

## STARTERS

**LUMP BLUE CRAB & LOBSTER CAKES 12.95**

*chipotle, aioli, cole slaw*

**BEER BATTERED SHRIMP & CALAMARI 11.95**

*with spicy marinara, aioli sauce*

**ROASTED CHICKEN QUESADILLA 11.95**

*with grilled peppers, onions, cheddar jack cheese, guacamole, sour cream*

**WAGYU BEEF MEATBALLS 10.95**

*"wild" mushrooms sauce, shaved parmesgiano*

**HOT CRAB & SPINACH DIP 10.95**

*lump crabmeat, spinach, parmesan & monterey jack cheese with tortilla chips*

**FRESH GUACAMOLE 9.95**

*served with warm tortilla chips*

**FRIED OYSTER MINI TACOS 11.95**

*with shredded lettuces, charred corn & spring onions chutney, cream horseradish*

**ANGUS BEEF (3) SLIDERS 10.95**

*cheddar cheese, sautéed onions/pickles*

**GRILLED CHICKEN WINGS 11.95**

*chili bourbon maple drizzle*

**POTATO SKINS 10.95**

*with crispy applewood bacon, melted cheddar jack cheese, lemon garlic aioli*

## SOUP & SALADS

**FIVE ONION SOUP 8.95**

*parmesgiano crouton*

**SOUP OF THE DAY Market price**

**CAESAR 9.95**

*baby kale, romaine, garlic croutons & shaved parmesgiano cheese with chicken add 5 or steak add 7*

**WEDGE SALAD 9.95**

*baby iceberg lettuce, creamy blue cheese, toasted walnuts, applewood bacon, cherry tomatoes, chives, fried onions with chicken add 5 or steak add 7*

**SPINACH ROASTED BRUSSEL SPROUT SALAD 10.95**

*sliced mushrooms, red onions, chopped eggs, pancetta, toasted almond, yellow roasted peppers, balsamic with chicken add 5 or steak add 7*

## FLATBREAD PIZZA

**MARGHERITA 13.95**

*mozzarella, san marzano tomatoes, fresh basil*

**TRUFFLE MUSHROOM 14.95**

*roasted wild mushrooms, creamy garlic sauce, mozzarella, white truffle oil*

**PHILLY CHEESE STEAK PIZZA 15.95**

*thin slices of rib-eye, caramelized onions & spring onions, cheddar, provolone, mozzarella cheese*

**ITALIAN MEATS 15.95**

*with italian sausage/ham, pepperoni, mozzarella, tomato, fresh basil*

**BBB PIZZA 14.95**

*buffalo sauce, bacon & blue cheese with roasted chicken*

## BURGERS & SANDWICHES

*ALL SERVED WITH HOMEMADE FRIES*

**GRILLED CHICKEN SANDWICH 12.95**

*with crispy applewood bacon, cheddar cheese, arugula, sliced tomatoes, piquillo pepper aioli*

**\*NY PRIME GROUND BEEF BURGER 12.95**

*with wisconsin american cheese, lettuce, tomatoes, caramelized onions, chipotle sauce*

**PRIME RIB DIP 12.95**

*slow cooked with caramelized onions & melted provolone cheese, served on a French roll*

**ROASTED TURKEY CLUB 12.95**

*applewood bacon, lettuce, tomato & cheddar cheese with roasted garlic aioli*

**\*CALI SUNSHINE BURGER 13.95**

*crispy bacon, eggs & cheddar cheese topped with special ketchup sauce, lettuce, tomatoes & onions*

## ENTREES

**A-TOWN SIZZLING FAJITAS**

**Veggie 15.99 | Chicken 17.99 | Steak 18.99**

**Shrimp 19.99 | Combo 19.99**

*served sizzling hot with guacamole, sour cream, sautéed onions, homemade tortillas, pepper rice, charred beans, jack cheese*

**SHORT RIB RAVOLIS 18.95**

*with wild mushrooms, truffle cream*

**GRILLED SALMON 19.95**

*with creamy mashed potatoes, piquillo pepper sauce, shrimp, charred corn salsa*

**PAN SEARED CHICKEN 17.95**

*with roasted mushrooms, sautéed spinach, creamy potatoes*

**\*GRILLED DRUNKEN BISTRO STEAK 21.95**

*with marinade in amber ale, mushrooms, loaded baked potato, baby green salad*

**CERTIFIED ANGUS PRIME RIB 16oz 29.95**

**WHILE IT LASTS...BLACKENED OR TRADITIONAL**  
*mashed potatoes, fresh broccoli & cream horseradish sauce*

**LOBSTER RAVOLIS 19.95**

*"wild" mushrooms, english peas, cherry tomatoes, shaved sweet potatoes in a lobster cream sauce*

**SHRIMP PENNE PRIMAVERA 17.95**

*with broccoli, mushroom, cherry tomatoes, spinach, basil, garlic, reggiano parm cheese in a vodka sauce*

**FRIED CHICKEN TENDERLOINS 14.95**

*with honey mustard sauce, fries, cole slaw*

## SIDES

**Mashed Potatoes 5**

**Truffle Frites 7**

**Vermont White Cheddar Mac & Cheese 7**

**Caramelized Brussels Sprouts with Applewood Bacon & Garlic 7**

**Charred Broccoli with Toasted Pinenuts, Charred Lemon 6**

**Sautéed Wild Mushrooms Demi Glace 6**

**Loaded Baked Potato 6**

# SUSHI

- \***LAVA ROLL 14** *spicy crab, cream cheese, cucumber, tuna, avocado, spicy mayo, eel sauce*
- \***CALIFORNIA ROLL 10** *avocado, crab, masago, cucumber*
- \***SPIDER ROLL 16** *deep fried softshell crab, avocado, cucumber, japanese mayo, topped with red tobiko & eel sauce*
- \***SPICY TUNA ROLL 10** *crunch & tuna mix (tuna, masago, spicy mayo, sesame oil, scallions)*
- \***RAINBOW ROLL 16** *avocado, cucumber, masago, topped with crab, tuna, salmon, tilapia, yellow tail & shrimp*
- \***ARLINGTON ROLL 13** *shrimp tempura & avocado topped with crab sticks, mayo, yuzu tobiko & eel sauce*
- \***SPICY MEXICAN ROLL 12** *spicy tuna & cucumber cream cheese, topped with sliced avocado & jalapeño mayo*
- \***A-TOWN TOWER 18** *layers of rice, fresh avocado, ahi tuna, topped with spicy mayo, eel sauce, red tobiko*
- \***FIRE DRAGON 10** *shrimp tempura, cucumber, topped with flying fish roe, eel sauce*
- \***TYPHOON ROLL 11** *spicy tuna, salmon, cucumber, avocado*
- \***SPICY CRUNCH ROLL 10** *crab, avocado, cream cheese, topped with crunch, spicy mayo, eel sauce*
- \***MIX! VOLCANO ROLL 16** *shrimp tempura, avocado & crunch, topped with spicy crab, shrimp, eel sauce, scallions, red tobiko*
- \***GODZILLA ROLL 12** *spicy tuna, tempura flakes, topped with sliced avocado, spicy mayo, sriracha sauce*
- \***KAMIKAZE ROLL 16** *spicy tuna & avocado, topped with eel, masago, green tobiko, scallions, eel sauce*
- \***FLAMING DRAGON 16** *shrimp tempura & avocado, topped with tuna, salmon, tilapia, white tuna, spicy mayo, eel sauce*
- \***FRIED CALIFORNIA ROLL 10** *avocado, crab, cream cheese, cucumber, deep fried, scallion, spicy mayo, eel sauce*
- \***OH! HONEY ROLL 12** *shrimp tempura, cucumber & avocado, topped with spicy tuna, spicy mayo, eel sauce*
- \***SPICY SALMON & AVOCADO ROLL 10**
- \***SUSHI NIGIRI 20** *selected, 9 pieces of nigiri*
- \***SASHIMI REGULAR (3pc) 6** *salmon, tuna, yellow tail, tilapia, shrimp*
- \***SASHIMI REGULAR (8pc) 16** *salmon, tuna, yellow tail, tilapia, shrimp*
- \***SASHIMI DELUXE (16pc) 28** *salmon, tuna, yellow tail, tilapia, shrimp*
- \***DRAGON ROLL 13** *crab, cucumber, cream cheese, eel sauce, mango, avocado, BBQ sauce, sesame seeds*
- \***ROCK N' ROLL 13** *rice, shrimp tempura, cucumber, spicy mayo, eel sauce, scallions*
- \***LOBSTER ROLL 15** *sriracha, tuna, salmon, yellow tail, asparagus, crab mix*
- \***PHILADELPHIA ROLL 14** *rice, spicy salmon, scallions, cream cheese, cucumber*
- \***LAS VEGAS 12** *eel, asparagus, avocado, jalapeño, salmon, tuna, tobiko, scallions*
- \***EEL CUCUMBER ROLL 14** *eel, cucumber, asparagus, eel sauce, crab, black tobiko, red tobiko, jalapeño*

## HAPPY HOUR – ALL 6

- *Spicy Tuna Roll\**
- *Yellow Tail Roll\**
- *Spicy Salmon Roll\**
- *Eel Avocado Roll\**

# SPECIALTY COCKTAILS

- HAVANA NIGHTS 13** *havana club silver rum, maraschino luxardo liqueur, fresh white grapefruit & lime juices*
- THE GRAPE GATSBY 12** *plymouth gin, sloe gin, white grape juice, fresh lemon*
- THE SMOKE SHOW 12** *mezcal infused with strawberries (made in house), agave nectar, fresh lime juice*
- THE HAWTHORNE 12** *bulliet bourbon whiskey, barenjager honey liqueur, muddled mint, fresh lemon squeeze*
- BALLSTONIAN 11** *new amsterdam citrus vodka, st. elderflower liqueur, muddled blackberries, with honey & lemon*
- THE WHISKY EXCHANGE 14** *glenlivet founder's reserve whisky, muddled cranberries, ruby red grapefruit juice, agave nectar*

**JALAPEÑO MARGARITA 11** *jalapeño infused tanteo tequila, agave nectar, fresh lime & our house-made margarita mix*

**MANGO CITRONAGE MARGARITA 12** *patron mango citronage, cazadores blanco tequila, lime juice & a splash of orange juice*

**CROWN APPLE OLD FASHIONED 12** *crown royal regal apple whisky, angostura bitters, with hints of orange*

**THE "A" MULE (choose your style) 11** *made with owens mule mixer*  
**mexican mule:** *made with avion tequila*  
**irish mule:** *made with jameson whiskey*  
**swedish mule:** *made with absolut vodka*

**HOUSE-MADE SANGRIA (ask your server) 9** *always made with fresh ingredients & served with fresh fruit*

*"Don't see your favorite cocktail from the last menu? Ask your server! We'd be more than happy to make it!"*

# BEER

## BOTTLES

Bud Light 5  
Budweiser 5  
Coors Light 5  
Miller Lite 5  
Michelob Ultra 5  
Angry Orchard Cider 6  
Corona 6  
Corona Light 6  
Heineken 6  
Stella Artois 6  
Dos Equis Lager 6  
Negra Modelo 6  
Port City

Optimal Wit 7  
Deschutes Black  
Butte Porter 7  
Dogfish 60 Min IPA 7  
Dogfish 90 Min IP 9  
Sweetwater 420 APA 7  
Allagash White 10  
Delerium Tremons 12  
Ommegang Hennepin  
Saison 10  
Ommegang Rare Vos  
Amber Ale 10  
Buckler (NA) 5

## DRAFT

Bud Light 5  
Miller Lite 5  
Yuengling 5  
Sam Adams Seasonal 6  
Blue Moon Belgian  
White 6  
Fat Tire Amber Ale 6  
Lagunitas IPA 6  
Modelo seasonal 6  
Negra Modelo  
seasonal 6  
Flying Dog Rotator 7  
Guinness Stout 7  
*Beer of the Month*

# WINE

## RED WINE

**Cordero Pinot Noir '14 CA 9/42**

*lively, raspberry-cranberry fruit with sweet rhubarb notes & a hint of white pepper*

**Cloudfall Vineyards Pinot Noir '14 Monterey, CA 10/38**

*varietal aromas of cranberry, cherry cola, with hints of spice & fruit; soft finish*

**Rodney Strong Estate Pinot Noir '14 Russian River Valley, Sonoma County, CA 52**

*rose petal & pomegranate aromas; medium bodied with vanilla & spice complexity*

**"Saved" Red Blend '13 CA 48**

*currants & holiday spiced tannins, with an elegant palate; full-bodied with a lengthy finish*

**Cordero Merlot '13 CA 9/42**

*ripe, cherry, blueberry & black currant aromas & flavors; fruit forward & firm, round tannins; cassis & nutmeg tones with a long fruit finish*

**19 Crimes, Syrah/Cabernet Blend Barossa, Australia 10/38**

*intense vanilla aromas, with dark berry fruits, soft & fruity, with chocolate & cedary spice*

**Beringer Knights Valley Cabernet '13 Sonoma, CA 62**

*ripe black fruit, licorice, mocha & dried herbs build the flavor palate to this versatile wine; silky finish with roasted coffee & dark chocolate*

**Dona Paula, Los Cardos Malbec '14 Mendoza, Argentina 10/36**  
*sweet, spicy aromas, with hints of herbs & red berries; soft, velvety finish*

## WHITE WINE

**Covey Run Riesling '14 Columbia Valley, WA 9/32**

*flavors of peach & apricot with crisp acidity; bright citrus notes with a slight minerality*

**Maso Canali Pinot Grigio '15 Trentino Alto-adige, Italy 10/38**

*its golden color indicates its crisp, citrus & floral notes; full-flavored, dry, with a rich mouthfeel*

**Nobilo, Sauvignon Blanc '15 Marlborough, New Zealand 9/32**

*pineapple, passion fruit & guava start off this fresh, crisp, clean wine*

**Cordero Chardonnay '14 CA 8/39**

*citrus-pineapple, lychee fruit aromas; bright acidity with light floral notes; lively & expressive*

**Storypoint Chardonnay Sonoma/Mendocino, CA 10/38**

*flavors of ripe yellow apple & aromas of peach & pear; subtle notes of vanilla & toasted oak with a silky finish*

**Joel Gott Eye Chart Chardonnay CA 42**

*bright, citrus & tropical flavors on the palate, with aromas of pear & honeydew melon*