

# Boards & Salads

**The Original** ..... \$15

The one that started it all. Various cuts of cured meats, domestic and imported cheeses, grilled breads, crackers, olives, grapes, vegetables, jams, jellies, and oils.

**Chefs cheese plate** ..... \$17

Highest quality cheeses from various regions of the world, grilled breads, crackers, sliced meats, olives and preservers.

**Mediterranean** ..... \$20

Hummus, pita, chicken shawarma, beef kafta, feta and olive salads respectfully.

+ *Substitute proteins to make it vegetarian.* 6

**Garden** ..... 5/7

Mixed field greens, cucumbers, tomatoes, green peppers and croutons.

**Chicken fruit** ..... 9/11

Grilled chicken, mixed greens, red onion, slivered almonds, craisins, feta fresh fruit and homemade poppyseed dressing

**Classic Caesar** ..... 6/8

Mixed romaine, croutons, shaved parmesan and house made dressing

**Oriental** ..... 6/8

Mixed greens, slivered almonds, mandarin oranges, green onions, chinese noodles and poppy seed dressing.

## **\*Add to Salads**

Grilled Chicken \$3 Shrimp \$4 Salmon \$6

# Dinner Menu

- Creamed Pesto Cavatappi** ..... \$12  
Served with Sun Dried Tomatoes, Basil & Local Seasonal Vegetables. Add Chicken \$3, Shrimp \$4 or Salmon \$6
- Polenta Stack** ..... \$13  
Three Cheese Polenta, Grilled & Topped with Spicy Andouille Sausage, Tender Shrimp & a Haystack of Corn Tortilla Strips. Sub Chicken for Shrimp at No Additional Cost
- Chicken Milanese** ..... \$15  
Lightly Breaded Chicken Breast, Garlic Mashed Potatoes, Lemon & Caper Pan Sauce. Served with Dressed Arugula Salad
- Short Rib Bowl** ..... \$15  
Garlic Mashed Potatoes, Braised Short Rib, Red Wine Demi, Served with Carrot Coins
- Portabella Stuffed with Israeli Couscous** ..... \$10  
Mixed with Vegetable Medley & Spring Mix. Tossed with Balsamic Vinaigrette.
- Holy Toledo** ..... \$9  
Turkey, Bacon, Lettuce, Tomato & Rosemary Mayo. Served on Fresh Focaccia Bread with Homemade Chips
- Muffaletta** ..... \$10  
Traditional Muffaletta Served with Homemade Chips
- Lobster Roll** ..... \$12  
A Generous Portion of Lobster Tossed in our Special Dressing, on a Fresh Roll. Served with Steak Fries or Homemade Chips
- Bacon Jam Burger** ..... \$10  
Charbroiled ¼ LB Beef Burger Served with Cheddar Cheese, Bacon Jam, Lettuce and Tomato. Served with Chips or Steak Fries
- TOL Burger** ..... \$14  
Flame Grilled Double Burger Topped with Cheddar, Bacon, Lettuce & Tangy T.O.L Sauce. Served with Chips or Steak Fries

## GIN

**BARB** 9  
RHUBARB SYRUP | MUDDLED CUCS | LIME | HENDRICKS | TONIC |  
RHUBARB BITTERS

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**PRINCE** 9  
ROSEMARY SYRUP | LEMON | EMPRESS | BLOOD ORANGE

## TEQUILA

**JOSE-LUIS** 9  
GRAPEFRUIT | CASAMIGOS | BLOOD ORANGE SODA

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**HEATER** 9  
LIME | PINEAPPLE JALAPENO SYRUP | CUERVO SILVER | ORANGE TIGER

## RUM

**LAVADO** 9  
LEMON | ORANGE TIGER | DIPLOMATICO RESERVA | SUGAR RIM

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**RUM 437** 9  
ABSINTHE | SIMPLE SYRUP | PEYCHAUD BITTERS | LEMON |  
DIPLOMATICO MANTUANO

## VODKA

**SPICY EDDY B** 9  
LIME | GINGER BEER | PINEAPPLE JALAPENO SYRUP | HEART OF GOLD

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**1975** 9  
LEMON | BLACKBERRIES | RASPBERRY LIQUOR | KETEL ONE | BUBBLES

## BOURBON

**SMASHED** 9  
BLACKBERRIES | LEMON | BITTERS | BASIL HAYDEN | MINT | SUMAC SYRUP

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**ELANOR** 9  
LEMON | BLACKBERRIES | SAGE SYRUP | TEA | BULLEIT

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**KENGO'S RISING SUN** 9  
MUDDLED GINGER CHERRY & ORANGE | SIMPLE SYRUP |  
BITTERS | SUNTORY WHISKY

# COCKTAILS

# MIMOSA FLIGHT

CHOOSE 3 OF THE FOLLOWING FOR \$9

Glass | Service

## BARBARA

5 | 25

BUBBLES & Your Choice of: OJ, Peach, Pineapple, or Grapefruit

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## TINA

7 | 29

BLACKBERRIES, LAVENDER SYRUP, BUBBLES

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## CATHERINE

7 | 29

PEACH JUICE, RASPBERRY LIQUOR, BUBBLES

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## DAPHNE

7 | 29

MUDDLED BERRIES & BUBBLES

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## WHITNEY

7 | 29

PEACH JUICE, MANGO JUICE, OJ, BUBBLES

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## DR. JESS

7 | 29

GREEN JUICE, BUBBLES

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## HEIDI

7 | 29

HABANERO SYRUP, BUBBLES BLOOD ORANGE SODA

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## UPGRADE TO ULTIMATE

WITH ZONIN PROSECCO

CLASSIC 7 | 29

PREMIUM 9 | 36

WITH MUMM BRUT CHAMPAGNE

CLASSIC 6 0

PREMIUM 6 5

# MIMOSAS

**BUBBLES**

6oz Flight | 7

- California Brut**..... 5 | 20  
Wycliff Cellars, California
- Brut Rosé**..... 9 | 32  
Mawby Cellars, Traverse City
- Prosecco**..... 6 | 22  
Zonin, Italy

**SAUV**

6oz Flight | 10

- Sauvignon Blanc**..... 9 | 32  
Chateau Roquefort, Bordeaux
- Sauvignon Blanc**..... 12 | 44  
Locations NZ, New Zealand
- Sancerre**..... 13 | 48  
Nicolas Idiart, France

**CHAR-DON-YAY!**

6oz Flight | 12

- Chardonnay**..... 9 | 32  
Diora, Monterey
- Chardonnay**..... 9 | 32  
Louis Latour "Grand Ardeche", France
- Chardonnay**..... 12 | 44  
Napa Cellars, Napa

**ALL-DAY**

6oz Flight | 10

- Rosé**..... 9 | 32  
Mawby Cellars, Traverse City
- Rosé**..... 11 | 40  
AIX, Provence
- Rosé**..... 8 | 28  
Smashberry, Paso Robles

**PINOT NOW & CANNONAU**

6oz Flight | 11

- Cannonau**..... 10 | 36  
Cantine Pedres, Italy
- Pinot Noir**..... 12 | 44  
Montinore, Willamette
- Pinot Noir**..... 9 | 32  
59 Prime, France

**KILLER CABS**

6oz Flight | 13

- Cabernet**..... 9 | 32  
La Boulangerie, France
- Cabernet**..... 11 | 40  
Seventy Five, California
- Cabernet**..... 13 | 48  
Ghost Pines, California

**ED SAID RED**

6oz Flight | 8

- Malbec**..... 7 | 24  
Dona Paula, Argentin
- Sangiovese**..... 8 | 28  
"La Fociale", Maremma Toscana
- Bordeaux**..... 9 | 28  
Chateau Idiart "de Moulins", Medoc

**BRIGHT LIGHT WHITES**

6oz Flight | 9

- Pinot Grigio**..... 8 | 28  
Ca Bolani, Friuli
- Albarino**..... 9 | 32  
Abadia de San Campio, Rias Bixas
- Moscato** ..... 7 | 24  
Mirassou, California

**POPPIN' BOTTLES**

- Champagne**, Mumm Cordon Rouge, France ..... 60
- Chardonnay**, Cuvee Sauvage, Russian River ..... 68
- Cabernet**, Stags' Leap, Oakville ..... 72