



DINNER MENU

SMALL

WINGS 15
buffalo | korean | pineapple bourbon | white bbq |
dry rub lemon pepper | ranch

TACOS

shaved red cabbage | pico de gallo | lime crema |
cotija | avocado

fish or shrimp | corn salsa 16

steak or chicken | pineapple salsa 16

SALADS

SHRIMP AVOCADO COBB 18
poached shrimp | avocado | cucumber | bacon | egg |
gorgonzola | arugula | avocado aioli

***CAESAR SALAD** 15
romaine | parmesan | broken crostini | traditional dressing

CHEF SALAD 17
ham | turkey | bacon | egg | tomato | cucumber | cheddar

SIMPLE SALAD 12
tomato | red onion | cucumber | pecorino

BRUSSELS SPROUT SALAD 17
served warm | cranberries | candied walnuts |
bacon | shallots | pecorino

ROASTED BEET 12
whipped goat cheese | honey tarragon | arugula | olive oil

SIDES

BREAD & BUTTER 6
honey | sea salt

BRUSSEL SPROUTS 7
honey balsamic | sea salt | parmesan

MUSTARD & TURNIP GREENS 7
turnip roots slow-cooked southern style

PINTO BEANS 6
slow cooked southern style

TRUFFLE FRIES 9
truffle dust | herbs | duck fat | parmesan

GRAVY CHEESE FRIES 16
red wine gravy | cheese curds | shaved mozzarella

FRIED OYSTERS 13
cornmeal breading | remoulade | hot sauce

HUMMUS 11
garlic | chickpeas | pimenton | olive oil | naan

SMOKE TROUT DIP 16
pecan smoked trout | cream cheese | chives |
pickled beans | crackers

PASTA

***SALMON LINGUINE** 27
mushrooms | asparagus | garlic | leeks | white wine | parmesan

GNOCCHI 25
squash puree | asparagus | parmesan | white wine

CHICKEN POMODORO 22
breaded chicken breast | tomato | fresh herb | red sauce |
mozzarella | parmesan | fall veggies | alfredo pasta

RISOTTO 24
fall veggies | bacon | parmesan | white wine | garlic

GREEK PASTA 18
linguine | olives | garlic | feta | red wine | butter

ENTREES

***GASLIGHT BURGER** 17
cheddar | shaved romaine | tomato | onion | pickles |
brioche bun | fries

CHOPPA CHICKEN SANDWICH 17
shaved romaine | tomato | pickle onion | brioche bun
pineapple bourbon | buffalo | white bbq | korean | lemon pepper

FISH 'N CHIPS 24
cornmeal breaded cod | fries | herbs | remoulade

SALMON CAKES 17
mixed peppers | celery | onions | dirty rice | lemon dijon

***STEAK FRITES** 38
filet mignon | brandy cream | truffle fries | parmesan

PORK SCHNITZEL 26
pork loin | herb breading | smashed potatoes | sauerkraut |
dill curry aioli

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We proudly source ingredients from local farmers and food producers whenever possible.

Our restaurant offers gluten-free options. We are not a gluten-free kitchen and cannot promise that our foods will be 100% gluten free.

DRINK MENU

WINE SELECTION

ON TAP

Jenny & François Rosé (California)	8
Coast & Barrel Pinot Noir (California)	8
Coast & Barrel Cabernet Sauvignon (California)	8
Puro Blanco Pinot Grigio (Italy)	8

WHITES

Sixpence Sauvignon Blanc Semillon (Western Cape, South Africa)	9/36
Massey Dacta Sauvignon Blanc (Marlborough, New Zealand)	10/40
Castelgufo Verdicchio (Marche, Italy)	10/40
Farro Campi Flegrei Falanghina (Campania, Italy)	13/52
Jonty's Ducks White Blend (Western Cape, South Africa)	13/52
Witness Mark Chardonnay (Central Coast, California)	9/36
Von Schleinitz "High Def" Riesling (Mosel, Germany)	8/32
McNab Ridge Grenache Rosé (Mendocino, California)	11/44

REDS

Twenty Rows Pinot Noir (Carneros, California)	15/60
Chiara Pinot Noir (Pfalz, Germany)	11/44
Domaine de Medeilhan "Chene en Ete" Petit Verdot (Languedoc, France)	12/48
Jeff Runquist 1448 Red Blend (Amador County, California)	13/52
Bodega Catena Zapata Malbec (Mendoza, Argentina)	10/40
Opstal Estate Cabernet Sauvignon (Slanghoek, South Africa)	11/44
Carol Shelton "Wild Thing" Old Vine Zinfandel (Mendocino County, CA)	16/64

SPARKLING

Gratiot-Pilliet Champagne (France)	75
Bellino Prosecco (Italy) Split	12
Risata Red Moscato (Italy)	13/52

DESSERT WINE

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

COCKTAILS

TROPIC OF CAPRICORN	12
jamaican rum allspice dram chai syrup lime pineapple curry bitters	

DON QUIXOTE	10
red bourbon sangria seasonal fruit	

THE GOOD EARTH	11
blanco tequila persimmon puree cinnamon syrup lime ginger beer	

DANTE'S INFERNO	12
reposado tequila mezcal lime simple firewater bitters blood orange soda	

FAHRENHEIT 451	11
vodka pomegranate juice honey syrup lemon morrocan bitters	

THE SHINING	11
rye whiskey nocino cardamon syrup orange bitters	

TALE OF GENJI	13
matcha gin nigori sake pandan syrup lemon winter melon bitters	

THE AWAKENING	12
vanilla vodka kahlua espresso syrup cacao & coffee bitters	

BEERS: BOTTLE & CANS

LAGERS

PBR	3
Budweiser	4
Bud Light	4
Miller Lite	4
Coors Light	4
Yuengling	4
Michelob Ultra	5
Stella	6
Negra Modelo	6
Heineken	7
Corona	6

IPAS

Bell's Two Hearted	7
Taft's Gavel Banger	7
Brewdog Elvis Juice	7

ALES

MadTree Happy Amber	6
50 W Chasing Sunsets Peach Ale	6

PORTERS & STOUTS

Breckenridge Nitro Vanilla Porter	6
Left Hand Milk Stout	8

CIDERS, SOURS, & SELTZERS

High Noon Seltzer	10
CiderbBoys	8
Rhinegeist Zango	6
Urban Artifact Gadget	10
Rhinegeist Hard Tea	6

DESSERT

Ice Cream Sandwich	10
French Triple Chocolate Mousse	12
Basque Cheesecake	10
Woodford Bourbon Gelato	7

SPECIALS

MONDAY

Wing Special	12
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TUESDAY

Taco Special	12
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WEDNESDAY

Burger Special	12
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