



UP AFTER DARK

FOOD

MEAT & CHEESES

Tasting Plate 17

Customize your own tasting plate by choosing any 3 items from the meat & cheese boards: 3 meats, or 3 cheeses, or 2 meats & 1 cheese, or 2 cheeses & 1 meat
Then pick 3 condiments to accompany

Daily Plates 17

Undecided?6
Let us do it for you with one of our Daily Plates:

- Carnivore Plate
- Artisanal Plate
- Best Local Plate

All Plates can be paired with 2 oz wine tasters

MORE

Daily Soup 8

Bowl of Olives 6

a mix of Italian olives with a hint of garlic

Crispy Prosciutto Pear Salad 12

spinach and sliced pear topped with blue cheese, almonds, prosciutto and honey

Mixed Greens with Goat Cheese 12

tossed with a red wine port reduction, pistachios, figs, and fresh mint

Cheese Fondue 18

melted Fontina cheese served with a selection of fresh vegetables and breads

Toasted Sandwich 17

built from our selection of artisan cheeses and cured or smoked meats, served with a small soup and salad

Grilled Cheese Sandwich 17

built from our selection of artisan cheeses, served with a small soup and salad

DESSERT

Chocolate Fondue For Two 14

Ask your server for our nightly featured dessert.

Prices do not include applicable taxes.

DRINK

PITCHERS

LIMONATA
Limoncello, Absolut Citron, lemon & sparkling water 25

BOTTLED BEER

Phillips Phoenix Gold Lager (BC)	5
Phillips Slipstream Cream Ale (BC)	5
Phillips Blue Buck Ale (BC)	5
Phillips India Pale Ale (BC)	5
Phillips Seasonal Big Bottle	9
Strongbow Cider (Eng)	6

SCOTCH AND BOURBON

Buffalo Trace Straight Bourbon	7.5
Woodford Reserve Bourbon Whiskey	7.5
Glenfiddich Special Reserve	7
Glenmorangie 10 year old	8
Glenlivet 15 year old Reserve	9
Oban 15 year old	12
Victoria Gin	8

BEVERAGES

San Pelligrino	
250ml	2.1
750ml	4.75
Limonata (lime)	3
Aranciata (orange)	3

JJ Bean Fair Trade Organic Coffee

Espresso	2.5
Americano	2.5
Cappuccino	3.8
Latte	3.8

Tazo Organic Tea 2.5

Earl Grey, Awake, Refresh, African Red Bush, Passion, Zen, China Green Tips, Calm, Berry Blossom White, Chai

WINE