

HEMINGWAYS

SALADS

WEDGE

ICEBERG | GRAPE TOMATOES | BACON |
RED ONION | EVERYTHING BAGEL
SEASONING | BALSAMIC GLAZE |
BLUE CHEESE DRESSING 13

CAESAR

ROMAINE | GARLIC TOASTED PANKO |
SHREDDED PARMESAN | HOUSEMADE
DRESSING 12

SUMMER

ARUGULA | CUCUMBER |
STRAWBERRIES | BLUEBERRIES |
CANDIED PECANS | GOAT CHEESE |
HONEY MINT VINAIGRETTE (GF) 13

SALAD ADDITIONS 6oz CHICKEN 12 | 4 GRILLED SHRIMP 14 | 6oz SALMON 14

STARTERS

PRETZEL BITES

SEA SALT | HOUSEMADE CHEESE
SAUCE | HONEY MUSTARD 13

EGGPLANT NAPOLEON

SAN MARZANO SAUCE | BASIL RICOTTA |
MOZZARELLA | PARMESAN 14

STEAMED CLAMS

ROASTED GRAPE TOMATOES | BACON |
GARLIC BUTTER BROTH | CROSTINI (GF) 16

BBQ BRISKET QUESADILLA

CHEDDAR JACK | CORN | JALAPEÑO LIME
RANCH | SOUR CREAM 14

MEATBALLS

SAN MARZANO SAUCE | BASIL RICOTTA |
SHREDDED PARMESAN | CROSTINI 14

FIRECRACKER SHRIMP

ASIAN COLE SLAW | SPICY MAYO |
GARLIC GINGER GLAZE | SCALLIONS 17

WINGS

BUFFALO OR HONEY SRIRACHA |
BLUE CHEESE | CELERY (GF) 14

SESAME-PECAN CHICKEN STRIPS

PINEAPPLE CHIMICHURRI | MICRO GREENS |
SWEET & SPICY ORANGE GLAZE 14

CAJUN AHI TUNA

AVOCADO CUCUMBER SALAD | WASABI
AIOLI | MICRO GREENS | LIME 17

CHIPOTLE CHICKEN EMPANADAS

CARAMELIZED ONION | CHEDDAR JACK |
AVOCADO SALSA VERDE 14

BABY BACK RIBS

1/2 RACK | ASIAN BBQ SAUCE | SESAME SEEDS |
SCALLIONS | PLANTAIN CHIPS 18

JUMBO LUMP CRAB CAKE

CELERY ROOT REMOULADE | SRIRACHA
CHILI AIOLI | MICRO GREENS | LIME 18

SANDWICHES

8oz BURGER

AMERICAN | ICEBERG | TOMATO |
ONION | PICKLES 16

GRILLED CHICKEN BLTA

BACON | ARUGULA | TOMATO | AVOCADO |
LEMON GARLIC AIOLI 16

FILET SLIDERS AU POIVRE (2)

GRUYÈRE | CRISPY SHALLOTS | PEPPERCORN
CREAM DIPPING SAUCE 20

ALL SANDWICHES ARE SERVED WITH FRIES

BRICK OVEN PIZZA

MARGHERITA

SAN MARZANO SAUCE | FRESH MOZZARELLA |
PARMESAN | BASIL | EVOO 14

WHITE

MOZZARELLA | RICOTTA |
PROVOLONE | GARLIC | BASIL | EVOO 16

CHEESESTEAK STROMBOLI

SHAVED RIBEYE | MOZZARELLA |
CHEDDAR JACK | PEPPERS | ONION 19

ADD SAUSAGE OR PEPPERONI 4

ENTRÉES

SALMON

SAFFRON RICE | CAPERS | OLIVES | ASPARAGUS |
NEAPOLITAN TOMATO SAUCE (GF) 29

FRENCH BREAST

LEMON RISOTTO | BROCCOLINI | CRISPY
SHALLOTS | AU JUS | HERB OIL (GF) 29

8oz CENTER CUT FILET MIGNON

ASPARAGUS | JALAPEÑO CHEDDAR MASHED |
WILD MUSHROOM CREAM SAUCE (GF) 45

PAELLA

6oz LOBSTER TAIL | CLAMS | SHRIMP |
MUSSELS | CHORIZO | PEAS | CORN |
SAFFRON RICE | HERBS (GF) 39

CHICKEN MILANESE

ARUGULA | RED ONION | GRAPE TOMATO |
FRESH MOZZARELLA | PARMESAN | BALSAMIC
GLAZE | HONEY LEMON VINAIGRETTE 32

8oz FLAT IRON

BROCCOLINI | GARLIC BAKED
POTATO FRIES | AVOCADO LIME
COMPOUND BUTTER (GF) 32

14oz PORK CHOP SCARPARELLO

BELL & CHERRY PEPPERS | ONION | ITALIAN
SAUSAGE | ROASTED FINGERLINGS |
DEMI-GLACE | BALSAMIC GLAZE (GF) 32

RACK OF LAMB

PISTACHIO ENCRUSTED | ASPARAGUS |
ROASTED FINGERLINGS | MINT CHIMICHURRI
HALF 29 / FULL 49

BRAISED SHORT RIB

SHALLOTS | BROCCOLINI | JALAPEÑO
CHEDDAR MASHED | SHERRY CREAM
DEMI-GLACE (GF) 32

SWEETS

CHOCOLATE LAVA CAKE

VANILLA ICE CREAM | STRAWBERRIES |
WHIPPED CREAM | CHOCOLATE DRIZZLE 10

TARTUFO

WHIPPED CREAM | STRAWBERRIES | POWDERED
SUGAR | CHOCOLATE DRIZZLE 10

CHURRO BOWL

VANILLA ICE CREAM | STRAWBERRIES |
WHIPPED CREAM | CHOCOLATE DRIZZLE 10

DISHES ARE FRESH & MADE TO ORDER, YOUR PATIENCE IS APPRECIATED

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGENS EATING RAW OR UNDERCOOKED FOOD CAN CAUSE FOOD BORNE ILLNESS.

AN 18% GRATUITY IS ADDED FOR PARTIES OF 7 OR MORE THANK YOU FOR DINING WITH US. GLUTEN FREE GF

DRINK SPECIALS

\$3 DOMESTIC BOTTLES

\$4 IMPORTED BOTTLES

\$6 HOUSE WINES

\$6 HOUSE COCKTAILS

\$10 HOUSE MARTINIS

\$10 STARTERS

PRETZEL BITES SEA SALT | HOUSEMADE CHEESE SAUCE | HONEY MUSTARD

BBQ BRISKET QUESADILLA CHEDDAR JACK | CORN | JALAPEÑO LIME RANCH | SOUR CREAM

WINGS BUFFALO OR HONEY SRIRACHA | BLUE CHEESE | CELERY (GF)

SEASAME-PECAN CHICKEN STRIPS PINEAPPLE CHIMICHURRI | MICRO GREENS | SWEET & SPICY ORANGE GLAZE

EGGPLANT NAPOLEON SAN MARZANO SAUCE | BASIL RICOTTA | MOZZARELLA | PARMESAN

MEATBALLS SAN MARZANO SAUCE | BASIL RICOTTA | SHREDDED PARMESAN | ROASTED GARLIC EVOO | CROSTINI

CHIPOTLE CHICKEN EMPANADAS CARAMELIZED ONION | CHEDDAR JACK | AVOCADO SALSA VERDE

MARGHERITA PIE SAN MARZANO SAUCE | FRESH MOZZARELLA | BASIL | EVOO

HAPPY HOUR

EVERY DAY

4:00 PM - 6:00 PM

RED WINES

CABERNET SAUVIGNON, SUTTER HOME, CA 7/26

CABERNET SAUVIGNON, SIMI, SONOMA, CA 48

CABERNET SAUVIGNON, COPPOLA, CLARET, SONOMA, CA 13/50

CABERNET SAUVIGNON, JOSH, CA 14/52

CABERNET SAUVIGNON, BERINGER, KNIGHTS VALLEY, NAPA VALLEY, CA 60

CABERNET SAUVIGNON, CHARLES KRUG, NAPA VALLEY, CA 69

CABERNET SAUVIGNON, CONN CREEK, NAPA VALLEY, CA 72

CABERNET SAUVIGNON, SEQUOIA GROVE, NAPA VALLEY, CA 92

CABERNET SAUVIGNON, SILVERADO, NAPA VALLEY, CA 98

CABERNET SAUVIGNON, STAG'S LEAP, ARTEMIS, NAPA VALLEY, CA 120

MERLOT, SUTTER HOME, CA 7/26

MERLOT, MARKHAM, NAPA VALLEY, CA 50

PINOT NOIR, TRINITY OAKS, CA 7/26

PINOT NOIR, CLINE, SONOMA, CA 11/42

MALBEC, THE SHOW, MENDOZA, ARGENTINA 10/38

RED BLEND, PALISADES BY JOEL GOTT, NAPA VALLEY, CA 13/48

CHIANTI CLASSICO RISERVA, CARPINETO, TUSCANY, ITALY 50

SUPER TUSCAN, SAN POLO RUBIO, I.G.T, TUSCANY, ITALY 55

BRUNELLO DI MONTALCINO, CARPINETO, TUSCANY, ITALY 110

SPARKLING

PROSECCO 187ML,

AVISSI, VENETO, ITALY 10

COMTE DE BUCQUES,

BRUT, FRANCE 8/28

CHAMPAGNE, MOET & CHANDON,

EPERNAY, FRANCE 95

BOTTLED BEER

MILLER LITE

COORS LIGHT

YUENGLING

MICHELOB ULTRA

BUDWEISER

HEINEKEN

HEINEKEN 0.0

STELLA ARTOIS

PERONI

CORONA

CORONA LIGHT

BLUE MOON

GUINNESS

WHITE CLAW

IPA SELECTIONS

WHITE WINES

PINOT GRIGIO, SUTTER HOME, CA 7/26

PINOT GRIGIO, CHLOE, VALDADIGE, ITALY 10/38

PINOT GRIGIO, SANTA MARGHERITA, ALTO ADIGE, ITALY 58

CHARDONNAY, SUTTER HOME, CA 7/26

CHARDONNAY, UNOAKED, SEAGLASS, SANTA BARBARA, CA 10/38

CHARDONNAY, KENDALL JACKSON, CA 12/46

CHARDONNAY, CAKEBREAD, NAPA VALLEY, CA 94

SAUVIGNON BLANC, SUTTER HOME, CA 7/26

SAUVIGNON BLANC, JOEL GOTT, CA 10/38

SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND 12/46

WHITE ZINFANDEL, SUTTER HOME, CA 7/26

RIESLING, SEAGLASS, MONTEREY, CA 9/34

MOSCATO, MENAGE A TROIS (M.A.T.), CA 9/34

ROSE, BIELER, SABINE, PROVENCE, FRANCE 12/44

SPECIALTY COCKTAILS

IRISH MULE: JAMESON OR JAMESON ORANGE, GINGER BEER, LIME JUICE 12

MANGO MULE: YAVE MANGO TEQUILA, GINGER BEER, LIME JUICE 12

OLD MAN & THE SEA: MYERS'S DARK RUM, GINGER BEER, LIME JUICE 12

RED OR WHITE SANGRIA: HOUSE RECIPE 13

ABSOLUT COSMO: ABSOLUT CITRON, COINTREAU, LIME JUICE, CRANBERRY 13

RUM RUNNER: PARROT BAY COCONUT & MANGO RUM, PYRAT RUM, MYERS'S RUM, PINEAPPLE & ORANGE JUICE, GRENADINE 14

SPICY MARGARITA: YAVE JALAPEÑO TEQUILA, MANGO PURÉE, LIME JUICE, TAJIN 14

WATERMELON GIN PUNCH: BEEFEATER GIN, WATERMELON PURÉE, LEMON JUICE, SIMPLE SYRUP, MINT 14

APEROL SPRITZ: APEROL, AVISSI PROSECCO, CLUB SODA 14

ESPRESSO MARTINI: STOLI VANILLA, CAFFE BORBONE ESPRESSO, KAHLUA, BAILEYS 15

RABBIT HOLE MANHATTAN: CAVEHILL BOURBON, CARPANO ANTICA FORMULA, ANGOSTURA BITTER 15