZZA

RED

MARGHERITA (V) $15
MARINARA, MOZZARELLA, BASIL, PECORINO, EXTRA VIRGIN OLIVE OIL

MOTOR CITY $18
CURED PEPPERONI, SMOKED PEPPERONI, MOZZARELLA, MARINARA, OREGANO
SIDE OF HOT HONEY $1 SERRANO CHILI BY REQUEST

EGGPLANT 9 FROM OUTER SPACE (V) $17
LIGHT BREADED JAPANESE EGGPLANT, MOZZARELLA, PECORINO, MARINARA, MICRO BASIL

CAMP NORTH STAR $18
SWEET SAUSAGE MEATBALLS, ROASTED RED PEPPERS, FENNEL POLLEN, HERBED RICOTTA

THUPER THUPREME (THE BADDEST PIZZA ON THE PLANET) $19
SWEET SAUSAGE MEATBALLS, PEPPERONI, SPICY SAUSAGE, MUSHROOMS, ONIONS, GREEN PEPPERS,
BLACK OLIVES, MARINARA, OREGANO

WHITE

ALOHA SATELLITE $18
GUANCIALE, TASSO HAM, FERMENTED PINEAPPLE, THAI BASIL, BOURBON CARAMELIZED ONION,
SERRANO, PECORINO CREAM

EARTH FIRST (V) $18
CRIMINI MUSHROOM, SHITAKE MUSHROOM, BOURBON CARAMELIZED ONION, RICOTTA, TRUFFLE OIL, PARSLEY

STREET CORN NAMED DESIRE or DUDE LOOKS LIKE ELOTE (V) $17
ROASTED SWEET CORN, HEIRLOOM CHERRY TOMATO, CORN CREAM, COTIJA, ELOTE SPICE, LIME ZEST

SEND A SALAMI TO YOUR BOY IN THE ARMY $18
SALAMI, Caramelized FENNEL, RED ONION, GARLIC, BASIL

PARKWAY ON RAMP $18
SPRING RAMP PESTO, SPICY SAUSAGE, SPINACH, FENNEL

SPECIALTY

THE PUTTANESCA (V) $17
MIXED OLIVES, ROASTED TOMATO, GOAT HORN PEPPERS, OREGANO, FRESH BASIL, CAPIERS, PARMESAN

THE JERSEY COSMONAUT $18
PANCETTA, ROASTED HEIRLOOM TOMATO, FRESH BASIL, FENNEL POLLEN, PECORINO, SMOKED MOZZARELLA,
VOLOKA SAUCE

JALISCO RODEO $19
BIRRIA BEEF, SALSA VERDE, WHITE ONION, CILANTRO
RED EYE PIZZAS
AVAILABLE SATURDAY & SUNDAY NOON - 4PM

THE HUEVOS RANCHERO
SCRAMBLED FARM EGG, BLACK BEAN PUREÉ, AVOCADO, PICO DE GALLO, CILANTRO, QUESO FRESCO

THE VERMONT TRUCKSTOP
SCRAMBLED FARM EGG, MAPLE SAUSAGE, SMOKED BACON, BRICK CHEESE

SANDWICHES & RICE BOWLS
CHOICE OF FRESH BAKED CIABATTA OR BASMATI RICE (GF)

WINE BRAISED BEEF
$12
Caramelized onion, havarti, dill, horseradish cream

MEXICALI CHICKEN
$12
Ancho, guajillo, chipotle, cilantro, tomato, red onion, queso fresco, lime crema

CITRUS BRAISED PORK
$12
Roasted fennel, rosemary, roasted red peppers, gruyère

THE VEGILANTE (V /VE)
$12
Charred broccoli, pickled red onion, roasted red peppers, sautéed mushrooms, vegan pesto cream

THE BOURGEOIS PIG (NOT AVAILABLE AS RICE BOWL)
$14
House cured pork belly, pickled onions, dill pickles, cilantro, garlic herb aioli

ALL INCLUDE SIDE OF RICE WINE MARINATED BEAN SALAD OR SESAME COLESLAW

SALADS

STREET CORN SALAD (V /GF)
$8
Wedged corn, fresno & jalapeno peppers, brined strawberry, goat cheese, chili aioli, micro cilantro

KALE CAESAR (V)
$10
Baby kale, chicorés, radishes, pickled, caesar dressing

WEDGE SALAD (GF)
$10
Iceberg, bacon, tomato blue cheese

CITRUS SALAD (GF)
$10
Sliced orange, grapefruit, spicy cashews, avocado, croûtons, citrus dijon

CHARRED BROCCOLI SALAD (V GF/VE)
$10
Broccoli, pickled red onion, arugula, goat horn peppers, shallot vinaigrette

BUFFALO CUCUMBER SALAD (V GF)
$10
Hot house cucumber, pickled carrots & celery, bleu cheese crumble, buffalo blue cheese vinaigrette

QUINOA SALAD (V GF/VE)
$13
Red onion, heirloom cherry tomatoes, roasted red peppers, cannellini beans, micro greens, champagne vinegar

ANTIPASTO SALAD
$12
Cured pepperoni, smoked pepperoni, tasso, roasted hot house cucumber, parmesan, grape heirloom tomato, George lettuce, roasted serrano vinaigrette
# APPETIZERS, SIDES & SUCH

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td><strong>ITALIAN DELI SLIDERS</strong></td>
<td>$14</td>
</tr>
<tr>
<td>Sweet Soppressata, Tasso Ham, Cured Pepperoni, Roasted Red Pepper, Basil Pesto, Fresh Mozzarella, Baby Arugula, Balsamic Drizzle, Griddle Bread</td>
<td></td>
</tr>
<tr>
<td><strong>WARM BURRATA (V)</strong></td>
<td>$9</td>
</tr>
<tr>
<td>Burrata, Extra Virgin Olive Oil, Hot Honey, Bread</td>
<td></td>
</tr>
<tr>
<td><strong>GIARDINIERA (V/VE)</strong></td>
<td>$6</td>
</tr>
<tr>
<td>Assorted House Pickled Vegetables</td>
<td></td>
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</tbody>
</table>

*V = Vegetarian  GF = Gluten Free  VE = Vegan*