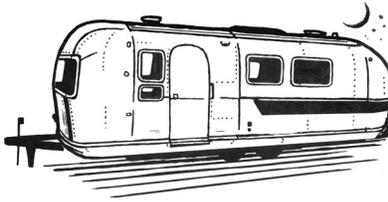


OUR BAR



*Enjoy a locally inspired
cocktail or local
draft in our lounge*



THE
LOT
at PHOENICIA DINER

*Take Out & Self Service
Outdoor Dining*

BEVERAGES

Java Love

CORTADO (3)

CAPPUCCINO (3.5)

LATTE (4) *Iced* (4.50)

AMERICANO (2.5) *Iced* (3)

COLD BREW (3.5)

CATSKILLS MUDDY WATER (5)

cold brew, almond milk,
maple syrup

Tay Tea

ICED TEA (3.5)

rotating flavors

HOT TEA (2.75)

VLY MOUNTAIN STEAMER (5)

vanilla rooibos, marigold, almond,
ginger tea, steamed milk

SODA (3)

mexican coke, dr. pepper,
mexican sprite

FRESH OJ
OR LEMONADE (4)

PUPS

Dog Foodie (3)

coconut or carob peanut butter
dognola

OUR KITCHEN



*You are enjoying
a freshly prepared meal
from our kitchen team
led by Michael*

VEGGIE MELT (10)

grilled zucchini, squash, and eggplant,
roasted red peppers, balsamic onions, moz-
zarella, red pepper aioli, ciabatta

PULLED PORK SANDWICH (10)

coleslaw, candied jalapeños,
bbq aioli, brioche roll

TURKEY BURGER (12)

swiss, roasted red peppers, pea shoots,
pesto mayo, house made brioche roll

PLAIN JANE BURGER (10)

cheddar, lettuce, tomatoes, onions,
house made brioche roll

Sides

FRESH FRUIT WITH BERRIES (5)

PHOENICIA POTATOES (3)

FRENCH FRIES (3)

*Every Sunday***SUNDAY SUPPER**

5 - 8:30pm

rotating dinner specials

*Supper specials will always have at
least one vegetarian option*

LIVE MUSIC

6 - 9pm

Visit phoeniciadiner.com for music
schedule and sunday supper specials

BREAKFAST

HOUSEMADE GRANOLA (6)

fresh fruit, yogurt

TOASTED BROOKLYN BAGEL

w/ butter (2)

w/ cream cheese (3)

w/ smoked trout and scallion cream
cheese, capers, red onion (11)

EGG & CHEESE ON A ROLL (3)

fried egg, cheddar,
house made brioche roll

Add pork belly (+5)

Add pork belly, kimchi, chipotle aioli(+7)

STUFFED FRENCH TOAST (10)

blackberries, basil cream cheese

SWEETS

MUFFIN (3)

SCONE (4)

COOKIES (3.5)

GF CRUMB CAKE (3.5)

SEASONAL FRUIT BAR (4)

LUNCH

GRAIN BOWL (9)

arugula, quinoa, wheat berries,
grilled squash and zucchini, corn,
blistered tomatoes, pesto

CITRUS SALAD (8)

goat cheese, oranges, cucumber,
pistachios, lemon dill vinaigrette
Add citrus glazed salmon (+6)

GRILLED CHEESE (8)

chaseholm farms alpage cheese,
bacon jam, house made sourdough