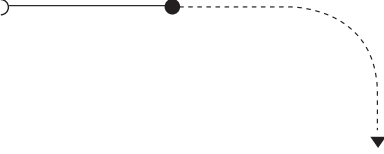










DRINKS



Draft Beer

→ 7.0% ABV or less also available in a mug

	DANKS OBAMA IPA (7.0 % ABV) – Citrus, Pineapple, Sweet Cannabis, Dank	\$7/\$9
	QUAID Pecan Porter (6.6% ABV) – Pecans, Roast, Spice, Bakers Chocolate	\$7/\$9
	MR. DIAMOND Cherry Wheat (5.0% ABV) – Cherry, Biscuit, Cinnamon, Vanilla	\$7/\$9
	EDMUND NZ Pale Ale (5.5% ABV) – Orange, Mango, Fruity	\$7/\$9
	KAL-EL Saison (6.4% ABV) – Pear, Juicy Fruit, Banana, Spice	\$5/\$7
	JEAN Belgian Blonde (4.5% ABV) – Grapefruit, Hoppy, Fruity	\$5/\$7
	RUSSIAN IMPERIAL STOUT *8OZ Imperial Stout (11.5% ABV) – Bitter, Fruity, Baker’s Chocolate <i>*Collaboration with Incendiary Brewing (Winston Salem)</i>	\$7
	EPILPHANY Pilsner (5.0% ABV) – Soft, Clean, Crisp <i>*Collaboration with Wooden Robot and Epiphany Malt</i>	\$6/\$8
	DAS HOPFENHEAD India Pale Lager (6.0% ABV) – Citrus, Crisp, Hoppy <i>*Collaboration with Devil’s Logic and Hop Head Farms</i>	\$6/\$8

Bottle Service

Available starting 11/21

AIR IS BEAUTIFUL	SAISON	\$15
I GOT A STORY TO TELL	SAISON	\$15

Seltzer & Cider

GOOD ROAD ACROSS THE POND Cider (6.7% ABV) – Dry Hopped, Grapefruit, Lemongrass, Peach	\$8
GOOD ROAD BLUE BYWAY Cider (6.3% ABV) – Apple, Blueberry	\$8

DRAFT SODA, BOTTLED SODA, SMART WATER, BODY ARMOR, BOTTLED ICED TEA

Cocktails

GORDON GEKKO Four Roses Single Barrel, Sweet Vermouth, Bitters, Cherry	\$16
MORIARTY Woodford Reserve, Orange Bitters, Orange Peel, Cherry	\$14
JACK TORRANCE Woodford Reserve, Lemon Juice, Maple Syrup, Cherry	\$15
EL GUAPO Casamigos Resposado, Lime Juice, Agave Nectar, Grapefruit	\$16
LEO SHARP Espolon Anejo, Lime Juice, Ginger Beer, Mint	\$12
MALEFICENT Tito’s Vodka, Muddle Blackberry, Lemon, Soda	\$12
SAMANTHA Salamander Vodka, Cointreau, Cranberry Juice, Lime Juice	\$13
DON DRAPER Ketel One Vodka, Lime Juice, Simple Syrup	\$11
JEAN GIRARD Hendricks Gin, Grapefruit Juice, Lime Juice, Simple, Soda	\$13
HEFFALUMPS Fords Gin, Honey, Lemon Juice, Lemon Peel	\$13
KRISTATOS Bombay Sapphire, Campari, Sweet Vermouth, Orange Peel	\$13

Wine

6oz/8oz/BTL

PROVERB (HOUSE WINES) Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir	\$6/8/15
ECCO DOMANI Pinot Grigio	\$7/9/19
COLUMBIA Chardonnay	\$9/11/23
KIM CRAWFORD Sauvignon Blanc	\$12/14/30
PROPHECY Rose	\$8/11/22
JOSH CELLARS Pinot Noir	\$12/15/29
STORYPOINT Cabernet Sauvignon	\$9/12/23
LA MARCA Prosecco	\$9/12/23
DARK HORSE Brut Rose	\$7/9/18
MIMOSA Prosecco, Orange Juice	\$9

FOOD



Appetizers

CHEESEY BREAD \$8

Our pizza dough seasoned and smothered with freshly grated Mozzarella served with our house-made marinara

PESTO AND GOAT CHEESE CHEESEY BREAD \$10

Our pizza dough coated with pesto sauce and fresh goat cheese served with our house-made marinara

Salads

JACK DAWSON \$5/8

Iceberg, English Cucumber, Roma Tomato, Red Onion, Black Olives, Shredded Mozzarella, House-Made Croutons

OTTO \$6/9

Iceberg, Roma Tomatoes, Red Onion, Kalamata Olives, English Cucumber, Pepperoncini, Feta, House-Made Red Wine Vinaigrette

@420DOGGFACE208 \$7/10

Spring Mix, Dried Cranberries, Red Onion, Chopped Pecans, Goat Cheese, House-Made Creamy Balsamic Vinaigrette

CAESAR CARDINI \$6/8

Chopped Romaine, Grated Parmesan, House-Made Croutons, Tossed in Caesar Dressing

WILL HUNTING \$7/10

Spring Mix, Red Onion, Bacon, Dried Cherries, Chopped Pecans, Sliced Apple, Gorgonzola, House-Made Apple Cider Vinaigrette

Pizza

SLICE/16"/20"/28"

DR STEVEN BRULE NA/22/28/38

Mushroom Cream Base, Spicy Italian Sausage, Onion, topped with Arugula and garnished with Pickled Onion

TOMMY CALLAHAN \$7/22/28/38

Red Sauce, Mozzarella, Pepperoni, Sweet Italian Sausage, Ham, Ground Beef, Bacon

LIZ GILBERT NA/18/24/34

Olive Oil Base, Roma Tomatoes, Mozzarella, Basil, Italian Seasoning

LANDO CALRISSIAN \$7/22/28/38

Red Sauce, Mozzarella, Pepperoni, Spicy Italian Sausage, Roasted Green Pepper, Black Olives, Roasted Mushroom

PETER PARKER \$7/22/28/38

Red Sauce, Mozzarella, Spinach, Bell Pepper, Black Olives, Roasted Mushrooms, Roasted Green Pepper, Tomatoes

JIM GAFFIGAN NA/18/24/34

Garlic, Olive Oil and Ricotta Blend Base topped with Mozzarella and Parmesan

GEORGE COSTANZA NA/18/24/34

Italian Pesto topped with Mozzarella and Parmesan

BUILD YOUR OWN \$5/14/18/26

Cheese Pizza aka The Kevin McCallister and add any toppings your little heart desires.

TOPPINGS \$.75/\$1/\$2/\$4

Meats: Pepperoni, Italian Sausage, Bacon, Ham, Ground Beef, Diced Salami, Anchovies

Veggies: Banana Peppers, Tomatoes, Artichokes, Mushrooms, Sun Dried Tomatoes, Spinach, Jalapeno Peppers, Roasted Red Peppers, Green Peppers, Black Olives, Green Olives, Garlic, Fresh Basil, Pesto, Pineapple

Specialty Cheeses: Feta, Ricotta, Gorgonzola, Smoked Gouda, Goat, Cheddar Blend

Calzone

BEN WYATT (PICK ANY TWO TOPPINGS) \$13

PROTAGONIST

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