

Tavern Specials

Hot Delicious Homemade Soups ~ Ask your Server!

Featured Cocktails

VANILLA MULE

*Stoli Vanil Vodka and Ginger
Beer served on the
Rocks in a Copper Mug – 8¾*

ROYAL CRAN-APPLE

*Crown Royal Apple, Ginger Ale
and a splash of Cranberry
served Tall on the Rocks – 8¾*

WHISKEY CIDER

*Jameson Caskmates Irish Whiskey, Apple
Cider, and a splash of Ginger Beer
served Tall on the Rocks! 8¾*

DIRTY APPLE MARGARITA

*Jose Cuervo Cinge Cinnamon Tequila,
Red Apple Liquor and Sour Mix served
Tall on the Rocks – 8¾*

DREAMING OF A WHITE CHRISTMAS MARTINI

*Rum Haven Coconut Water Rum
and Rumchatta over a dollop of
Strawberry Puree served Up! – 8½*

ESPRESSO MARTINI

*Pinnacle Whipped Vodka,
Amaretto and Finest Call
Espresso served Up! 8½*

Featured Draft Beer

Allagash Brett IPA Draft (ABV – 7.1%)

Rogue Hazelnut Brown Ale Draft

**Evil Genius “I’ll Have What She’s Having” Draft
(Chocolate Hazelnut Stout – ABV 9.4%)**

Evil Genius “Stacy’s Mom” IPA Draft (ABV – 7.5%)

**Screamin’ Hill Rusty Farmer Draft
(Irish Red/American Amber Hybrid)**

Neshaminy Creek Croydon Cream Ale Draft

Spellbound Palo Santo Porter Draft

Cape May Wakey Wakey! Coffee Stout Draft



Featured Bottles & Cans

Corona Premium Bottles

Strongbow Cherry Blossom Cider Bottles

Ithaca Apricot Wheat Bottles

Ballast Point Sculpin IPA Bottles



Appetizers

Orange Maple Scallops

Fresh sea scallops wrapped in crispy bacon grilled to perfection then topped with a homemade orange maple sauce – 12½

Garlic Steak Quesadilla

Grilled New York sirloin sliced thin tossed in our spicy garlic sauce with crispy bacon, sautéed onions, diced tomatoes, and blended cheeses in a flour tortilla with a side of sour cream for dipping – 12

Jalapeno Chicken Skins

Fresh potato skins stuffed with grilled chicken, crispy bacon, jalapenos, blended cheeses and flour fried onions, topped with cilantro ranch dressing – 8½



Sandwiches

Cowboy Kody's Cheesesteak

8oz New York sirloin grilled to your liking and sliced thin, topped with sautéed spinach, onions & peppers, melted cheddar cheese and angry ranch dressing, served on French bread with fries – 13

Asiago Roast Beef

Thinly sliced roast beef topped with melted asiago cheese, crispy bacon, grilled tomato and homemade parmesan peppercorn ranch served on a round roll with fries – 11½

Steve Rogers Burger

8oz U.S.D.A certified ground beef with Montreal steak seasoning grilled to your liking, topped with crispy bacon, melted American cheese, sweet peppers, sliced tomatoes and all American sauce served on a round roll with fries – 10½

Spider Senses are Tingling Wrap

Crispy chicken strips with crumbled blue cheese, diced tomatoes, red onions, lettuce and a homemade hot BBQ ranch sauce served in a flour tortilla with fries – 11

Entrées

Meatloaf

Homemade baked meatloaf topped with brown gravy and served with a twice baked potato – 18

Vodka Ravioli

Cheese ravioli tossed in our homemade vodka sauce served with garlic bread – 16½

Mrs. Claus's Cranberry Chicken

Sautéed chicken breast topped with a homemade cranberry red wine sauce with a side of garlic redskin mashed potatoes – 19

BBQ Ribs

Half rack of St. Louis style pork spare ribs topped with our homemade BBQ sauce, served with steak fries – 20

Homemade Desserts

Fudge Brownie Sundae • NY Cheesecake
Carrot Cake • Caramel Apple Bread Pudding

