



**DAYTIME COCKTAILS
(No Booze)**

- Soda Jerk Cola**/ Coca Cola, vanilla extract, cherry juice 2.95
- TK Root Beer Float**/ IBC Root Beer, vanilla gelato 4.95
- Cherry O Seven**/ Fresh squeezed orange juice, Sprite, and a splash of grenadine 2.95
- Designated Valentini** / Equal parts pineapple, pomegranate and cranberry juice 3.95

- Skinny Bellini**/ Sparkling water, peach puree 2.95
- Mid Day Mojito** / Club soda, Sprite, mint, honey 4.95
- Under 21 Margarita** / Fresh orange juice, lemonade agave nectar, lime juice, with a sugared rim 4.50
- Tara's Limeade** / A light refreshing lime beverage with water and club soda 2.95

SMALL PLATES

- Spicy Tuna Crunch Roll** / srirachi aioli cucumber, avocado 8
- Sauteed Spinach and Artichoke Dip** / goat cheese, pita chips 7
- Five Spice Calamari** / Thai chili dip 8
- Rock Shrimp and Sweet Potato Fritters** nuoc cham 6
- Smoked Chicken Wings** / blue cheese & BBQ sauce 9

- Creole Tuna Sashimi** / ginger-lime vinaigrette wasabi cream 7
- Grilled Filet Mignon** / Truffled "tater tots" frisee, stilton blue cheese fondue 10
- Tuna Dumpling** / sashimi, crab, crispy wontons, spicy mayonnaise, sesame barbeque 10
- Chiang Mai Curried Noodles** / seared tenderloin coconut milk, crispy shallots 7
- Seasonal Soup du Jour** 5

SALADS

- Baby Spinach and Frisee** toasted pecans, Dijon vinaigrette grape tomatoes, raisins 6
- Wooden Bowl Garden** buttermilk ranch dressing 6
- Traditional Caesar** romaine hearts parmesan, anchovies 7

STONE PIES & SANDWICHES

All stone pies come with a small Caesar Salad

- Stone Pie** / house-smoked fresh mozzarella, roasted tomatoes, pepperoni 11
- Stone Pie** / grilled vegetable, peppers, squash, Vidalia onions, crisp eggplant, rapinni 11
- Stone Pie** / grilled shrimp, basil pesto, fresh mozzarella, baby arugula, kalamata olives 12
- Grilled Angus Cheese Burger** / one all beef patty, special sauce, sesame seed bun... French fries 10
- Buffalo Chicken Wrap** / crispy chicken, crisp bacon, iceberg, blue cheese dressing... kettle chips 9
- BBQ Pork Sandwich** / house smoked pork, shaved red onion, bread and butter pickles... sweet potato fries 10
- Grilled Chicken Sandwich** / chipotle aioli, chorizo, jack cheese Pickled vegetables 10

MAIN PLATES

- Macaroni and Cheese** / country ham, cheddar cheese, haricot verts, herbed crumbs 9
- Sauteed Gulf Shrimp with Fresh Herb Gnocchi** / snow peas, asparagus, red peppers 12
- Pan Seared Atlantic Salmon** / asparagus hash, Yukon gold potatoes, apple wood bacon, red wine sauce 12
- Hilda's Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 10
- Smoked Chicken Cobb Salad** / avocado, apple wood bacon, hard cooked egg, creamy herbed dressing 10
- Au Poivre Burger** / open faced ciabatta, red wine demi, French bean salad, truffle fries 12
- Asian Roasted Chicken Salad** / arugula, snow peas, chipotle peanut dressing, ramen, sprouts 11
- Grilled Chicken Pad Thai** / rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts 11
- Grilled Marinated Hanger Steak** / shiitake mushrooms, soy caramel sauce, asparagus, French fries 12
- Pepper Crusted Tuna Salad** / California field greens. Sesame vinaigrette, snow peas, cashews, oranges 12

* artisanal breads and house made spreads served upon request *

SIDES 5

- Garlic Mashed Potatoes • Truffled Pommes Frites • Haricots Verts • Sautéed Garlic Spinach

LUNCH MENU

It is important to bring any food allergy you may have to the attention of your server. "Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness." An 18% gratuity will be applied to parties of 10 or more
Christopher M. Torla Chef/Owner



Cool Cocktails

- MudTini** / Van Gogh Double Espresso, Amaretto, Bailey's 9.95
- Pink Lemonade**/ Smirnoff Citrus, Lemonade, sour, mint 8.50
- Max's White Cosmopolitan** / Smirnoff Citrus , Cointreau, lime juice, white cranberry juice 8.50
- TK Valentini** / Smirnoff Raspberry, Chambord, pineapple, pomegranate, cranberry juice 7.95
- Espresso Martini** / Van Gogh Double Espresso, Tuaca, Starbucks coffee liqueur 8.75
- Watermelon Martini** / Smirnoff Watermelon, red cranberry juice, splash of sour 8.50
- Caipirinha** / Leblon cachaca, lime juice, sugar 8.50
- TK Grapecicle** / Three Olives Grape vodka, red and white cranberry juices, dash of blue curacao 9.00
- TK Berry Basil** / Stoli Blu, pomegranate, house-made basil syrup 7.95
- Prickly Pear-Tini**/ Absolut Pear, Stoli Peach, simple syrup, fresh pear 9.00
- Mojito** / Bacardi Limon, Myer's Dark Rum, lime juice, mint 8.50
- Tommy Bahama Pomegranate Mojito** / Tommy Bahama White Rum, lime juice mint 10.50

Draught Beers

- Amstel Light
- Sam Adams Boston Lager
- Palm Amber Ale
- Stella Artois
- Guinness Stout
- Blue Moon Belgian White
- Spaten Hefe-Weiss
- Bass Ale
- Brewtus Maximus Pale Ale
- Rastafar-Rye
- Newcastle Brown Ale
- Sam Adams Seasonal

- 5.00
- 5.00
- 5.00
- 5.75
- 6.00
- 4.50
- 5.50
- 5.00
- 5.50
- 6.50
- 5.00
- 5.00

Bottled Beers

- Corona 4.75
- Negra Modelo 4.75
- Budweiser 3.75
- Bud Light 3.75
- Bud Light Golden Wheat 3.75
- Coors Light 3.75
- Michelob Ultra 3.75
- Heineken 4.75
- Dos Equis Amber 4.50
- Smirnoff Ice 4.50
- Miller Light 3.75
- Buckler 4.50

Wines by the glass

Sparkling & Champagne

- Gruet, Blanc de Noirs, Albuquerque 10.00
- Zardetto Prosecco, Veneto, Italy [187 ml] 11.50
- Veuve Cliquot, Brut NV, Reims, France 13.00

Pinot Grigio/Gris

- Canaletto, 2008, Della Venezie 7.50
- Ponzi, Pinot Gris, 2008, OR 11.00

White and Rose

- Loimer "Lois", Gruner Veltliner, 2007, Austria 9.00
- Nathanson Creek, White Zinfandel, CA 5.50
- Bastianich, Rosato, 2008, Friuli 9.00

Riesling

- Montinore, 2008, Willamette Valley 8.00
- Dr. Loosen "Dr. L", 2008, Germany 10.00

Sauvignon Blanc / Fume Blanc

- Ferrari Carano, 2008, Sonoma 11.00
- Cairnbrea "The Stones", 2008, Marlborough 9.00

Chardonnay

- Estancia, 2008, Monterey 8.00
- Hess "Shirtail Creek Vineyard" 2008, Monterey 10.00
- Ferrari Carano "Tre Terre", 2006, Russian River 14.00

Sake

- Kaguyahime, Junmai, Kyoto 5.00
- Kaori, Ginjyo, Yamaguchi 6.00
- Flight of Ozeki Dry, Kaori & Kaguyahime 9.00
- Ozeki Dry Sake

Pinot Noir

- Hob Nob Vineyards, 2007, France 8.50
- Acacia "A", 2008, CA 14.00

Merlot

- Tunnel of Elms, 2007, CA 7.50
- Grove Street, 2005, CA 10.00

Shiraz

- Rutherglen "Red", 2006, Victoria 9.50

Cabernet Sauvignon & Blends

- 14 Hands, 2007, WA 7.50
- Graham Beck, 2008, South Africa 10.00
- Max Family Cuvee, 2006, Napa 12.50

Zinfandel

- Ravenswood, Vintners Blend, 2007 CA 8.00

Red Varietals

- Cortijo III, Tempranillo, 2008, Rioja, Spain 7.00
- Familia Mayol, Malbec, 2007, Mendoza 9.00