



# DINNER MENU

SERVED 4PM - 10PM

## SMALL PLATES

- Bacon & Fig Jam Bruschetta 9
- Eggplant & Cheddar Bruschetta 9
- Beet Plate 8
- Wings 12
- Buffalo – Korean – Honey Garlic*
- Fried Oysters 12
- Disco Fries 9
- Fried Redskin Potatoes, Gravy & Mozzarella*

CHEF'S CHOICE

Elotes - 9

*Mexican Street Corn grilled on the cob tossed w/ Mayo, Parm, Lime & Peppers*

## SOUPS

- Heirloom Gazpacho 6
- Butternut Squash 5

## SIDES

- Grilled Asparagus 5
- Brussel Sprouts 6
- Hand-Cut Fries 4
- Beet Fregola 5
- Rotkohl 6
- Braised Red Cabbage & Apple*

### Add Choice of Protein to any Dish

- Tofu 2, Bacon 2, Chicken 3
- Steak 6, Shrimp (4 ea.) 6
- Salmon 11

## SALADS

- Caesar 8
- Greek Salad 8

CHEF'S CHOICE

Shrimp Avocado Cobb 14

*Bacon, Egg & Gorgonzola*

Shaved Vegetable Salad 10

*Beets, fennel, radish, cucumber, tomato, Fresh Mozzarella, Tossed w/ mixed greens & Tarragon Honey Vinaigrette*

Small Side Salad 4

*House Dressings:*

*Honey-Tarragon Vinaigrette – Blue Cheese  
Buttermilk – Creamy Dijon Vinaigrette*

## BURGERS

*All Sandwiches and Burgers Include Choice of Hand-Cut Fries, Cole Slaw, or Potato Chips*

Gaslight Burger 12

Impossible Burger 16

Veggie Burger 9

*w/ Avocado Mayo*

*Burgers served w/ Lettuce, Tomato and Onion.*

*Add your Choice of Cheddar, Swiss or Pepper Jack - 1.25*

## SANDWICHES

Bánh Mì 14

*Choice of Pork or Tofu*

Po Boy 14

*Oyster – Fish – Shrimp – Chicken*

Steak & Brie Slider 14

*Caramelized Shallots, Horseradish Crème-Fraiche*

## ENTRÉES

Greek Spaghetti 15

*Tomato, Onion, Tapenade, Spinach, Feta,  
Add Bacon 2*

Sweet Corn Risotto 17

*Oven-roasted tomatoes, Zucchini, Leeks, Pecorino*

Scottish Salmon 19

*Farro Salad, Beet Vinaigrette*

CHEF'S CHOICE

Striped Bass 19

*Pan-Seared w/Fennel and Brussel Saute. Ginger Glaze*

Fish Taco 15

*Red Cabbage, Pico de Gallo, Lime Crema, Cotija, Avocado*

Seared Sea Scallops 29

*Beet Fregola, Red Vein Sorrel, Lambrusco Reduction*

CHEF'S CHOICE

Duck Confit Ravioli 28

*Fresh Pasta, Leeks, Shiitake, Mascarpone, Brandy Cream Sauce*

Fish & Chips 16

*Lightly Breaded Cod served w/ Hand-cut French Fries*

Salmon Linguine 19

*Tossed in White Wine Cream sauce, Fresh Veggies, Shaved Pecorino*

Grilled Pork Tenderloin 23

*Rotkohl, Marble Potatoes, Demi-Glace*

Grilled Lamb Chops Chimichurri 27

*Asparagus, Marble Potatoes*

Filet Mignon 35

*Gorgonzola Risotto Cake, Demi-Glace*

CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# DRINKS MENU

## WINE SELECTION

### ON TAP

- Nicolas Idiart Rosé (France) 8
- Coast & Barrel Pinot Noir (California) 8
- Coast & Barrel Cabernet Sauvignon (California) 8
- Puro Blanco Pinot Grigio (Italy) 8

### WHITES

- Grayson Chardonnay (California) 9 / 32
- Ponga Sauvignon Blanc (New Zealand) 9/32
- Château La Galante White Bordeaux (France) 9 / 32
- Hi-Def Riesling (Germany) 8 / 32
- Guigal Cotes du Rhône Blanc Blend (France) 12 / 42
- Abbazia di Novacella, Kerner (Italy) 50
- Melville Estate Chardonnay (California) 60
- Domaine Chanson, Vire-Clesse Chardonnay (France) 55
- Greywacke Sauvignon Blanc (New Zealand) 55

### REDS

- Sierra Cantabria Tempranillo (Spain) 10 / 36
- Compass Merlot (Sonoma) 10/36
- La Posta "Pizzella Vineyard" Malbec (Argentina) 11 / 40
- Highway 12 Merlot (Sonoma) 50
- Grochau Cellars Pinot Noir (Oregon) 14 / 50
- Villa Calcinaia Chianti Classico (Italy) 45
- Patricia Green Cellars Pinot Noir (Oregon) 65
- Robert Sinskey POV Blend (Napa) 75

### SPARKLING

- Gratiot-Pilliet Champagne (France) 75
- Bellino Prosecco (Italy) Split 12

### DESSERT WINE

- Noval Tawny Port (Portugal) 9
- Boston Bual Madeira (Portugal) 15

## BEERS: BOTTLES & CANS

### LAGERS

- Budweiser 4
- Bud Light 4
- Miller Lite 4
- Coors Light 4
- Michelob Ultra 5
- Lone Star 4
- PBR 3
- Bell's Bohemian Lager 7
- MadTree Legendary 6
- Modelo 6
- Heineken 6
- Stella 6

### IPAS

- Hi Wire Lo Pitch Pale Ale 7
- Hi Wire Hi Pitch 7
- Bell's Two Hearted 7
- Taft's Gavel Banger 7
- 3 Floyd's Alpha King 7

### ALES

- MadTree Happy Amber 6
- Jackie O's Chomo Lungma 7
- Taft's Nellie's Key Lime 7

### PORTERS & STOUTS

- Breckenridge Nitro Vanilla Porter 6
- Left Hand Milk Stout 8

### CIDERS, SOURS, & SELTZERS

- White Claw Hard Seltzer 6
- Rhinegeist Bubbles 6
- Rhinegeist Zango 7
- Rhinegeist Swizzle 6
- Urban Artifact Gadget 8
- MadTree Shade 7

## COCKTAILS

- Lola 11  
*Casamigos Blanco Tequila, Clove Simple Syrup, Strawberry Puree*
- Holly Golightly 10  
*Cucumber Martini*
- Tell Tale Heart 11  
*Four Roses Bourbon, St. Germaine, New Holland "The Poet" Oatmeal Stout*
- Dante's Inferno 11  
*Cazadores Reposado Tequila, Mezcal, Spicy Bitters, Sparkling Blood Orange*
- Treasure Island 11  
*Smith&Cross Rum, Giffard Banana Liqueur, Falernum, Pineapple Juice, Tiki Bitters*

- Kokoro 11  
*Suntory Whiskey, Fever Tree Ginger Beer, Cardamom Syrup*
- The Secret Garden 11  
*Watershed Four Peel Gin, St. Germaine, Lavender Bitters*
- Fahrenheit 451 10  
*Tito's, Pomegranate Juice, Honey Syrup, Moroccan Bitter*
- Madame Bovary 11  
*Karrikin Vodka, Lillet Blanc, Ginger Liqueur, Pear Juice*