

NON-ALCOHOLIC ZERO-PROOF

HOUSE MADE FRESH LEMONADE • \$5.25

Fresh Squeezed In-House Blend
20oz

NON-ALCOHOLIC POMEGRANATE MOJITO • \$7.25

Fresh Squeezed Juices Muddled with Mint
and Sweetened with House Made Syrup,
Garnished with Lime Wheel and Mint Sprig

HOUSE FRESH ICED TEA • \$5.25

12 Hour Steeped Tea, Fresh Squeezed Lemon
20oz

NON-ALCOHOLIC SPICED PALOMA • \$7.25

House Made Syrup, Fresh Squeezed Grapefruit
and Lime Juices Hard Shaken and Garnished
with Maldon Salt Rim, Edible Dehydrated
Grapefruit and Thin Jalapeno Slices

REFRESHING COCKTAILS

BLUEBERRY LEMONADE • \$12

House Made Lemonade, Flavored Vodka,
Berries and Sparkling Water

RASPBERRY MOJITO • \$12

Premium White Rum, Fresh Juices, Mint and
Sweet Muddled Berries

KETEL ONE GREYHOUND • \$12

Award-Winning Vodka, Fresh Squeezed Daily
Grapefruit Juice, Malden Salted Brim and
Garnished with a Dehydrated Edible Grapefruit

GIN AND FEVER TREE • \$9, \$12 Double

Choice of Gin (Gordon, Tanqueray, Dillon's)
With a Bottle of Fever Tree Tonic Served on
the Side, Fresh Lime Wedge for Garnish

WHITE SANGRIA • \$12

Selection of Seasonal Fruits in a Pinot Grigio
Blend, Fresh Pineapple Juice, Orange Liquor,
Topped with Ginger Ale

RED SANGRIA • \$12

Selection of Seasonal Fruits in a Cabernet
Blend, Premium Spiced Rum, Orange Liquor,
Orange Juice, Topped with Ginger Ale

MARGARITA STATION

TRADITIONAL LIME MARGARITA • \$12

Maldon Salt Rim, Premium Tequila, Orange
Liquor, Fresh Squeezed Juices

SPICED LIME MARGARITA • \$12

Lightly Muddled Fresh Jalapenos, Fresh
Squeezed Lime Juice, Orange Liquor and
Premium Tequila, Shaken and Served over Fresh
Ice. Maldon Salt Rim and Freshly Sliced Jalapeno
Garnish

PINEAPPLE SPICED MARGARITA • \$12

Premium Tequila, Fresh Pineapple,
Lime Juices and Orange Liquor Shaken and
Served over Fresh Ice and Chili Lime Rimmer.
Garnished with Edible Dehydrated Orange
Wheel

DRAUGHT BEER



SALADS, APPS & SHAREABLES



CLASSIC CAESAR • \$17

Romaine, Roasted Garlic and Lemon Dressing, Griddled Bacon, Garlic Croutons, Pecorino, Grilled Lemon

CRISP GREENS • \$17

Red Grapefruit, Fennel, Pink Beets, White Balsamic Vinaigrette

SUPERFOOD • \$19

Endive, Chickpeas, Black Beans, Pomegranate Seeds, Herbs, Pumpkin Seeds, Brussels Sprouts, Roasted Pistachios, Tomatoes, Sesame Dressing

GRILLED BEEF & BOK CHOY SALAD • \$23

Hot Mustard, Roasted Cashews, Tamari Vinaigrette

Add Grilled Chicken Breast To A Salad • \$8.5

Add Grilled Steak To A Salad • \$12

Add Grilled Shrimp (5) To A Salad • \$10.5

MOZZA BALLS (18) • \$15

Fried Pearl Bocconcini with Parm and Pizza Sauce

TRUFFLE FRIES • \$9

Parm, Chives and Aioli

CRISPY SHRIMP TOSTADAS (2) • \$17

Chili/Lime Marinade, Fresh Cabbage and Cucumber, Chimmichurri, Jalapeno
***Add A Tostada • \$7**

BUTTERMILK FRIED SQUID • \$17

Buttermilk Fried Squid, Chili Garlic Aioli

WINGS (8-9) • \$18

Veggies and Blue Cheese Sauce

Choose Your Wing Sauce:

Sweet BBQ, Hot Piri Piri, Chili Lime, Teriyaki, Suicide (For Grilled, Add \$1)

SMOKED CHICKEN TACOS (3) • \$18

Flour Tortillas, Garden Picco de Gallo, Chipotle Mayo, Avocado Crema, Cilantro Seedlings
***Add A Taco • \$5**

CAJUN CATFISH CROQUETTES (14) • \$18

Salsa Verde and Spicy Grilled Lemon Aioli

PINEAPPLE SMOKED RIBLETS • \$19

Tamari and Pineapple Marinated Ribs, Smoked and Glazed with Slaw
***Add Fries • \$4**

SANDWICHES & MAINS

All Sandwiches Include Fries.

Substitute:

Truffle Fries • \$2

Green or Caesar Salad • \$3

Lettuce Wrap • \$2

Side Superfood • \$4

SESAME FRIED CHICKEN SANDWICH • \$23

Sesame Marinated Crispy Chicken Breast, Slaw, Sambal Mayo

PIPER'S SMASH BURGER • \$23

Brisket, Chuck and Hangar Patty, Bread and Butter Pickles, Jalapeno Cheddar Sauce, Piper's Bacon, Burger Sauce

BEYOND MEAT BURGER • \$23

Tzatziki, Grilled Red Onion Relish

GRILLED CHICKEN CLUBHOUSE • \$23

Lemon/Rosemary Chicken Breast, Piper's Bacon, Smoked Cheddar, Boston Lettuce and Tomato on Italian Bread

GRILLED PORTABELLA PANINI • \$23

Grilled Portabella Mushrooms, Brie and Spicy Veggie Spread
***Add Sliced Soppressata • \$3**

FISH AND CHIPS • \$24

Atlantic Cod, Sourdough Beer Batter, Remoulade and Grilled Lemon

'PORK AND BEANS' • \$25

Grilled Pork Tenderloin with Southwest Black Bean and Avocado Salad

STEAK FRITES • \$33

Grilled 8oz California Cut Striploin, Garlic Herb Butter, Red Wine Sauce, Truffle Fries

ICE CREAM SANDWICHES • \$6

Freshly baked cookies with Vanilla Ice Cream

CHOCOLATE RASPBERRY MOUSSE • \$9

Chocolate Raspberry Mousse, Raspberry Sorbet