



STARTERS

Nachos 12.99

Tres quesos, tomato, jalapeno, cilantro, crema, salsa & sour cream  

Add Chicken 2.99 / Add Guacamole 1.99 / Add chilli 1.99

Hummus 2 Ways 11.49



White bean and Edamame hummus, assorted crackers, seasonal vegetables  

Chipotle Chicken Quesadilla 11.49



Pulled chicken, sliced avocado, cilantro, tres quesos, salsa and sour cream

Add Guacamole 1.99

Chips & Dip 6.99


Kettle style Russet potato chips, sea salt, creamy Maui onion dip  


Spinach & Artichoke Dip 10.99

Assorted crackers, seasonal vegetables  

Baked Wings 11.99


Choose from the following flavors:

Ode to Buffalo buttered hot sauce, blue cheese dip, celery & carrot sticks 


Maple Mustard red onion, jalapeno and apple slaw 

SOUPS


Clam Chowder CUP 5.29

Local clams, smoked bacon, potatoes, cream and crackers 

Firehouse Chili CUP 5.29

Braised beef, chilies, tomato and beans, topped with Vermont cheddar & tortilla 

SALADS


All of our dressings are scratch and gluten free 

Dressings: Blue Cheese, Caesar. Light Dressings: Balsamic Vinaigrette, Sweet Chili Vinaigrette


Sesame Chicken 12.79

Lo mein, sweet chili, romaine, snow peas, jicama & mint slaw, avocado, toasted sesame

Cobb 13.99

Grilled chicken, tomatoes, avocado, bacon, roasted corn, egg, Kalamata olives, blue cheese and balsamic vinaigrette 

Crunchy Greek 12.79

Heirloom tomatoes, romaine, toasted pita, cucumber, parsley & mint, feta, Kalamata olives, lemon tahini dressing 

Add Chicken 3.99

Caesar 8.99

Romaine, lemon garlic dressing, shaved

Parmesan, crostini  Add Chicken 3.99

SANDWICHES

Served with house potato or toasted pita chips


Southwestern BLT 13.49

Roasted Poblano chile, avocado, fried bacon, romaine, tomato, chipotle aioli

Monterey Chicken 13.99

Grilled chicken, bacon, Swiss, avocado, romaine, tomato and ranch on ciabatta

Eggplant Stack 13.79

Parmesan crusted eggplant, mozzarella, marinara, basil, ciabatta garlic bread 

Sloppy Barbecue Pork 13.79

House pulled pork, bacon, fried onions, cheddar, Grillo's sweet pickles, chipotle aioli on ciabatta

Reuben 14.49

Thick cut corned beef, Russian dressing, Swiss, kraut

Old School Cuban 12.99

Roast spiced pork, smoked country ham, Dijon, Swiss, pickles on ciabatta

Chicken Artichoke Baguette 13.99

Grilled chicken, creamy artichoke spread, arugula, Dijon, fried onions on baguette

WINES

6 oz. / 9 oz. / Bottle

SPARKLING

Prosecco, La Marca

Italy, Split \$9.5

ROSE

Rose, Acrobat

Oregon \$10/14/34

WHITE

Pinot Grigio, Bollini

Italy \$9/13/32

Riesling, Clean Slate

Germany \$8.5/11.5/32

Sauvignon Blanc

Kim Crawford

New Zealand \$12.5/18/44

Chardonnay, Two Vines

Washington \$8/11/28

Chardonnay

Jam Cellars-Butter

Napa Valley California \$12/17/44

RED

Pinot Noir, Pebble Lane

California \$8/11/28

Merlot, Columbia

Washington \$9/13/35

Malbec

Gascon Colosal

Argentina
\$10/14.5/38

Cabernet Sauvignon

Dynamite Vineyards

Red Hills Lake County, California
\$12/17/44

 Vegetarian options  Available as gluten free upon request.

*Food is cooked to order. Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions. **Before placing your order, please inform your server if a person in your party has a food allergy.**