



## ○ Appetizers ○

### CALAMARI

**New England** -banana peppers, white wine garlic butter, marinara - 14

**Thai** -Thai peanut sauce, scallion, cilantro aioli - 14

### CHICKEN WINGS OR TENDERS

Choice of sauce:

teriyaki, Thai peanut, spicy buffalo, BBQ sriracha  
6pc- 7 | 12pc - 13

### AHI TUNA NACHOS

Diced ahi tuna tossed with a house tamari, served with chipotle aioli, wakame salad, fried won-ton chips - 14

### JUMBO SOFT PRETZEL

Served with beer cheese sauce & bourbon honey mustard - 9

### CLAM CHOWDER

New England Style cup - 5.5 | bowl - 7

### EMPANADAS

2 per order

**Sous Vide Pork**— pulled sous vide pork, sweet Thai chili sauce -8

**Southwestern Black Bean**—black bean, corn, peppers, salsa roja, empanada shell -8

## ○ Hand Cut Fries ○

**PLAIN**- 6.5

### BUFFALO

buffalo chicken, red onions, bacon, blue cheese dressing - 7

### TRUFFLE

parmesan cheese, truffle oil and fresh chopped herbs - 7

### POUTINE

brown gravy, cheddar - 7

ALSO AVAILABLE WITH SWEET POTATO FRIES ADD .50

## ○ Salad ○

ADD:

SEARED AHI TUNA-9 | GRILLED CHICKEN-5 | SALMON-8

GRILLED SHRIMP-8 | LOBSTER SALAD—19

### HILLSIDE CAESAR

kalamata olives, roasted peppers, croutons, parmesan crisps, Caesar dressing - 9.5

### ROASTED BEET & GOAT CHEESE

slow roasted red & yellow beets, lemon vinaigrette, goat cheese - 9.5

## ○ Wood Fired Pizza ○

ADD CAULIFLOWER PIZZA CRUST - 2

### CHEESE

Pizza cheese & marinara -12.5

### PEPPERONI

Sliced pepperoni, pizza cheese & marinara - 13

### FIG & PROSCIUTTO

Black mission fig, pizza cheese, caramelized onions, prosciutto ham, baby arugula & balsamic glaze - 14

### MARGARITA

Pizza cheese, pesto, fresh tomato, fresh mozzarella, balsamic glaze - 13

### HAWAIIAN

BBQ chicken, bacon, grilled pineapple, red onions, peppers - 14

### BUFFALO

Buffalo chicken, red onions, bacon, blue cheese dressing - 14

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*Consuming raw, undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for food-borne illness.*

## Hand Helds

*SERVED ON CHOICE OF ONION BRIOCHE BUN,  
SPINACH WRAP, OR SLICED BRIOCHE BREAD  
WITH LETTUCE, TOMATO, HAND CUT FRIES & PICKLE*

### CLASSIC

Choice of Burger or Chicken  
with onion & mayo  
12.5

### BLACK & BLUE

Choice of Burger or Chicken  
applewood bacon, caramelized onions,  
mushrooms, gorgonzola  
14

### CALI TURKEY

bacon, lettuce, tomato, roasted turkey,  
cranberry mayo  
13

### LOBSTA ROLL

grilled buttered brioche, shredded lettuce,  
lemon chive mayo  
25

## ○ Sides ○

**BRUSSELS SPROUT - 7**

**ROASTED VEGETABLES - 6**

**HAND CUT FRIES - 6.5**

**SWEET POTATO FRIES - 7**

## Entrée

### BAR-B-QUE BABY BACK RIBS

Slow roasted baby back ribs,  
hand cut fries & spicy cole slaw  
Full - 40 | Half - 22

### HONEY GLAZED SALMON

Grilled salmon, honey bourbon glaze,  
roasted vegetable, roasted potatoes  
23

### FISH & CHIP

Atlantic cod, hand cut fries,  
spicy cole slaw, & tartar sauce  
19

### CHICKEN MOZAMBIQUE

Chicken, Mozambique sauce,  
hand cut fries, white rice  
19

### SHRIMP MOZAMBIQUE

Shrimp, Mozambique sauce,  
hand cut fries, white rice  
21

### SEARED AHI TUNA

Seared ahi tuna, rice, tamari vegetables  
wasabi & pickled ginger  
21.5

## ○ Desserts ○

### SORBET AND GELATO

Sorbet in a Shell: pineapple - 8 | coconut - 7.5      Gelato: daily selection of flavors - 7

### S'MORE PIZZA

Mini marshmallows, chocolate chips, Fluff, chocolate sauce, graham cracker crumbs - 13.5

### CHOCOLATE CAKE TOWER— MADE TO SHARE

5 layer chocolate cake with raspberry, raspberry sauce, chocolate sauce - 15

### LIMONCELLO CAKE

sponge cake layer with lemon mousse, topped with vanilla buttercream - 8

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## ○ Martinis ○

### **ESPRESSO MARTINI \$13**

Vanilla vodka, Tia Maria, Carolans irish cream,  
espresso

### **HILLSIDE COSMO \$12**

Ketel One vodka, Cointreau, fresh squeezed lime,  
splash of cranberry

### **DIRTY MARTINI \$11**

Tito's vodka, Olive juice  
Blue cheese OR Jalapeño stuffed olives (3)  
ADD \$1.50

### **PEACH RING-TINI \$11**

Mango vodka, peach schnapps, pineapple,  
splash of cranberry

### **CHOCOLATE MARTINI \$13**

Vanilla vodka, Godiva chocolate liqueur,  
White Crème de Cocoa, half & half

### **LEMON DROP \$11**

Ketel One Citron vodka, Cointreau, fresh lime,  
simple syrup

## ○ Sangria ○

### **RED ~ WHITE**

Glass \$9 ~ Pitcher \$30

### **PEACH ~ WATERMELON**

Glass \$11 ~ Pitcher \$35

### **SANGRIA FLIGHT**

FOUR 4OZ. SAMPLINGS OF EACH  
RED, WHITE, PEACH & WATERMELON  
\$17

## ○ Specialty Cocktails ○

### **HILLSIDE LEMONADE \$9**

Strawberry, Blueberry, Cherry OR Watermelon  
vodka & lemonade

### **SANDWEDGE PUNCH \$11**

Banana rum, Coconut rum, OJ, pineapple juice,  
grenadine, topped with Myers dark rum

### **MAI TAI \$9**

Our homemade Mai Tai mix with orange & pineapple  
juice, grenadine, Floated with Myers dark rum

### **MOJITO \$9**

Bacardi rum, simple syrup, soda water,  
fresh muddled mint and lime

### **HILLSIDE BLOODY MARY \$11**

Tito's vodka, Bloody Mary mix, spices, bacon  
Hot OR Mild

### **MIMOSA \$9**

Champagne, triple sec, orange juice

## ○ Coffee Drinks ○

### **IRISH COFFEE \$10**

Jameson Irish whiskey, coffee, whipped cream

### **SKREWBALL IRISH COFFEE \$10**

Skrewball peanut butter whiskey, coffee,  
whipped cream

### **ESPRESSO \$5**

### **CAPPUCCINO \$6**

**ADD YOUR FAVORITE CORDIAL!**





## WINE

### HOUSE

TWO VINES	\$7 / \$29
WASHINGTON STATE	
CHARDONNAY— fruit flavor pears, apples, hint of citrus	
MERLOT— fresh fruit aromas raspberry, black cherries, coconut spice	
CABERNET— strawberry, Washington cherries & cola, berry sweetness	

### WHITE

COASTAL RIDGE WHITE ZINFANDEL	\$6 / \$24
CALIFORNIA— light acidity, fruity & sweet	
KENDAL JACKSON CHARDONNAY	\$10 / \$38
CALIFORNIA— buttery oak nuance with California vibrant flavors	
JOSH CELLARS PINOT GRIGIO	\$9 / \$35
CALIFORNIA— dry, low acidity, stonefruit, citrus, honeysuckle pears & almond	
OYSTER BAY SAUVIGNON BLANC	\$8 / \$32
NEW ZEALAND— earthy, lemony aroma, hints of tropical fruit	
FONTEVECCHIA VERDICCHIO	\$10 / \$38
ITALY— penetrating flavors of citrus, finishes bright & fresh	

### RED

DECOY PINO NOIR	\$14 / \$44
CALIFORNIA— ripe strawberry, cherry & plum, hints of cola & clove	
DECOY CABERNET SAUVIGNON	\$14 / \$44
CALIFORNIA— robust, generous black & blueberry fruit with vanilla mocha & savory notes	
LOUIS MARTINI CABERNET SAUVIGNON	\$10 / \$38
CALIFORNIA— well balanced, dark fruit, black tea & cocoa	
COOPERS & THIEF CELLARMASTERS	\$17 / \$52
BOURBON BARREL AGED RED WINE	
CALIFORNIA— dark & jammy red wine blend with bourbon inspired flavors & aromas	
ZACCAGNINI MONTEPULCIANO D'ABRUZZO	\$12 / \$42
ITALY— intense violet & color, aromas plum, subtle hints of ripe	

### BUBBLY

MIONETTO PROSECCO SPLIT	\$13
CRANE LAKE BRUT CHAMPAGNE	\$6 / \$30



## BEER

### BOTTLED BEER

BUD	\$5
BUD LIGHT	\$5
COORS LIGHT	\$5
MICHELOB ULTRA	\$5
CORONA	\$6
HEINEKEN	\$6
GUINNESS	\$6
ODOULS	\$4

### DRAFT BEER

ASK YOUR SERVER FOR DAILY SELECTIONS.

### DRAFT BEER FLIGHT \$9

FOUR 4OZ. DRAFT BEER SAMPLINGS  
OF YOUR CHOICE.



## SIPPING DELIGHTS

### BOURBON

Bulleit  
Wild Turkey  
American Honey  
Jim Beam  
Woodford Reserve  
Makers Mark

### WHISKEY

Jack Daniels  
Jack Fire  
Jameson  
Crown Royal  
Crown Apple  
Tullamore Dew  
Skrewball  
Peanut Butter

### SCOTCH

Dewars  
Macallan 12  
Glenlivet 12  
Johnny Walker  
Black Label

### CORDIALS

Hennessy  
Bailey's  
Kahlua  
Sambuca  
Disaronno  
Frangelico  
Café Patron XO