

LOFI

COCKTAILS

\$15

BLIND CAVALRY

Mezcal, Coconut Creme, Lime, Swedish Punsch Liqueur, 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

Apple Brandy, Elote Liqueur, Lemon, Ginger, Pineapple, Mole Bitters

NOT YOUR MOM'S...

Rye, Coffee Liqueur, Amurana 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

HOT COCKTAILS

\$15

HIBISCUS GROG

Gin, Hibiscus, Lemon, Ginger, Falernum

CHOICE WEAPONRY

Cognac, Rye, Demerara, Chocolate Bitters, Fernet Branca Menta Whipped Cream

JERSEY DRAM

Laird's Applejack, Ginger, Allspice, Lemon

Hot Mai Tai

Jamaican Rum, Dry Curacao, Orgeat

WINE

Bubbly+Rosé

LOUIS POMMERY BRUT	California	\$12/42
GRUET SAUVAGESPARKLING ROSÉ	New Mexico	\$11/38
WOLFFER ESTATE ROSÉ	New York	\$12/42

White

IRIS VINEYARDS Pinot Gris	Eugene, Oregon	\$9/31
TANGENT SAVIGNON BLANC	Central Coast, CA	\$11/38
BREA CHARDONNAY	Central Coast, CA	\$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

Orange

TINTO AMORIO MONJE Gewurztraminer/Zinfandel/Albarino	California	\$16/58
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DRAFT

⚡ denotes 10 oz. pour

MILLER HIGH LIFE 4.6% abv	American Lager	Milwaukee, WI	\$4
ZERO GRAVITY BUCK BUCK JUICE 9.0% abv	Imperial IPA	Burlington, VT	\$9
FINBACK BREWING ROLLING IN THE CLOUDS 7.1% abv	IPA	Queens, NY	\$9
MAINE BEER COMPANY ZOE 7.2% abv	Hoppy Amber Ale	Freeport, ME	\$9
MIGHTY SQUIRREL SOUR FACE BLACKBERRY 5.2% abv	Berliner Weisse	Waltham, MA	\$8
GRIMM ARTISANAL MAYPOLE 6.5% abv	Maibock	Brooklyn, NY	\$9
VON TRAPP FAMILY KOLSCH 5.0% abv	Kolsch	Stowe, VT	\$8
DOWNEAST BLOOD ORANGE 5.0% abv	Blood Orange Cider	Boston, MA	\$9

CANS

NARRAGANSETT TALL BOY 5.0% abv	Lager	Pawtucket, RI	\$5
SIXPOINT CRISP 5.4% abv	Pilsner	Brooklyn, NY	\$7
DALE'S PALE ALE 6.5% abv	American Pale Ale	Lyons, CO	\$6
MONTUCKY COLD SNACKS TALL BOY 4.1% abv	Lager	Bozeman, MT	\$6
TORCH & CROWN TENEMENT PILSNER 4.9 % abv.	Pilsner	New York, NY	\$8
THIN MAN BREWERY PILS MAFIA 4.9 % abv.	Pilsner	Buffalo, NY	\$8
SHINER BOCK 4.4% abv	Bock	Shiner, TX	\$6
ZERO GRAVITY LITTLE WOLF TALL BOY 4.7% abv	Pale Ale	Burlington, VT	\$8
ROGUE BATSQUATCH 6.7% abv	IPA	Newport, OR	\$8
GRIMM ARTISANAL WAVETABLE TALL BOY 6.7% abv	Hazy IPA	Placentia, CA	\$9
RADIANT PIG SAVE THE ROBOTS TALL BOY 7.0% abv	IPA	New York, NY	\$9
CAPTAIN LAWRENCE ORANGE CRUSHER 4.8 % abv	Citrus Lager	Elmsford, NY	\$8
ALLAGASH WHITE ALE 5.2% abv	Belgian-Style Wheat	Portland, ME	\$7
HUDSON NORTH STANDARD CIDER 5.0% abv	Hazy Cider	Newburgh, NY	\$8
AUSTIN EASTCIDERS PINEAPPLE 5.0% abv	Pineapple Cider	Austin, TX	\$7
RESCUE CLUB N/A PILS N/A	N/A IPA	Burlington, VT	\$8
RESCUE CLUB N/A IPA N/A	N/A IPA	Burlington, VT	\$8

DETROIT STYLE PIZZA

RED

MARGHERITA (V) MARINARA, MOZZARELLA, BASIL, PEGORINO, EXTRA VIRGIN OLIVE OIL	\$15
MOTOR CITY CURED PEPPERONI, SMOKED PEPPERONI, MOZZARELLA, MARINARA, OREGANO SIDE OF HOT HONEY \$1 SERRANO CHILI BY REQUEST	\$18
EGGPLANT 9 FROM OUTER SPACE (V) LIGHT BREADED JAPANESE EGGPLANT, MOZZARELLA, PEGORINO, MARINARA, MICRO BASIL	\$17
CAMP NORTH STAR SWEET SAUSAGE MEATBALLS, ROASTED RED PEPPERS, FENNEL POLLEN, MOZZARELLA, HERBED RICOTTA	\$18
THUPER THUPREME (THE BADDEST PIZZA ON THE PLANET) SWEET SAUSAGE MEATBALLS, PEPPERONI, SPICY SAUSAGE, MUSHROOMS, ONIONS, GREEN PEPPERS, BLACK OLIVES, MOZZARELLA, MARINARA, OREGANO	\$19
THE SAUSAGE PARTY SWEET SAUSAGE, HOT CHERRY PEPPERS, MOZZARELLA, PEGORINO, BASIL, MARINARA	\$18

WHITE

ALOHA SATELLITE GUANCIALE, TASSO HAM, FERMENTED PINEAPPLE, THAI BASIL, BOURBON CARAMELIZED ONION, SERRANO, MOZZARELLA PEGORINO CREAM	\$18
EARTH FIRST (V) CRIMINI MUSHROOM, SHITAKE MUSHROOM, BOURBON CARAMELIZED ONION, RICOTTA, TRUFFLE OIL, PARSLEY	\$18
STREET CORN NAMED DESIRE or DUDE LOOKS LIKE ELOTE (V) ROASTED SWEET CORN, HEIRLOOM CHERRY TOMATO, CORN CREAM, COTIJA, ELOTE SPICE, LIME ZEST	\$17
BLITZKREIG BROCC! (V) BROCCOLI, GOAT HORN PEPPERS, PEGORINO, BROCCOLI CREAM, BASIL	\$17

SPECIALTY

THE JERSEY COSMONAUT PANCIETTA, ROASTED HEIRLOOM TOMATO, FRESH BASIL, FENNEL POLLEN, PEGORINO, SMOKED MOZZARELLA, VODKA SAUCE	\$18
COUCH POTATO (V) ROASTED POTATO, GIPOLLINI ONIONS, PEGORINO CREAM, ROSEMARY, THYME, SHAVED PEGORINO	\$17
PESTO ITALIANO SALAMI, BASIL PESTO, PEGORINO, HOT HONEY, MICRO BASIL	\$18

RED EYE PIZZAS

AVAILABLE SATURDAY & SUNDAY NOON- 4PM

RISE & SHINE!!!

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

CARAMELIZED ONIONS, HAVARTI DILL, HORSERADISH CREAM

\$12

MEXICALI CHICKEN

ANCHO, GUAJILLO, CHIPOTLE, CILANTRO, TOMATO, RED ONION, QUESO FRESCO, LIME CREMA

\$12

CITRUS BRAISED PORK

ROASTED FENNEL, ROSEMARY, ROASTED RED PEPPERS, GRUYERE

\$12

THE VEGILANTE (V/VE)

CHARRED BROCCOLI, PICKLED RED ONION, ROASTED RED PEPPERS, SAUTEED MUSHROOMS, VEGAN PESTO CREAM

\$12

THE BOURGEOIS PIG (NOT AVAILABLE AS RICE BOWL)

HOUSE CURED PORK BELLY, PICKLED ONIONS, DILL PICKLES, CILANTRO, GARLIC HERB AIOLI

\$14

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

APPETIZERS, SIDES + SUCH

ITALIAN DELI SLIDERS

SWEET SOPPRESATA, TASSO HAM, CURED PEPPERONI, ROASTED RED PEPPER, BASIL PESTO, FRESH MOZZARELLA, BABY ARUGULA, BALSAMIC DRIZZLE, GRIDDLE BREAD

\$14

BONZAI BBQ RIBS (3)

PORK RIBS, CHEDDAR GRITS, JAPANESE BBQ SAUCE, SECRET SPICE

\$15

DEVILED EGGS (3)

SPICY AVOCADO MOUSSE, JALAPENOS, FRESNO CHILIS, BACON, MICRO CILANTRO

\$9

BLISTERED CAESAR SHISHITOS (V)

SHISHITO PEPPERS, TOGARASHI BUTTER, PECORINO, LEMON, BREADCRUMBS, CAESAR DRIZZLE

\$9

WARM BURRATA (V)

BURRATA, EXTRA VIRGIN OLIVE OIL, HOT HONEY, BREAD

\$9

BRUSCHETTA TOAST (V)

HEIRLOOM CHERRY TOMATO, RED ONION, SHAVED FENNEL, FRESH MOZZARELLA, GARLIC TOAST, OREGANO, BASIL

\$12

GIARDINIERA (V/GF/VE)

ASSORTED HOUSE PICKLED VEGETABLES

\$6

V= VEGETARIAN GF = GLUTEN FREE VE = VEGAN

SALADS

STREET CORN SALAD (V/GF) WEDGED CORN, FRESNO & JALAPENO PEPPERS, BRINED STRAWBERRY, COTIJA CHEESE, CHILI AIOLI, MICRO CILANTRO	\$8
KALE CAESAR (V) BABY KALE, CHICPEAS, RADISHES, PECORINO, CAESAR DRESSING	\$10
WEDGE SALAD (GF) ICEBERG, BACON, TOMATO BLUE CHEESE	\$10
VALENCIA BRUSSELS SALAD (GF) SHAVED BRUSSELS SPROUTS, SLICED VALENCIA ORANGE, BABY KALE, ALMONDS, HONEY-MUSTARD VINAIGRETTE	\$10
CHARRED BROCCOLI SALAD (V/GF/VE) BROCCOLI, PICKLED RED ONION, ARUGULA, GOAT HORN PEPPERS, SHALLOT VINAIGRETTE	\$10
BUFFALO CUCUMBER SALAD (V/GF) HOT HOUSE CUCUMBER, PICKLED CARROTS & CELERY, BLEU CHEESE CRUMBLE, BUFFALO BLEU CHEESE VINAIGRETTE	\$10
BEET SALAD (GF) BABY ARUGULA, RADISH, PISTACHIOS, GOAT CHEESE, CYNAR-MUSTARD VINAIGRETTE	\$10
QUINOA SALAD (V/GF/VE) RED ONION, HEIRLOOM CHERRY TOMATOES, ROASTED RED PEPPERS, CANNELLINI BEANS, MICRO GREENS, CHAMPAGNE VINEGAR	\$13
ANTIPASTO SALAD CURED PEPPERONI, SMOKED PEPPERONI, TASSO, ROASTED HOT HOUSE CUCUMBER, PARMESAN, GRAPE HEIRLOOM TOMATO, ICEBERG LETTUCE, ROASTED SERRANO VINAIGRETTE	\$12

V= VEGETARIAN GF = GLUTEN FREE VE = VEGAN

