

• • • EATS • • •

LIGHT BITES

WATERMELON & HEIRLOOM TOMATO 17.
fresh mozzarella, mint pesto, basil seeds, pickled strawberries

LITTLE GEM CAESAR 16.
little gem, garlic bread crumbs, herbs, anchovy vinaigrette

OFF THE GRILL

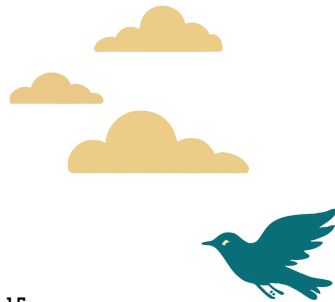
CHEF'S TRI-TIP SANDWICH 18.
a santa maria specialty- juicy beef tri-tip on a locally made torta roll.
served with choice of house made sauces

BABY BACK PORK RIBS 26.
choose one side

MOJO MARINATED HALF CHICKEN 24.
choose one side

HERB MARINATED SHRIMP 25.
choose one side

PULLED PORK SANDWICH OR JACKFRUIT 15.
house-made bbq sauce, coleslaw, orange vinaigrette, sweet bun



SIDES 10.

house salad
coleslaw
grilled corn
onion rings
fresh-pressed french fries

HOUSE SAUCES

bbq
pico de gallo
apple horseradish

SWEETS

ICE CREAM SANDWICH 12.
vanilla bean gelato, chocolate chip cookie

STRAWBERRY SHORT CAKE 13.

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BEER 8.

HIGH PEAKS, IPA
Catskill Brewery, NY 6.7%

BUCK FEVER, VIENNA LAGER
West Kill Brewing, NY 5.2%

YELLOW SALLY, SUMMER ALE
Catskill Brewing, 4.6%

BUZZ BUCKET

THIRSTY SINGLE 18.
3 of your favorite cans

SHARING IS CARING 36.
6 of your favorite cans

CANNED COCKTAILS 8.

THE BOY WHO CRIED WOLF
strawberry mule cocktail

THE TOWN MOUSE & THE COUNTY MOUSE
blueberry + basil gin cocktail

THE UGLY DUCKLING
grapefruit gimlet cocktail

THREE BILLY GOATS GRUFF
bourbon sweet tea lemonade cocktail

CIDER 12.

WOLFFER ESTATE VINEYARD
dry rose cider

FULL MENU HERE



(MENU SUBJECT TO CHANGE)



EXECUTIVE CHEF
BRYON LOPEZ