



DINNER MENU

SMALL

WINGS 16
buffalo | korean | pineapple bourbon | dry rub lemon | ranch

STEAK SLIDERS 18
caramelized onions | swiss | horseradish cream

VEGGIE FLATBREAD 16
grape tomatoes | arugula | spinach | shaved red onions | red sauce | fresh herbs | mozzarella | feta

TACOS
shaved red cabbage | lime crema | cotija | avocado aioli

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 | tomatoes

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

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

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

VERY BERRY SALAD 16
mixed berries | spinach | arugula | goat cheese | pecans | shaved red onions | berry vinaigrette

SIMPLE SALAD 12
tomato | red onion | cucumber | pecorino

SIDES

BRUSSEL SPROUTS 12
fried | honey balsamic | sea salt | parmesan

MUSTARD & TURNIP GREENS 8
turnip roots slow-cooked southern style | onions | tomatoes

GRILLED ASPARAGUS 12

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

SAUTEED VEGETABLES 10
seasonal veggies | goat cheese | lemon oil

JALAPENO CORNBREAD 6

FRIED OYSTERS 14
cornmeal breading | remoulade | hot sauce

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

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

PASTA

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

SEAFOOD PASTA 32
bowtie pasta | shrimp | crab | lobster | asparagus | lobster cream sauce | parmesan

CHICKEN POMODORO 25
breaded chicken breast | tomato | fresh herb | red sauce | mozzarella | parmesan | veggies | alfredo | pasta

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

GREEK PASTA 18
linguine | olives | garlic | feta | red wine | butter | shallots | spinach | grape tomatoes

ENTREES

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

VEGGIE BURGER 15
swiss | shaved romaine | tomato | onion | pickles | brioche bun | avocado aioli | fries

PORK MEDALLIONS 26
braised sprouts | bacon | red onions | red wine | pecorino | gravy

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

SALMON CAKES 19
mixed peppers | celery | onions | dirty rice | lemon dijon | arugula

***STEAK FRITES** 32
10oz flat iron steak | chimichurri | truffle fries | parmesan

SHRIMP SKEWERS 19
red & green peppers | onions | cilantro | lime rice

SHORT RIB STROGANOFF 26
mushrooms | onions | red wine jus | sour cream | dill | mash red potatoes

*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)	10
Coast & Barrel Pinot Noir (California)	10
Coast & Barrel Cabernet Sauvignon (California)	10
Puro Blanco Pinot Grigio (Italy)	10

WHITES

Massey Dacta Sauvignon Blanc (Marlborough, New Zealand)	11/44
Villa Wolf Pinot Gris (Pfalz, Germany)	12/48
Witness Mark Chardonnay (Central Coast, California)	10/40
Von Schleinitz "High Def" Riesling (Mosel, Germany)	8/32
Bodega El Porvenir de Rosa Rosa (Salta, Argentina)	10/40
Sixpence Sauvignon Blanc Semillon (Western Cape, South Africa)	36
Stafford Hill "Holloran Vineyards" Sauvignon Blanc (Willamette Valley, Oregon)	56
Colliano Robilla Gialla (Goriska Brda, Slovenia)	40
Castelgufo Verdicchio (Marche, Italy)	40
Farro Campi Flegrei Falanghina (Campania, Italy)	52
Jonty's Ducks White Blend (Western Cape, South Africa)	52

REDS

Chiara Pinot Noir (Pfalz, Germany)	12/48
Bodega Catena Zapata Malbec (Mendoza, Argentina)	10/40
Jeff Runquist 1448 Red Blend (Amador County, California)	13/52
Opstal Estate Cabernet Sauvignon (Slanghoek, South Africa)	12/48
Carol Shelton "Wild Thing" Old Vine Zinfandel (Mendocino County, California)	16/64
Twenty Rows Pinot Noir (Carneros, California)	64
Vietta Barbera d'Asti (Piedmont, Italy)	56
Longboard Vineyards "Dakine Vineyard" Merlot (Russian River Valley, CA)	80
Tobin James Notorious Cabernet Sauvignon (Paso Robles, CA)	64
Fattori Amarone Della Valpolicella 'Col De La Bastia' DOCG (375) (Veneto, Italy)	80

SPARKLING

Gratitot-Pilliet Champagne (Charly sur Marne, France)	116
Bellino Prosecco (Veneto, Italy) Split	15
Risata Red Moscato (Italy)	13/52

DESSERT WINE

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

NON-ALCOHOLIC

Leitz Eins-Zwei-Zero Sparkling Riesling	10
Zero Point Five Pinot Noir (Milan, New York)	13

BEERS: BOTTLE & CANS

LAGERS

PBR	4
Budweiser	5
Bud Light	5
Miller Lite	5
Coors Light	5
Yuengling	5
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	7
Northern Row Peach Ale	7

PORTERS & STOUTS

Breckenridge Nitro Vanilla Porter	7
Left Hand Milk Stout	10

CIDERS, SOURS, & SELTZERS

High Noon Seltzer	10
Cider Boys	8
Rhinegeist Bubbles	7
Rhinegeist Hard Tea	7

NON-ALCOHOLIC

Heineken	7
Blue Moon	7

DESSERT

Turtle Brownie	10
Mousse	12
Basque Cheesecake	12
Woodford Bourbon Gelato	7
Madagascar Vanilla Ice Cream	7
Espresso Martini	12

COCKTAILS

PARADISE LOST 13
absolut vodka | dragonfruit syrup | pineapple juice | coconut water | calamansi bitters

OLD SPORT 13
makers | amaro nonino | cointreau | sweet tea syrup | lemon | black lemon bitters

LOLA 12
el jimador | strawberry puree | clove syrup | lemon

ROSE TATTOO 12
rose sangria | lemon | seasonal fruit

THE SECRET GARDEN 13
watershed gin | st. germaine | honey syrup | lavender bitters | lemon | butterfly pea tincture

HOLLY GOLIGHTLY 13
stoli cucumber | simple | mint | lime

TROPIC OF CANCER 14
plantation pineapple rum | ancho reyes | cilantro syrup | velvet falernum | lime | pineapple juice | tiki bitters

BIRTH OF VENUS 13
sage-infused gin | italicus | grapefruit | simple | prosecco