

Share Plates

PARMESAN FRIES \$7.00

house cut fries | sea salt | malt vinegar aioli

BLACKENED SHRIMP & SCALLOPS (GF) \$11.00

thai orange ginger sauce

BUFFALO WINGS traditional or boneless \$9.00

bleu cheese | celery

HUMMUS \$8.00

traditional | tomato goat cheese salad | grilled bread

TOMATO MOZZARELLA BRUSCHETTA \$8.00

heirloom tomato | basil | fresh mozzarella

KETTLE CHIPS (GF) \$6.00

house chips | onion dip

STICKY RIBS (GF) \$9.00

asian bbq sauce | sweet potato straws

GRILLED ASPARAGUS \$8.00

prosciutto | grilled bread | lemon

CHEESEBURGER SLIDERS* \$9.00

brioche roll | lettuce | tomato | onion

EMPANADAS \$8.00

chicken | rice | black bean | green salsa

CHICKEN SKEWER PITA \$9.00

Grilled bread | pico de gallo | cucumber yogurt

dill sauce

CHICKEN QUESADILLA \$10.00

pico de gallo | avacado | sour cream

Sandwiches

TASTY BASIC BURGER * \$13.00

cheddar cheese | apple wood bacon

THE A2 BURGER * \$13.00

avocado | arugula | sautéed spinach and boursin cheese

THE SERIOUSLY? BURGER * \$13.00

cheddar | swiss | jalapeno | bbq sauce | bacon |

caramelized onions | mushrooms

CHICKEN FOCCACIA \$10.00

chopped broccoli | mozzarella | caramelized onion

ULTIMATE SALMON SANDWICH* \$11.00

caper lemon mayo | wilted spinach | crispy potato

REUBEN SANDWICH \$12.00

house corned beef | swiss | sauerkraut | 1000 island

ASK ABOUT OUR SPECIALTY SOUPS

Flat Breads

TOMATO CHEVRE \$8.00

kumato tomato | goat cheese | roasted garlic EVOO | fresh basil

FOUR CHEESE \$8.00

pomodoro | brie | mozzarella | pecorino romano | feta

SALSICCIA FRESCA \$10.00

hot & sweet sausage | pepperoni | pecorino romano

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY,
SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS

Special Crafted Martinis

COSMOPOLITAN \$14.00

Grey Goose Vodka | Cointreau | muddled limes

LEMON DROP \$14.00

Grey Goose Vodka | Limoncello | fresh lemon

AVIATION \$12.00

Bombay Sapphire Gin | Maraschino | fresh lemon

JJ MARTINI \$14.00

Jameson Whiskey | Chartreuse | Sweet Vermouth

BEACH CLUB \$12.00

10 Cane Rum | Maraschino | lemon | pineapple

CLASSIC MANHATTAN \$13.00

Maker's Mark | Sweet Vermouth

FRENCH MARTINI \$13.00

Grey Goose Vodka | Chambord | lime | pineapple

BONAIRE \$13.00

Captain Morgan Rum | orange | lime | cranberry

Non-Alcoholic

CRANBERRY SPRITZER \$4.50

Cranberry juice | lime juice | soda water

FRESH LEMONADE \$4.00

Fresh lemon juice | simple syrup

STRAWBERRY LEMONADE \$4.50

House recipe with muddled strawberries

PINEAPPLE FIZZ \$4.50

Pineapple juice | simple syrup | soda water

RASPBERRY LIMEADE \$4.50

Fresh lime juice | muddled raspberries

BOTTLED BEERS

DOMESTIC BEER SELECTION \$4.00

Budweiser | Miller Lite | Bud Light | Coors Light

PREMIUM BEER SELECTION \$5.00

Labatt Blue | Labatt Blue Light | Heineken | Corona

Corona Light | Sam Adams Lager | St. Pauli Girl N/A

CRAFT AND MICRO BEER SELECTION \$5.00

Bell's Two Hearted Ale | Bell's Amber Ale

Bell's Midwest Pale Ale |

Founder's All Day IPA | Red Stripe | Blue Moon

PREMIUM BEER SELECTION \$5.50

Amstel Light | Modelo

(GF) = gluten free items / gluten free buns upon request