



CRAFT COCKTAILS

PROPER COCKTAILS

- THE MULE 12
FOGGY BOTTOM 12.5
TITO & LILLY 12
PURPLE RAIN 14
SOLUTION ORIENTED 12.5
BLACKBERRY MARGARITA 13.5
BLACK MANHATTAN 14
MAPLE OLD FASHIONED 15

LIGHT ON BOOZE

- TROPIC LIKE IT'S HOT 11
ONE TRICK PONY 12

ZERO PROOF COCKTAIL

- GRAPEFRUIT ROSE FIZZ 7.5
PINEAPPLE-JALAPEÑO FAUX-RITA 8

TAKEOUT COCKTAILS (Each bottle contains 4 cocktails)

- MAPLE OLD FASHIONED | 35
THE MULE | 30
BLACKBERRY MARGARITA | 30
PURPLE RAIN | 30
BLACK MANHATTAN | 35
FOGGY BOTTOM | 30

WINE + BUBBLES

WHITES

- GRÜNER VELTLINER SKELETON 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 ROSÉ 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 LES ABEILLES FRANCE 11 | 43
MALBEC TILIA ARGENTINA 10.5 | 41
MERLOT SEVEN FALLS WASHINGTON 11 | 43
GRENACHE-SHIRAZ-MOURVÈDRE ANGOVE AUSTRALIA 13.5 | 53
CABERNET J LOHR ESTATES CALIFORNIA 13 | 51
CABERNET ATHENA CALIFORNIA 11.5 | 45
RED BLEND COMPLICATED CALIFORNIA 12.5 | 49
ZINFANDEL THE SPECIALYST CALIFORNIA 12 | 47

ENJOY 50% OFF TAKEOUT WINE

ATLAS BREW WORKS EXCLUSIVE BREW ATLAS BREW WORKS TROPIC THUNDER IPA | 7.5

BEER

DRAFTS

- SEASONAL ROTATOR MKT
ALLAGASH WHITE ALE 7.5
BLUE POINT TOASTED LAGER 7.25
GUINNESS (20 OZ GLASS) 8
EGGENBERG PILSNER 7.25
MILLER LITE 6.75
DOGFISH HEAD SEASONAL 7.5
FIRESTONE MIND HAZE IPA 7.5
PACIFICO CLARA 7

BUCKET SPECIALS
DOMESTICS | \$20
SELECT 5 \*
FIND YOUR BEACH | \$20
SELECT 5 ●
HARD SELTZERS | \$24
SELECT 6 ■

BOTTLES

- WHITE CLAW MANGO ■ 6
CORONA HARD SETZLER ■● 6
ASK ABOUT FLAVOR OPTIONS
MILLER LITE \* 5.5
COORS LIGHT \* 5.5
CORONA ● 6
HEINEKEN 7.25
PERONI 7.25
YUENGLING \* 5.5
TRULY WILD BERRY ■ 6
HIGH NOON GRAPEFRUIT ■ 6.5
BUD LIGHT \* 5.5
BUDWEISER \* 5.5
BOLD ROCK CIDER 6

# 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

## SHOTGUN SHRIMP

sweet chili sauce, jicama slaw, micro cilantro

# SALADS

## MARKET SALAD

mixed greens, marinated tomatoes, carrots, 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 apples, fried wontons, jicama slaw, micro cilantro, chili apricot glazed shotgun shrimp, pickled ginger vinaigrette

13	<b>HUMMUS</b>	12
	spicy feta, kalamata olive tapenade, cucumbers, baby carrots, warm pita, toasted cumin oil	
11	<b>FOUR CHEESE MACARONI</b>	10.5
	cavatappi pasta, crispy prosciutto, herbed bread crumbs	
13.5	<b>CHICKEN WINGS</b>	12.5
	spicy apricot chili glaze, carrots, celery, blue cheese dressing	
14	<b>PETITE FILET SLIDERS*</b>	15.5
	horseradish + blue cheese aioli, crispy onions, scallions	
12.5	<b>HEIRLOOM TOMATO BRUSCHETTA</b>	14
	garlic grand rustico, heirloom cherry tomatoes, marinated mozzarella, red onion, micro basil, balsamic glaze	

8.5	<b>VEG + QUINOA BOWL</b>	15
	baby kale, house pickled beets, avocado, marinated tomatoes, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette   <b>chicken +7, grilled shrimp +8, salmon +9</b>	
9	<b>SALMON*</b>	22
	mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette	
9	<b>CIRCA CUT STRIP*</b>	23
	7oz steak, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette	
17	<b>SESAME CRUSTED TUNA*</b>	23.5
	mixed greens, romaine, edamame, red onion, shredded carrots, cucumbers, 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\*

7oz CIRCA cut strip, 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

## SEARED SCALLOPS\*

herbed risotto with English peas, mushrooms, pesto, chili oil, balsamic glaze, micro basil

## BLACKENED ATLANTIC SALMON\*

mashed cauliflower, baby kale, whole grain mustard sauce

22		
	<b>SEARED AHI TUNA*</b>	26
	sherry soy broth, sticky rice, beech mushrooms, radish, scallion, peas, edamame	
27		
	<b>JAMBALAYA</b>	23
	penne pasta, shrimp, chicken, andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano	
28		
	<b>PASTA PRIMAVERA</b>	18
	penne pasta, zucchini, red onion, Malibu carrots, asparagus, roasted red peppers, baby kale, goat cheese, tarragon tomatoes, grilled lemon   <b>chicken +7, grilled shrimp +8</b>	
29		
	<b>LOBSTER RAVIOLI</b>	28
	lobster ginger reduction, marinated shrimp, shaved asparagus, toasted breadcrumbs, grated parmesan	
24		

# 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

housemade patty, hummus, tomato, cucumber, pickled beets, sliced avocado, sweet potato fries

# FLATBREADS

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