

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

STARTERS

SHISHITO - 10

Coconut, pickled fennel, coriander chutney (GF, VG)

HUMMUS -14

Mediterranean salad, spicy tahini, crispy chickpea, pita (VG)

WINGS - 15

Beer brined, honey buffalo 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)

HOUSE CUT FRIES - 10

Harissa ketchup (GF, VG)

FRIED BRUSSELS SPROUTS -11

Spiced pecan, sweet chili lime glaze (N,V)

SWEET POTATO FRIES - 11

Smoked cinnamon spice, blood orange aioli (V)



COCKTAILS

SEASONAL MULE - 15

Stoli, apple brandy, Becherovka, cinnamon, lemon, ginger beer

EIGHT AND SIX- 15

Roku Gin, quince, rosemary, acid-adjusted orange juice, bitters, elderflower tonic

FORTUNATO - 15

Mount Gay Black Barrel Rum, Applejack, Cynar, Amontillado Sherry, brown butter, fig, thyme, bitters

P.B.B.B. - 15

Peanut-infused Maker's Mark, Campari, Punt e Mes, banana, bitters, orange oils (N)

DUMPLING - 15

Japanese rice whiskey, rye whiskey, dry vermouth, Benedictine, sesame oil, ginger, white miso, bitters

T.B.C. - 15

Rhum agricole, Jamaican rum, peated scotch, guava, lime, cinnamon, orange, bitters

BAMBI'S KNEES - 15

The Botanist Gin, Italicus, blood peach, honey, lemon, chandon rose, orange oils

MARTY REISMAN - 15

Creyente Mezcal, Cosa Nostra Shrub, pineapple, lime, black Hawaiian sea salt

EL CHUY - 15 (BARREL AGED)

Mezcal, amaro, sweet vermouth, maraschino, orange bitters

HOUSE MARGARITA - 12 (DRAFT)

Tequila, Cointreau, lime

ESPRESSO MARTINI - 15 (DRAFT)

Vodka, cold brew, maple

TACOS| QUESADILLAS

VEGGIE QUESADILLA - 14

Mushrooms, corn mole, jack & cheddar cheese, spiced pepitas, salsa ranchero (V)

ADD CHICKEN TINGA* -4

ADD STEAK AL PASTOR* -7

CHICKEN TACO - 14

Chicken tinga, pickled onion, avocado salsa verde, micro cilantro* (GF)

AL PASTOR TACO - 16

Flank steak, avocado salsa verde, pineapple pico de gallo, micro cilantro* (GF)

SANDWICHES

CHAD'S BURGER - 18

Wagyu brisket, short rib, Flat Iron American cheese, fries *

CHICKEN SANDWICH - 16

(Fried or grilled) L.T.O., pickled peppers, garlic aioli, fries*

"BACON" CHEESEBURGER - 20

Havarti, crispy prosciutto, caramelized onion, harissa mayo, fries*

VEGGIE BURGER - 17

Quinoa, chickpeas, mushrooms, goat cheese, pickled tomatillo, beet purée, fries (V)

SHORT RIB BAHN MI SLIDER - 15 (2 EA)

Pickled vegetables, garlic aioli, fresh herbs*

SPIRIT FREE

TONAL SHIFT - 12

Quince, rosemary, grapefruit, Love Potion Bitters, elderflower tonic

MR. SUE - 12

Smoked cinnamon, maple, Cosa Nostra Shrub, lime, pineapple, palo santo bitters, soda

JUNIPERO - 12

"Gin", hibiscus, lime cordial, orange oils

GINGER LEE - 12

Guava, cinnamon, lemon, ginger beer

WINES

BUBBLES

Domaine Chandon Rosé, CA 11|66

J Cuvée Brut, CA 14|80

WHITE

Talbot, Chardonnay, CA 14|52

Whitehaven, Sauv. Blanc, NZ 12|46

Maso Canali, Pinot Grigio, Italy 11|44

ROSÉ

Fleur De Mer, Rosé, Provence 11|44

RED

Louis Martini, Cabernet, CA 10|40

Locations, Red Blend, CA 13|52

MacMurray, Pinot Noir, CA 14|52

Las Rocas, Garnacha, Spain 10|40

Terrazas, Malbec, Argentina 10|40

PIZZA

DOUBLE MARGHERITA - 19

Tomato, shredded mozzarella, ciliengini, basil (V)

PEPPERONI - 19

Rustic ragout, mozzarella, pepperoni, nduja

ITALIAN - 19

Prosciutto, mortadella, house ricotta, mozzarella, cherry tomato, hot peppers, pistachio pesto (N)

SALAD

KALE CHOP - 12

Tuscan kale, roasted butternut squash, cashew, dried apricot, coconut, tarragon dressing (N, V)

MIXED GREENS - 12

Heirloom cherry tomato, shaved red onion, cucumber, spiced pepita, balsamic vinaigrette (VG)

ADD CHICKEN * - 4

DESSERT

RED VELVET BROWNIE- 14

Cream cheese frosting (Serves 2)(V)

CHURROS - 10

Guajillo chocolate sauce (V)

CHOCOLATE CHIP COOKIES - 9

Sea salt (V)

BEER

DRAFTS

Stella Artois 8

Blue Moon 8

Guinness 8

Dos Equis Lager 8

Allagash White 8

Other Half Green City IPA 8

3 Floyds Zombie Dust Pale Ale 8

Lagunitas Lil Sumpin Sumpin Ale 8

Dogfish Head 90min IIPA 10

Coney Island Mermaid Pilsner 8

Torch & Crown Apres Winter Ale 8

Von Trapp Vienna Style Lager 8

Hudson Valley Silhouette Sour 10

Grimm Artisanal Ales Weisse 8

BOTTLES | CANS

Modelo Especial 6

Heineken 8

Miller Lite 6

Amstel Light 8

Corona 8

Narragansett 5

Michelob Ultra Pure Gold 6

Sam Adams Boston Lager 8

Truly Spiked & Sparkling 6

Radeberger Pilsner 8

Downeast Unfiltered Cider 8

Aslin Double Infrared Starfish DIPA 10

Toppling Goliath Pineapple Papaya Fandango 10

Equilibrium Photon Pale Ale 8

Logsdon Farmhouse Ales Seizoen 10

Founder's Breakfast Stout 10

Duvel 10

NON-ALCOHOLIC

Heineken 0.0 8

Untitled Art Non-Alcoholic IPA 8

Red Bull 4

Harney & Sons Iced Tea (Green & Peach) 3

(VG) VEGAN, (V) VEGETARIAN, (GF) GLUTEN FREE, (N) NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.