



Sharables

PEPPERS AND OIL 12.95

Banana Peppers, Roasted Red Peppers, Oil, Garlic, Crostini

MUSSELS 14.95

White Wine Garlic Butter Sauce & Toasted Bread

FRIED PITTSBURGH PICKLE CHIPS 10.95

Served with Spicy Ranch

CHICKEN FINGERS 12.95

Served with Fries & Ranch

HOUSE CHIPS 8.95

Sea Salt Rosemary Kettle Chips with Gorgonzola Aioli Sauce or Ranch

WINGS 1/2 Dozen 10.95 Dozen 17.95

BBQ , Buffalo, Dry Cajun, Thai Chili, Garlic Parm, Dry Ranch,
Hot Garlic Parm, Seasoned Salt

CRAB LEG CLUSTERS 19.95

2 Alaskan Snow Crab Clusters with Melted Butter

*CAJUN AHI TUNA BITES 15.95

Saut  ed Tuna Steak, Served with Chipotle Aioli

QUESADILLA 14.95

Choice of Chicken, Steak or Portobello, Onions & Peppers,
Pico de Gallo, Sour Cream & Queso

FRIED CAULIFLOWER 11.95

Cauliflower with Honey Sriracha Sauce & Ranch

PRETZEL STICKS 11.95

Served with your choice of Honey Mustard, Queso or Both

POTATO SKINS 12.95

Loaded with Cheese, Bacon & Chives served with Sour Cream

PROVOLONE STICKS 9.95

Served with Marinara

NACHOS 14.95

Shredded Lettuce, Pico de Gallo, Queso, Jalape  o, Sour Cream.
Choice of Chicken, Beef or Steak.

CHEESESTEAK EGGROLLS 13.95

Served with Pesto Aioli

REUBEN EGGROLLS 13.95

Served with Russian Dressing

TOMATO BASIL MEATBALLS 12.95

Ricotta, House Marinara, Basil & Crostini

Soup and Salad

“J” CLARK’S FRENCH ONION 4.95

The Original Recipe

SOUP OF THE DAY 4.95

HOUSE 7.95

Grape Tomatoes, Cucumber, Mozzarella Cheese, Onion,
Kalamata Olives over Mixed Greens

CAESAR 7.95

Chopped Romaine, Herbed Croutons,
Shaved Parmesan Cheese

PITTSBURGH 10.95

Grape Tomato, Cucumber, Hardboiled Egg,
Kalamata Olives, Mozzarella Cheese, French Fries

HONEYCRISP 11.95

Honey Crisp Apples, Candied Walnuts, Crumbled Bleu Cheese,
Pickled Onions

PROTEIN CHOICES

Grilled Limoncello Chicken +5, Crispy Chicken +5,
Steak* +7, Shrimp +6 , Salmon*+7, Mahi* +7

TACO SALAD 15.95

Shredded Iceberg Lettuce, Cheddar Jack Cheese,
Pico de Gallo, Avocado, Rojo Salsa, Taco Shell, Spicy Ranch.
Choice of your Seasoned Beef, Chicken or Carne +2

DRESSINGS

Balsamic, Bleu Cheese, Italian, Ranch, Lemon Poppyseed
Fat Free Raspberry Vinaigrette, Honey Mustard, Spicy Ranch

Handhelds

Served with Your Choice of House Chips or
Shoestring French Fries
**Gluten Free Buns Available

BANG BANG SHRIMP TACOS 16.95

Fried Shrimp, Slaw, Cilantro Lime,
Bang Bang Sauce. Flour or Corn Tortilla

BLACKENED MAHI TACOS 16.95

Avocado, House Slaw, Chipotle Aioli,
Flour or Corn Tortilla

CARNE ASADA TACOS 16.95

Filet, Arugula, Avocado, Chipotle Aioli,
Pickle Onion, Feta, Radish & Cilantro.
Flour or Corn Tortilla

TURKEY RACHEL 14.95

Coleslaw, Swiss Cheese,
Russian Dressing, Marble Rye

TURKEY BACON RANCH WRAP15.95

Sliced Turkey, Provolone Cheese, Bacon,
Iceberg, Tomato, Ranch

ITALIAN 15.95

Ham, Capicola, Hot Soppressata,
Pepperoni, Mozzarella, Provolone, Lettuce,
Tomato, Homemade Pepper Relish

HOT FRIED CHICKEN 14.95

Buttermilk Dredged, Sriracha Aioli,
Nashville Sauce, Pickles, Lettuce,
Brioche Bun

DELUXE BLT 13.95

Lettuce, Tomato, Crispy Bacon, Avocado,
Parsley Aioli, Sourdough Bread

Add Fried Egg +2

REUBEN 14.95

Corned Beef, Swiss Cheese, Sauerkraut,
Russian Dressing on Marble Rye

STEAK SANDWICH 15.95

Filet Tips , Provolone Cheese,
Caramelized Onions, Roasted Red Peppers,
Spinach, Garlic Aioli, Ciabatta

Artisan Flatbread

*Gluten Free Shell Available

MEAT LOVERS 15.95

Pepperoni, Soppressata, Sausage,
Red Sauce & Mozzarella & Provolone Cheese

HOT HONEY CHICKEN 15.95

Fried Chicken, Pickles, Red Onion,
Hot Honey Sauce, Jalapeno

MEATBALL 15.95

Sliced Meatballs, Mozzarella Cheese,
Ricotta, Red Sauce, Basil

MEDITERRANEAN 15.95

Artichoke, Roasted Grape Tomato,
Kalamata Olive, Feta, Spinach,
Mozzarella Cheese & Calabrian Chili Oil

MARGHERITA 14.95

Fresh Tomato, Basil, Mozzarella & Basil Oil

SAUSAGE & PEPPERS 15.95

Homemade Red Sauce,
Hot Italian Sausage, Roasted Sweet
Bell Peppers & Caramelized Onions &
Mozzarella & Provolone Cheese

Gluten Free Pasta Available

SHORT RIBS 18.95

Beef Gravy, Mashed Potato, Broccoli

*SEAFOOD PASTA 19.95

Mussels, Shrimp, Scallops, Clams, Linguini,
Spicy White Wine Lemon Sauce, Toast Points

CHICKEN MARSALA 18.95

Mushrooms, House Marsala Sauce,
Broccoli, Mashed Potato

ENGLISH COD 15.95

Broiled with Seasoned Bread Crumbs,
Fresh Lemon, Mashed Potato, Broccoli

CHICKEN PARMESAN 18.95

Panko Breaded, Mozzarella Cheese,
House Red, Linguini, Toast Points

FISH & CHIPS 19.95

Beer Battered Cod, French Fries,
Cole Slaw

BLACKENED STEAK ALFREDO 18.95

Linguini, Filet Mignon, Spinach, Cherry Tomato,
Shaved Parmesan & Creamy Alfredo,
Toast Points

Sides

House Chips
Shoestring French Fries
Cole Slaw
Fruit Salad

Mashed Potatoes
Seasonal Vegetable
Side Salad

Onion Rings
Sweet Potato Fries
Tator Tots

*Items that when cooked to order, may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

30 for \$30

ALVERDI PINOT GRIGIO, Italy	PAUL BERNARD BRUT ROSE, France
BROWNSTONE PINOT NOIR, California	ONE HOPE PINOT NOIR, California
BROWNSTONE SHIRAZ, California	RANCH HAYES CABERNET, California
CARNIVORE CABERNET, California	RANCH HAYES CHARD, California
DECOY BRUT, California	RANCH HAYES MERLOT, California
CASTELLI PROSECCO, Italy	RHIANNON RED BLEND, Napa
CASTLE ROCK ROSE OF PINOT NOIR, Monterey County, CA	MAGNIFICENT WINE COMPANY CABERNET, California
FRANCIS COPPOLA PINOT NOIR, California	MUREDA CHARDONNAY, Spain
FRANCIS COPPOLA CHARDONNAY, California	SCARLET VINE CABERNET, Central Valley Chili
GABBIANO, PINOT GRIGIO, Italy	SILVER GATE MOSCATO, California
HARKEN CHARDONANAY BARREL FERMENTED, California	PIETROMA, Montepulciano, Italy
HONORO VERO WHITE BLEND Spain	THE APPLICANT SAUVIGNON BLANC, Central Valley, Chile
HYBRID LODI PINOT NOIR, California	TWENTY ACRE CABERNET California
LEESE FITCH COASTAL CUVEE, CHARDONNAY California	WAIRAU RIVER SAUVIGNON BLANC, New Zealand
NOBLE VINES PINOT GRIGIO, California	WENTE RIESLING, California

Wine by the Glass 8

CABERNET	PINOT GRIGIO
PINOT NOIR	CHARDONNAY
WHITE ZINFANDEL	MOSCATO

Red Wine

BONANZA CABERNET, California
Glass 14 Bottle 54
1924 BOURBON BARREL CABERNET
Glass 12 Bottle 49
ERATH RESPLENDENT PINOT NOIR, Oregon
Glass 14 Bottle 54
RANCH HAYES MERLOT, California
Glass 9 Bottle 30
QUILT RED BLEND, Napa
Glass 14 Bottle 54
CAYMUS CABERNET, California
Glass 28

White Wine

DECOY SAUVIGNON BLANC, California
Glass 11 Bottle 39
TERRA ALPINA PINOT GRIGIO, Italy
Glass 14, Bottle 54
RUFFINO PROSECCO, Italy
Glass 11 Bottle 39
JOSH CELLARS ROSE, California
Glass 12 Bottle 49
SEA SUN CHARDONNAY, Napa
Glass 12 Bottle 49



Hand Crafted Cocktails

GIN RICKEY 14
Hendricks Gin, Lime Juice, Rosemary Honey Simple, Rosemary Stem
HOUSE AGED BLACK CHERRY OLD FASHIONED 15
Bulleit Bourbon, Amarena, Cherry Juice, Orange Bitters, Amareno Cherry, Orange Peel

SAZERAC 14
Bulleit Rye, Absinthe, Simple Syrup, Bitters, Lemon Peel

PITTSBURGH BLOODY 14
Parking Chair Vodka, Pittsburgh Pickle Bloody Mary Mix

PEAR MARTINI 14.50
Grey Goose La Poire, St. Germaine, Lime Juice, Simple Syrup

WHISKEY SOUR 14
Bulleit Bourbon, Egg White, Lemon & Lime Juice, Simple Syrup

ESPRESSO MARTINI 14
Crater Lake Hazelnut Espresso Vodka, Wigle Coffee Liqueur, Ballotin Mocha Cream, French Press, Espresso Bean & Sugar Rim

HEAT WAVE MARGARITA 14
House Infused Jalapeno Tequila, Lime Juice, Lemon Juice, Grand Mariner, Agave Nectar, Lime

BEES KNESS 12
Barr Hill Gin, Lemon Juice, Honey Simple Syrup

BRAMBLE 13
Deep Eddy Lemon Vodka, Lemon Juice, Simple Syrup, Chambord, Lemon Wedge

Smoked Cocktails

SMOKED OLD FASHIONED 15
Bulleit Bourbon, Agave Nectar, Orange Bitters

SMOKED MANHATTAN 15
Woodford, Sweet Vermouth, Bitters

SMOKED MARGARITA 15
Azteca Azul Reposado Tequila, Mezcal, Lime Juice, Lemon Juice, Grand Mariner, Agave Nectar, Jalapeno Ice Cube

Specialty Liquors

STAGG STRAIGHT BOURBON WHISKEY 18
CROWN ROYAL XR EXTRA RARE 18
COLONEL E.H. TAYLOR SINGLE BARREL 20
BLANTON’S SINGLE BARREL BOURBON 18
SAGAMORE RYE BOURBON 15.50
YELLOWSTONE ANCIENT GRACE 15
REBEL CASK STRENGTH EXCLUSIVE 20
BOOKERS SMALL BATCH BOURBON 18
OLD FORESTER 1920 15
WILDERNESS TRAIL BOURBON, RYE OR WHEATED 15
WELLER ORIGINAL WHEATED BOURBON, SPECIAL RESERVE 12
BUFFALO TRACE 14
BLANTONS 18
EAGLE RARE KENTUCKY STRAIGHT BOURBON WHISKEY 14
CROWN ROYAL SALTED CAMEL 10.50
CANTON HOF BOURBON 15.50
BLADE & BOW 12
ELMER T LEE SINGLE BARREL 27
BASIL HAYDEN 13
BASIL HAYDEN RYE 13
GENTLEMEN JACK 12
ELIJAH CRAIG TOASTED BARREL 15
REDWOOD EMPIRE SCREAMING TITAN 15
HEAVEN HILL 13.50
HEAVEN HILL GRAIN TO GLASS 27
HEMMINGWAY RYE SIGNATURE EDITION 24

Seasonal

APPLE CIDER MULE 10
Stateside Vodka, Caramel Apple Butter, Ginger Beer, Cinnamon Stick

CAMEL APPLE OLD FASHIONED 14
Woodford Reserve, Caramel Apple Butter, Black Walnut Bitters, Toasted Candied Apple

SALTED CAMEL MARTINI 12
Smirnoff Caramel Vodka, Apple Cider, Salted Caramel Rim

CINNAMON CRANBERRY MULE 10
Holla Cinnamon Vodka, Cranberry Juice, Fresh Lime, Ginger Beer

PUMPKIN PIE A LA MODE 12
Vanilla Vodka, Pumpkin Puree, Pumpkin Spiced RumChatta, Cinnamon Sugar

SEASONAL SANGRIA 10
House Batched

CRANBERRY JALAPENO MARGARITA 14
Housed Infused Jalapeno Tequila, Triple Sec, Fresh Lime Juice, Agave, Cranberry Juice, Cranberry Lime Garnish

PUMPKIN SPICED LATTE 12
Holla Pumpkin Vodka, Wigle Coffee Liqueur, Ballotin Cream, French Press, Sugar Espresso Rim

APPLE CIDER MARGARITA 14
Azteca Azul Tequila, Grand Marnier, Fresh Lime Juice, Brown Sugar, Apple Cider

PATRON XO ESPRESSO MARTINI 14
Patron XO Tequila, Wigle Coffee Liqueur, Ballotin Mocha Cream, French Press, Espresso Bean, Sugar Rim

FLAMING S’MORE MARTINI 14
Whipped Vodka, Crème de Cacao, Baileys, Cream, Chocolate Graham Cracker Rim

APPLE CINNAMON SPRITZ 10
Brut, Caramel Apple Butter, Cider, Soda, Cinnamon Sugar Rim

S’MORE OLD FASHIONED 14
Whiplash Whiskey, Ballotin Chocolate Whiskey, Chocolate Bitters, Chocolate Graham Cracker Rim

DO NOT MISS OUT!!
JOIN OUR EMAIL LIST.
Scan the QR Code



🍷 = local spirits

FOLLOW US ON:  

Parties of 8 or more will be presented separate or all one check with an added a 20% gratuity