

SPRING MENU

BREADS & DIPS

CHIPS & SALSA | \$5

Fire roasted salsa | Tortilla chips

HOT PEPPERS & OIL | \$7

Served with toasted pita

PRETZEL STICKS | \$11

Served with beer cheese or dark chocolate sauce | Optional choice of honey mustard or yellow mustard

SPINACH ARTICHOKE DIP | \$15

Blend of asiago and cheddar cheeses | Mixed with spinach and artichoke hearts | Served with celery, carrots, pita, and tortilla chips

JALEPEÑO POPPER DIP | \$14

Jalapeño | Blend of cheddar and pepper jack cheeses | Bacon | Cream cheese | Topped with seasoned breadcrumbs | Served with pretzel chips

BUFFALO CHICKEN DIP | \$15

A blend of shredded chicken breast, cheddar cheese, cream cheese, hot sauce, and ranch | Served with celery, carrots, and tortilla chips

MAC N CHEESE | \$5

SUBWICHES

All subs topped with provolone cheese, lettuce, tomato, onion, and oil and vinegar. Available toasted or cold

All subs served with kettle chips and a pickle spear

Add French onion dip with kettle chips for | \$1.50

ITALIAN SUB | \$15

TURKEY SUB | \$15

HAM SUB | \$15

FLATBREADS

BUFFALO CHICKEN | \$15

In-house buffalo sauce | All-natural fire-braised chicken | Mozzarella & cheddar cheeses

CHEESE | \$15

In-house red sauce | Mozzarella cheese | Italian seasoning

CHICKEN BACON RANCH | \$15

Chicken | Bacon | Ranch dressing | Blend of mozzarella & cheddar cheese

PEPPERONI | \$15

In-house red sauce | Mozzarella cheese | Pepperoni | Italian seasoning

PICKLE | \$15

Ranch dressing | Mozzarella cheese | Thin sliced pickles | Dill garnish

WHITE | \$15

Hot peppers & oil | Mozzarella cheese

BBQ CHICKEN | \$15

Fire braised chicken | Red onions | Sweet & smoky BBQ sauce | Blend of mozzarella & cheddar cheeses

SALADS

ADD CHICKEN | \$3

CAESAR SALAD | \$13

Romaine lettuce | Tossed with homemade croutons | Parmesan crisps | Caesar dressing

HOUSE SALAD | \$13

Romaine lettuce | Diced tomato | Red onions | Carrots | Croutons | Cheddar and mozzarella cheeses | Choice of dressing

EXTRA DRESSING

Ranch | Caesar | Buffalo | BBQ | Honey mustard | Italian

BUILD YOUR OWN BREAKFAST SAMMIE | \$10

Breakfast available Saturday until 3 PM | ALL BREAKFAST SAMMIES COMES WITH A SIDE OF FRESH

BREADS

Plain bagel | Everything bagel | Asiago bagel

EGG

Whole or Scrambled

MEAT

Bacon | Sausage | Ham | Chicken

CHEESE

Cheddar | Mozzarella | No cheese

VEGGIE

Pickles | Lettuce | Tomato | Hot peppers & oil | Red onion

SAUCE

Ketchup | Mustard | Franks Red Hot | No Sauce

PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, SESAME, FISH, OR SHELL FISH.

BEER & COCKTAILS

SIGNATURE COCKTAILS

PHARMACEUTICAL STIMULANT | \$12

Vodka | Coffee Liqueur | Fresh espresso | Simple syrup | Served on the rocks

THE BOUJEE LEBOWSKI | \$12

Vanilla Vodka | Coffee Liqueur | Cold foam | Sprinkled Cinnamon | Served on the rocks

STONEFRUIT ESPRESSO MARTINI | \$13

Vodka | Coffee Liqueur | Fresh espresso | Simple syrup

IRISH ESPRESSO MARTINI | \$13

Carolans Irish Cream | Vanilla vodka | Coffee Liqueur | Fresh espresso | Toasted marshmallow

CHOCOLATE MINT ESPRESSO MARTINI | \$14

Vodka | Chocolate Liqueur | Mint Liqueur | Fresh espresso | Simple syrup | Coffee Liqueur

CARAMEL ESPRESSO MARTINI | \$14

Carolans Irish Cream | Caramel whiskey | Coffee Liqueur | Fresh espresso | Whip cream

STEEL VALLEY ESPRESSO MARTINI | \$15

Cantera Negra Blanco | Coffee Liqueur | Fresh espresso | Espresso Liqueur | Simple syrup

COLD BREW OLD FASHIONED | \$15

Woodford Reserve Bourbon | StoneFruit Cold Brew | Bitters | Simple syrup | Coffee Liqueur

ENORMOUS BEAN ESPRESSO MARTINI | \$55

Your choice of | StoneFruit Espresso | Chocolate Mint Espresso | Caramel Espresso | Steel Valley Espresso | Irish Espresso | Seasonal

It is HUGE...Design for 4 people

SPRING COCKTAILS

MULE IN THE GARDEN | \$12

Cucumber vodka, blueberry and basil sweetness, fresh lime, and ginger beer. Cool, herbal, and refreshing.

MAHONING BLOOM | \$13

Ketel Peach and St-Germain balanced with lemon and honey, finished with soda for a light floral citrus sip.

Y-TOWN SPRITZ | \$11

Amaretto and honey softened with bubbles and bright orange oils. Easy, nostalgic, and crushable.

BLUEBERRY LAVENDER LEMONADE | \$13

Blueberry vodka, St-Germain, lavender syrup, lemon, and blueberry purée. Smooth, floral, and dangerously drinkable.

COOL CUCUMBER | \$12

Cucumber vodka and elderflower with fresh lime and a touch of sweetness. Clean, crisp, and refreshing.

SWEET AS STEEL | \$14

Bourbon and Hennessy shaken with lemon, honey, fresh strawberries, and aquafaba for a silky, balanced finish.

HONEY I'M WIRED ESPRESSO | \$13

Vanilla vodka, honey syrup, coffee liqueur, and fresh espresso. Smooth, lightly sweet, and energizing.

NUTTY BY NATURE ESPRESSO MARTINI | \$14

Vanilla vodka, Frangelico, coffee liqueur, cream, and espresso. Rich, nutty, and indulgent.

CHEAT DAY | \$14

Strawberry purée, Baileys Chocolate, Licor 43, and cream. Dessert in a glass, unapologetically indulgent.

WINE ON TAP

SEA PEARL | SAUVIGNON BLANC

6oz: \$11 | 9oz: \$15

HESS | CHARDONNAY

6oz: \$10 | 9oz: \$14

IMAGERY | PINOT NOIR

6oz: \$10 | 9oz: \$14

TRIBUTE | CABERNET

6oz: \$12 | 9oz: \$16

BEER & CANNED DRINKS

BOTTLED BEER SELECTION

Angry Orchard | Budweiser | Bud Light | Corona Extra | Corona Premier | Heineken N/A | Kona Big Wave | Modelo | Peroni | Sam Adams Boston Lager | Stella | Yuengling Flight

CANNED DRINK SELECTION

Bush | Busch Light | Twisted Tea | Twisted Tea Peach | Market Garden Citramax IPA | Sam Adams N/A Just The Haze | Sun Cruiser | Surfside | Suncruiser Half and Half | Carbliss Cranberry | Carbliss Blackberry | Mom Water Blackberry Lime | Mom Water Strawberry Kiwi | Athletic Brewing Upside Dawn NA

LONG DRINK

Original | Cranberry | Peach | Sugar Free

WHITE CLAW

Grapefruit | Raspberry | Lime | Black Cherry

HIGH NOON

Pineapple | Peach | Watermelon | Black Cherry

NUTRL

Pineapple | Watermelon

LUCKY ONE

Original | Blueberry | Peach | Raspberry

