

## Appetizers

Deviled Eggs – 3 classic eggs with sweet chili sauce & chives (GF)	4.5
Olives & Chips – Castelvetrano olives and Tim's potato chips (GF,V)	5.
Asian-style Brussels – sweet chili, Mama Lil's, roasted sunflower & sesame seeds (GF,V)	9.
Crab Cake – panko, carrot, onion on a bed of spring greens w/ spicy tartar sauce	12.

## Salad & Soup

House Salad – pickled shallots, tomatoes, croutons, sunflower seeds, blue cheese, red wine vinegar	5.5 / 10.
Tomato Bisque – San Marzano tomatoes, cream, parmesan, fresh basil (GF)	4.5 / 9.

## Sandwiches

*Served with Tim's chips and a dill pickle spear  
Sub house salad or tomato soup for \$2*

Grilled Cheese – cheddar, swiss, mozzarella, smoked gouda, tomato – Toasted rye	12.
T.A.B. – turkey, avocado, bacon, red onion, tomato, honey-pepper mayo – Hoagie	15.

## Flatbreads

Vegetarian – Mama Lil's, red onion, olives, mushrooms, tomatoes, roasted garlic smoked gouda, chives	15.
Meat Lovers – red sauce, Italian sausage, pepperoni, bacon, red onion, mozzarella and fresh basil	16.
Corner Spot – prosciutto, figs, arugula, Manchego cheese topped w/ balsamic reduction	16.

## Cast Iron Mac & Cheese

Smoked Gouda, Swiss, Mozzarella and IPA topped with breadcrumbs	16.5
- Add bacon	3.
- Add chorizo	5.
- Add Mama Lil's	2.5.

## Desserts

Ice Cream or Sorbet – Ask your server for today's selection (GF)	4.
Warm Cookies ala mode – milk chocolate chips with vanilla ice cream	7.

# CORNER SPOT

## House Drinks

<b>Bensonhurst</b>	Bourbon, Cynar, maraschino liqueur, dry vermouth	13.
<b>Yo No Se</b>	Reposado Tequila, Cointreau, Fernet Branca, Dubonnet rouge	13.
<b>Vespa</b>	ESP Gin, Camomille liqueur, Lillet Blanc	13.
<b>Spa Water</b>	Gin, Lillet blanc, Grapefruit liqueur, Cucumber bitters	12.
<b>Trident</b>	Cynar, Aquavit, Dry sherry, Peach bitters	13.
<b>Luxeria</b>	Bourbon, Benedictine, Fernet Branca, Punt-e-Mes, Barrel-aged bitters	14.
<b>Jarnac</b>	Dewars Scotch, Ginger liqueur, Nardini amaro, Peychaud's bitters	14.
<b>Coco Ensendio</b>	Mezcal, Crème de Cacao, Ancho Reyes, House bitters	13.
<b>Tivoli</b>	Bourbon, Aquavit, Campari, Sweet vermouth	13.
<b>Romanoff</b>	Vodka, Cointreau, Apricot liqueur, lime juice	12.

## White & Sparkling Wine

Clean Slate Riesling 2018	8. / 28.
Mont Gravet Colombar 2019	8. / 28.
Wither Hills Sauvignon Blanc 2018	10. / 40.
Kris Pinot Grigio 2018	10. / 36.
Terra Blanca Chardonnay 2018	10. / 36.
Los Dos Cava Brut nv	8. / 30.
Voirin-Jumel Champagne nv	16. / 80.
Laurent Perrier Rose Champagne nv	105.

## Red & Pink Wine

Morales Tempranillo 2019	8. / 32.
Punta Final Malbec 2018	9. / 36.
Le Charmel Pinot Noir 2017	10. / 38.
Tortoise Creek Cab. Sauv. 2018	11. / 40.
Januik Red Table 2018	15. / 55.
Campuget Rose 2020	9. / 34.

## Bottles & Cans

Miller High Life Pony (7 oz)	3.	Schofferhofer Radler (11.2 oz)	5.
Bucket-o-Ponies (3 x 7 oz)	8.	Melvin 2x4 DIPA (12 oz)	8.
Modelo Especial (12 oz)	5.	Vanderghinste Belgium Sour (11 oz)	10.
Rainier Tall Boy (16 oz)	5.	Orval Trappist Ale (11 oz)	12.
Coors Light (16 oz)	5.	No-Li Falls Porter (12 oz)	8.
Spire Dark & Dry Cider (16 oz)	7.	N. Coast Rasputin Imp. Stout (12 oz)	8.
Snowdrift Red Cider (16.9 oz)	16.	Guinness Stout (14.9 oz)	6.5

## Drafts

A Rotating Selection of Beer and Cider

Pints 7.

Schooners 5.