



☼ SUMMER TWENTY 23 ☼



VOLUME 1.0

BREAKFAST NACHOS \$14

tortilla chips, cheddar-jack cheese, black beans, pico de gallo, four sunny up eggs, sour cream, avocado, queso fresco and jalapenos

+ add chicken \$6, shrimp \$7, steak \$9 +

BLUEBERRY COBBLER STACK \$16

fresh blueberry maple syrup, homemade crumbs

+ add scoop of vanilla ice cream for \$2 +

ULTIMATE BEC \$17

cheddar-jack cheese, homemade tomato bacon jam, avocado, bacon & 2 eggs on grilled sourdough; tots

PEACHES & CREAM FRENCH TOAST \$17

challah french toast stuffed with peach mascarpone cream cheese filling, sliced peaches; topped with pecan crumble, bourbon maple syrup on the side

HONEY BBQ QUESADILLA chicken fingers, jack & cheddar cheese, bacon, chipotle honey bbq sauce \$16

HOMEMADE QUICHE individual 4" quiche of the day; served with small salad w/ house dressing \$13

ZUCCHINI FRIES served with housemade chipotle aioli \$11

APPLE FIG GRILLED CHEESE smoked gouda, fig preserves, sliced apple, sourdough bread; sweet tots \$16

☀️ **TROPICAL TACOS** panko crusted lemon sole, mango salsa, cabbage, chipotle aioli \$16

☀️ **COBBSTER SALAD** 5 oz maine lobster, romaine, grape tomato, hard boiled egg, bacon bits, corn, avocado; honey lime dressing \$31

CHIPOTLE HONEY BBQ WINGS \$15

WHIPPED FETA DIP feta, ricotta, sour cream, lemon zest; topped with olive oil, sesame seeds & mikes hot honey drizzle; pita chips & cucumbers . . . \$14

WD CHICKEN SALAD SANDWICH pretzel roll, chicken salad with apples & cranberries, boston lettuce; french fries . . \$16

FRIED PICKLES crispy & crunchy; served with garlic aioli . . . \$10

☀️ **SUMMERTIME SLIDERS** 3 house blend sliders, american cheese, balsamic caramelized onions, pickle chips, boston lettuce, WD secret sauce . . . \$15

☀️ **BERRY CRUNCH SALAD** mixed greens, blueberries, strawberries, candied pecans, bleu cheese, raspberry walnut vinaigrette \$14
+ add chicken \$6, shrimp \$7, salmon \$8, steak \$9

☀️ **LAWBSTA ROLL** \$34

7.5 oz maine lobster tossed in a lemon tarragon butter on a buttered & toasted brioche bun; FF, slaw

PATTY MELT DELUXE \$18

10 oz burger, grilled rye, swiss cheese, caramelized onions, chipotle aioli; french fries

CHICKEN SOPRANO \$19

fried chicken cutlet, burrata, prosciutto, arugula, red pepper; balsamic vinigrette

+ make a sandwich on a ciabatta with fries \$3 +

BLACKENED SALMON BOWL \$24

brussel sprouts, broccoli, corn, carrots, red quinoa, brown rice, tamari red chili dressing

WHISKEY DOWN MEATLOAF \$24

bacon wrapped meatloaf topped with a maple bourbon glaze, mashed yukon potatoes, glazed baby carrots

SALMON BURGER \$18

homemade salmon burger with a cucumber tamari slaw, avocado, & garlic aioli on a toasted everything brioche bun; FF

TRK GRK DLX \$18

turkey burger, homemade feta-tzatziki-olive spread, lettuce, tomato, red onion; french fries

SALMON LETTUCE WRAPS \$23

sautéed blackened salmon, bean sprouts, mango salsa, green chili sauce; served on boston lettuce

2023 ROMANIAN STEAK \$29

marinated skirt steak, frizzled onions, french green beans, home made mashed potato

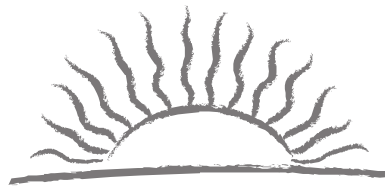
☀️ **BRANZINO SANTORINI** \$31

whole fish deboned, served with fingerling potatoes, cucumber, red onion, mixed greens; house dressing drizzle

☀️ **SURF & TURF DELUXE** \$35

10 oz burger blend, 5 oz fresh maine lobster, lemon tarragon, 2 onion rings; served with french fries

MENU PRICES REFLECT A 4% DISCOUNT FOR CUSTOMERS PAYING WITH CASH



✦ SUMMER COCKTAILS ✦

WATERMELON BASIL MARTINI \$13

watermelon basil grey goose, fresh watermelon juice, lime, st. germaine, fresh basil

SPICY MANGO MARG \$13

tanteo habanero tequila, mango puree, lime, triple sec, tajin rim

SWEET HONEY BEE \$14

old forester bourbon, peach schnapps, lemon, honey, sailaway cold brewed white tea, fresh mint

HIBISCUS DREAM \$13

21 seeds grapefruit & hibiscus tequila, lime, triple sec, strawberry syrup

SUNSET IN ITALY \$12

scoop of vanilla ice cream, limoncello, prosecco

PALOMA SPRITZ \$13

21 seeds grapefruit & hibiscus tequila, grapefruit juice, lime, prosecco, seltzer, tajin rim

JUNGLE BIRD \$13

captain morgan spiced rum, campari, pineapple juice, demerara, lime

ALY'S CLASSIC SPIKED LEMONADE \$12

titos & lemonade

RAINBOW COOKIE COLD BREW \$13

your favorite cookie + cold brew + booze = perfect way to start a day

WHISKEY DOWN WAKE-UP \$14

old forester bourbon, brown sugar syrup, fresh brewed espresso, cinnamon, oatmilk; shaken and poured over ice

★ CLASSIC COCKTAILS ★

★ PETE'S OLD FASHIONED \$12

bourbon, demerara, ango bitters; orange peel & brandied cherry

★ BLOODY DELUXE \$14

our bloody mary with the works; tito's vodka, celery, bacon, olive, pepperoncini, horseradish cheddar and a seasoned rim

★ CLASSIC COSMO \$12

titos, cranberry, triple, fresh lime

★ ESPRESSO MARTINI \$12

tito's, espresso, kahlua, cane sugar

FULL WHISKEY LIST & WHISKEY FLIGHTS AVAILABLE

DRAFT BEER ON CHALKBOARD, FULL BEER LIST AVAILABLE

DESSERT MENU AVAILABLE