

GR

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
Heineken
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

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

SMALL PLATES & SHAREABLES

SOUP OF THE DAY | CUP 8 | BOWL 10

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

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

Creamy blue cheese, celery

CRISPY CHICKEN TENDERS | 16

Tempura battered, sriracha aioli and buttermilk herb dips

GR

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

CLASSIC TACO | 18

Seasoned ground beef, lettuce, jack and cheddar cheese, black
olives, scallion, black beans, guacamole, salsa fresca

THAI PEANUT | 13

Green and red cabbage, baby kale, scallion, red bell pepper,
carrot, toasted peanut vinaigrette

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

MAIN PLATES

ROASTED AMISH CHICKEN BREAST | 25

Seasonal vegetable ratatouille, chicken jus

GRILLED 60 SOUTH SALMON* | 30

Ginger soy glaze, stir-fried udon noodles

STEAK* FRITES | 42

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

GR

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

GRILLED PORTABELLO MUSHROOM | 17

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

VEGAN

BLT | 12

On texas toast

TURKEY CLUB | 18

Bacon, avocado, lettuce, tomato, mayo, on sourdough

CRISPY CHICKEN | 18

Sriracha aioli, sweet pickles, shredded lettuce, pretzel bun

BBQ PULLED PORK | 19

House-smoked, slaw, brioche roll

DESSERTS

CHOCOLATE-PEANUT BUTTER CAKE | 12

CARROT CAKE | 9

OREO CHEESECAKE | 10

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