

Appetizers

CALAMARI

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

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

CHICKEN WINGS

6pc- 12 | 12pc- 17

CHICKEN TENDERS

6pc- 11 | 12pc - 16

Choice of sauce:

teriyaki, Thai peanut, spicy buffalo, BBQ sriracha

AHI TUNA NACHOS

Diced ahi tuna tossed with a house tamari, served with chipotle aioli, wakame salad, fried won-ton chips - 16

JUMBO SOFT PRETZEL

Served with beer cheese sauce & bourbon honey mustard - 12

Soup & Salad

ADD:

GRILLED CHICKEN-6 | STEAK TIPS - 10

SALMON-10 | FOUR GRILLED SHRIMP-8

HILLSIDE HOUSE SALAD

Mixed greens, tomatoes, cucumber, julienne red onion
Croutons, balsamic vinaigrette- 7

HILLSIDE CAESAR

Kalamata olives, roasted peppers, croutons,
parmesan crisps, Caesar dressing - 9

ROASTED BEET & GOAT CHEESE

Slow roasted red & yellow beets,
lemon vinaigrette, goat cheese - 8

NEW ENGLAND CLAM CHOWDER

cup - 5.5 | bowl - 7

Hand Cut Fries & Sides

ROASTED VEGETABLES - 6

PLAIN- 7

SWEET POTATO- 9

TRUFFLE FRIES

Parmesan cheese, truffle oil & fresh herbs - 10
(Sub Sweet Potato +\$2)

Fire Roasted Pizza

PEPPERONI

Sliced pepperoni, pizza cheese & marinara - 13

FIG & PROSCIUTTO

Black mission fig, pizza cheese, caramelized onions,
prosciutto ham, baby arugula & balsamic glaze - 15

MARGARITA

Pizza cheese, pesto, fresh tomato & mozzarella,
balsamic glaze - 14

HAWAIIAN

BBQ chicken, bacon, grilled pineapple, red onions,
peppers - 15

ADD CAULIFLOWER PIZZA CRUST - 3

ASK YOUR SERVER ABOUT OUR PIZZA OF THE DAY

Hand Helds

WITH LETTUCE, TOMATO, & ONION with
HAND CUT FRIES & PICKLE

CLASSIC

Choice of certified angus beef Burger or Chicken breast
on onion brioche

Burger 13.5 | Chicken 12

BLACK & BLUE

Choice of certified angus beef Burger or Chicken breast,
bacon, caramelized onions, mushrooms, gorgonzola,
on onion brioche

Burger 16 | Chicken 14

CALI TURKEY WRAP

Bacon, lettuce, tomato, roasted turkey,
cranberry mayo, spinach wrap - 13

LOBSTA ROLL

Grilled buttered brioche, shredded lettuce,
lemon chive mayo, buttered brioche - 27

Entrées

BAR-B-QUE BABY BACK RIBS

Slow roasted baby back ribs, hand cut fries &
spicy cole slaw

Full - 42 | Half - 23

HONEY GLAZED SALMON

Grilled salmon, honey bourbon glaze, roasted vegetable,
roasted potatoes - 24

FISH & CHIP

Atlantic cod, hand cut fries, spicy cole slaw, &
tartar sauce - 20

BOURBON MARINATED STEAK TIPS

Whiskey bourbon steak tips, hand cut fries,
spicy cole slaw - 29

MOZAMBIQUE

Mozambique sauce, hand cut fries, white rice

Chicken 18 | Shrimp 20

Desserts

SEASONAL GELATO

Seasonal flavored, Ask server 2 scoops - 8

S'MORE PIZZA

Mini marshmallows, chocolate chips, Fluff, chocolate
sauce, graham cracker crumbs - 14

CHOCOLATE CAKE TOWER — MADE TO SHARE

5 layer chocolate cake with raspberry & chocolate
sauce - 16

LIMONCELLO CAKE

sponge cake layer with lemon mousse, topped with
vanilla buttercream - 9

*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.*



WINE

HOUSE

TWO VINES **\$7 / \$29**
WASHINGTON STATE
CHARDONNAY, MERLOT & CABERNET

WHITE

COASTAL RIDGE WHITE ZINFANDEL **\$6 / \$24**
CALIFORNIA— light acidity, fruity & sweet

KENDAL JACKSON CHARDONNAY **\$10 / \$38**
CALIFORNIA— buttery oak nuance with 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

RED

DECOY PINO NOIR **\$14 / \$49**
CALIFORNIA— ripe strawberry, cherry & plum, cola & clove

DECOY CABERNET SAUVIGNON **\$14 / \$49**
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/ \$55**
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,

BUBBLY

RUFFINO PROSECCO SPLIT **\$11**

CRANE LAKE BRUT CHAMPAGNE **\$6 / \$30**

MARTINIS & SPECIALTY COCKTAILS

ESPRESSO MARTINI \$13

Vanilla vodka, Tia Maria, Carolans Irish Cream, fresh brewed espresso

HILLSIDE COSMO \$14

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

DIRTY MARTINI \$11

Tito's vodka, Olive juice
Blue cheese 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 \$14

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

HILLSIDE LEMONADE \$9

Strawberry, Blueberry, Cherry OR Watermelon vodka & lemonade

SANDWEDGE PUNCH \$12

Banana rum, Coconut rum, pineapple juice, topped with dark rum

MAI TAI \$9

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

HILLSIDE BLOODY MARY \$12

Tito's vodka, Bloody Mary mix, spices, bacon

SANGRIA

RED ~ WHITE Glass \$9 ~ Pitcher \$30

PEACH ~ WATERMELON Glass \$11 ~ Pitcher \$35

SANGRIA FLIGHT \$17

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

BOTTLED BEER - 12oz

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

DRAFT BEER - 16oz

BUD LIGHT	\$6
SKYROCK 14K	\$8
SAM SEASONAL	\$8
GOOSE ISLAND	\$8
BURLY BLONDE	\$8
SHOCKTOP	\$8
CANNED HEAT (12oz.)	\$13

ASK YOUR SERVER FOR ADDITIONAL SELECTIONS