

HAPPY HOUR

CENTER SQUARE TAVERN JUMBO WINGS

1.50 EA

— (GF) Traditional or Boneless
Served with Blue Cheese Dressing
-IPA Buffalo - Too Hot

-(GF) Hot & Honey - (GF) Apple BBQ
- (GF) Dry Rubbed - (GF) Garlic & Ginger

- (GF)Greek Style (Lemon Vinaigrette-Feta- Kalamata Olives- Sundried Tomato- Red Onion) —

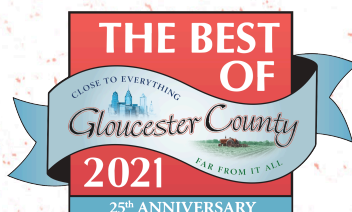
NEW	PERSONAL SKILLET CORN BREAD — Housemade Skillet Corn Bread, Hot out of the Oven - Served with Salted Honey Butter	6
NEW Gf	CST SKILLET SHORT RIB POUTINE FRIES — House Made French Fries & Cheese Curd, Served in a Skillet, Seasonings & Demi Glaze	10
NEW	CRAB MAC & CHEESE SKILLET — Creamy Cheese Blend with Lump Crab, Crunchy Bread Crumb & Herb Topping	12
NEW Gf	ROASTED BRUSSEL SPROUTS — Served Hot out of the oven tossed in a Raspberry/Sherry Vinaigrette with Pancetta	8
NEW	CST PORK BELLY — 4oz Thick Cut, House Cured Pork Belly served Crispy with Apple BBQ and Crispy Fried Onions over Polenta	8
NEW	EGGPLANT & CAPRESE — Lightly Breaded & Fried with Tomato Sauce, Wilted Spinach & Fresh Mozzarella served with Tomato Jam	7
NEW Gf	CHIPS & QUESO — Tavern Favorite - Creamy Cheese Sauce Blend, topped with Poblano Pepper Salsa, served with warm Blue Corn Tortilla Chips	7
NEW Gf	SPICE DUSTED FILET TIPS — 3oz Seared Filet Tips, Chili & Coffee Spice Rub, Braised Onions & Mushrooms	8
	TUNA TARTAR — Sushi Grade Tuna- Sesame Crunch, Cucumber, Avocado, Cilantro, Ginger & Garlic Soy, Spicy Mayo, Garnished with Scallions, Pressed Pita Bread	10
Gf	LITTLENECK CLAMS (6) — Served with Crustini Bread » Choice of Red - White - Diablo	7
Gf	SPINACH & ARTICHOKE DIP — Artichoke Hearts, Creamed Spinach, Blend of Cheeses, Bread Crumbs Blue Corn Tortilla Chips	8
	BUFFALO CHICKEN EGG ROLL — Slow Roasted Pulled Chicken Breast -IPA Buffalo - American Cheese Side Blue Cheese Dressing	3 EA
	FRIED PICKLE HAYSTACK — Thinly Sliced Pickles, Flash Fried Crispy, Southwest Sauce	6
Gf	BLACKENED SHRIMP — Blackened Shrimp, Avocado Aioli, Poblano Salsa	1.50 EA
Gf	BACON WRAPPED SHRIMP — Shrimp Wrapped in Applewood Smoked Bacon, Apple BBQ	\$1.75 EA

SIGNATURE HANDCRAFTED COCKTAILS

DRINK OF THE WEEK — Ask Your Server about our Handcrafted "Drink of The Week"	7	RUM PUNCH — Captain Morgan, Bacardi, Malibu, Pineapple, Orange Juice, Grenadine	7
KENTUCKY BUCK — Makers Mark Bourbon , Strawberries Citrus, Bitters, Ginger Beer	7	CENTER SQUARE MARGARITA — Bribon Tequila, Fresh Lime Juice, Triple Sec, Agave, Orange Juice » Add \$2 Strawberry - Raspberry - Blueberry - Apple Cider	7
MELTED WITCH MARTINI — Vodka, Blue Curacao, OJ, Pineapple Juice, Halloween Sugar Rim, Twizzler Broom Stick	7	NEW CARAMEL APPLETINI — Vodka, Apple Pucker, Buttershots, Apple Juice, Caramel Cinnamon Sugar Rim	7
CST LEMON BASIL MARTINI — Tito's Vodka, Muddled Basil, Lemon Juice, St Germain	7	NEW PUMPKIN PIE MARTINI — Southern Tier Pumking, Rumchatta, Cream, Cinnamon Sugar Rim, Nutmeg Sprinkle	7
APPLE CRAN MULE — Vodka, Cranberry Juice, Apple Juice, Ginger Beer, Cranberry Garnish	7		

WINE BY THE GLASS

CRANE LAKE — Merlot - Sauvignon Blanc	5.50	COASTAL VINES — Cabernet - Chardonnay - Pinot Grigio - White Zinfandel	5.50	JEAN-LUC ROSE	5.50
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HAND CRAFTED COCKTAILS

DRINK OF THE WEEK — Ask Your Server About Our Handcrafted Drink of The Week		10.50
NEW PUMPKIN PIE MARTINI — Southern Tier Pumking, Rumchata, Cream, Cinnamon Sugar Rim, Nutmeg Sprinkle		12
NEW PUMPKIN SPICE WHITE RUSSIAN — Southern Tier Pumking, Kahlua & Milk, Cinnamon Sugar Sprinkle		10
NEW CARAMEL APPLLETINI — Vodka, Apple Pucker, Buttershots, Apple Juice, Caramel Cinnamon Sugar Rim		12
NEW MELTED WITCH MARTINI — Vodka, Blue Curacao, OJ, Pineapple Juice, Halloween Sugar Rim, Twizzler Broom Stick		11
NEW APPLE CIDER SANGRIA — Pino Grigio, Apple Cider, Ginger Brandy, Club Soda		10
NEW APPLE LONG ISLAND ICE TEA — Vodka, Gin, Triple Sec, Barcardi Rum, Apple Cider, Sprite		13
RUM PUNCH — Captain Morgan - Bacardi, Malibu Pineapple Juice, Orange Juice, Grenadine		12.50
NEW KENTUCKY BUCK — Marker's Mark Bourbon, Bitters, Strawberry Puree, Lemon Juice, Ginger Beer		13
NEW APPLE CRAN MULE — Vodka, Cranberry Juice, Apple Juice, Ginger Beer, Cranberry Garnish		10
CST LEMON BASIL MARTINI — Tito's Vodka, Muddled Basil, Lemon Juice, St Germain		12
PINEAPPLE UPSIDE DOWN MARTINI — Vanilla Vodka, Pineapple Juice, Grenadine		10.50
LEMONDROP MARTINI — Stateside Vodka, Triple Sec, Simple Syrup, Sugar Rim » Additional Flavors - Strawberry - Blueberry - Raspberry - Blackberry		11
LEMONCELLO MARTINI — Limoncello, Vodka, Lemonade, Sugar Rim		12
CENTER SQUARE MARGARITA — Bribon Tequila, Fresh Lime Juice, Triple Sec, Agave, Orange Juice » Add \$2 Strawberry - Raspberry - Blueberry - Apple Cider		10.50

RED WINE

LEESE-FINCH PINOT NOIR	\$11.50/36	SILK & SPICE RED BLEND	\$11.50/36
SMOKIN LOON PINOT NOIR	\$11.50/36	JOSH CELLAR CABERNET SAUVIGNON	12/39
CRANE LAKE MERLOT	7/21	COASTAL VINES CABERNET	7.50/22
TRIVENTO MALBEC	11.50/36	NOBLE VINES MERLOT	\$10.50/34
GNARLY HEAD CABERNET	\$10.50/34		

WHITE WINE

BUTTER CHARDONNAY	12/39	SAN ANGELO PINOT GRIGIO	10/30
COASTAL VINES PINOT GRIGIO	\$7.50/22	JEAN-LUC ROSE	\$11.50/36
COASTAL VINES WHITE ZINFANDEL	7.50/22	CK MONDAVI MOSCATO	8/23
CRANE LAKE SAUVIGNON BLANC	7.50/22	PACIFIC RIM "J" RIESLING	9.50/25
CRANE LAKE CHARDONNAY	7.50/22	HAYES RANCH CHARDONNAY	\$12.50/36
NOBLE VINES CABERNET SAUVIGNON	9/36	MONKEY BAY SAUVIGNON BLANC	\$9.50/28
STERLING SAUVIGNON BLANC	8/36		

BOURBON - WHISKEY - SCOTCH

1792 SMALL BATCH	WOODFORD RESERVE	DUGGAN'S DEW
BULLIET 95 RYE	CROWN ROYAL	SOUTHERN COMFORT
BULLEIT BOUBON	ANGLE'S ENVY	DEVERON 12 YEARS
BULLEIT BOURBON 10 YEAR	JIM BEAM	VO
BUFFALO TRACE	JIM BEAM APPLE	JOHNNIE WALKER BLACK
MAKER'S MARK	JIM BEAM RED STAG	INDEPENDENT BOURBON, WOOLWICH TWP

