

## STARTERS

### Bavarian Pretzel

beer cheese, house mustard 9

### House Chips (GF)

with beer cheese 5

### Hummus

roasted chickpeas, garam masala, pickled vegetables, grilled naan bread 8

### PEI Mussels

garlic, white wine, lemon, blistered tomatoes, broth, toast points 14

### Cheese Plate

trio of cheeses, seasonal accompaniments 15

### Marinated Mushroom Toast

whipped ricotta, sherry vinaigrette, mint 7

### Flatbread

tomato sauce, corn, basil, mozzarella 10

### Chicken Wings (GF)

bleu cheese & celery

6PC 7 | 12PC 13 | 20PC 22

choose from:

house buffalo // tangy bbq // sticky asian // bleu dry rub

### Blackend Cod Tacos (GF)

plum and peach salsa, guacamole, cotija, lime crema 14

## HAND HELDS

House Blend (Sub. Turkey or GF Vegan Veggie Burger available no extra charge)

Served on Brioche Bun with Hand Cut Fries, Chips & Pickle or Simply Dressed Greens  
Gluten Free Bun +2.5 | Sweet Potato Fries +2  
Avocado +3 | Farm Egg +3 | Bacon +3

### Corner Burger\*

aged cheddar, tomato, lettuce, onion, corner sauce 14

### Bourbon Bacon Burger\*

pork belly, bourbon bacon jam, cheddar cheese, crispy onions 16

### Beef on Weck

horseradish, jus, kimmelweck roll 14

### Lobster BLT

heirloom tomato, applewood smoked bacon, garlic aioli, avocado, lettuce, sourdough 17

### Nashville Hot Fried Chicken Sandwich

house made biscuit, pickles, maple aioli 14

## SALADS & SOUPS

### French Onion

gruyere, swiss, wave hill bakery crouton 8

### Caesar

chopped romaine, parmesan, garlic croutons 8

### Cobb (GF)

pork belly, cucumbers, avocado, tomatoes, hard boiled egg, bleu cheese, buttermilk ranch 10

### Heirloom Tomato & Stracciatella (GF)

arugula, EVOO, saba, maldon 12

### Grilled Peach Panzanella

blistered tomatoes, cucumbers, red onion sourdough, roasted garlic lemon basil vinaigrette 12

### Add Protein

grilled chicken 5 // grilled steak\* 8 // salmon 8

## ENTREES

### Hanger Steak\*

roasted fingerling potatoes, fresh vegetable summer ratatouille, demi-glace 24

### Pan Seared Bone-in Chicken (GF)

goat cheese polenta, roasted asparagus, marsala sauce 18

### Faroe Island Salmon (GF)

sweet corn and heirloom tomato risotto, tomato broth, arugula 22

### Lobster Ravioli

asparagus, heirloom tomatoes, mushrooms, arugula, sherry cream sauce, mascarpone, basil 24

### Baby Back Ribs

mac & cheese, corn on the cob, bbq baked beans, jalapeno cornbread 20

### Fish & Chips

cod, housemade coleslaw, tartar, lemon, old bay hand cut french fries 18

### Mussels and Linguine

house made linguine, roasted tomatoes, white wine, garlic, lemon, toast point 18

### Blueberry Peach Crisp

house made vanilla ice cream 8

### Blueberry Cheesecake

lemon curd, minted blueberries 8

### Flourless Chocolate Cake

house made vanilla ice cream, raspberry coulis 8

### Strawberry Shortcake

sugar biscuit, vanilla custard, macerated strawberries, strawberry sauce, whipped cream 8

## FOR THE KIDS

Tenders and Fries 5

Grilled Cheese and Fries 5

Hot Dog and Fries 5

Please inform us of any allergies before ordering. Although we may serve gluten free options, we are not a gluten free kitchen (no dedicated gluten free prep surfaces)  
\*Note: Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

## WINE ON TAP

### Red Wines

6oz/16oz/32oz

Cabernet Sauvignon Joel Gott, CA	10/20/40
Cabernet Sauvignon, Sterling Vineyards, Central Coast, CA	7/14/28
Pinot Noir, OTWC, Willamette Valley, OR	11/22/44
Malbec, Altos Los Hormigas, Argentina	8/16/32
Tempranillo, Katas, Rioja, Spain	7/14/28
Merlot, 14 Hands, Columbia Valley, OR	8/16/32
Red Blend, Dreaming Tree Crush	8/16/32

### White Wines

Chardonnay, Martin Ray, Russian River, CA	9/18/36
Chardonnay, Chateau St. Jean, CA	7/14/28
Pinot Grigio, Casa Lunardi, Veneto, Italy	7/14/28
Sauvignon Blanc, Matua, Marlborough, NZ	8/16/32
Gotham Project Riesling,	9/18/36
Rose, Sabine, France	9/18/36
Prosecco, Carletto, Veneto, Italy	7/14/28

## BEVERAGES

### MAINE ROOT SODA

Mexican Cola, Ginger Brew, Root Beer, Mandarin Orange Natural Cane Sugar Soda 5

San Pellagrino 6

Acqua Panna 6

### MOCKTAILS

Watermelon Limeade 5

Peach Lemonade 5

Pepsi, Diet, Mt. Dew, Sierra Mist, Ginger Ale, Tropicana Lemonade, House Brewed Iced Tea—Complimentary Refills 2.85

### Lavazza

coffee 2.75, espresso 3.5, cappuccino 5  
double espresso 4.5, americano 3.5 latte 5

Mighty Leaf Tea 2.75

## FIVE CORNERS CRAFTED COCKTAILS

### GIN & TONICS

#### CORNER TONIC

empress gin, aromatic tonic 11

#### SPANISH TONICA

gin mare, 1724 13

#### TRY A GIN & TONIC FLIGHT

a sampling of any 4 Gins 15

Monkey 47 Gin +2

### WATERMELON BASIL MARGARITA

fresh watermelon purée, reposado tequila, combier, basil leaves 11

### SPICED PINEAPPLE MOJITO

light rum, pineapple rum, spiced pineapple purée, lime, mint 10

### COOL AS A CUCUMBER

junipero gin, cucumber juice, lime, prosecco 9

### SUMMER GIN & TONIC

nolet's gin, fever tree aromatic tonic, frozen raspberries, blueberries, blackberries, fresh mint 13

### MISS PORTER'S COSMO

citrus vodka, triple sec, cinnamon syrup, fresh lime, pomegranate juice 11

### MODERN MANHATTAN

bourbon infused with orange peel, cinnamon & cloves, carpano antica, aztec chocolate bitters 13

### SMOKIN' MARGARITA

luna azul, del maguey vida mezcal, agave 10

### BUTTERSCOTCHED SIDECAR

butterscotch & vanilla bean infused cognac, combier 11

### OLD CUBAN

bacardi rum, zacapa 23 rum, prosecco, fresh mint leaves 9

**TRY A BEER FLIGHT  
ASK YOUR SERVER!**