



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

THE VODKA MOJITO 13

strawberry infused Absolut vodka, strawberries, mint, lime

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

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



BRUNCH COCKTAILS

MIMOSA 5

cava, orange

WHITE PEACH BELLINI 6

cava, peach schnapps, white peach

BLOOD ORANGE BELLINI 6

cava, peach schnapps, blood orange

BLOODY MARY 9

Three Olives vodka, housemade bloody mary mix

LOW PROOF COCKTAILS

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

WINE + BUBBLES

GRÜNER VELTLINER SKELETON AUSTRIA

12 | 47

SAUVIGNON BLANC NOBILO NEW ZEALAND

11.5 | 45

SAUVIGNON BLANC KIM CRAWFORD NEW ZEALAND

12.5 | 49

PINOT GRIGIO BELLA SERA ITALY

10.5 | 41

CHENIN BLANC REMHOOGTE SOUTH AFRICA

10.5 | 41

ALBARINO ABADIA DE SAN CAMPIO SPAIN

11.5 | 45

RIESLING FIRESTONE VINEYARDS CALIFORNIA

11 | 43

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

PINOT NOIR ERATH 'RESPLENDENT' OREGON

14.5 | 57

PINOT NOIR OLD SOUL CALIFORNIA

12.5 | 49

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 BLEND LOCATIONS FRANCE

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

DRAFTS

BEER



EXCLUSIVE BREW

TROPIC THUNDER IPA | 7.5

SEASONAL ROTATOR	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

BOTTLES

BUD LIGHT	5.5
BUDWEISER	5.5
COORS LIGHT	5.5
CORONA	6
YUENGLING	5.5
VICTORY GOLDEN MONKEY	7.25
DOGFISH HEAD 90 MINUTE IPA	6.5
BOLD ROCK CIDER	6
CORONA HARD SELTZER	6
ASK ABOUT FLAVOR OPTIONS	
HIGH NOON GRAPEFRUIT	6.5
TRULY WILD BERRY	6
WHITE CLAW MANGO	6
HEINEKEN 0.0	5.5

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

HAPPY HOUR

MONDAY - FRIDAY
4PM - 7PM

\$5 DRAFT BEERS

\$7 HOUSE WINES

\$9 FEATURED COCKTAIL

\$2 OFF SMALL PLATES +
FLATBREADS

Available in bar areas only

BRUNCH

SMALL PLATES

FRIED CALAMARI

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

HUMMUS

spicy feta, kalamata olive tapenade, cucumbers, baby carrots, warm pita, toasted cumin oil

TUNA POKE NACHOS*

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

SOUP OF THE DAY

7

Monday + Tuesday - Crab + Corn Chowder

Wednesday + Thursday + Friday - Chicken Tortilla

Saturday + Sunday - Shrimp Bisque

SALADS

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, 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**

SPINACH SALAD

baby spinach, Fuji apples, bacon, candied walnuts, fried goat cheese, apple 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

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

14 **BRUSSELS + BLUE** 11.5

flash fried, applewood smoked bacon, balsamic, blue cheese

12 **BULGOGI LETTUCE WRAPS** 15

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

15 **SHOTGUN SHRIMP** 13

flash fried, sweet chili sauce, jicama slaw, micro cilantro

FOUR CHEESE MACARONI 11

cavatappi pasta, crispy prosciutto, herbed bread crumbs

CHICKEN WINGS 15

spicy apricot chili glaze, carrots, celery, blue cheese dressing

FALL BRUSCHETTA 16

crispy prosciutto, goat cheese mousse, fig compote, roasted butternut squash, balsamic glaze, baby arugula

9 **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*** 24

mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette

12 **CIRCA CUT STRIP*** 25

7oz steak, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette

17 **SESAME CRUSTED TUNA*** 25

mixed greens, romaine, edamame, red onion, shredded carrots, cucumbers, avocado, grape tomatoes, jicama, herbs, crispy wontons, creamy ginger dressing

SIDES

home fries 3 / bacon 4 / eggs 4 / fruit salad 4 / avocado 3

16 **BULGOGI FRIED RICE*** 16

marinated short rib, scrambled egg, roasted peppers + onions, pickled carrots, scallions, poached egg

13 **BREAKFAST SANDWICH*** 12

toasted brioche, applewood bacon, 2 eggs any style, white cheddar, home fries

16 **EGG WHITE OMELET** 13

peppers, mushrooms, spinach, tomatoes, goat cheese, fresh fruit

15.5 **HUEVOS RANCHEROS*** 14

sunny side up eggs, corn tortilla, black beans, ranchero sauce, queso fresco, avocado corn salsa, pickled jalapeños

ENTRÉES

AVOCADO TOAST*

avocados, marinated tomatoes, poached eggs, sautéed onions, chili oil, feta, micro cilantro, Italian rustico

ALMOND GRANOLA FRENCH TOAST

corn flake crust, almond granola, fresh berries, mascarpone maple cream

AMERICAN BISTRO BREAKFAST*

french toast, two eggs any style, bacon, home fries

SOUTHERN CHICKEN BENEDICT*

flash fried chicken, housemade biscuits, poached eggs, sausage gravy, home 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

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

FLATBREADS

15.5 **CRUSHED TOMATO MARGHERITA** 13

hand crushed tomato sauce, basil, fresh mozzarella

14.5 **RUSTIC ITALIAN** 14

sopressata, local Italian sausage, roasted red peppers, mozzarella

16 **BARBECUE CHICKEN** 14

barbecue sauce, slow roasted chicken, red onion, bacon, mozzarella

15 **WILD MUSHROOM** 16

cremini, shiitake, portabello, oyster, arugula, pesto, truffle oil, mozzarella

14 **FOURCHEESE SPINACH** 14

mozzarella, provolone, ricotta, goat cheese, garlic spinach

* 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