

JUST LIKE OUR LOVE OF PING PONG, OUR FOOD IS MEANT TO BE SHARED...

STARTERS

HOUSE CUT FRIES - 10
harissa ketchup (GF, VG)

SHISHITO - 10
sweet paprika, sea salt, lemon (GF, VG)

HUMMUS - 14
Mediterranean salad, spicy tahini, crispy chickpea, pita (VG)

WINGS - 15
beer brined, sriracha honey, with ginger buttermilk

MEDITERRANEAN SAMPLER - 19
shishito, pan con tomate, hummus, falafel, marinated olive mix, pita (VG)

NACHOS* - 21
short rib, jack, cheddar, cotija, pickled fresno, pico de gallo, chipotle crema (GF)

COCKTAILS

CURIOUS GEORGE - 13
Roku Gin, Pamplemousse, lemon, basil, ginger, pink peppercorn

THE LOB - 13
Espolon Blanco, lime, Cointreau, hibiscus, agave

MARTY REISMAN - 15
Maestro Dobel, Creyente Mezcal, pineapple, Cosa Nostra Shrub, lime, pineapple gum syrup

BACKSPIN - 14
Espresso-infused Maker's Mark, Carpano Antica, house spiced pumpkin syrup, bitters

STRAWBERR-WEEEEEE - 13
Mt Gay Black Barrel, strawberry, Cardamaro, lime

TOPSPIN - 14
Espolon Blanco, Dos Equis, lemon-lime sorbet

SEASONAL MULE - 13
Spiced apple-infused Stoli, lime, ginger beer

EMILIANO - 14 (BARREL-AGED)
Olmecca Altos Plata, Del Maguey Vida, Aztec chocolate bitters, agave, Angostura

KILLIN THE DUNKS - 13
(THE BEST ESPRESSO MARTINI IN TOWN)
Titos, Candelas 100% organic coffee, Kahlua



TACOS

MUSHROOM - 14
mushroom, corn mole, roasted guajillo, pepitas, salsa ranchera, cilantro (GF, V)

CHICKEN* - 14
chicken tinga, pickled onion, avocado salsa, cilantro (GF)

STEAK* - 15
skirt steak, cotija cheese, salsa ranchera, pickled fresno, red onion, cilantro (GF)

PIZZA

DOUBLE MARGHERITA - 19
tomato, shredded mozzarella, ciliengini, basil (V)

PEPPERONI - 19
rustic ragout, mozzarella, pepperoni, nduja

MUSHROOM - 18
garlic sauce, oyster, maitake, shimeji, thyme, rosemary, gruyere (V)

SPIRIT FREE

AUTUMN DUSK - 12
House spiced pumpkin syrup, lemon, chicory pecan bitters, orange-infused sparkling water

EVERYTHING NICE - 12
House apple shrub, smoked maple syrup, ginger beer, Palo Santo bitters

75 BLOOMS - 12
Basil, ginger, pink peppercorn, lemon, Fever Tree elderflower tonic, lavender lemon bitters

FLOR ROJA - 12
Hibiscus, cinnamon, clove, lime, Love Potion bitters, orange basil-infused sparkling water

WINES

BUBBLES

La Marca, Prosecco, Italy **11|44**

Domaine Chandon, Brut, CA **13|52**

Domaine Chandon, Rosé, CA **13|52**

WHITE

William Hill, Chardonnay, CA **10|40**

Whitehaven, Sauvignon Blanc, NZ **13|52**

Maso Canali, Pinot Grigio, Italy **11|44**

Landmark, Chardonnay, CA **14|56**

RED

Prophecy, Pinot Noir, CA **8|32**

Louis Martini, Cabernet, CA **10|40**

Locations, Red Blend, CA **13|52**

Las Rocas, Garnacha, Spain **10|40**

Justin, Cabernet, CA **15|60**

ROSÉ

Fleur De Mer, Rosé, Provence **13|52**

SANDWICHES

“THE 617” BURGER* - 18
house patty, sour pickles, romaine, red onion, American cheese, gizmo sauce, fries

PULLED PORK*-16
slow braised pork shoulder, spiced rub, vinegar slaw, whiskey pickle, fries

CHICKEN SANDWICH* - 16
(fried or grilled) L.T.O., pickled peppers, garlic aioli, fries

DESSERT

CHURROS - 9
guajillo chocolate sauce (V)

CHOCOLATE CHIP COOKIES - 8
sea salt (V)

BOSTON CREAM PIE - 9
butter cake, chocolate icing, vanilla cream (V)

FLUFFERNUTTER WONTONS - 8
blueberry faux-sin sauce, powdered sugar (V)

BEER

DRAFTS

Dos Equis Lager **8**

Harpoon UFO **8**

Lagunitas IPA **8**

Dogfish Head 60 Min **8**

Fiddlehead IPA **8**

Nite Lite **8**

Sam Adams Seasonal **8**

BOTTLES|CANS

Narragansett **5**

Tecate **6**

Von Trapp Bohemian Pilsner **8**

Miller Lite **6**

Corona **8**

Amstel Light **8**

Heineken **8**

Sam Adams Boston Lager **7**

Sierra Nevada Pale Ale **8**

Sixpoint Resin IIPA **9**

Allagash White **8**

Jack's Abby House Lager **8**

Downeast Cider **8**

Truly **7**

NON-ALCOHOLIC

Heineken 0.0 **7**

Red Bull **5**

Soda **4**

(V) VEGETARIAN, (VG) VEGAN, (GF) GLUTEN FREE — PLEASE INFORM YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.