

## BY THE GLASS WINE/BEER/SELTZER

### WHITE

Mülheimer Sonnenlay "Zeppelin" Riesling, Germany	11
Conundrum by Caymus White Blend, CA	11
Bernardus Sauvignon Blanc, Monterey, CA	12
Scarpetta Pinot Grigio, Friuli-Venezia Giulia, Italy	11
Alexander Valley Vineyards Chardonnay, CA	12

### ROSÉ

Canella Prosecco Rosé Brut Superiore DOCG, Veneto, Italy	18
Château de Campuget Tradition Rosé, Rhone, France	10

### RED

Sea Sun by Caymus Pinot Noir, CA	12
Argento Malbec, Mendoza Argentina	10
Conundrum by Caymus Red Blend, CA	11

Domaine de la Solitude Cotes du Rhone Rouge, France	12
Il Molino di Grace "Il Volano" Chianti Classico Riserva, Italy	12
Liberty School Cabernet Sauvignon, Paso Robles, CA	13
Alexander Valley Estates Cabernet Sauvignon, Alexander Valley, CA	15
Quilt by Caymus Cabernet Sauvignon, Napa, CA	19

### DOMESTIC | 7

Budweiser  
Bud light  
Coors Light  
Miller Lite  
Michelob Ultra  
Best Day Brewing  
N/A Beer Kolsh

### IMPORTS | 8

Corona Extra  
Corona Light  
Stella Artois  
Heineken  
Heineken 0.0 N/A

### DRAFTS | 9

Blue Moon Belgian White  
Brew Kettle "White Rajah" IPA  
Fathead "Headhunter" IPA  
Great Lakes Dortmunder Lager  
Guinness Draught Stout  
Polka City Pilsner  
Miller Lite  
Yuengling Lager  
Seasonal Selections

### SELTZER | 8

White Claw  
High Noon  
Long Drink



## SMALL PLATES & SHAREABLES

### HUMMUS PLATTER | 12

Za'atar spice, assorted crudité

### HOUSE -MADE CHIPS & DIP | 8

#### TORTILLA CHIPS | 10

Salsa fresca and guacamole

### SWEET POTATO FRIES | 8

Sriracha aioli

### SPICY ROCK SHRIMP | 19

Sriracha aioli

### CRISPY CHICKEN TENDERS | 16

Tempura battered, sriracha aioli and buttermilk herb dips

### BUFFALO WINGS | 6 PC. 16 | 10 PC. 23

Creamy blue cheese, celery

### PULLED PORK NACHOS | 18

House-smoked, cotija and cheddar cheese, black beans, scallion, guacamole, sour cream, salsa fresca

Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs, may increase your risk of foodborn illness. \*Item served rare or undercooked.



## SALADS

Add: grilled/crispy chicken | 8    grilled Atlantic salmon\* | 12

HOUSE SALAD | SIDE 8 | FULL 12

Choice of dressing: buttermilk herb, creamy blue cheese,  
white balsamic vinaigrette, 1000 Island

CAESAR | SIDE 10 | FULL 14

Brioche croutons, red onion, romano

KEY COBB | 19

Grilled chicken, bacon, avocado, egg, cheddar cheese,  
black olives, tomato, choice of dressing

## SANDWICHES

Served with house-made chips and pickle, sub fries | 2

TOWER BURGER\* | 19

Pat LaFrieda special grind, Adam's reserve cheddar,  
caramelized onion, bacon aioli, brioche roll

CRISPY CHICKEN | 18

Sriracha aioli, sweet pickles, shredded lettuce, pretzel bun

BBQ PULLED PORK | 19

House-smoked, slaw, brioche roll

GRILLED PORTABELLO MUSHROOM | 17

Roasted red pepper, tomato, arugula, crispy onions,  
green goddess sauce, on a toasted ciabatta roll

VEGAN



GR



## NINO'S PIZZA

12" (6 slices), topped with  
provolone, mozzarella, and pecorino romano

CLASSIC RED | 17    WHITE GARLIC | 17    BLEND | 17

### TOPPINGS | EACH 3

Pepperoni, italian sausage, extra cheese, red onion,  
fresno chile pepper, jalapeno pepper, artichoke hearts,  
sweet red bell pepper, mushrooms, anchovy, kalamata olives

## MAIN PLATES

### STEAK\* FRITES | 42

12 oz ny strip, fries, bourbon-peppercorn sauce,  
seasonal vegetable

### ROASTED AMISH CHICKEN BREAST | 25

Seasonal vegetable ratatouille, chicken jus

### GRILLED 60 SOUTH SALMON\* | 30

Ginger soy glaze, stir-fried udon noodles

## DESSERTS

### CHOCOLATE-PEANUT BUTTER CAKE | 12

CARROT CAKE | 9    OREO CHEESECAKE | 10