

GASLIGHT

BAR & GRILL

LUNCH MENU

SMALL

SALMON CAKES	17
arugula lemon dijon dirty rice	
FRIED OYSTERS	14
cornmeal breading remoulade	
SMOKED TROUT DIP	16
pecan smoked trout cream cheese chives crackers	
WINGS	16
buffalo korean pineapple bourbon dry rub lemon ranch	
VEGGIE FLATBREAD	16
grape tomatoes arugula spinach shaved red onions red sauce fresh herbs mozzarella feta	

SALADS

SHRIMP AVOCADO COBB	18
poached shrimp avocado cucumber bacon egg gorgonzola arugula avocado aioli tomatoes	
*CAESAR SALAD	13
romaine parmesan broken crostini traditional dressing	
CHEF SALAD	17
ham turkey bacon egg tomato cucumber cheddar	
BRUSSELS SPROUT SALAD	17
served warm cranberries candied walnuts bacon shallots pecorino apple cider vinaigrette	
ROASTED BEET	13
whipped goat cheese honey tarragon arugula olive oil	
VERY BERRY SALAD	16
mixed berries spinach arugula goat cheese pecans shaved red onions berry vinaigrette	

SIDES

SAUTEED VEGETABLES	10
seasonal veggies goat cheese lemon oil	
BRUSSELS SPROUTS	8
fried honey balsamic sea salt parmesan	
TRUFFLE FRIES	9
truffle dust herbs duck fat parmesan	
BREAD AND BUTTER	7
honey sea salt	
MUSTARD & TURNIP GREENS	8
turnip roots slow-cooked southern style onions tomatoes	
JALAPEÑO CORNBREAD	6

SANDWICHES

All sandwiches include a choice of fries, simple salad, or potato chips

PO BOY

shaved romaine | remoulade | pickles | tomato

oyster	18
shrimp	17

CHOPPA FRIED CHICKEN SANDWICH

shaved romaine | tomato | onion | pickle | brioche bun | pineapple bourbon | buffalo | korean

GRILLED CHEESE

gorgonzola | apple | cheddar | texas toast

ROASTED TURKEY

cranberry | avocado aioli | lettuce | tomato | onion

TURKEY REUBEN

rye | roasted turkey | caramelized onion | sauerkraut | swiss | remoulade

MONTE CRISTO

ham | turkey | swiss | mustard | fried egg batter | berry jam

STEAK SLIDERS

caramelized onions | swiss | horseradish cream

MAINS

VEGGIE BURGER

avocado aioli | shaved romaine | tomato | onion | pepper jack | brioche bun | fries

*GASLIGHT BURGER

cheddar | shaved romaine | tomato | onion | pickle | brioche bun | fries

*STEAK FRITES

5oz flat iron steak | chimichurri | truffle fries

FISH 'N CHIPS

cornmeal breaded cod | herbs | remoulade | fries

CHICKEN POMODORO

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

GREEK PASTA

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

TACOS

shaved red cabbage | lime crema | cotija | avocado aioli

fish or shrimp corn salsa	16
steak or chicken pineapple salsa	16

*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

Gratiot-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