

## **Specials: 3/15/18**

### **Soup of the Day: Creamy Taco Soup \$5.95**

Garnished with Cilantro & Jalapenos

### **Chili \$5.95**

Topped with Cheddar Cheese

### **Avocado Toast w/Blackened Shrimp \$14.95**

Baby Arugula & Radicchio with House White Balsamic Vinaigrette

### **Spicy Ribeye Rice Bowl \$15.95**

Fried Egg, Sautéed Vegetables & Spicy Mayo

### **Pan Seared Sesame Ahi Tuna Wrap w/Fries \$14.95**

Mango Salsa, Tomato, Red Onion & Asparagus in a Whole Wheat Wrap

### **Spicy Sea Scallop Tacos (3) \$15.95**

Cucumber Salad, Grilled Pineapple, Avocado, Cabbage Salad & Chipotle Sauce in Corn Tortillas

## **FULL LIQUOR SERVICE**

See reverse side for our cocktail menu

## **White Wine**

**Liberty School Chardonnay:** Full, rich; apple, pear, butterscotch \$9

**Nobilo Sauvignon Blanc:** Fresh & crisp; ripe tropical fruits especially passion fruit & pineapple \$9

**Caposaldo Rose:** Floral, fresh & fruity; cherries, berries & currants; fresh, balanced finish \$9

**Luna Pinot Grigio:** Wonderful acidity & full bodied; mango, orange zest, lemony finish \$9

**Zonin Prosecco:** Well balanced & lively; delicate almond note \$9

## **Red Wine**

**Angeline Vineyards Pinot Noir:** Medium bodied; lively acidity, cranberries, maraschino cherries & orange zest \$9

**Giulio Staccali Chianti:** Medium Bodied; bright ripe red fruit, velvety, refreshing, good structure \$9

**Liberty School Cabernet Sauvignon:** Full bodied; dark fruit, smoke, earth, pepper \$9

## **Beer**

**Brooklyn Lager \$6**

**Dogfish Head 60 Minute IPA \$6**

**Two Roads Road 2 Ruin Double IPA \$6**

**Allagash White \$6**

**Berkshire Coffee House Porter (16 oz. can) \$6**

**Corona (12 oz. bottle) \$5**

**Bud Light (16 oz. aluminum bottle) \$5**

**Angry Orchard Hard Cider - Crisp Apple (12 oz. bottle) \$5**