LO⚡FI

COCKTAILS

$14

She Boozy
Barrel Aged Gin, Cocchi Torino, Apple Brandy, Benedictine, Peychauds & Angostura Bitters

Emotional Intelligence
Mezcal, Cacao, Lime, All Spice, Angostura Bitters

Notorious F.I.G.
Bourbon, Vermouth, Campari, Fig Syrup, Chocolate Bitters

Next Exit
Gin, Del Professore Bianco, Spiced Pear Liqueur, Orange Bitters

Hitching A Ride
Pineapple Rum, Lime, Pineapple Masala Syrup, Pineapple, Angostura Amaro, Tiki Bitters

Hunters Gallows
Scotch, Nux Alpina, Lemon, Ginger, Simple Syrup, Angostura Bitters

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

HOT COCKTAIL

$14

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

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**
MAURITSON Sauvignon Blanc	Dry Creek Valley, CA	**$13/46**
BREA CHARDONNAY	Central Coast, CA	**$13/46**
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

⚡ denotes 10 oz. pour

MILLER HIGH LIFE 4.6% abv	American Lager	Milwaukee, WI	**$4**
ALLAGASH TRIPEL 9.0% abv	Belgian-Style Tripel	Portland, ME	**$10⚡**
TIRED HANDS ALIEN CHURCH 7.0% abv	IPA	Ardmore, PA	**$9**
MAINE BEER CO. LUNCH 7.0% abv	IPA	Freeport, ME	**$9⚡**
FOUNDERS MÁS AGAVE CLÁSICA 10.0% abv	Tequila Barrel Aged Imperial Gose	Grand Rapids, MI	**$10⚡**
FOUNDERS KENTUCKY BREAKFAST STOUT (KBS) 12.0% abv	Bourbon Barrel Aged Stout	Grand Rapids, MI	**$11⚡**
ROGUE HAZELNUT BROWN NECTAR 5.6% abv	Hazelnut Brown Ale	Newport, OR	**$9**
ANXO CIDRE BLANC 6.9% abv	Dry Cider	Washington, DC	**$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**
MONTUCKY COLD SNACKS TALL BOY 4.1% abv	Lager	Bozeman, MT	**$6**
TORCH & CROWN TENEMENT PILSNER 4.9 % abv.	Pilsner	New York, NY	**$8**
THIN MAN BREWERY PILS MAFIA 4.9 % abv.	Pilsner	Buffalo, NY	**$8**
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	Maibock	Newport, OR	**$8**
OFF SHOOT RELAX TALL BOY 6.8% abv	Hazy IPA	Placentia, CA	**$9**
ZERO GRAVITY LITTLE WOLF TALL BOY 4.7% abv	Session IPA	Burlington, VT	**$8**
INTERBORO PREMIERE TALL BOY 6.0% abv	Double Dry-Hopped IPA	New York, NY	**$8**
ALLAGASH WHITE ALE 5.2% abv	Belgian-Style Wheat	Portland, ME	**$7**
EDMUND'S OAST FOR KEEPS TALL BOY 7.5% abv	Biere De Garde	Charleston, SC	**$9**
JACK'S ABBY BLOOD ORANGE WHEAT TALL BOY 4.0% abv	Radler	Framingham, MA	**$8**
HUDSON NORTH STANDARD CIDER 5.0% abv	Hazy Cider	Newburgh, NY	**$8**
AUSTIN EASTCIDERS PINEAPPLE 5.0% abv	Pineapple Cider	Austin, TX	**$7**

LO⚡FI

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, OREGENO

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

BELLE OF THE BORDER **$18**
SEASONED GROUND BEEF, LETTUCE, DICED TOMATO, SHREDED CHEDDAR, SOUR CREAM, BELLE SAUCE

PESTO ITALIANO **$18**
SALAMI, BASIL PESTO, PECORINO, HOT HONEY, MICRO BASIL

SPECIALTY

THE PUTTANESCA (V) **$17**
MIXED OLIVES, ROASTED TOMATO, GOAT HORN PEPPERS, OREGANO, TORN BASIL, CAPERS, PARMESAN

THE JERSEY COSMONAUT **$18**
PANCETTA, ROASTED HEIRLOOM TOMATO, FRSH BASIL, FENNEL POLLEN, PECORINO, SMOKED MOZZARELLA, VODKA SAUCE

JALISCO RODEO **$19**
BIRRIA BEEF, SALSA VERDE, WHITE ONION, CILANT

RED EYE PIZZAS

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

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 ONIONS, 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, GRUYERE

THE VEGILANTE (V/ VE) $12

CHARRED BROCCOLI, PICKLED RED ONION, ROASTED RED PEPPERS, SAUTEED MUSHROOMS, VEGAN PESTO CREAM

THE BOURGEOIS PIG (NOT AVAILABLE AS RICE BOWL) $14

HOUSE CURED PORK BELLY, PICKLED ONIONS, DILL PICKLES, CILANTRO, GARLIC HREB AIOLI

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

APPETIZERS, SIDES + SUCH

ITALIAN DELI SLIDERS $14

SWEET SOPPRESATA, TASSO HAM, CURED PEPPERONI, ROASTED RED PEPPER, BASIL PESTO, FRESH MOZZARELLA, BABY ARUGULA, BALSAMIC DRIZZLE, GRIDDLE BREAD

WARM BURRATA (V) $9

BURRATA, EXTRA VIRGIN OLIVE OIL, HOT HONEY, BREAD

BRUSCHETTA TOAST (V) $12

HEIRLOOM CHERRY TOMATO, RED ONION, SHAVED FENNEL, FRESH MOZZARELLA, GARLIC TOAST, OREGANO, BASIL

GIARDINIERA (V/GF/ VE) $6

ASSORTED HOUSE PICKLED VEGETABLES

V= VEGETARIAN GF = GLUTEN FREE VE = VEGAN

SALADS

STREET CORN SALAD (V/GF) **$8**
WEDGED CORN, FRESNO & JALAPENO PEPPERS, BRINED STRAWBERRY, COTIJA CHEESE, CHILI AIOLI, MICRO CILANTRO

KALE CAESAR (V) **$10**
BABY KALE, CHICPEAS, RADISHES, PECORINO, CAESAR DRESSING

WEDGE SALAD (GF) **$10**
ICEBERG, BACON, TOMATO BLUE CHEESE

VALENCIA BRUSSLES SALAD (GF) **$10**
SHAVED BRUSSELS SPROUTS, SLICED VALENCIA ORANGE, BABY KALE, ALMONDS, HONEY-MUSTARD VINAIGRETTE

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 BLEU CHEESE VINAIGRETTE

BEET SALAD (GF) **$10**
BABY ARUGULA, RADISH, PISTACHIOS, GOAT CHEESE, CYNAR-MUSTARD 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, ICEBERG LETTUCE, ROASTED SERRANO VINAIGRETTE

V= VEGETARIAN GF = GLUTEN FREE VE = VEGAN