STARTERS
BANG BANG SHRIMP*(GF) sweet chili aioli................................................................. 15
SHORT RIB AND CHEDDAR FLATBREAD onion marmalade, aged English cheddar.................. 13
CHEESESTEAK DUMPLINGS honey Sriracha ketchup......................................................... 12
BAVARIAN PRETZELS(V) warm pimento cheese............................................................. 9
BUFFALO CAULIFLOWER*(GF) caramelized onions, blue cheese, ranch.............................. 12
CLASSIC WINGS*(GF) choice of dry rub, buffalo, BBQ, garlic parmesan or sweet chili sauce ...... 14

ENTRÉE SALADS AND SOUPS
SMOKED BRISKET CHILI cheddar cheese & scallions .......................................................7 / 9
FRENCH ONION SOUP swiss, provolone, brioche crouton ............................................... 10
SNAPPER SOUP Sherry................................................................................................... 7 / 9
SOUP & HOUSE SALAD soup of the day & petite house or caesar salad ......................... 11
COBB SALAD*(GF) mixed greens, avocado, bleu cheese, egg, bacon, tomato, grilled chicken & choice of dressing ............ 14
TRIO SALAD*(GF) chicken, egg and tuna salads, mixed greens, tomato, onion, cucumber, carrot & choice of dressing .......... 12
CLASSIC CAESAR romaine lettuce, caesar dressing, club-made croutons, parmesan cheese
add: grilled chicken 4, or shrimp / salmon 7 ................................................................. 9

HANDHELDs served with choice of one side
CHICKEN or TUNA SALAD WRAP Lettuce, tomato and onions ............................................. 12
1908 BURGER* Fire-grilled angus burger, lettuce, tomato, onions & choice of cheese ............ 15
PHILLY CHEESESTEAK Choice of beef or chicken, sautéed onions and American cheese......... 14
BUFFALO CHICKEN WRAP Crispy fried chicken, lettuce, tomato, Buffalo sauce, blue cheese...... 12
TURKEY CUBANO Roasted turkey, ham, swiss & provolone cheese, pickle, honey Dijon ........... 13
GRILLED CHICKEN CAESAR WRAP romaine lettuce, parmesan cheese, caesar dressing........ 12
PRIME FRENCH DIP Shaved ribeye, provolone cheese, horseradish crème, au jus............... 16
CRAB CAKE SANDWICH* Cajun remoulade, lettuce, tomato and onions............................... 17
QUINOA & CREMINI BURGER(V) Roasted Mushroom & onions, provolone cheese, lettuce, tomato ......... 13

SIDES 5

| CLUB-MADE CHIPS | FRUIT SALAD |
| CRISPY ONION RINGS | CAESAR SALAD |
| FRENCH FRIES | HOUSE SALAD |

*(GF) GLUTEN FREE    (V) VEGETARIAN

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### WHITES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tiamo, Prosecco Veneto</td>
<td>Italy</td>
<td>16</td>
</tr>
<tr>
<td>Mionetto, Prosecco Veneto</td>
<td>Italy</td>
<td>10 / 45</td>
</tr>
<tr>
<td>Le Rime, Pinot Grigio</td>
<td>Toscana, Italy</td>
<td>9 / 40</td>
</tr>
<tr>
<td>Clifford Bay, Sauvignon Blanc</td>
<td>New Zealand</td>
<td>12 / 50</td>
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<tr>
<td>Whitehaven, Sauvignon Blanc</td>
<td>New Zealand</td>
<td>14 / 60</td>
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<tr>
<td>Sonoma-Cutrer, Chardonnay, Russian River</td>
<td>16 / 68</td>
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<tr>
<td>Grayson Cellars, Chardonnay, California</td>
<td>9 / 40</td>
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<tr>
<td>Urban, Riesling, Germany</td>
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<td>10 / 45</td>
</tr>
<tr>
<td>Sokol Blosser Evo Lucky No.9, White blend, Willamette, Oregon</td>
<td>11 / 48</td>
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<tr>
<td>Villa La Vie En Rosé, Négrette, France</td>
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<td>10 / 45</td>
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### REDS

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<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Boen, Pinot Noir</td>
<td>Tri County</td>
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<tr>
<td>Paul Mas Estate, Pinot Noir</td>
<td>France</td>
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<td>Heritage, Willamette Valley</td>
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<tr>
<td>Grayson Cellars, Merlot, California</td>
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<tr>
<td>Hyatt Vineyards, Merlot, Washington</td>
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<td>Joliesse, Cabernet Sauvignon, California</td>
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<td>Grayson Cellars, Cabernet Sauvignon</td>
<td>9 / 40</td>
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<tr>
<td>Silver Palm, North Coast, California</td>
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<tr>
<td>Pull, Red Blend, California</td>
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<td>12 / 50</td>
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<tr>
<td>Tahuian, Malbec, Mendoza</td>
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<td>15 / 65</td>
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<tr>
<td>Cantine Povero, Maridà Barbera d’Asti</td>
<td></td>
<td>12 / 50</td>
</tr>
</tbody>
</table>

### SIGNATURE COCKTAILS

**Aperol Spritz** prosecco, club soda

**North Hills Sunset** Mt. Gay rum, Bacardi rum, orange, pineapple, grenadine

**Courvoisier Pear Sidecar** Grand Marnier, lemon, pear syrup

**Absolut Espresso Martini** kahlua, espresso

**Boulevardier** High West Prairie Bourbon, sweet vermouth, Campari

**Orange Blossom** Botanist gin, St. Germain, orange syrup, grapefruit

**Casa Margarita** Casamigo tequila, Grand Marnier, orange, lime, agave syrup

**Honey Mule** Mishka honey vodka, ginger syrup, lime

**Smoky Old Fashioned** Jack Daniels single barrel, simple syrup, angostura bitters

**Bourbon Spiced Lemonade** Makers Mark, vanilla spiced syrup, lemonade

### BREWS

#### DOMESTIC

- Budweiser
- Miller lite
- Yuengling
- Michelob ultra

- Bud light
- Coors light
- Rolling Rock
- Miller high life

#### IMPORT

- Heineken
- Corona
- Guinness

- Heineken light
- Corona light
- Amstel light

#### CRAFT

- Blue Moon
- Angry Orchard
- Voodoo Ranger IPA
- Goose Island IPA
- Omission IPA

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