



CRAFT COCKTAILS

PROPER COCKTAILS

THE MULE 12

Three Olives vodka, Q Mixers ginger beer, lime, ginger

FOGGY BOTTOM 12.5

Absolut Citron vodka, lemon, rosemary, cucumber

TITO & LILLY 12

Tito's vodka, Lillet, Torres orange curaçao, cranberry, lemon

PURPLE RAIN 14

Hanson of Sonoma Habanero vodka, blueberry-habanero shrub, pineapple, lemon

SOLUTION ORIENTED 12.5

Don Q Cristal rum, Italicus bergamot liqueur, Velvet Falernum, lime, rosemary

BLACKBERRY MARGARITA 13.5

Corazon Blanco tequila, Torres orange curaçao, blackberry, lime

BLACK MANHATTAN 14

Smooth Ambler Contradiction bourbon, Averna Amaro, Angostura bitters, flamed orange

MAPLE OLD FASHIONED 15

Redemption rye, maple syrup, Fee Brothers bitters | aged in white oak barrels in house for 3 weeks

LIGHT ON BOOZE

TROPIC LIKE IT'S HOT 11

Lustua sherry, Aperol, Velvet Falernum, pineapple, jalapeño, lime

ONE TRICK PONY 12

Italicus bergamot liqueur, elderflower, grapefruit, Q Mixers grapefruit soda, Angostura bitters

ZERO PROOF COCKTAILS

GRAPEFRUIT ROSE FIZZ 7.5

grapefruit, lime, lemon, simple syrup, rosemary, lemon-lime soda // if you choose, add gin

PINEAPPLE-JALAPENO FAUX-RITA 8

pineapple, jalapeño, lime, agave, lemon-lime soda // if you choose, add tequila

TAKEOUT COCKTAILS (Each bottle contains 4 cocktails)

MAPLE OLD FASHIONED | 35

THE MULE | 30

BLACKBERRY MARGARITA | 30

PURPLE RAIN | 30

BLACK MANHATTAN | 35

WINE + BUBBLES

WHITES

GRUNER VELTLINER BROADBENT AUSTRIA 12 | 47

SAUVIGNON BLANC NOBILO NEW ZEALAND 11.5 | 45

SAUVIGNON BLANC KIM CRAWFORD NEW ZEALAND 12.5 | 49

PINOT GRIS J VINEYARDS CALIFORNIA 11 | 43

PINOT GRIGIO BELLA SERA ITALY 10.5 | 41

CHENIN BLANC REMHOOGTE SOUTH AFRICA 10.5 | 41

RIESLING SAINT M GERMANY 10.5 | 41

CHARDONNAY LINCOURT "STEEL" CALIFORNIA 11 | 43

CHARDONNAY JOSH CELLARS CALIFORNIA 12 | 47

ROSÉ BAND OF ROSES WASHINGTON 11.5 | 45

ROSÉ BIELER PERE ET FILS FRANCE 12 | 47

BUBBLES

CAVA BRUT POEMA SPAIN 10.5 | 41

BRUT ROSE DOMAINE STE. MICHELLE WASHINGTON 12 | 47

PROSECCO RUFFINO ITALY 11.5 | 45

REDS

PINOT NOIR CLOUDFALL CALIFORNIA 13 | 51

PINOT NOIR ERATH 'RESPLENDENT' OREGON 14.5 | 57

TEMPRANILLO ABADIA DE ACON SPAIN 11 | 43

CÔTES DU RHÔNE GRANGE DE PAYAN FRANCE 11 | 43

MALBEC TILIA ARGENTINA 10.5 | 41

MERLOT SEVEN FALLS WASHINGTON 11 | 43

GRENACHE-SHIRAZ-MOURVÈDRE ANGOVE AUSTRALIA 13.5 | 53

CABERNET ATHENA CALIFORNIA 11.5 | 45

CABERNET J LOHR ESTATES CALIFORNIA 13 | 51

RED BLEND COMPLICATED CALIFORNIA 12.5 | 49

ZINFANDEL THE SPECIALYST CALIFORNIA 12 | 47

ENJOY 50% OFF TAKEOUT WINE



EXCLUSIVE BREW

TROPIC THUNDER IPA | 7.5

DRAFTS

ROTATING TAP MKT

FIRESTONE MIND HAZE 7.5

MILLER LITE 6.75

RIGHT PROPER RAISED BY WOLVES 7.5

ALLAGASH WHITE ALE 7.5

BLUE POINT TOASTED LAGER 7.25

PERONI 7.25

DOGFISH HEAD SEASONAL 7.5

GUINNESS (20 OZ GLASS) 8

HEINEKEN 7

BUCKET SPECIALS

DOMESTICS | \$20

SELECT 5 *

FIND YOUR BEACH | \$20

SELECT 5 ●

HARD SELTZERS | \$24

SELECT 6 ■

BOTTLES

BUD LIGHT * 5.5

COORS LIGHT * 5.5

TRULY WILD BERRY (CAN) ■ 6

CORONA HARD SELTZER ■● 6

ASK ABOUT OUR FLAVORS

WHITE CLAW MANGO ■ 6

HIGH NOON GRAPEFRUIT 6.5

BOLD ROCK CIDER 6

BUDWEISER * 5.5

CORONA ● 6

VICTORY GOLDEN MONKEY 7.25

DOGFISH HEAD 90 MIN. IPA 6.5

YUENGLING * 5.5

HEINEKEN 0.0 5.5

BEER

SMALL PLATES

BULGOGI LETTUCE WRAPS

marinated short rib, artisan romaine, sticky rice, kimchi aioli, chopped peanuts, micro cilantro

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

FRIED CALAMARI

fried artichoke hearts + kalamata olives, garlic butter sauce, marinara, lemon wedge, chopped parsley

TUNA POKE NACHOS*

sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, roasted nori + sesame seeds

SALADS

MARKET SALAD

mixed greens, marinated tomatoes, carrot, cucumbers, cranberries, balsamic vinaigrette | **chicken +7, grilled shrimp +8, salmon +9**

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, black pepper, caesar dressing | **chicken +7, grilled shrimp +8, salmon +9**

PARMESAN KALE

baby kale, toasted sunflower seeds, carrots, tomatoes, crushed crostini, parmesan vinaigrette | **chicken +7, grilled shrimp +8, salmon +9**

BLACKENED CHICKEN MANGO

mixed greens, red grapes, mangoes, marinated tomatoes, cashews, dried cranberries, pickled ginger vinaigrette

FUJI APPLE SHRIMP

mixed greens, Fuji apple, fried wontons, jicama slaw, micro cilantro, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette

13	HEIRLOOM TOMATO BRUSCHETTA	14
	garlic grand rustico, heirloom cherry tomatoes, marinated mozzarella, red onion, micro basil, balsamic glaze	
11	SHOTGUN SHRIMP	12.5
	sweet chili sauce, jicama slaw, micro cilantro	
13.5	FOUR CHEESE MACARONI	10.5
	cavatappi pasta, crispy prosciutto, herbed bread crumbs	
14	CHICKEN WINGS	12.5
	spicy apricot chili glaze, carrots, celery, blue cheese dressing	
	PETITE FILET SLIDERS*	15.5
	horseradish + blue cheese aioli, crispy onions, scallions	

8.5	VEG + QUINOA BOWL	15
	baby kale, house pickled beets, avocado, marinated tomatoes, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette chicken +7, grilled shrimp +8, salmon +9	
9	SALMON*	22
	mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette	
9	HANGER STEAK*	23
	Cedar River Farms hanger steak, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette	
17	SESAME CRUSTED TUNA*	23.5
	mixed greens, romaine, edamame, red onion, shredded carrots, cucumber, avocado, grape tomatoes, jicama, herbs, crispy wontons, creamy ginger dressing	
17.5		

SIDES

fries 3 / sweet potato fries 3 / garlic mashed potatoes 3.5 / seasonal veg 4.5 / crispy brussels + blue 4.5

ENTRÉES

FREE RANGE BRICK CHICKEN

roasted garlic mashed potatoes, brown butter sauce, gremolata, grilled broccolini, grilled lemon

STEAK FRITES*

Cedar River Farms hanger steak, chimichurri, cherry tomatoes, garlic, Parmigiano-Reggiano + fresh herb french fries

BRAISED SHORT RIB

roasted garlic mashed potatoes, sautéed baby spinach, red wine jus, crispy onions

BLACKENED ATLANTIC SALMON*

mashed cauliflower, baby kale, whole grain mustard sauce

22	JAMBALAYA	23
	penne pasta, shrimp, chicken, andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano	
27	PASTA PRIMAVERA	18
	penne pasta, asparagus, roasted red peppers, broccolini, baby kale, garlic butter, white wine, parmesan cheese, tarragon tomatoes, grilled lemon chicken +7, grilled shrimp +8	
28	SEARED AHI TUNA*	26
	sherry soy broth, sticky rice, beech mushrooms, radish, scallion, peas, edamame	
24	CRAB CAKES	28
	corn + tomatillo relish, remoulade sauce, old bay fries	

SANDWICHES

CIRCA BURGER*

Certified Angus Beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries

TURKEY BURGER

MD Maple Lawn Farms turkey, provolone, lettuce, tomato, pickled onions, habanero aioli, brioche bun, sweet potato fries

GRILLED CHICKEN SANDWICH

provolone, arugula, roasted peppers, basil aioli, ciabatta, fries

FRIED CHICKEN SANDWICH

shredded lettuce, dill pickles, dill pickle aioli, brioche roll, sweet potato fries

VEGGIE BURGER

homemade patty, hummus, tomato, cucumber, pickled beets, sliced avocado, served with sweet potato fries

FLATBREADS

15	CRUSHED TOMATO MARGHERITA	12
	hand crushed tomato sauce, basil, fresh mozzarella	
14.5	RUSTIC ITALIAN	13
	sopressata, local Italian sausage, roasted red peppers, mozzarella	
15	BARBECUE CHICKEN	13
	barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella	
14.5	WILD MUSHROOM	14
	cremini, shiitake, portabello, oyster, arugula, pesto, truffle oil, mozzarella	
14		

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

FB + NY 04.19.2021