

# CAFÉ MENU

## • APPETIZERS •

### **Pork Empanadas 10**

Braised pork shoulder, honey chipotle sour cream

### **Jerk Chicken Tacos 10**

Slow braised chicken thighs, pineapple slaw, avocado aioli

### **Pub Wings 12**

Ten jumbo wings, fried naked with choice of mild, hot, BBQ, teriyaki, honey hot, mandarin sweet chili, plum mustard, Parmesan garlic, Jamaican jerk spice, or Old Bay spice and served with celery and blue cheese

### **Chicken Quesadilla 10**

Grilled chicken, cheddar, asiago, tomato, and spicy pepper relish with a side of salsa and sour cream

### **Lemongrass Chicken Potstickers 9**

Mandarin sweet chili, teriyaki

### **House Chips 10**

House chips topped with blue cheese sauce, gorgonzola crumbles, bacon, tomato and balsamic reduction

### **Tomato Bisque**

cup 4 • bowl 6

### **Chicken Tenders Basket 13**

Served with fries, plum mustard sauce and house BBQ

### **Grilled Flat Bread 13**

Arugula, prosciutto, lemon zest, e.v.o.o. caramelized onions, boursin pesto

## • SALADS •

*add: grilled chicken +4 grilled shrimp +7*

### **Grilled Veggie Salad 12**

Seasonal grilled vegetables, pepitas, honey tahini yogurt dressing

### **Watermelon Salad 11**

Pecans, cucumbers, basil, mint, fresh cheeve, red onion, arugula, lemon herb vinaigrette

### **Grilled Shrimp Salad 15**

Spring mixed greens, carrot, roasted grape tomato, pickled red onion, blueberry ginger vinaigrette

### **Caesar Salad 8**

Romaine lettuce, shaved parmesan, house made croutons

### **House Salad 8**

Field greens, shoestring carrots, english cucumber, cherry tomatoes, white balsamic basil vinaigrette

*Dressings: lemon herb vinaigrette, house gorgonzola, ranch, blueberry ginger vinaigrette, balsamic basil vinaigrette*

## • ENTREES •

### **Blue Fin Crab Cakes 25**

Grilled corn asparagus salad, green goddess sauce

### **Scottish Salmon 24**

Carrot risotto, zucchini, cara cara orange reduction

### **Filet Mignon 27**

6oz grilled tenderloin, basil red skin smashed potatoes, grilled portobello, porcini mushroom reduction

### **Penne Pasta 21**

Fire roasted bell pepper, arugula pesto, slab bacon, tomato confit

## • SANDWICHES •

*(served with your choice of side)*

### **Cubano 13**

Braised pork shoulder, swiss, mustard, pickles, tavern ham, sourdough

### **Blacken Chicken Wrap 13**

Romaine, fire roasted bell pepper, roasted garlic tomato jam

### **Cheesesteak 12**

Sautéed onion, American cheese, pickles, hot peppers

### **Pub Burger 13**

Half pound handmade burger, house ketchup, sweet mustard aioli, American cheese, pickles, lettuce, tomato, onion

### **Smokey Bacon Bleu Burger 14**

Half pound handmade burger, bacon, gorgonzola, lettuce, tomato, onion, pickles, smoked tomato aioli

### **Grilled Cheese & Tomato Bisque 11**

American cheese, tavern ham, roasted tomato, sourdough

### **BBQ Brisket 13**

Sweet and sour slaw, horseradish aioli

### **Grilled Waldorf Chicken Salad Sandwich 13**

Toasted pecans, muscat grapes, gorgonzola, lettuce, onion

### **Blue Fin Crab Cake Sandwich 15**

Lemon aioli, lettuce, tomato, red onion

### **Filet BLT 16**

Seared filet mignon, bacon, arugula, tomato, horseradish sauce

## • KIDS •

*(served with french fries & fountain beverage or juice)*

### **Hot Dog**

### **Grilled Cheese**

### **Cheeseburger**

### **Chicken Tenders**

7

**SIDES :** house made chips • potato tots • french fries • side salad • grilled corn asparagus salad  
carrot risotto • basil red skin smashed potatoes

# CAFÉ BEVERAGE MENU

## • HANDCRAFTED •

### Signature Cocktails

<b>Orange Crush</b>	8
Fresh orange, mandarin, tangerine, vanilla vodka	
<b>Strawberry Mojito</b>	10
Mint, strawberries, fresh lime juice, simple syrup, soda, bacardi	
<b>Pear Margarita</b>	9
Gold tequila, pear syrup, triple sec, sweet and sour mix, fresh lime juice	
<b>Bloody Mary</b>	8
Tomato juice, horseradish, worcestershire sauce, tabasco, salt, pepper, tito's vodka	
<b>SLUSHIES!!!</b>	7
Ask about current flavors	

## • WINE •

### CK Mondavi

	GLASS	BOTTLE
<b>Pinot Grigio</b>	8	29
<b>Chardonnay</b>	8	29
<b>Sauvignon Blanc</b>	8	29
<b>Merlot</b>	8	29
<b>Cabernet</b>	8	29
<b>Red Blend</b>	8	29

## BOTTOMLESS FOUNTAIN

### *Drinks*

<b>Coke</b>	3.00
<b>Diet Coke</b>	
<b>Sprite</b>	
<b>Lemonade</b>	
<b>Unsweetened Iced Tea</b>	
<b>Ginger Ale</b>	

## • BEERS •

### DRAFT

<b>Blue Moon</b>	5.4%	16oz: 5.50	25oz: 8.50
<b>Miller Lite</b>	4.2%	16oz: 4.00	25oz: 6.25
<b>Sam Adams Seasonal</b>	5.3%	16oz: 5.75	25oz: 8.75
<b>Yuengling Lager</b>	4.5%	16oz: 4.00	25oz: 6.25
<b>Stella Artois</b>	5.2%	16oz: 6.25	25oz: 9.75
<b>SweetWater 420 Extra Pale Ale</b>	5.7%	16oz: 5.50	25oz: 8.50
<b>Deschutes Fresh Haze IPA</b>	6.5%	16oz: 6.25	25oz: 9.75
<b>Logyard Misery Whip 2x IPA</b>	8.4%	16oz: 7.50	25oz: 12.00

### BOTTLES

<b>Dog Fish Head 60 Minute IPA</b>	6.0%	5.50
<b>Lagunitas IPA</b>	6.2%	5.75
<b>Sierra Nevada Torpedo Extra IPA</b>	7.2%	6.00
<b>Corona</b>	4.6%	5.50

### CANS

<b>Guinness</b>	4.2%	6.25
<b>Heineken</b>	5.0%	4.75
<b>Victory Golden Monkey</b>	9.5%	7.00
<b>Michelob Ultra</b>	4.2%	4.75
<b>Bud Light</b>	4.2%	3.50
<b>Leinenkugel's Summer Shandy</b>	4.2%	5.50
<b>Miller Lite</b>	4.2%	4.25
<b>Coors Light</b>	4.2%	4.25
<b>Pabst Blue Ribbon</b>	4.74%	3.00
<b>Labatt Blue</b>	5.0%	4.00
<b>Modelo</b>	4.4%	4.50
<b>LandShark</b>	4.6%	4.25
<b>Yuengling Lager</b>	4.5%	3.50
<b>White Claw-Black Cherry or Lime</b>	5.0%	5.75
<b>Founders All Day IPA</b>	4.7%	5.00
<b>Funk Citrus IPA</b>	6.1%	10.00
<b>Troegs Perpetual IPA</b>	7.5%	6.00