



drink • taste • discover • dinner menu

* These items are served raw or undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

Beer ~ Wine ~ Mixers ~ Soda

house made margarita mixer \$12 traditional ~ jalapeño ~ strawberry ~ coconut ~ pomegranate	
bloody mary mixer \$12	
beer \$4 each • <i>six packs available</i> bud light • corona • corona light • pacifico • dos equis amber • dos equis lager • cisco brewers, getaway ipa • cambridge brewing company, working class hero • downeast, unfiltered cider	
wine • \$24 by the bottle	
white quadri, pinot grigio	william fevre, chardonnay
red padrillos, malbec	louis latour “valmoissine”, pinot noir
soda \$3 • pepsi ~ diet pepsi ~ sierra mist ~ ginger ale	

Appetizers

“screaming rooster” rock shrimp	13.5
tempura batter, sriracha, napa cabbage	
steamed edamame	10
sea salt, white miso aioli	
*grass fed beef sliders	13.5
lemon dressed greens, balsamic glazed onions, gouda	
pan roasted shrimp	13.5
seared shrimp, new orleans style, peppery butter sauce accented with herbs & dark beer, grilled ciabatta	
tempura green beans	10
chipotle barbecue dipping sauce, ponzu sauce	
mini arancini	10
warm mozzarella centers, oven roasted tomato sauce, truffle essence	
mini grass fed beef meatballs	12
oven roasted tomato sauce, romano	

Salad

grilled pear salad	12.5
great hill bleu cheese, candied pecans, sun dried cranberries, lemon vinaigrette	
cobb salad	13.5
bleu cheese dressing, avocado, bacon, egg, tomato, romaine hearts, great hill bleu cheese	
caesar salad	12.5
parmesan crackers, caesar vinaigrette, parmesan	
kale & quinoa salad	13.5
baby kale, roasted corn, olive oil poached grape tomatoes, pistachio vinaigrette, fresh herbs	
add to any salad	
chicken +\$6	salmon +\$8 steak +\$9

Flatbread

margherita flatbread	13.5
fresh mozzarella, evoo, passata di pomodoro, basil chiffonade	
with grass fed beef meatballs	+\$4
buffalo chicken flatbread	14.5
crispy chicken, frank’s hot sauce, mozzarella, scallions	
mushroom flatbread	14.5
oven roasted mushrooms, thyme scented duxelle, fontina, truffle oil	

Sushi ~ Maki ~ Nigiri

*rice bowl	18
torched ahi tuna, tempura shrimp, ginger vinaigrette dressed greens, avocado, scallions	
*sashimi platter	18
#1 tuna, salmon, yellowtail	
*nigiri platter - 6 pieces	16
#1 tuna, salmon, yellowtail	
*firecracker yellowtail	15
daikon radish, spicy ponzu sauce	
dragon maki	16
shrimp tempura, eel, avocado, unagi	
*out of control roll	18
salmon, tuna, crabmeat, avocado, scallions, tobiko	
*spicy tuna tempura roll	15
tempura flakes, srirachi aioli, cucumber	
california roll	15
jumbo lump crab, cucumber, avocado, tobiko	
*spicy girl roll	17
#1 tuna, salmon, jalapeño, chili sauce, cucumber, tempura flakes	

Entrées

chicken parmesan	24
fresh breaded and pan fried, whole milk mozzarella, cavatappi, passata di pomodoro	
*miso glazed salmon	25
wasabi mashed, soy yuzu butter sauce, scallion threads	
penne caprese	18
vine ripened tomatoes, fresh mozzarella, romano, basil chiffonade	
with mini grass fed beef meatballs	+\$6
penne bolognese	22
parmigiana reggiano	
*hanger steak	26
chimichurri, chipotle mashed potatoes, grilled asparagus, parsnip chips	
*grass fed burger	19
brioche, aged swiss, tempura onion rings, horseradish sauce	
mac & cheese	17
toasted garlic crumbs	
with buffalo chicken	+\$3
with lobster	+\$12
lobster roll	24
main lobster, grilled roll, served with french fries	