



GASLIGHT
BAR & GRILL

LUNCH MENU

SERVED 11AM - 4PM

SMALL PLATES

Bacon & Fig Jam Bruschetta 9

Eggplant & Cheddar Bruschetta 9

CHEF'S CHOICE

Beet Plate 8

Wings 12

Buffalo - Korean - Honey Garlic

Fried Oysters 11

SOUPS

Heirloom Gazpacho 6

Butternut Squash 5

SALADS

Caesar 8

Shaved Vegetable Salad 10

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

Greek Salad 8

Shrimp Avocado Cobb 14

Egg & Bacon

Chef's Cobb 12

Ham, Turkey, Bacon, Egg & Cheddar

Small Side Salad 4

*House Dressings: Honey-Tarragon Vinaigrette - Blue Cheese
Buttermilk - Creamy Dijon Vinaigrette*

SANDWICHES

*All Sandwiches Include Choice of
Hand-Cut Fries, Slaw, or Chips*

Gaslight Burger 12

Impossible Burger - 16

Veggie Burger - 8
w/ Avocado Mayo

Burgers served w/ Lettuce, Tomato and Onion

Choice of:

Cheddar - Swiss - Pepper Jack - 1.25

Grilled Cheddar & Apple 8

Bánh Mi 14

Choice of Pork or Tofu

Po Boy 14

Oyster - Fish - Shrimp - Chicken

Club 11

Roast Turkey 10

Dried Cranberries - Avocado Mayo

CHEF'S CHOICE

Steak & Brie Slider 14

Salmon Salad Sandwich 11

Add Choice of Protein to any Dish

Chicken 3 tofu 2 Bacon 2 Steak 6

Shrimp 6 Salmon 11

SIDES

Grilled Asparagus 6

Beet Fregola 4

Hand-Cut Fries 4

Rotkohl 4

ENTRÉES

Greek Spaghetti 15

Tomato, Onion, Tapenade, Spinach,

Add Bacon 2

Fish and Chips 16

Fish Taco 15

Sweet Corn Risotto 17

Oven-roasted tomatoes, Zucchini, Leeks, Pecorino

*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) 9 / 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 / Rioja (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

Gratitot-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
Stella 6
MadTree Legendary 6
Heineken 6
Modelo 6
Bell's Bohemian 7
PBR 3

IPAS

Hi Wire Lo Pitch 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 Ale 6
Taft's Nellie's Key Lime 7
Jackie O's Chomo Lungma 7

PORTERS & STOUTS

Breckenridge Nitro Vanilla Porter 8
Left Hand Milk Stout 8

CIDERS, SOURS & SELTZERS

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

COCKTAILS

Fahrenheit 451 10

Tito's, Pomegranate Juice, Honey Syrup, Moroccan Bitter

Tell Tale Heart 11

*Four Roses Bourbon, St. Germain Elderflower Liqueur,
New Holland The Poet Oatmeal Stout*

Dante's Inferno 11

*Cazadores Reposado Tequila, Mezcal, Spicy Bitters, Sparkling Blood
Orange*

Madame Bovary 11

Karrikin Vodka, Lillet Blanc, Ginger Liqueur, Pear Juice

Kokoro 11

Suntori Whiskey, Fever Tree Ginger Beer, Cardamom Syrup

The Secret Garden 11

Watershed Four Peel Gin, St. Germain, Lavender Bitters

Lola 9

Casamigos Blanco Tequila, Clove Syrup, Strawberry

Holly Golightly 9

Cucumber Vodka, Mint, Lime Martini

Treasure Island 11

*Smith&Cross Rum, Giffard Banana Liqueur, Falernum, Pineapple
Juice, Tiki Bitters*