

EAT.

STARTERS

AZTEC SOUP \$9

roasted tomato, pasilla chile broth with chicken, jack cheese, lime, crispy tortilla strips

CHORIZO & BEEF CHILI \$9

sour cream, cheddar cheese, beans, green onions, cilantro, crispy tortilla strips

SHEET PAN NACHOS \$14

chorizo and beef chili with beans, cheddar cheese, sour cream, pico de gallo

QUESADILLA \$16

grilled steak or chicken with tres chile sauce, onions, bacon, pico de gallo, sour cream, cheddar and jack cheese

SRIRACHA CHICKEN BITES \$14

crispy chicken breast bites with honey-lime sriracha sauce

SPRING ROLLS \$10

vegetable with sweet thai chili or Philly cheese steak with chipotle aioli

CHICKEN WINGS \$15

crispy fried with choice of sauce buffalo, jerk teriyaki, garlic-parmesan or red chili tamarind

MIXED BAG \$18

combination of chicken wings, onion rings, quesadilla and vegetable spring rolls

PIZZA

CLASSIC PIE \$16

PEPPERONI PIE \$18

KIDS \$6

served with fries, chips, or salad

HOT DOG
CHICKEN FINGERS
CHEESEBURGER
GRILLED CHEESE

SALADS

CLUB SALAD \$18

romaine, tomato, hard boiled egg, grilled chicken, bacon, cheddar cheese

add grilled or crispy chicken; blackened shrimp or blackened salmon to any salad \$8

GREEK SALAD \$12

romaine, cucumber, kalamata olives, grape tomatoes, red onion, grape leaf, feta cheese, greek vinaigrette

CLASSIC CAESAR SALAD \$10

romaine, shaved parmesan, croutons, tossed in caesar dressing

MAINS

GENERAL TSO BOWL \$21

tempura chicken tossed with General Tso sauce, served over veggie fried rice

SHRIMP FRIES \$21

garlic parmesan shrimp served over crinkle cut Old Bay seasoned fries

FISH & CHIPS \$22

beer battered cod, steak fries, cole slaw, spicy tartar sauce

MEZZE BOWL \$18

Tabbouleh, mixed greens, hummus, feta cheese, tomato, red onion, Kalamata olives, roasted red peppers, chickpeas, pepperoncini, Greek vinaigrette and pita chips



CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY RESULT IN FOODBORNE ILLNESS.

HANDHELDS

served with house chips
substitute fries or salad \$2 sub onion rings \$3

SHORT RIB GRILLED CHEESE \$17

braised beef short rib, cheddar cheese, caramelized pickled onions, arugula, served on grilled Texas toast

CLASSIC BURGER \$14

certified angus beef, lettuce, tomato, red onion choice of Swiss, American or Cheddar cheese

STEAKHOUSE BURGER \$16

certified angus beef, bleu cheese, onion rings, lettuce, tomato

SALMON BURGER \$15

lemon caper aioli, marinated cucumbers, red onion, lettuce

MEDITERRANEAN WRAP \$16

choice of grilled chicken breast or za'atar spiced salmon, Kalamata olives, roasted red peppers, feta cheese, tzatziki sauce, romaine lettuce, Greek vinaigrette

BUFFALO CHICKEN WRAP \$14

grilled chicken breast dipped in Buffalo sauce, bleu cheese slaw, ranch dressing

BEER BATTERED FISH WRAP \$15

crispy cod fillets, lettuce, tomato, tarter sauce, served in a flour tortilla

VEGAN VEGGIE SANDWICH \$14

mashed chickpeas, hummus, lettuce, tomato, red onion, marinated cucumbers, served on toasted sprouted grain bread

CHERRY PEPPER CHICKEN SANDWICH \$15

sliced grilled chicken breast, bacon, cheddar cheese, ranch dressing, hot cherry peppers, arugula, crispy onions on a brioche bun

TURKEY BLT \$15

turkey, bacon, lettuce, tomato, chipotle mayo on country white bread

TUNA MELT \$13

tuna salad, melted cheddar, served on toasted white bread

JERSEY BREAKFAST \$10

pork roll, fried egg, provolone, roasted long hot peppers, served on a kaiser roll

DESSERTS \$10

CHOCOLATE LAVA CAKE A LA MODE
WARM APPLE TART, CARAMEL SAUCE,
SERVED A LA MODE
CHEESECAKE, STRAWBERRY SAUCE
CINNAMON CHURROS, DIPPING SAUCE

DRINK.

CRAFT COCKTAILS

TOASTED PECAN OLD FASHIONED

tx whiskey, revel stoke pecan whiskey, angostura bitters, chopped almond rim, toasted mini marshmallows \$14

THE FORBIDDEN SOUR

angel's envy bourbon, pama pomegranate liqueur, simple syrup, lemon juice \$14

COCO CHANEL

pearl coconut vodka, st. germaine, coconut rim \$14

WINTER WARM UP

casamigos reposado, xicaru mezcal, agave nectar, angostura bitters \$14

APPLE CHAI G&T

hendrick's gin, apple chai syrup, tonic, star anise, apple slice \$14

NOR'EASTER MARGARITA



patrón reposado, patrón añejo, lime juice, spiced pear syrup, cranberry juice, tajín rim \$14

SEASONAL SANGRIA

fireball whiskey, brandy, apple pucker, apple cider, chardonnay, ginger beer \$14



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BEER

FEATURING

GROUND UNDER REPAIR IPA
ARTFULLY CRAFTED FOR THE HILL TAVERN BY TWO TON BREWING
\$8

IMPORT \$8

Amstel Light
Stella
Heineken
Heineken Light
Corona
Corona Light

DOMESTIC \$7

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Light
Yuengling

SELTZER \$7

High Noon

CRAFT \$7

Angry Orchard

SPECIALS

HAPPY HOUR 4PM - 6PM

\$7 HOUSE LIQUOR

\$6 HOUSE WINE

\$6 DRAFTS

TACO TUESDAY

2 CARNITAS TACOS SERVED WITH CHIPS AND SALSA \$10

BURGERS & BREWS FRIDAY

FREE DRAFT BEER WITH THE PURCHASE OF ANY BURGER

WINE

HOUSE WINE

Chardonnay	7
Pinot Grigio	7
White Zinfandel	7
Cabernet	7
Merlot	7

SPARKLING

La Marca Prosecco	10	32
La Marca Sparkling Rose	10	32

WHITE

Whitehaven Sauvignon Blanc <i>(Wairau Valley, New Zealand)</i>	10	32
J Lohr Chardonnay <i>(Monterey, California)</i>	9	28

ROSE

La Jolie Fleur <i>(Cotes de Provence)</i>	9	28
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RED

William Hill Merlot <i>(Central Coast, California)</i>	9	28
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MARTINIS

(SERVED UP & CHILLED)

The Classic Cosmo

Absolute vodka, triple sec, fresh lime juice, cranberry juice, lime wedge \$11

Give Me Dirty

choice of Absolute vodka or Bombay gin, olive juice, olive garnish \$10

B Side-Tini

Stoli raspberry, Stoli blueberry, fresh lime juice, champagne
(Served in Collins Glass) \$11

LeMEee Live

New Amsterdam lemon vodka, Tree City jalepeño vodka, simple syrup, fresh lime juice, fresh lemon juice, lemon zest. \$13