

A



Starters

TUNA TARTARE TACOS*	15
everything bagel spiced ahi tuna, chili crunch dressing	
FRIED MOZZARELLA	14
drizzled with pesto, marinara, and balsamic glaze	
BIG OL' PRETZEL	14
honey mustard and beer cheese	
SMOTHERED ONION RINGS	16
melted cheddar, bacon, BBQ, with ranch on the side	
GREEN SALAD GF	12
mixed greens, cucumber, tomato, parmesan vinaigrette <i>(add chicken 9/ salmon 11/ grilled ahi tuna 14)</i>	
ICEBERG WEDGE SALAD GF	13
bacon, tomato, blue cheese dressing <i>(add chicken 9/ salmon 11/ grilled ahi tuna 14)</i>	
CAESAR* GFO	14
anchovy, romaine hearts, crushed nori croutons, miso-caesar dressing <i>(add chicken 9/ salmon 11/ grilled ahi tuna 14)</i>	
CROCK OF ONION SOUP	11
crouton, swiss cheese	
BEEF CHILI	12
red beans, cheddar & jack cheese, sour cream, scallions	

Entrées

DOUBLE PATTY SMASH BURGER GFO	16
lettuce, tomato, onion, american cheese, pickle, sesame potato bun, fries, kimchi aioli <i>(add bacon 4)</i>	
BLACK BEAN VEGGIE BURGER GFO	14
spicy relish, avocado, potato bun, fries, ginger mayo	
JERK CHICKEN CLUB GFO	16
lettuce, tomato, onion, fries, jerk mayo <i>(add bacon 4)</i>	
PASTA BIANCO	21
pancetta, wild mushrooms, parmesan, asiago-mornay	
SEAFOOD FRA DIAVOLA PASTA	27
calamari, shrimp, basil, roasted garlic toast, spicy marinara	
GRILLED AHI TUNA STEAK* GF	36
wasabi mashed potato, bok-choy, carrot, serrano vinaigrette, yuzu-veal reduction	
CRISPY SKIN SALMON GF	35
braised beluga lentils, broccoli rabe, squash, curry corn puree	
FRIED CHICKEN GF/DF	29
thighs & drumsticks, pickles, vinegar-chili dip	
GRILLED NEW YORK*	52
STRIP STEAK FRITES GF/DF	
broccoli rabe, fries, black garlic - veal reduction	

ALLEGORY

Parties of 6 or more are subject to a 20% service charge

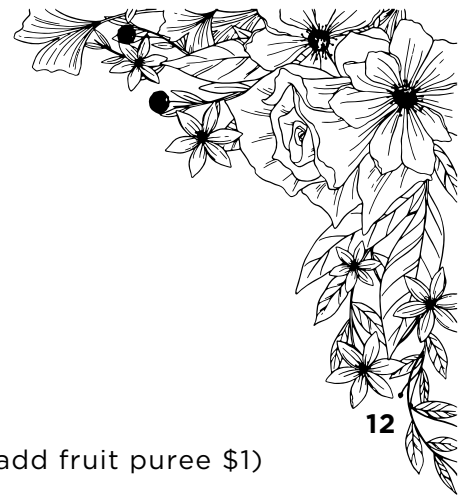
Please alert your server of any allergies

(GF) gluten friendly, (GFO) gluten friendly options, (DF) dairy free

All foods are prepared in a common kitchen with the risk of gluten exposure, animal-derived products exposure, or dairy exposure.

***Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase the risk of foodborne illness**

A



Cocktails

MC OLD FASHIONED 15
bourbon, angostura bitters, orange bitters

WA-HAKAN TEA PARTY 16
mezcal, peach, ice tea, ancho reyes chile, lemon

ORANGE & BLOOM 15
gin, lime, passion fruit liqueur, prosecco

MAI TAI 16
three types of rum, orgeat, dry curaçao, lime

EASTSIDE MAGS 15
gin, lime, mint, cucumber vodka

MAYBE I DO 16
amaro, aperol, pamplemousse, lemon, prosecco

GOODFELLA 16
misunderstood whiskey, amaro, orange bitters

NA Beer

ATHLETIC BREWING 9
golden <0.5%

Draft Beer

BOLERO 9 **THREE 3'S** 10
lager 4.5% ipa 6%

GRIMM 10 **902 BREWING** 9
hefeweizen 5.5% pilsner 5.3%

ROSS BREWING 9 **FOAM BREWERS** 11
pink rose cider 6% ipa 8%

HOBOKEN CITY 9 **MILLER LITE** 8
ipa 6.2% pilsner 4.2%

STELLA 9 **SEASONAL** 9
lager 5.2% inquire with server

Spirit Free

NO-JITO 12
lime, mint, soda (add fruit puree \$1)

MANGO LIMONADA FIZZ 12
mango puree, sparkling lemon

Wine

SPARKLING

LUBANZI RAINBOW 15 | 42
pat nat blend, south africa

TULLIA PROSECCO 15 | 42
veneto, italy

WHITE & PINK

POCO A POCO 15 | 55
Chardonnay
mendocino, california 2021

ERSTE & NEUE 16 | 55
Pinot Grigio
alto adige, italy 2023

COTEAUX DU GIENNOIS 16 | 68
Sauvignon Blanc
loire valley, france 2022

ROGER & DIDIER RAIMBAULT 20 | 85
Sancerre
loire valley, france 2023

PIGOUDET 16 | 60
Rosé
provence, france 2023

RED

BENCH 17 | 65
Pinto Noir
sonoma, ca 2022

FINCA ABRIL 17 | 55
Malbec
mendoz, argentina 2020

MATIAS 19 | 72
Cabernet Sauvignon
napa valley, ca 2022