FROM THE BACKSTAGE BAR

*All prices include 7% County Alcohol Tax*

COCKTAILS

New York Lunch 11
Dirty Ketel Martini with Blue Cheese Stuffed Olives. A Drink. And a Snack

Elder Greer 11
A Modern Mimosa with Elderflower Liqueur, Ruby Red Grapefruit Juice, and Prosecco

No Bizness Like Sloe Bizness 11
A Brassy, Tart blast of Sloe Gin, Lemon Juice, and Soda

Reno Sweeney’s Sangria
Glass 9 | Carafe 36
A Refreshing Blend of Red Wine, Juice, and Liqueurs, guaranteed to satisfy. Just watch out when it’s ROSE’S TURN to pour!

HOUSE WINES

C.K. Mondavi Cabernet (Napa, CA) 8
C.K. Mondavi Chardonnay (Napa, CA) 8
C.K. Mondavi White Zinfandel (Napa, CA) 8
Woodbridge Moscato (California) 8

WHITE WINES

Nobilo Sauvignon Blanc 10 | 38
Marlborough, NZ | Pineapple, Passion Fruit and Flinty Minerals
Kendall Jackson Avant Chardonnay 10 | 40
Tropical notes, fruity and lively
Santa Julia Pinot Grigio 9 | 36
Pears, Apple, Melon and some tropical notes of Pineapple and Banana
Chateau Ste. Michelle Riesling 9 | 36
Washington | Sweet, Crisp, Ripe Pear, and Peach Flavors

ROSÉ & SPARKLING WINE

Ruffino Prosecco Brut 10 | 40
Treviso, Italy | Fine Citrus Bubble with hints of Apple & Peaches
Josh Cellars Rosé 9 | 30
Crisp, Refreshing and Bright
Santa Julia Malbec Rosé 10 | 36
Light Strawberry, Raspberries, Crisp

RED WINE

Altos Del Plata Terrazas Malbec 9 | 36
Intense Cherries, Plums & Raisins with Vanilla & Dry Toast
Noble Vines 667 Pinot Noir 9 | 36
Ripe Bing Cherries, Juicy Plum and Delicate hints of soft, toasty Oak

COLD BEER ON TAP

Blue Moon Belgian White Ale 5.5
Coors Light 5
Yuengling Lager 5
Guinness 6
Select Craft Drafts 6-8

BOTTLED BEERS 5-6

Amstel Light
Guinness
Red Stripe
Bud Light
Heineken
Sam Adams
Coors Light
IC Light
Yuengling
Corona
Michelob Ultra
St. Pauli Girl N/A
Corona Light
Miller Light

CRAFT & TOP SHELF

BOTTLED BEER 6+

Chimay Rouge and Chimay Grand Reserve,
Duvel, Lindeman’s Framboise & Select Craft Bottles

* An $8 Corkage Fee will be added to your check for any personal selections brought in
** 500 million plastic straws are discarded every day in the USA alone. We are no longer issuing plastic straws but we are happy to provide paper straws upon request. Please visit thelastplasticstraw.org to learn more.
**SHAREABLES**

**Sweet & Spicy Nuts**  6
You’ll GET A KICK from our Secretly Seasoned Pecans, Almonds, & More

**Swedish Meatballs**  12
In a Cream Sauce, with Parmesan, and Chive, Inarguably the best part of any Mission Trip to Stockholm

**Angelic Deviled Eggs**  6
Herbs, Capers, and Pancetta...Heavenly

**Cheese Ball**  10
The combo of Boursin, Cream, and Chèvre is just the perfect BLEND-SHIP! Accented with Herbs and Pine Nuts, served with Ritz Crackers

**Charcuterie**  19
Spicy Soppressata, Chorizo, Kielbasa, and Prosciutto with Seasonal Pickles, Olives, Mustard, and Crostini. Share with your table, or MAN UP and eat it yourself

**Dueling Hummus Box**  15
Traditional Hummus and Roasted Beet Hummus accompanied by Veggies, Pesto, Crackers, and Pita. Also known as: ANY DIP YOU CAN DO I CAN DO BETTER!

**Mama Rose’s Chopped Salad**  12
EVERYTHING’S COMING UP...Olives, Tomato, Cucumber, and Feta with Mixed Greens, Tossed in Red Wine Vinaigrette

**ADD PULLED CHICKEN, IT’S DE-LOVELY**  +4

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**SANDWICHES**

**Turkey Baguette**  15
Putting Roasted Turkey, Lettuce, Tomato, and Bacon on a Fresh Baguette... That’s just DOIN’ WHAT COMES NATURALLY

**Short Rib Panini**  14
Say HELLO! To the simply delicious combo of Slow-Braised Short Rib and Zesty Pimento Cheese

**Roasted Veggie Sliders**  14
These tasty Hawaiian Roll Sliders with a Garlic-Herb Chickpeas spread can be eaten all at once, one at a time, or TWO BY TWO.

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**SWEET TEMPTATIONS**

**Cookie Box**  15
Celebrate FRIENDSHIP with enough fresh House-Baked Cookies to share: Cheesecake Bites, Sugar Cookies, Mousse, Chocolate Chunk Cookie, Fig Bar, Vanilla Wafer Pudding Sandwiches. Plenty for YOU & ME (BUT MOSTLY ME)

**The Diva’s Reward**  7
Treat yourself to a Milk Chocolate Mousse Trifle. You deserve it, YOU’RE THE TOP!

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition

* Please inform your server of any food allergies or dietary restrictions

** A service charge of 18% may be added to parties of five or more and for separate checks.

*** The Cabaret seats quickly, please allow us time to prepare your meal  V Vegetarian  VG Vegan