LOFI
COCKTAILS
$15

BLIND CAVALRY
Mezcal, Coconut Creme, Lime, Swedish Punch, Cinnamon

SAVE FOR LATER
Botanist Gin, Lemon, Pear, Falernum, Spiced Pear Liqueur, Cardamom Bitters

SWEATAH WEATHAH
Bourbon, Green Chartreuse, Crème de Cacao, Fernet Branca Menta, Chocolate Bitters

ABUNDANCE KINK
Laird’s Bonded, Elote Liqueur, Lemon, Ginger, Pineapple, Mole Bitters

NOT YOUR MOM’S...
Rye, Coffee Liqueur, Amburana Cachaca, Cold Brew, Heavy Cream, Mole Bitters

VIEW FROM THE MOUNTAIN
Aquavit, Amaro Nonino, Poli Bianco Vermouth, Scarborough Bitters

SIDE BY SIDE
Tequila, Lime, Cinnamon, Ancho Reyes, Banana Liqueur, Angostura Bitters

RED RIGHT RETURN
Plantation Pineapple, Lemon, Pineapple Chai Syrup, Braulio

BOURBON MINT TEA PUNCH
Bourbon, Earl Grey and Mint Teas, Orange Blossom Water, Orange Bitters
# WINE

## Bubbly+Rosé
- **LOUIS POMMERY BRUT**
  - California
  - $12/42
- **GRUET SAUVAGE SPARKLING ROSÉ**
  - New Mexico
  - $11/38
- **WOLFFER ESTATE ROSÉ**
  - New York
  - $12/42
- **SCHNEIDER & BIELER EMPIRE ROSÉ**
  - New York
  - $9 by the glass

## White
- **IRIS VINEYARDS** Pinot Gris
  - Eugene, Oregon
  - $9/31
- **LULI** Sauvignon Blanc
  - Arroyo Seco, CA
  - $13/46
- **BREA CHARDONNAY**
  - Central Coast, CA
  - $13/46
- **JOEY TENSLEY LITE WHITE BLEND**
  - California
  - $13/46

## Red
- **WHOA NELLY** Pinot Noir
  - Willamette Valley, OR
  - $12/42
- **WINES OF SUBSTANCE** Cabernet Sauvignon
  - Columbia Valley, WA
  - $11/38
- **BÉTON RED BLEND**
  - Cab Franc/Malbec/Gamay
  - Oregon
  - $15/52
- **FREQUENCY GSM**
  - California
  - $12/42

## CANS
- **NARRAGANSETT TALL BOY** 5.0% abv
- **SIXPOINT CRISP** 5.0% abv
- **DALE’S PALE ALE** 6.5% abv
- **MONTUCKY COLD SNACKS TALL BOY** 4.1% abv
- **TORCH & CROWN TENEMENT PILSNER** 4.9% abv
- **SHINER BOCK** 4.4% abv
- **ROGUE BATSQUATCH** 6.7% abv
- **ROGUE DEAD GUY ALE** 6.8% abv
- **GRIMM ARTISANAL WAVETABLE TALL BOY** 6.7% abv
- **RADIANT PIG SAVE THE ROBOTS TALL BOY** 7.0% abv
- **THE ALCHEMIST FOCAL BANGER TALL BOY** 7.0% abv
- **ALLAGASH WHITE ALE** 5.2% abv
- **HUDSON NORTH STANDARD CIDER** 5.0% abv
- **AUSTIN EASTCIDERS PINEAPPLE** 5.0% abv
# LO/FI

## DETROIT STYLE PIZZA

### RED

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Margherita</strong> <em>(V)</em></td>
<td>$15</td>
</tr>
<tr>
<td>Marinara, Mozzarella, Basil, Pecorino, Extra Virgin Olive Oil</td>
<td></td>
</tr>
<tr>
<td><strong>Motor City</strong></td>
<td>$18</td>
</tr>
<tr>
<td>Cured Pepperoni, Smoked Pepperoni, Mozzarella, Marinara, Oregano</td>
<td></td>
</tr>
<tr>
<td>Side of Hot Honey, $1 Serrano Chili by Request</td>
<td></td>
</tr>
<tr>
<td><strong>Eggplant 9 from Outer Space</strong> <em>(V)</em></td>
<td>$17</td>
</tr>
<tr>
<td>Light Breaded Japanese Eggplant, Mozzarella, Pecorino, Marinara, Micro Basil</td>
<td></td>
</tr>
<tr>
<td><strong>Camp North Star</strong></td>
<td>$18</td>
</tr>
<tr>
<td>Sweet Sausage Meatballs, Roasted Red Peppers, Fennel Pollen, Mozzarella, Herbed Ricotta</td>
<td></td>
</tr>
<tr>
<td><strong>Thuper Thupreme (The Baddest Pizza on the Planet)</strong></td>
<td>$19</td>
</tr>
<tr>
<td>Sweet Sausage Meatballs, Pepperoni, Spicy Sausage, Mushrooms, Onions, Green Peppers, Black Olives, Mozzarella, Marinara, Oregano</td>
<td></td>
</tr>
<tr>
<td><strong>The Sausage Party</strong></td>
<td>$18</td>
</tr>
<tr>
<td>Sweet Sausage, Hot Cherry Peppers, Mozzarella, Pecorino, Basil, Marinara</td>
<td></td>
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</tbody>
</table>

### WHITE

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td><strong>Aloha Satellite</strong></td>
<td>$18</td>
</tr>
<tr>
<td>Guanciale, Tasso Ham, Fermented Pineapple, Thai Basil, Bourbon Caramelized Onion, Serrano, Mozzarella, Pecorino Cream</td>
<td></td>
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<tr>
<td><strong>Earth First</strong> <em>(V)</em></td>
<td>$18</td>
</tr>
<tr>
<td>Crimini Mushroom, Shitake Mushroom, Bourbon Caramelized Onion, Ricotta, Truffle Oil, Parsley</td>
<td></td>
</tr>
<tr>
<td><strong>Street Corn Named Desire or Dude Looks Like Elote</strong> <em>(V)</em></td>
<td>$17</td>
</tr>
<tr>
<td>Roasted Sweet Corn, Heirloom Cherry Tomato, Corn Cream, Cotija, Elote Spice, Lime Zest</td>
<td></td>
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</tbody>
</table>

### SPECIALTY

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td><strong>The Jersey Cosmonaut</strong></td>
<td>$18</td>
</tr>
<tr>
<td>Pancetta, Roasted Heirloom Tomato, Fresh Basil, Fennel Pollen, Pecorino, Smoked Mozzarella, Vodka Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Alfredo E. Neuman</strong></td>
<td>$19</td>
</tr>
<tr>
<td>Spicy Capicola, Mozzarella, Light Alfredo Sauce, Pecorino, Micro Basil, Parsley</td>
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</tr>
<tr>
<td><strong>Pesto Italiano</strong></td>
<td>$18</td>
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<tr>
<td>Salami, Basil, Pesto, Pecorino, Hot Honey, Micro Basil</td>
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</tbody>
</table>
RED EYE PIZZAS
AVAILABLE SATURDAY & SUNDAY NOON - 4PM

THE HUEVOS RANCHERO
SCRAMBLED FARM EGG, BLACK BEAN PURÉE, AVOCADO, PICO DE GALLO, CILANTRO, QUESO FRESCO

THE VERMONT TRUCKSTOP
SCRAMBLED FARM EGG, MAPLE SAUSAGE, SMOKED BACON, BRICK CHEESE

SANDWICHES + RICE BOWLS
CHOICE OF FRESH BAKED CIABATTA OR BASMATI RICE (GF)

WINE BRAISED BEEF
$12
CARAMELIZED ONIONS, BAVARIAN HILL, HORserADISH CREAM

MEXICALI CHICKEN
$12
ANCHO, CHIPOTLE, CILANTRO, TOMATO, RED ONION, QUESO FRESCO, LIME CREAM

CITRUS BRAISED PORK
$12
ROASTED FENNEL, ROSEMARY, ROASTED RED PEPPERS, Gruyere

THE VEGILANTE (V/VE)
$12
CHARRED BROCCOLI, PICKLED RED ONION, ROASTED RED PEPPERS, SAUTEED MUSHROOMS, VEGAN PESTO CREAM

THE BOURGEOIS PIG (NOT AVAILABLE AS RICE BOWL)
$14
HOUSE CURED PORK BELLY, PICKLED ONIONS, HABANERO, CILANTRO, GARLIC HARBOR AIOLI

ALL INCLUDE SIDE OF RICE WINE MARINATED BEAN SALAD OR SESAME COLESLAW

APPETIZERS, SIDES + SUCH

ITALIAN DELI SLIDERS
$14
SWEET SOPRESATA, TASSO HAM, CURLED PEPPERONI, ROASTED RED PEPPER, BASIL, PESTO, FRESH MOZZARELLA,
BABY ARUGULA, BALSAMIC BRITTLE, GRIDDLE BREAD

WARM BURRATA (V)
$9
Burrata, Extra Virgin Olive Oil, Hot Honey, Bread

BRUSCHETTA TOAST (V)
$12
HEIRLOOM CHERRY TOMATO, RED ONION, SHAVED FENNEL, FRESH MOZZARELLA, GARLIC TOAST, OREGANO, BASIL

GIARDINIERA (VE/VE)
$6
ASSORTED HOUSE PICKLED VEGETABLES

V = VEGETARIAN  GF = GLUTEN FREE  VE = VEGAN
SALADS

STREET CORN SALAD (V/GF) $8
WEDGED CORN, FRESNO & JALAPEÑO PEPPERS, BRINED STRAWBERRY, COTIJA CHEESE, CHILI AIOLI, MICRO CILANTRO

KALE CAESAR (V) $10
BABY KALE, CHOPPES, RADISHES, PECORINO, CAESAR DRESSING

WEDGE SALAD (GF) $10
ICING, BACON, TOMATO BLUE CHEESE

VALENCIA BRUSSLES SALAD (GF) $10
SHAVED BRUSSELS SPROUTS, SLICED VALENCIA ORANGE, BABY KALE, ALMONDS, HONEY-MUSTARD VINAIGRETTE

CHARRED BROCCOLI SALAD (V/GF/VE) $10
BROCCOLI, PICKLED RED ONION, ARUGULA, GOAT HORN PEPPERS, SHALOTT VINAIGRETTE

BUFFALO CUCUMBER SALAD (V/GF) $10
HOT HOUSE CUCUMBER, PICKLED CARROTS & CELERY, BLEU CHEESE CRUMBLE, BUFFALO BLUE CHEESE VINAIGRETTE

BEET SALAD (GF) $10
BABY ARUGULA, RADISH, PISTACHIOS, GOAT, CYNAR-MUSTARD VINAIGRETTE

QUINOA SALAD (V/GF/VE) $13
RED ONION, HERITAGE CHERRY TOMATOES, ROASTED RED PEPPERS, CANNELLINI BEANS, MICRO GREENS, CHAMPAGNE VINEGAR

ANTIPASTO SALAD $12
CURED PEPPERONI, SMOKED PEPPERONI, TASSO, ROASTED HOT HOUSE CUCUMBER, PARMESAN, GRAPE HERITAGE TOMATO, ICEBERG LETTUCE, ROASTED SERRANO VINAIGRETTE

V = VEGETARIAN  GF = GLUTEN FREE  VE = VEGAN