

SPECIALS

Soup

Pasta Fagioli \$8

New England Clam Chowder \$9

Butternut Squash \$9

Appetizer

Vegetable Spring Rolls \$11

Crunchy vegetable spring rolls with a side of sriracha or garlic aioli

Homemade Pretzel \$10

Our homemade salted pretzel served with sides of queso and marinara

Coconut Shrimp \$12

Crispy coconut shrimp with a side of sweet chili sauce

Entree

Tuna Tacos \$18

Pan-seared tuna tacos topped with chipotle aioli, arugula, chunky avocado salad, cucumbers, sour cream and cilantro

Angel Hair Pasta with Shrimp \$21

Angel hair pasta with garlic and oil and chopped shrimp

Shrimp & Mushroom Risotto \$23

Creamy shiitake mushroom risotto with sun-dried tomatoes topped with cajun shrimp and parmesan cheese

Gnocchi \$19

Potato gnocchi with a creamy butternut squash sauce

Pizza

Wood fired, N.Y. or Ultra-Thin Bar Style

French Onion \$19

Caramelized onions, gruyere cheese, mozzarella cheese, thyme, rosemary, and topped with fresh parsley

Butternut Squash and Prosciutto \$19

Butternut squash with mozzarella cheese, stilton cheese, caramelized onions and cooked prosciutto

Roasted Tomato \$18

Roasted tomatoes, fresh mozzarella, garlic, and topped with fresh basil

Johnny Bravo \$18

Margherita pizza topped with honey, bacon, and hot oil

Chicken Scarpariello \$19

Chicken, green pepper, red pepper, onion, crumbled sweet sausage, pepperoncini, with scarpariello sauce

Dessert

Homemade Tiramisu \$10

Wine Specials

Terres de St. Louis Rose \$10/38

Provence, France

Serafino Gavi \$12/46

Piedmont, Italy

Weingut Groiss Grüner \$10/38

Großweikersdorf, Austria

Featured Liquor & Cocktails

Autumn Mule \$14

Reyka vodka, Downeast hard Cider, ginger beer, lemon juice, cinnamon

Sparkling Mule \$14

prosecco, pomegranate liqueur, ginger beer

Aperol Spritz \$14

prosecco, aperol, splash of club soda

Lavender Collins \$14

Reyka vodka, lavender liqueur, lemonade

Manhattan \$14

Bulleit 10 year, bitters, sweet vermouth, maraschino cherry

The Sand Trap \$14

Fishers island spiked lemonade, lemon juice, iced tea, bourbon floater

Sangria \$10

house made recipe w/ assorted fruit

Beer Flights

Select any 4 of our 14 draught beers

(8oz each) \$15

Bottled Beer

Budweiser

Heineken

Bud Light

Sierra Nevada Pale Ale

Coors Light

Lagunitas Little Sumpin' Ale

Miller Lite

Dogfish Head 90 min IPA

Michelob Ultra

Red Bridge (Gluten Free)

Corona

Heineken 0.0 (non-alcoholic)

Corona Light

Fishers Island Spiked Lemonade