

ITEMS MARKED * = FREE OF GLUTEN

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER | 8 | 11
TRADITIONAL NEW ENGLAND STYLE

SOUTHWEST SALAD | 16
BABY ICEBERG, GRILLED CORN SALSA, COTIJA CHEESE,
TORTILLA CRISPS, SPICY RANCH

***GREEN SALAD | 14**
MIXED GREENS, PICKLED WATERMELON RADISH,
SHAVED CARROT, COMPRESSED TOMATO,
CHAMPAGNE VINAIGRETTE

MAPLE BROOK FARMS BURRATA | 17
STRAWBERRY RHUBARB COMPOTE, FRISEE, SHAVED
FENNEL, BLOOD ORANGE, OATMEAL- ALMOND
CRUMBLE, GRILLED COUNTRY BREAD

FARRO SALAD | 16
FARRO, SPRING PEAS, MORELS, WHITE ASPARAGUS,
LEMON THYME VINAIGRETTE

SALAD ENHANCEMENTS

*LOBSTER SALAD | MKT

*GRILLED SPICY CHICKEN BREAST | 9

*SEARED HALIBUT | MKT

HANDHELDS

CHOICE OF FRIES OR SIDE SALAD | TRUFFLE FRIES +6

14 SEA STREET BURGER | 24
FEATHER BROOK FARMS GROUND BEEF, ONION BRIOCHE ROLL,
PHR PICKLES, TRUFFLE MAYO, CABOT CHEDDAR
ADD PELHAM FARMS FRIED EGG | +2
ADD APPLEWOOD SMOKED BACON | +5

ROASTED BUTTERNUT SQUASH & BUCKWHEAT VEGAN BURGER | 19
GRIDDLED ROLL, ROASTED HONEY CRISP APPLE, RED CABBAGE
SLAW, VEGAN SPECIAL SAUCE

PHR LOBSTER ROLL | MKT
TOASTED BUN, LEMON & DILL AIOLI OR WARM BUTTERED

SPICY FRIED CHICKEN SANDWICH | 22
BUTTERMILK FRIED GREEN CIRCLE CHICKEN BREAST, ONION
ROLL, PHR PICKLES, SPECIAL SAUCE

JUMBO LUMP CRAB CAKE SANDWICH | MKT
CAJUN REMOULADE, BABY ARUGULA, PICKLED PEPPERS
ADD PELHAM FARMS FRIED EGG | +2

SIDES

*FRENCH FRIES | 5

*CAULIFLOWER SLAW | 5

*FRUIT CUP | 6

*GREEN SALAD | 6

*TRUFFLE FRIES, FRESH TRUFFLE, TRUFFLE MAYO | 14

*PELHAM FARM EGGS ANY STYLE | 4

*APPLE WOOD SMOKED BACON | 5

TOAST, CHOICE OF: COUNTRY BREAD, TEXAS WHITE, TEXAS WHEAT | 3

*ROASTED FINGERLING POTATO | 6

HOUSE MADE PASTRY OF THE DAY | 6

BRUNCH MENU

PELHAM HOUSE RESORT

RAW BAR

***½ DOZEN DENNIS OYSTERS | 21**
MAKERS MARK MIGNONETTE

***JUMBO POACHED SHRIMP | 22**
CLASSIC COCKTAIL SAUCE, LEMON

SMALL PLATES

BREAKFAST ASPARAGUS FRITES | 18
TWO PELHAM FARMS EGGS, CLASSIC HOLLANDAISE,
SRIRACHA MAYO, TOASTED CHIA

SMOKED SALMON BAGEL | 18
MISO SMOKED SALMON PATE, PHR PICKLES, GOCHUJANG AIOLI,
SOY PEARLS

CRISPY POINT JUDITH CALAMARI | 18
PICKLED PEPPERS, LEMON AIOLI, GRILLED LIME

***GREEN PEA & CHICKPEA FALAFEL | 16**
BALTI SPICED YOGURT

***PHR CHICKEN WINGS | 21**
RED PEPPER & ALMOND ROMESCO MARINADE, SALSA VERDE

PELHAM TOAST | 17
GRILLED COUNTRY BREAD, MAPLE BROOK FARM STRACCIATELLA,
PICKLED TOMATO, FRIED AVOCADO, TWO PELHAM FARMS EGGS
ANY STYLE

LARGE PLATES

BENEDICT | 22
FEATHER BROOKS FARMS BEEF TENDERLOIN, ROASTED TOMATO,
ASPARAGUS, TWO POACHED PELHAM FARMS EGGS, PORTUGUESE
BOLO, CLASSIC HOLLANDAISE, ROASTED FINGERLING POTATO

***SPRING VEGETABLE OMELET | 16**
THREE EGGS, CORIANDER ROASTED CARROTS, CUMIN
CAULIFLOWER, CRISPY SPRING ONION, ASPARAGUS, BALTI SPICED
KEFIR, ROASTED FINGERLING POTATO, CHOICE OF TOAST

BANANAS FOSTER BELGIAN WAFFLE | 16
BELGIAN LIEGE WAFFLE, TORCHED BANANA, WHIPPED CREAM,
WARM CARAMEL, PECANS

LOBSTER QUICHE | MKT
(LIMITED QUANTITIES AVAILABLE)
FRESH LOBSTER, SPRING PEAS, CARAMELIZED LEEK, LOCAL
SHIITAKE MUSHROOM, SIDE GREEN SALAD

BBQ BRISKET HASH | 21
TWO PELHAM FARMS EGGS ANY STYLE, BRAISED BBQ BRISKET,
ROASTED FINGERLING POTATO, ASPARAGUS, CLASSIC
HOLLANDAISE, POBLANO- CORNBREAD CRUMB

THE TRADITIONAL | 17
TWO PELHAM FARMS EGGS ANY STYE, ROASTED FINGERLING
POTATO, APPLE WOOD SMOKED BACON, ROASTED TOMATO,
CHOICE OF TOAST

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

BRUNCH DRINKS

COCKTAILS

SPRING HAS SPRUNG | 16

TITO'S VODKA, KUMQUAT, JALAPEÑO, GINGER BEER

A WHALE OF A TIME | 16

GRAY WHALE GIN, LAVENDER, LEMON, PROSECCO

PICANTE PIÑA MARGARITA | 16

TANTEO JALAPEÑO TEQUILA, SPICED PINEAPPLE SHRUB, LIME

OFF TO THE RACES! | 16

REDEMPTION BOURBON JULEP WITH THYME, BLACK PEPPER, AND GIFFARD APRICOT LIQUEUR

STRAWBERRY PATCH | 16

PLANTATION 3-STAR WHITE RUM, STRAWBERRY, ROSEWATER, LEMON

CLASSICS

MIMOSA | 14

CALIFORNIA BRUT WITH ORANGE JUICE

OTHER JUICES: CRANBERRY, RUBY RED GRAPEFRUIT, PINEAPPLE, OJ

BELLINI | 14

CALIFORNIA BRUT WITH PEACH PUREE

MANMOSA | 16

PINT GLASS WITH KETTLE ONE ORANJE VODKA, OJ AND BUBBLY

MAKE YOUR OWN MIMOSA KIT | 80

A BOTTLE CHANDON BRUT

CHOICE OF THREE JUICES:

ORANGE, PINEAPPLE, RUBY RED GRAPEFRUIT, CRANBERRY

UP-GRADE TO VEUVE CLICQUOT BRUT CHAMPAGNE | 110

PELHAM BLOOD MARY | 16

TITO'S VODKA, HOUSEMADE BLOODY MARY MIX, CLASSIC GARNISHES

ADD POACHED JUMBO SHRIMP | 4.50

ADD APPLEWOOD SMOKED BACON | 1.50

ADD BLUE CHEESE OLIVE | 1

ADD PEPPER STUFFED OLIVE | 1

ADD PICKLE STUFFED OLIVE | 1

BLOODY MARIA | 18

TANTEO TEQUILA, HOUSEMADE BLOODY MARY MIX, SALT RIM

APEROL SPRITZ | 16

APEROL, PROSECCO, SODA WATER

BUBBLES

PROSECCO, JOSH CELLARS, ITALY 11 | 50

BRUT SPARKLING, DOMAINE CHANDON, CALIFORNIA 13 | 60

BRUT ROSÉ, DOMAINE CHANDON, CALIFORNIA 14 | 65

BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FRANCE 18 | 85

BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FRANCE 19 | 90

BRUT CHAMPAGNE, MOET & CHANDON IMPERIAL, EPERNAY, FRANCE 19 | 90

CHAMPAGNE, RUINART 'BLANC DE BLANCS', REIMS, FRANCE | 156

CHAMPAGNE, DOM PERIGNON, EPERNAY, FRANCE | 300

ROSÉ

GRENACHE, SYRAH, WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56

PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 17 | 64

WHITES

SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NEW ZEALAND 13 | 48

SAUVIGNON BLANC, FOURNIER PÉRE ET FILS, LOIRE, FR 14 | 56

*SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA 16 | 64

RIESLING, DR. LOOSEN, MOSEL, GERMANY 11 | 36

*CHABLIS, CHAMPS ROYAUX 'DOMAINE WILLIAM FEVRE', BURGUNDY, FRANCE 18 | 72

PINOT GRIGIO, CAVALIERE D'ORO, VENETO, ITALY 11 | 40

PINOT GRIGIO, SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 76

CHARDONNAY, JOSH CELLARS, CALIFORNIA 11 | 50

CHARDONNAY, CAVA DE LUGNY, MACON-LUGNY, FRANCE 13 | 48

CHARDONNAY, SONOMA-CUTRER, SONOMA COAST, CALIFORNIA 15 | 56

*CHARDONNAY, JORDAN WINERY, RUSSIAN RIVER VALLEY, CALIFORNIA 22 | 88

*CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA 25 | 96

REDS

PINOT NOIR, ANGELINE, CALIFORNIA 11 | 40

PINOT NOIR, THE FOUR GRACES, WILLAMETTE VALLEY, OREGON 16 | 60

*PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 32 | 128

MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40

RED BLEND, GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CALIFORNIA 13 | 48

MALBEC, ARUMA, MENDOZA, ARGENTINA 14 | 52

*ZINFANDEL BLEND, ORIN SWIFT '8 YEARS IN THE DESERT', CALIFORNIA 25 | 100

CABERNET SAUVIGNON, JOSH CELLARS, CALIFORNIA 12 | 44

CABERNET SAUVIGNON, JOE CARR, NAPA VALLEY, CALIFORNIA 15 | 56

CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CENTRAL COAST, CALIFORNIA 18 | 68

*CABERNET SAUVIGNON, FAR NIENTE, 'POST + BEAM', NAPA VALLEY, CALIFORNIA 30 | 120

*CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CALIFORNIA 38 | 152

(*) INDICATES THAT THE WINE IS POURED FROM AN ENOMATIC WINE SYSTEM WHICH PRESERVES FRESHNESS+

ON TAP

WHITE ALE | CASTLE ISLAND, NORWOOD, MA 5.4% | 10

BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 8

ROTATING SELECTION | JACK'S ABBY, FRAMINGHAM, MA 4% | 8

HANDLINE KÖLSCH | DEVILS PURSE, DENNIS, MA 5% | 8

CLOUD CANDY | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11

GRIPAH GRAPEFRUIT IPA | CISCO BREWERS, NANTUCKET, MA 5.5% | 9

ROTATING SELECTION | ZERO GRAVITY BURLINGTON, VT 5.7% | 9

PULP DADDY IPA | GREATER GOOD, WORCESTER, MA 8% | 12

OUTERMOST IPA | HOG ISLAND, ORLEANS, MA 6.2% | 9

GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

BOTTLES & CANS

BUDWEISER | 6

BUD LIGHT | 6

COORS LIGHT | 6

CORONA EXTRA | 8

MILLER LITE | 6

MICH ULTRA | 7

STELLA ARTOIS | 8

SAM ADAMS SEASONAL | 8

DOWNEAST CIDER | 8

O'DOULS NA | 6

BECKS NA | 6

HIGH NOON SELTZERS | 10

PINEAPPLE, MANGO, WATERMELON, PEACH

DINNER MENU

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER | 8 | 11
TRADITIONAL NEW ENGLAND STYLE

MAPLE BROOK FARMS BURRATA | 17
STRAWBERRY RHUBARB COMPOTE, FRISEE, SHAVED
FENNEL, BLOOD ORANGE, OATMEAL- ALMOND
CRUMBLE, GRILLED COUNTRY BREAD

SOUTHWEST SALAD | 16
BABY ICEBERG, GRILLED CORN SALSA, COTIJA CHEESE,
TORTILLA CRISPS, SPICY RANCH

***GREEN SALAD | 14**
MIXED GREENS, PICKLED WATERMELON RADISH,
SHAVED CARROT, COMPRESSED TOMATO,
CHAMPAGNE VINAIGRETTE

FARRO SALAD | 16
FARRO, SPRING PEAS, MORELS, WHITE ASPARAGUS,
LEMON THYME VINAIGRETTE

ENHANCEMENTS

*LOBSTER SALAD | MKT
*PAN SEARED SCALLOPS | MKT
*GRILLED SPICY CHICKEN BREAST | 9
*SEARED HALIBUT | MKT

RAW BAR

***½ DOZEN DENNIS OYSTERS | 21**
MAKERS MARK MIGNONETTE

***JUMBO POACHED SHRIMP | 22**
CLASSIC COCKTAIL SAUCE, LEMON

SMALL PLATES

CRISPY POINT JUDITH CALAMARI | 18
PICKLED PEPPERS, LEMON AIOLI, GRILLED LIME

ASPARAGUS FRITES | 18
SRIRACHA MAYO, UNAGI SAUCE, TOBIKO, SCALLION

***GREEN PEA & CHICKPEA FALAFEL | 16**
BALTI SPICED KEFIR

***JUMBO LUMP CRAB CAKE | MKT**
CAJUN REMOULADE, BABY ARUGULA, PICKLED PEPPERS

***PHR CHICKEN WINGS | 21**
RED PEPPER & ALMOND ROMESCO MARINADE,
SALSA VERDE

***MISO SMOKED SALMON PATE | 19**
GOCHUJANG AIOLI, FERMENTED BOK CHOY, LOTUS ROOT CHIPS

CAJUN SHRIMP SCAMPI | 23
BLISTERED TOMATOES, SPINACH, GRILLED CIABATTA

***ROASTED JERUSALEM ARTICHOKES | 16**
WARM LINGUICA VINAIGRETTE, PICKLED RAMPS

HANDHELDS

CHOOSE ONE SIDE (TRUFFLE FRIES +9)

14 SEA STREET BURGER | 24
FEATHER BROOK FARMS GROUND BEEF, ONION BRIOCHE ROLL, PHR PICKLES, TRUFFLE MAYO, CABOT CHEDDAR
ADD PELHAM FARMS FRIED EGG +2 | ADD APPLE WOOD SMOKED BACON +5

PHR LOBSTER ROLL | MKT
GRIDDLED BUN, LEMON & DILL AIOLI OR WARM BUTTERED

ROASTED BUTTERNUT SQUASH & BUCKWHEAT VEGAN BURGER | 19
GRIDDLED ROLL, ROASTED HONEY CRISP APPLE, RED CABBAGE SLAW, VEGAN SPECIAL SAUCE

SIDES

*FRENCH FRIES | 5
*TRUFFLE FRIES | 14
*CAULIFLOWER SLAW | 5
*GREEN SALAD | 6

LARGE PLATES

SPRING CAVATELLI | 26
FRESH CAVATELLI, WHITE ASPARAGUS, ARUGULA, TOMATO, CAULIFLOWER, LEMON BUTTER SAUCE, CITRUS CRUST

FRIED CAPE HADDOCK | 26
HOUSE SALT & VINEGAR CHIPS, ROOT VEGETABLE SLAW, TARTAR SAUCE, CHARRED LEMON

PAN SEARED CAPE SCALLOPS | MKT
JICAMA SLAW, EDAMAME PUREE, GARLIC & THYME ROASTED TOMATO, PUFFED FARRO

***VEGETABLE MEDLEY | 24**
CORIANDER ROASTED CARROTS, CARAMELIZED YOGURT, SWEET PEA PUREE, CUMIN CAULIFLOWER, CRISPY SPRING ONIONS, FARRO

FEATHER BROOK FARMS BEEF TENDERLOIN STROGANOFF | 36
FRESH PAPPARDELLE, LOCAL SHIITAKE MUSHROOM DUXELLE, SPINACH, FOIE GRAS CREAM SAUCE, SOUR CREAM

***CAJUN HALIBUT | MKT**
GARLIC MASHED PLANTAINS, SWEET POTATO, CHIMICHURRI, SPICY APRICOT SALSA

PASTRAMI SPICED BONE-IN GREEN CIRCLE CHICKEN BREAST | 29
WHOLE GRAIN MUSTARD & THYME SPAETZLE, ROASTED BABY TURNIPS, PISTACHIO RELISH

***GRILLED FEATHER BROOK FARMS STEAK | 52**
WEEKLY CUT OF FEATHER BROOK FARMS STEAK, HOMEMADE POTATO TOT, BEEF SAUCE, PARSNIP PUREE, SPROUTED CAULIFLOWER

ITEMS MARKED * = FREE OF GLUTEN

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

DINNER DRINKS

SIGNATURE COCKTAILS

BOOZY LEBANESE ICED TEA | 18

TITO'S VODKA, BLACK TEA, ROSEWATER, TOPPED WITH TOASTED PINE NUTS

GARDEN PARTY | 16

GRAY WHALE GIN, GIFFARD APRICOT LIQUEUR, BASIL, LEMON, SODA

LA MARGARITA CALIENTE | 18

BRIBON SILVER TEQUILA, KUMQUAT, JALAPEÑO, LIME

STRAWBERRY RHUBARB PIE | 16

REDEMPTION BOURBON, GIFFARD RHUBARB, STRAWBERRY, LEMON

SPRING BREAK | 16

PLANTATION DARK RUM, SPICED PINEAPPLE SHRUB, LIME

LAVENDER LEMON DROP | 18

GREY GOOSE VODKA, LAVENDER, LEMON, LAVENDER SCENTED SUGAR RIM

BREATH OF FRESH AIR | 18

GUNPOWDER IRISH GIN MARTINI, THYME, BLACK PEPPER, LEMON, ORANGE BLOSSOM WATER

WINE SELECTION

BUBBLES

PROSECCO, JOSH CELLARS, ITALY 11 | 50
BRUT SPARKLING, DOMAINE CHANDON, CALIFORNIA 13 | 60
BRUT ROSÉ, DOMAINE CHANDON, CALIFORNIA 14 | 65
BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FRANCE 18 | 85
BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FRANCE 19 | 90
BRUT CHAMPAGNE, MOET & CHANDON IMPERIAL, EPERNAY, FRANCE 19 | 90
CHAMPAGNE, RUINART 'BLANC DE BLANCS', REIMS, FRANCE | 156
CHAMPAGNE, DOM PERIGNON, EPERNAY, FRANCE | 300

WHITES

SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NEW ZEALAND 13 | 48
SAUVIGNON BLANC, FOURNIER PÉRE ET FILS, LOIRE, FR 14 | 56
*SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA 16 | 64
RIESLING, DR. LOOSEN, MOSEL, GERMANY 11 | 36
*CHABLIS, CHAMPS ROYAUX 'DOMAINE WILLIAM FEVRE', BURGUNDY, FRANCE 18 | 72
PINOT GRIGIO, CAVALIERE D'ORO, VENETO, ITALY 11 | 40
PINOT GRIGIO, SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 76
CHARDONNAY, JOSH CELLARS, CALIFORNIA 11 | 50
CHARDONNAY, CAVA DE LUGNY, MACON-LUGNY, FRANCE 13 | 48
CHARDONNAY, SONOMA-CUTRER, SONOMA COAST, CALIFORNIA 15 | 56
*CHARDONNAY, JORDAN WINERY, RUSSIAN RIVER VALLEY, CALIFORNIA 22 | 88
*CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA 25 | 96

ROSÉ

GRENACHE, SYRAH, WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56
PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 17 | 64

REDS

PINOT NOIR, ANGELINE, CALIFORNIA 11 | 40
PINOT NOIR, THE FOUR GRACES, WILLAMETTE VALLEY, OREGON 16 | 60
*PINOT NOIR, FLOWERS, SONOMA COAST, CALIFORNIA 32 | 128
MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40
RED BLEND, GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CALIFORNIA 13 | 48
MALBEC, ARUMA, MENDOZA, ARGENTINA 14 | 52
*ZINFANDEL BLEND, ORIN SWIFT '8 YEARS IN THE DESERT', CALIFORNIA 25 | 100
CABERNET SAUVIGNON, JOSH CELLARS, CALIFORNIA 12 | 44
CABERNET SAUVIGNON, JOE CARR, NAPA VALLEY, CALIFORNIA 15 | 56
CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CENTRAL COAST, CALIFORNIA 18 | 68
*CABERNET SAUVIGNON, FAR NIENTE, 'POST + BEAM', NAPA VALLEY, CALIFORNIA 30 | 120
*CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CALIFORNIA 38 | 152

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ON TAP

WHITE ALE | CASTLE ISLAND, NORWOOD, MA 5.4% | 10
BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 8
ROTATING SELECTION | JACK'S ABBY, FRAMINGHAM, MA 4% | 8
HANDLINE KÖLSCH | DEVILS PURSE, DENNIS, MA 5% | 8
CLOUD CANDY | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11
GRIPAH GRAPEFRUIT IPA | CISCO BREWERS, NANTUCKET, MA 5.5% | 9
ROTATING SELECTION | ZERO GRAVITY BURLINGTON, VT 5.7% | 9
PULP DADDY IPA | GREATER GOOD, WORCESTER, MA 8% | 12
OUTERMOST IPA | HOG ISLAND, ORLEANS, MA 6.2% | 9
GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

BOTTLES & CANS

BUDWEISER | 6
BUD LIGHT | 6
COORS LIGHT | 6
CORONA EXTRA | 8
MILLER LITE | 6
MICH ULTRA | 7
STELLA ARTOIS | 8
SAM ADAMS SEASONAL | 8
O'DOULS NA | 6
BECKS NA | 6
DOWNEAST CIDER | 8
HIGH NOON SELTZERS | 10
PINEAPPLE, MANGO, WATERMELON, PEACH

DESSERT MENU

ROCKY ROAD | 12

WARM CHOCOLATE SOUFFLE CAKE, CHOCOLATE MARSHMALLOW ICE CREAM,
TOFFEE SAUCE, TOASTED ALMONDS

LEMON MERINGUE CHEESECAKE PARFAIT | 11

GRAHAM CRACKER CRUMB, TOASTED BASIL MERINGUE, BLUEBERRY

FIG & HONEY CAKE | 12

MUSCOVADO SUGAR CAKE, EARL GREY-SOAKED FIGS, VANILLA GREEK YOGURT

ZUCCHINI & CARROT LAYER CAKE | 11

CITRUS BUTTERCREAM, ORANGE CONFIT PUREE, CANDIED WALNUTS

ICE CREAM & SORBET | 9

ROTATING FLAVORS

DESSERT DRINKS

MARTINIS

CHOCOLATE HAZELNUT MARTINI | 18

BELVEDERE VODKA, GODIVA CHOCOLATE LIQUEUR, FRANGELICO HAZELNUT LIQUEUR,
CHOCOLATE DRIZZLE

BANANA CREAM PIE | 18

PLANTATION 3-STAR WHITE RUM, GIFFARD BANANE DE BRESIL, RUMCHATA, WHIPPED CREAM,
FRESH GRATED NUTMEG

ESPRESSO MARTINI | 20

V1 VANILLA VODKA, CANTERA NEGRA COFFEE LIQUEUR, THREE FINS LONGBOARD ESPRESSO
MAKE IT A CAPPUCCINO MARTINI AND ADD BAILEY'S IRISH CREAM

HOT DRINKS

WINE DOWN | 16

HOUSEMADE HOT CHOCOLATE WITH RED WINE, RICH AND SOPHISTICATED

ITALIAN STALLION | 16

THREE FINS PHR BLEND COFFEE, LUCANO AMARO, WHIPPED CREAM, FRESH
GRATED NUTMEG

HOT TODDY | 16

REDEMPTION BOURBON, BLACK TEA, HONEY, GINGER, LEMON, CLOVE

CORDIALS

BAILEYS | 16
DISARRONO | 13
GRAND MARINER | 18
SAMBUCCA | 17
BLACK SAMBUCCA | 17
DRAMBUIE | 16
FRANGELICO | 17
B&B | 15
LIMONCELLO | 14

COGNAC

HENNESSEY VS | 21
COURVOISIER VSOP | 23
REMY MARTIN VSOP | 19
BELLE DE BRILLET | 22

TEQUILA

CASAMIGOS REPOSADO | 21
CASAMIGOS ANEJO | 28
CLASE AZUL REPOSADO | 30
DON JULIO 1942 ANEJO | 40
DON JULIO REPOSADO | 22
CINCORO ANEJO | 34
CINCORO REPOSADO | 24

SINGLE MALT SCOTCH

MACALLAN 12YR | 22 15YR | 29
BALVENIE 14YR CARIBBEAN CASK | 18
ARDBEG 10YR | 15
LAGAVULIN 8YR | 14
OBAN 14YR | 23
GLENLIVET 12YR | 15
GLENFIDDICH 12YR | 15
JOHNNY WALKER BLUE LABEL | 44
JOHNNY WALKER BLACK LABEL | 13
JOHNNY WALKER RED LABEL | 9

BOURBON

BULLEIT | 18
KNOB CREEK | 22
MAKERS MARK | 18
WOODFORD RESERVE | 20
BASIL HAYDEN | 23

RYE

BULLEIT | 18
KNOB CREEK | 20
WHISTLEPIG "PIGGY BACK" 6YR | 25
MITCHER'S 10 | 18



PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

CHILDREN'S MENU



PEANUT BUTTER & JELLY | 8

WHITE OR WHEAT BREAD, FRIES OR SIDE SALAD

GRILLED CHEESE | 8

WHITE OR WHEAT BREAD, FRIES OR SIDE SALAD

CHICKEN FINGERS | 11

FRIES OR SIDE SALAD

CAVATELLI PASTA | 10

SERVED WITH MARINARA

KID'S CHEESEBURGER | 11

FRIES OR SIDE SALAD

VEGETABLES & RANCH DIPPING SAUCE | 5

CHILDREN'S BRUNCH

BELGIAN WAFFLE | 8

POWDERED SUGAR, FRESH STRAWBERRIES

JUNIOR TRADITIONAL | 10

ONE EGG ANY STYLE, APPLE WOOD SMOKED BACON,
CHOICE OF TOAST

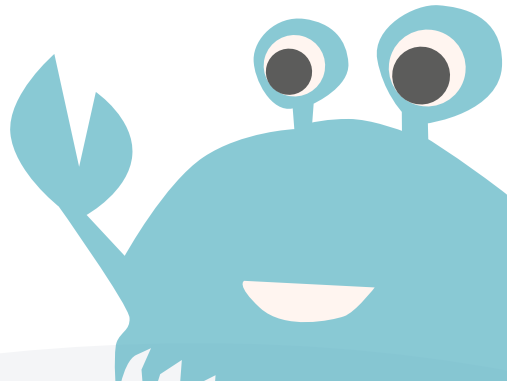
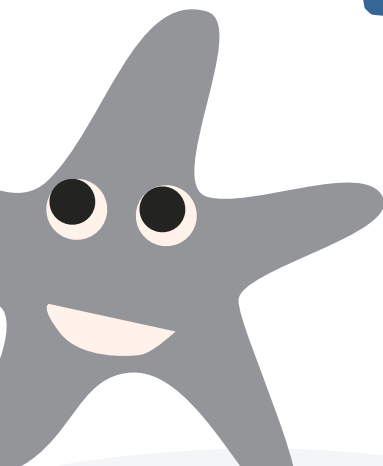
FRUIT CUP | 6

DESSERT

CHOCOLATE CHIP COOKIES (2) | 4

ICE CREAM SUNDAE | 5

ICE CREAM OR SORBET | 4



Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

WAVES

SUSHI • RAW BAR • BRICK OVEN FLATBREAD

**BUILD YOUR OWN
SEAFOOD TOWER**
PRICED PER PIECE

DENNIS MA OYSTERS | 4
GRAY WHALE, GIN MIGNONETTE,
TOBIKO, LEMON

POACHED JUMBO SHRIMP | 4.5
CLASSIC COCKTAIL SAUCE, LEMON

JONAH CRAB CLAW | 5
KIMCHI VINAIGRETTE

SMALL PLATES

CEVICHE DE CAMARON | 21

JUMBO SHRIMP, ONION, JALAPENO, MANGO,
SCALLION, PEPPER, AVOCADO, CILANTRO, CRISPY
WONTON CHIPS, TOGARASHI

FARM CRUDITÉ | 14

ASSORTMENT OF LOCALLY GROWN VEGETABLES,
ROASTED RED PEPPER & ALMOND ROMESCO, HOUSE
RANCH

SELECTION OF LOCAL NEW ENGLAND CHEESES | 22

SEASONAL FRUIT, ASSORTMENT OF SWEET &
SAVORY JAMS, EVERYTHING CRACKERS

PHR SEA~CUTERIE

SERVED WITH ROASTED GARLIC FOCACCIA, WHIPPED SEA
SALT BUTTER, RED PEPPER & ALMOND ROMESCO, PICKLED
RED ONION, CORNICHONS

LE BRUJULA (TINNED FISH)

SUSTAINABLY & RESPONSIBLY
HARVESTED IN GALICIA, SPAIN

YELLOWFIN TUNA BELLY (4 OZ) | 40
SCALLOPS IN SAUCE (4 OZ) | 61
RAZOR CLAMS (4 OZ) | 57
MUSSELS IN ESCABECHE (4 OZ) | 30
GALICIAN SEA URCHIN (3.8 OZ) | 145
OCTOPUS WITH PIMENTO (4.8 OZ) | 88

PELHAM HOUSE BRANDED
CALVISIUS CAVIAR
SUSTAINABLY HARVESTED 1 OZ EACH

TRADITION PRESTIGE | 120
ARS ITALICA: OSCIETRA CLASSIC |
265
ARS ITALICA: SEVRUGA ROYAL | 280

CLASSIC ROLLS

8 PIECES

SPICY TUNA | 13

FRESH TUNA, SPICY AIOLI, PICKLED
JALAPENO, TOBIKO

CALIFORNIA | 12

JUMBO LUMP CRAB, CUCUMBER,
AVOCADO, TOBIKO

PICKLED VEGETABLE | 10

CARROT, ASPARAGUS, DAIKON
RADISH, SOY PEARLS

OMAKASE PLATTERS

ASSORTED NIGIRI (5 PC)
SASHIMI (8 PC)
CALIFORNIA ROLL
55

ASSORTED NIGIRI (8 PC)
SASHIMI (12 PC)
CALIFORNIA ROLL
RAINBOW ROLL
90

SPECIALTY ROLLS

10 PIECES

SHRIMP TEMPURA | 19

WHITE TIGER SHRIMP, ASPARAGUS, MASAGO, SWEET SOY

SPIDER | 20

CRISPY SOFT SHELL CRAB, ASPARAGUS, SCALLION, AVOCADO,
MASAGO & UNAGI, CRISPY TEMPURA FLAKE

PELHAM KINGS | MKT

TEMPURA FRIED LOBSTER, AVOCADO, CUCUMBER, MASAGO,
UNAGI, YUM YUM SAUCE, CRISPY TEMPURA FLAKE

SPICY SAMURAI | 22

FRESH TUNA, LUMP CRAB, SCALLION, ROOSTER SAUCE, PICKLED
JALAPENO, TOPPED WITH TUNA TARTAR

RAINBOW | 20

CALIFORNIA ROLL TOPPED WITH TUNA, SALMON, HAMACHI,
LOCALLY CAUGHT WHITE FISH, AVOCADO, IKURA

EL-GAUCHO | 25

GRILLED ASPARAGUS, SHRIMP TEMPURA, AVOCADO, SCALLION,
FEATHER BROOK FARMS BEEF TENDERLOIN TOPPED WITH
HEIRLOOM TOMATO, PONZU- SHOYU CHIMMICHURI, PH FENNEL &
CITRUS CRUMBLE

BRICK OVEN FLATBREAD

SERVED CRISPY FROM OUR 900° MARRA FORNI BRICK OVEN | 10" GF CRUST AVAILABLE | +2

N'DUJA & BURRATA | 20

SPICY PORK SPREAD, MAPLE BROOK FARMS BURRATA, CHERRY TOMATO, BASIL

TRADITIONAL | 15

HOUSE MARINARA, SHREDDED MOZZARELLA

LOBSTER | MKT

FRESH LOBSTER, MOZZARELLA, PICKLED PEPPER, HOUSE MARINARA, CHERRY TOMATO, ROASTED GARLIC OIL

SHORT RIB | 20

12 HOUR BRAISED SHORT RIB, HIGH LAWN FARM BLUE CHEESE CRUMBLE, HERB PARMESAN, CARAMELIZED ONION, HOUSE BBQ

SEASONAL VEGETABLE | 18

SAUTEED ONION, CARROT, SWEET PEPPER, BROCCOLI RABE, RICOTTA, ITALIAN CHEESE BLEND, WHITE SAUCE, PARMESAN

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WINES

BY THE GLASS

BUBBLES

PROSECCO, JOSH CELLARS, IT 11 | 50

BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 18 | 85

BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 19 | 90

WHITE

VINHO VERDE, BROADBENT, MINHO, PT 12 | 50

SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NZ 13 | 52

SAUVIGNON BLANC, FOURNIER PÈRE ET FILS, LOIRE, FR 14 | 56

PINOT GRIGIO, CAVALIERE D'ORO, VENETO, ITALY 11 | 44

PINOT GRIGIO, SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 76

CHARDONNAY, JOSH CELLARS, CALIFORNIA 11 | 50

CHARDONNAY, SONOMA-CUTRER, SONOMA COAST, CALIFORNIA 15 | 56

ROSÉ

PINOT NOIR BLANC, WAGNER'S BELLE GLOS "OEIL DE OEDRIX", CALIFORNIA, USA 13 | 52

GRENACHE, SYRAH, WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56

RED

PINOT NOIR, ANGELINE, CALIFORNIA, USA 11 | 40

PINOT NOIR, MAISON ROCHE DE BELLENE, BURGUNDY, FR 14 | 56

CABERNET SAUVIGNON, JOSH CELLARS, CALIFORNIA 12 | 44

CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CENTRAL COAST, CALIFORNIA 18 | 68

RED BLEND, GOLDSCHMIDT 'FIDELITY', ALEXANDER VALLEY, CALIFORNIA 13 | 48

MALBEC, ARUMA, MENDOZA, ARGENTINA 14 | 52

MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40

SAKE

BY THE GLASS

SEIKYO "MIRROR OF TRUTH", JUNMAI, HIROSHIMA | 11

YUKI NO BOSHA "CABIN IN THE SNOW", JUNMAI GINJO, NIIGATA | 13

SOTO, JUNMAI DAIGINJO, NIIGATA | 15

DAKU, JUNMAI, NIGORI, NIIGATA | 17

COCKTAILS

ONAMI MULE | 18

BELVEDERE BLACKBERRY AND
LEMONGRASS INFUSED VODKA,
UMESHU, LEMON, GINGER BEER

SURF'S UP SOUR | 16

REDEMPTION BOURBON, GIFFARD
PEACH LIQUEUR, PEACH PURÉE, LIME

SAKURA SPRITZ | 16

GRAY WHALE GIN, CHERRY BLOSSOM
SYRUP, LEMON, PROSECCO

MERMAID MARGARITA | 18

BUTTERFLY PEA FLOWER INFUSED
BRIBON BLANCO TEQUILA,
WATERMELON PUCKER, AGAVE, LIME
UPGRADE TO DON JULIO +2

FLAMING HOT MARGARITA | 18

TANTEO JALAPENO TEQUILA, GUAVA
PURÉE, BAUCHANT, LIME

PASSIONFRUIT PUNCH | 16

PLANTATION'S 3-STAR AND DARK RUMS,
CHINOLA PASSIONFRUIT LIQUEUR,
PINEAPPLE, LIME

OCEAN MIST MARTINI | 18

EMPRESS INDIGO GIN, ITALICUS
BERGAMOT LIQUEUR, LEMON

SAKETINI | 18

TITO'S VODKA, SAKE, GIFFARD LYCHEE
LIQUEUR, LIME

ON DRAFT

BEACH BLONDE | ALE CAPE COD BEER, HYANNIS, MA 4.9% | 8

ROTATING SELECTION | JACK'S ABBY, FRAMINGHAM, MA 4% | 8

WHITE ALE | CASTLE ISLAND, NORWOOD, MA 5.4% | 10

HANDLINE KÖLSCH | DEVILS PURSE, DENNIS, MA 5% | 8

CLOUD CANDY | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11

GRIPAH GRAPEFRUIT IPA | CISCO BREWERS, NANTUCKET, MA 5.5% | 9

ROTATING SELECTION | ZERO GRAVITY, BURLINGTON, VT 5.7% | 9

PULP DADDY IPA | GREATER GOOD, WORCESTER, MA 8% | 12

OUTERMOST IPA | HOG ISLAND, ORLEANS, MA 6.2% | 9

GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10

BOTTLES & CANS

BUDWEISER | 6

BUD LIGHT | 6

COORS LIGHT | 6

CORONA EXTRA | 8

MILLER LITE | 6

MICH ULTRA | 7

STELLA ARTOIS | 8

SAM ADAMS SEASONAL | 8

O'DOULS NA | 6

BECKS NA | 6

DOWNEAST CIDER | 8

HIGH NOON SELTZERS | 10

PINEAPPLE, MANGO, WATERMELON, PEACH

DESSERTS IN JARS

STRAWBERRY CHEESECAKE

GRAHAM CRACKER CRUMBLE, VANILLA BEAN CHEESECAKE, STRAWBERRY GELEE, WHIPPED CREAM

CHOCOLATE DREAM

DEVIL'S FOOD CAKE, CHOCOLATE CUSTARD, COOKIES AND CREAM CHANTILLY, CHOCOLATE SAUCE

ELVIS

BANANA CAKE, BANANA CUSTARD, HONEY ROASTED PEANUT BUTTER SAUCE, CANDIED BACON

LEMON BLUEBERRY PARFAIT

LEMON POUND CAKE, LEMON CURD, STEWED BLUEBERRIES, MARIGOLD CHANTILLY



THE POOL

FRESH START

PELHAM HOUSE CLAM CHOWDER | 8 | 11
TRADITIONAL NEW ENGLAND STYLE

***1/2 DOZEN DENNIS OYSTERS | 21**
MAKERS MARK MIGNONETTE

***JUMBO POACHED SHRIMP | 22**
CLASSIC COCKTAIL SAUCE, LEMON

***AHI TUNA TARTAR | 21**
CHILI, GINGER, SESAME, GRILLED LIME,
AVOCADO, CHICKPEA CRISP

SMALL PLATES

BLISTERED SHISHITO PEPPERS | 15
ROASTED SHISHITO PEPPERS, ASIAN GLAZE, SESAME SEEDS, WASABI MAYO

***DEEP FRIED BRUSSEL SPROUTS | 19**
OKONOMIYAKI SAUCE, GARLIC MAYO, NORI DUST, CRISPY SHALLOTS, CHILI

***FRIED TOSTONES | 23**
CAJUN SHRIMP, AVOCADO RELISH

MAPLE BROOK FARM BURRATA | 19
RED BELGIAN ENDIVE, HEIRLOOM TOMATOES, CAPE GOOSEBERRIES, BALSAMIC KEFIR, GRILLED COUNTRY BREAD

***COBB SALAD | 17**
TENDER GREENS, CRISPY BACON, AVOCADO, CABOT PRIVATE STOCK CHEDDAR, PELHAM FARMS EGG, HOUSE RANCH

***KALE SALAD | 15**
BABY KALE, SHALLOT GARLIC VINAIGRETTE, GOLDEN RAISINS, PECORINO ROMANO, ROASTED ALMONDS

SALAD ENHANCEMENTS

*LOBSTER SALAD | MKT
*SEARED HADDOCK | 14
*GRILLED MARINATED CHICKEN BREAST | 9
*CAJUN SHRIMP | 15
*SEARED SALMON | 15

SIDES

*FRENCH FRIES | 5
*RUSSIAN KOREAN CARROT SALAD | 5
*SIDE KALE | 6

LARGE PLATES

14 SEA STREET BURGER | 22

FEATHER BROOK FARMS GROUND BEEF, ONION Brioche ROLL, PHR PICKLES, TRUFFLE MAYO, CABOT CHEDDAR, CHOOSE ONE SIDE | ADD APPLE WOOD SMOKED BACON | +5

SO-CAL VEGAN BURGER | 19

SWEET POTATO, CARROT AND RED BEAN VEGGIE BURGER, SERVED ON A POTATO ROLL, TOPPED WITH KALE, AVOCADO, SPICY KETCHUP, CHOOSE ONE SIDE

PHR LOBSTER ROLL | MKT

TOASTED BUN, LEMON & DILL AIOLI OR WARM BUTTERED | CHOOSE ONE SIDE

SPICY FRIED CHICKEN SANDWICH | 22

BUTTERMILK FRIED GREEN CIRCLE CHICKEN BREAST, ONION ROLL, PHR PICKLES, SPECIAL SAUCE, CHOOSE ONE SIDE

DYNAMITE CAULIFLOWER SANDWICH | 18

CIABATTA, SHREDDED CABBAGE, RED ONIONS, CHOOSE ONE SIDE

SALMON BLT | 23

6 OZ SALMON, MULTIGRAIN BREAD, APPLEWOOD SLAB BACON, LETTUCE, TOMATO, SPICY MAYO, CHOOSE ONE SIDE

CLASSIC CHICKEN CAESAR WRAP | 20

HERB MARINATED GREEN CIRCLE CHICKEN BREAST, HOUSE DRESSING, ROMAINE, TOMATO, SPINACH WRAP, CHOOSE ONE SIDE

FISH & CHIPS | 26

LOCALLY CAUGHT HADDOCK, HOUSE TARTAR, COLE SLAW, CHOOSE ONE SIDE

KOREAN BBQ TACOS | 22

FEATHERBROOK FARMS BEEF, THREE CORN TORTILLAS, GOCHUJANG GLAZE, CUCUMBER KIMCHI

***TINGA DE PUERCO TACOS | 20**

THREE CORN TORTILLAS, BRAISED PORK SHOULDER, RED RADISH, JOJO SAUCE, COTIJA CHEESE

DESSERT

FROZEN CHEESECAKE BITES 10

DARK CHOCOLATE DRIZZLE

CHOCOLATE CHUNK COOKIE SUNDAE | 11

CHOCOLATE CHIP COOKIE DOUGH ICE CREAM, COOKIE PIECES, HOT FUDGE, WHIPPED CREAM

CREAMSICLE | 11

ORANGE SHERBET, VANILLA ICE CREAM, WHIPPED CREAM, SUGAR COOKIE CRUMBLE

CHOCOLATE CAKE | 10

VANILLA BUTTERCREAM, SALTED CARAMEL SAUCE

***ICE CREAM & SORBET | 9**

ROTATING FLAVORS

Cocktails

FROZEN

MUDSLIDE | 18

BROKEN SHED VODKA, IRISH CREAM, COFFEE LIQUEUR, VANILLA ICE CREAM, WHIPPED CREAM

PINA COLADA | 18

BACARDI SUPERIOR, PINEAPPLE, COCONUT, LIME, WHIPPED CREAM

STRAWBERRY DAIQUIRI | 18

BACARDI SUPERIOR, STRAWBERRY, LIME, WHIPPED CREAM

MARGARITA | 18

BRIBON BLANCO TEQUILA IN CLASSIC, STRAWBERRY, OR PASSIONFRUIT, SALT RIM OPTIONAL

FROSÉ | 18

HANGAR 1 ROSÉ VODKA, ROSÉ, STRAWBERRY, LEMON

CRUSHABLES

BEACHY BREEZE | 16

TITO'S VODKA, GUAVA, CRANBERRY, SODA

SAILOR SMASH | 16

JIM BEAM BOURBON, WATERMELON, BASIL, LIME

APEROL SPRITZ | 16

APEROL, PROSECCO, SODA

TIKI

SINGAPORE SLINGIN' | 16

GRAY WHALE GIN, CHAMBORD, PINEAPPLE, LIME

RYE-TAI | 18

BULLEIT RYE, PLANTATION DARK RUM, ORGEAT, LIME, BITTERS

FEEL NO PAIN(KILLER) | 16

PLANTATION 3-STAR RUM, COCONUT, PINEAPPLE, ORANGE, MINT, SODA

AGAVE

PINEAPPLE PALOMA | 16

BRIBON BLANCO TEQUILA, MEZCAL, PINEAPPLE, LIME, SALT, SODA

CAPE CODDER-ITA | 18

BRIBON BLANCO TEQUILA, BAUCHANT, CRANBERRY, LIME, GREEN SALT RIM

SOLAR FLARE | 18

TANTEO JALAPENO TEQUILA, CHINOLA PASSIONFRUIT LIQUEUR, AGAVE, LIME, TAJIN SALT RIM

DRAFT

DRAFT ROTATING SELECTION | 10

ROTATING TAP | BARNSTABLE BREWING, BARNSTABLE, MA 4.2% | 11

WHITE ALE | CASTLE ISLAND, NORWOOD, MA 5.4% | 10

BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 8

BLOOD ORANGE RADLER | JACK'S ABBY, FRAMINGHAM, MA 4% | 8

HANDLINE KÖLSCH | DEVILS PURSE, DENNIS, MA 5% | 8

CLOUD CANDY IPA | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11

GRIPAH GRAPEFRUIT IPA | CISCO BREWERS, NANTUCKET, MA 5.5% | 9

PULP DADDY IPA | GREATER GOOD, WORCESTER, MA 8% | 12

OUTERMOST IPA | HOG ISLAND, ORLEANS, MA 6.2% | 9

CANS

BUDWEISER | 6

BUD LIGHT | 6

COORS LIGHT | 6

CORONA EXTRA | 8

MILLER LITE | 6

MICH ULTRA | 7

STELLA ARTOIS | 8

SAM ADAMS SUMMER | 8

NA UPSIDE DAWN, GOLDEN ALE, ATHLETIC BREWING | 6

NA RUN WILD, IPA, ATHLETIC BREWING | 6

DOWNEAST CIDER | 8

COD'R CRAFT COCKTAILS | 10

CLASSIC, BAE BREEZE, PERFECT STORM, OCEAN BREAK

HIGH NOON SELTZERS | 10

PINEAPPLE, MANGO, WATERMELON, PEACH

BUBBLY

PROSECCO, JOSH CELLARS, IT 11 | 50

BRUT CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 18 | 85

BRUT ROSÉ CHAMPAGNE, VEUVE CLICQUOT, REIMS, FR 19 | 90

WHITE

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PINOT GRIGIO, SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 76

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CHARDONNAY, SONOMA-CUTRER, SONOMA COAST, CALIFORNIA 15 | 56

ROSÉ

PINOT NOIR BLANC, WAGNER'S BELLE GLOS "OEIL DE OEDRIX", CALIFORNIA, USA 13 | 52

GRENACHE, SYRAH, WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56

RED

PINOT NOIR, ANGELINE, CALIFORNIA, USA 11 | 40

PINOT NOIR, MAISON ROCHE DE BELLENE, BURGUNDY, FR 14 | 56

CABERNET SAUVIGNON, JOSH CELLARS, CALIFORNIA 12 | 44

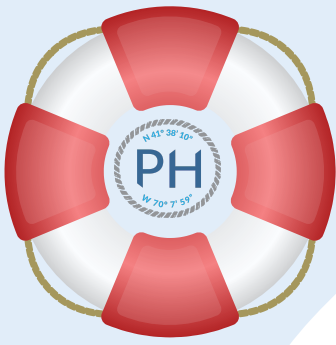
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MALBEC, ARUMA, MENDOZA, ARGENTINA 14 | 52

MERLOT, J. LOHR, LOS OSOS ESTATE, PASO ROBLES, CALIFORNIA 11 | 40





KIDS MENU

PEANUT BUTTER & JELLY | 8
CHOOSE ONE SIDE

GRILLED CHEESE | 8
WHITE OR WHEAT BREAD
AMERICAN CHEESE, CHOOSE ONE SIDE

CHICKEN FINGERS | 11
FRIES OR CHOOSE ONE SIDE

DESSERT
TWO CHOCOLATE CHIP COOKIES | 4

ICE CREAM OR SORBET | 4