

APPETIZERS

AHI TUNA WANTONS \$16

Ahi tuna, soywabi sauce, chipotle aioli, wakame salad, pickled ginger, wonton crisps

MARGARITA GARLIC BREAD \$11

Sourdough bread boule, fresh mozzarella cheese, fresh basil, tomato, balsamic glaze

FIVE CHEESE SACCHETTI \$17

Five cheese stuffed sacchetti, cream sauce, moustrada sauce, grated parmesan, vincotto

CHARRED CAULIFLOWER \$12

Charred Cauliflower, Kalamata olives, roasted red peppers, extra virgin olive oil

JUMBO SOFT PRETZEL \$12

Beer cheese sauce & bourbon honey mustard

CALAMARI

THAI STYLE \$16

Thai peanut sauce, cilantro aioli, scallions

NEW ENGLAND STYLE \$15

White wine, banana peppers, garlic, butter

SHRIMP & GRITS \$14

Cheesy grits, New Orleans BBQ shrimp

DUCK FAT FRIED CHICKEN WING

6pc \$13 | 12pc \$21

Choice of sauce: teriyaki, Thai peanut, buffalo

HAND BATTERED CHICKEN TENDERS

6pc \$13 | 12pc \$21

Choice of sauce: teriyaki, Thai peanut, buffalo

GRILLED PIZZA

GLUTEN FREE CAULIFLOWER CRUST ADD \$4

MARGARITA PIZZA \$14

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

FIG & PROSCIUTTO PIZZA \$15

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

BBQ CHICKEN PIZZA \$14

Grilled chicken, Pizza cheese, BBQ sauce, chopped bacon, red onion

PEPPERONI PIZZA \$14

Pizza cheese, marinara sauce and pepperoni

SOUP & SALAD

ADD:

GRILLED CHICKEN - 6 | SALMON - 12

HILLSIDE GARDEN SALAD \$8

Artisan mixed greens, tomatoes, cucumber, red onion, balsamic vinaigrette

CAESAR SALAD \$13

Romain lettuce, parmesan cheese, croutons, Caesar dressing

NEW ENGLAND CLAM CHOWDER

cup - 8 | bowl - 10

HOMEMADE ADOBO CHICKEN AND RICE

Cup - 6 | bowl - 9

Garden vegetables, jasmine rice and adobe chicken

ENTREES

CHICKEN OR SHRIMP MOZAMBIQUE \$21

Mozambique sauce, white rice, hand cut fries (Add \$1 for shrimp)

CHICKEN MARSALA \$21

Sauteed mushrooms, marsala wine demi glaze, shallots, mashed potato, broccoli and cauliflower florets

SLOW BRAISED BEEF SHORTRIB \$32

Crispy onions, horseradish mashed potatoes and carrots, celery and onion

PARMESAN CRUSTED COD \$ 24

Basil pesto risotto, arugula and tomato salad

BOURBON GLAZED SALMON \$24

Grilled salmon, bourbon glaze, roasted garlic mashed potatoes and chef's squash medley

FISH & CHIPS \$20

Atlantic cod, hand cut fries, spicy cole slaw



CLASSIC BURGER \$15

Certified Angus Beef burger, onion roll with lettuce, tomato & onion, hand cut fries



The Hillside Tavern



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MARTINIS & COCKTAILS

CADDIE-LAC MARGARITA \$14

Patron, Cointreau, sour mix, orange juice, Grand Marnier float

CRAN BOURBON MULE \$14

Bulleit Bourbon, ginger beer, fresh lime juice, splash cranberry

CHOCOLATE MARTINI \$13

Vanilla vodka, Godiva chocolate liqueur, Frangelico garnished with chocolate drizzle

DIRTY MARTINI \$11

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

ESPRESSO MARTINI \$13

Vanilla vodka, Tia Maria, Carolan's Irish cream, fresh brewed espresso

GIN GIMME \$12

Bombay Sapphire Gin, Chambord, tonic water

HILLSIDE COSMO \$14

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

JOHN DALY \$10

Sweet tea flavored vodka & Simply Lemonade

JOLLY RANCHER RELOAD \$13

Ketel One Citron vodka, Watermelon Pucker, simple syrup, sour mix

LIMONCELLO LAY UP \$13

Limoncello, Bombay Sapphire, Stolli Raz Vodka, splash cranberry & ginger ale

ON THE GREEN \$12

Velo Vodka, Midori, fresh lime juice, kiwi puree, topped with champagne & sprite

PINEAPPLE PUSH \$12

Ciroc Coconut Vodka, pineapple juice, splash ginger ale

RAY OF SUNSHINE \$12

Coconut Ciroc vodka & Simply Blueberry Lemonade

SANDWEDGE PUNCH \$12

Banana rum, coconut rum, pineapple juice, topped with Gosling's dark rum

SPICED PEACH \$13

Captain Morgan spiced rum, Peach schnapps, pineapple juice

TAVERN LEMON DROP \$14

Ketel One Citron vodka, fresh squeezed lemon, Blure flower extract, garnished with sugar rim

TRANSFUSION \$13

Velo Vodka, grape juice, fresh lime juice,

WINE

HOUSE

TWO VINES **\$8 / \$32**

CHARDONNAY, MERLOT & CABERNET

WHITE

COASTAL RIDGE WHITE ZINFANDEL **\$7 / \$26**
CA- light acidity, fruity & sweet

KENDAL JACKSON CHARDONNAY **\$10 / \$38**
CA- buttery oak nuance with vibrant flavors

JOSH CELLARS PINOT GRIGIO **\$9 / \$34**
CA- dry, low acidity, stone fruit, citrus, honeysuckle pears & almond

OYSTER BAY SAUVIGNON BLANC **\$8 / \$30**
NEW ZEALAND- earthy, lemony tropical aroma

DIORA CHARDONNAY **\$10 / \$38**
CA- buttery, toasted oak, cinnamon & vanilla

RIUNITE MOSCATO **\$8 / \$30**
ITALY- soft, lively & sweet

MOULIN DE GRASSO WHITE BLEND **\$7 / \$26**
FRANCE- dry, yellow flowers & fresh fruit finish

RED

ALEXANDER BROWN **\$10 / \$38**
UNCAGED PINOT NOIR
CA- black cherry, vanilla, toasted oak

FOUR VINES RED ZINFANDEL **\$10 / \$38**
CA- black cherry, black raspberry, vanilla, spice

THREE FINGER JACK **\$11 / \$42**
RUM BARREL AGED RED BLEND
CA- dark-fruit, oak, butterscotch, molasses & spices

1924 DOUBLE BLACK **\$8 / \$30**
CABERNET SAUVIGNON
CA- full bodied, aged in American & French Oak

SANGRIA

RED ~ WHITE

Glass \$9 ~ Pitcher \$30

CARAMEL~ APPLE CIDER ~ PASSIONFRUIT

Glass \$11 ~ Pitcher \$35

SANGRIA FLIGHT \$20

SAMPLING OF EACH SANGRIA

BOTTLED BEER

BUDWEISER

GUINNESS

BUD LIGHT

WHITE CLAW

MICHELOB ULTRA

BLACK CHERRY, MANGO

CORONA

HIGH NOON

CORONA LITE

PEACH, WATERMELON,
PINEAPPLE

MILLER LITE

JUST THE HAZE (N/A)

DRAFT BEER

SKYROC 14 KARAT

PUMPKINHEAD

SAM ADAMS SEASONAL

BUD LITE

FOUNDERS IPA

BLUEMOON

BOG IRON BURLY BLONDE

WHALERS

CRAFTED SODAS \$5

Passionfruit, Blueberry or Raspberry