



Whiskey Down Fall '26

Pumpkin Cinnamon Roll Stack / \$18

homemade pumpkin pancakes swirled with cinnamon brown sugar and topped with vanilla glaze

Pecan Stuffed French Toast/ \$26

pecan pie filling, pecan praline sauce & topped with candied pecans

Aly's Steak Board/ \$40

sliced skirt steak, 2 eggs up, avocado, seasonal berries, sea salt, slice of jazzy-o organic sourdough toast

Apple Toast/ \$15

maple whipped ricotta, sautéed apples, candied pecans, honey drizzle on jazzy-o sourdough toast

Sunday Steak Bites/\$25

(3)sliced skirt steak, smashed avocado, chili oil aioli on fried hashbrown

Lawbsta Roll/ \$38

7.5 oz Maine lobster with lemon tarragon butter on toasted brioche bun; french fries

Cobbster Salad/ \$33

5.5. oz Maine lobster, romaine, avocado, corn, grape tomato, hard boiled eggs, bacon; honey lime vinaigrette

Harvest Moon Salad/ \$15

mixed greens, roasted butternut squash, farro, raisins, pepitas, goat cheese; maple ginger vinaigrette

Short Rib Tacos/ \$20

shredded short rib, jack cheddar, jalapeño slaw, cilantro lime cream, pico de gallo

2026 Egg Sammie/ \$21

2 eggs over, american, avocado, turkey, bacon, chipotle aioli on everything crusted pretzel croissant; french fries

North Fork Omelette/\$18

3 eggs, roasted butternut squash, goat cheese, chicken apple sausage & caramelized onion; homefries

Whiskey Griddle/ \$22

(2) fried egg, sausage patty, american, special sauce sandwiched on silver dollar pancakes; topped with maple syrup drizzle



Fried Mac n Cheese Bites/ \$15

with vodka sauce

Pumpkin Dip/ \$20

pumpkin whipped ricotta topped with candied bacon & walnuts, hot honey drizzle; cinnamon sugar pita chips

Short Rib Fajita Quesadilla/ \$23

shredded short rib, sautéed peppers & onions, chipotle aioli, jack cheddar cheese

Flatbread Special/ \$19

roasted butternut squash, cubed bacon, ricotta, caramelized onions, honey drizzle

Balsamic Steak Toast/ \$21

sliced skirt steak, basil aioli, burrata on jazzy-o sourdough toast; topped with arugula tossed in balsamic vinaigrette & balsamic glaze drizzle

Autumn Bowl/ \$21

maple roasted sweet potato chunks, apples, raisins, feta, grilled chicken, arugula, slivered almonds; homemade fig balsamic

SOUP SEASON

Chicken Noodle \$6

Butternut Squash \$11

Tuscan Soup \$10

Cocktails

Pear Margarita/ \$15

blanco tequila, pear nectar, cinnamon simple, lime, triple sec

Maple Bourbon Carajillo/ \$17

bourbon, licor 43, espresso, maple syrup, angostura bitters, topped with maple bourbon cold foam

Pumpkin Paloma/ \$16

reposado, spiced pumpkin syrup, lime, grapefruit soda, cinnamon

Carrot Cake Martini/ \$15

vanilla vodka, RumChata, fresh carrot juice, maple syrup, brown sugar simple

Pear & Sage 75/ \$15

nolet's gin, pear, lemon, prosecco, sage

Autumn on Main/ \$16

spiced rum, fresh clementine juice, lime, cinnamon simple, orange bitters

Vanilla Fig Dark & Stormy/ \$17

bourbon, licor 43, muddled fig, lemon, orange bitters, ginger beer

Spiced Chai Hot Toddy/ \$15

bourbon, spiced chai, honey, lemon

Sangria Compostela/ \$15

pinot grigio, apple liqueur, rosemary infused apple cider, lemon, splash of club

Big Apple Manhattan/ \$17

rye, sweet vermouth, apple liqueur, apple cider, angostura bitters

Seasonal beers & cans available!

Ask your server

