

THE BAR NEXT DOOR

SMALL PLATES

GUACAMOLE & SALSA	guacamole, roasted tomato salsa, house-fried corn chips	12
WHIPPED GOAT CHEESE	chili crisp, honey, toasted pistachios, sliced baguette	14
SPICY TUNA TARTARE	calabrian chili aioli, soy sauce, ginger-scallions, tobiko caviar, sesame rice crackers	18
BUFFALO CHICKEN DIP	cream cheese, cheddar cheese, mozzarella, gorgonzola cheese, green onions, corn chips	14
TRUFFLE FRIES	fresh garlic, white truffle oil, parmesan cheese, garlic aioli, ketchup	11
FRIED CHICKEN TENDERS	sweet chili mango aioli	14
STEAMED PORK DUMPLINGS	chili pepper garlic sauce, sesame chili oil, ginger-scallions, cilantro	12

PINSA ROMANA

{ roman flatbread style pizza | gluten free dough +2 }

CLASSIC CHEESE PINSA 14
tomato sauce, mozzarella

ITALIAN SAUSAGE PINSA 16

PEPPERONI PINSA 16

CHEESEBURGER PINSA ROMANA 16

special sauce, mozzarella, lettuce, tomato, pickles, caramelized onions

LARGE PLATES

CAESAR SALAD	romaine, garlic sourdough croutons, pecorino toscano cheese	13
+ add ons: shrimp scampi 12 buffalo chicken tenders 10 chicken tenders 10		
CHINESE CHICKEN SALAD	napa cabbage, iceberg, mandarin segments, carrots, crispy wontons, cilantro, sesame-ginger dressing, green onions, roasted peanuts	18
CHILI NACHOS	central's habanero beef & black bean chili, chihuahua cheese, sour cream, guacamole, pickled jalapeños	15
PASTRAMI REUBEN	toasted pullman rye, sauerkraut, Jarlsberg Swiss cheese, thousand island dressing	17
HICKORY SMOKED BRISKET SLIDERS	spicy pickled slaw, chihuahua cheese, chipotle aioli	16
THE BAR SANDWICH	prosciutto di parma, burrata, arugula, calabrian chili aioli, soft ciabatta bun	18
FRIED CHICKEN CUTLET CAESAR SANDWICH	shredded romaine, caesar dressing, pecorino toscano cheese, parmesan focaccia bread	15
+ make it "Devon Style" - tossed in Buffalo		
POTATO GNOCCHI ALLA VODKA	sautéed spinach, creamy tomato basil vodka sauce, pecorino toscano cheese	19
+ add on: shrimp scampi 12 fried chicken cutlet 9		

TORTILLA CHIPS +4 | FRIES +4 | TRUFFLE FRIES +6 | CAESAR SALAD +6

*before placing your order please inform your server if you or a member of your party has any food allergies | each dish is designed with care by the kitchen; no substitutions, please | consuming raw or undercooked foods may increase the risk of food borne illness

• dinner menu served until 9:30 •

WINE

SPARKLING & ROSE

CAVA Casteller | Catalonia, Spain 12 / 46

SPARKLING ROSE Hillinger Secco | 14

Burgenland, Austria

ROSE LEOS Cuvee Augusta | 13 / 50

Provence, France

WHITE

PINOT GRIGIO Tiefenbrunner | 13 / 50

Alto Adige, Italy

SAUVIGNON BLANC Tapi | 13 / 50

Marlborough, New Zealand

GRUNER VELTLINER Biokult | 13 / 50

Burgenland, Austria

PINOT BIANCO Tramin "Moriz" | 14 / 54

Alto Adige, Italy

CHARDONNAY Pacificana | 13 / 50

California

RED

PINOT NOIR Decoy | California 14 / 54

MONTEPULCIANO D'ABRUZZO 12 / 46

Masciarelli | Abruzzo, Italy

SYRAH | GRENACHE | MOURVÈDRE | 15 / 58

SANGIOVESE Stolpman Vineyards "La

Cuadrilla" | Santa Barbara County, California

CABERNET SAUVIGNON Rabble | 14 / 54

Paso Robles, California

DRAFT BEERS

OXBOW FARMHOUSE PALE ALE saison 9

6%

ALLAGASH WHITE belgian style wheat 8

5.2%

DOWNEAST CIDER original blend 5.1% 8

ORONO BREWING AOK kölsch 4.7% 8

SACRED PROFANE DARK lager 4% 8

PEAK ORGANIC HAPPY HOUR pilsner 8

4.7%

BISSELL BROTHERS SUBSTANCE ipa 9

6.6%

MAINE BEER CO LUNCH ipa 7% 9

COCKTAILS

LAVENDER LEMON DROP buddha hand 15

vodka, lavender syrup, lemon, sugar rim

CLEAR FOR LANDING bourbon, amaro, 15

aperol, lemon, clarified

ND MANHATTAN rye whiskey, amaro, 15

walnut bitters

IS IT SUMMER YET? silver tequila, 12

triple sec, ginger syrup, pineapple, lime, agave

- make it spicy with ghost tequila + 2

GOLDEN HOUR mezcal, aperol, cream 13

of coconut, lime, agave

THE BREAKFAST CLUB gin, orange 15

liqueur, lemon, orange marmalade

UPTA CAMP FASHIONED golden grahams 14

infused bourbon, toasted marshmallow syrup, chocolate bitters

GINGER LIMEADE kaffir lime vodka, 13

ginger syrup, orange liqueur, lime

PAINKILLER dark rum, coconut cream, 13

pineapple, oj, nutmeg

ZERO ALCOHOL

ESPRESSO MOCKTINI 12

SEASONAL MOCKTAILS 6

NA SAUVIGNON BLANC Lobster Reef | 11

New Zealand

NA CABERNET SAUVIGNON Ariel by 11

J.Lohr | California

CORONA NON-ALCOHOLIC 7

ATHLETIC BREWING IPA 7

BOTTLES & CANS

BUDWEISER 5

BUD LIGHT 5

GUINNESS 7

MICH ULTRA 5

NUTRL HARD SELTZER 6

PACIFICO 6

PEAK ORGANIC BLUEBERRY ALE 8

SUN CRUISER VODKA ICED TEA 6

LEMONADE