



# ALLEGORY

## Starters

- TUNA TARTARE TACOS\*** GF 15  
everything bagel spiced ahi tuna, chili crunch dressing
- FRIED MOZZARELLA** 14  
pesto & marinara dips
- BIG OL' PRETZEL** 14  
honey mustard & beer cheese dips
- SMOTHERED ONION RINGS** 16  
melted cheddar, bacon, BBQ, with ranch dip

## Soups & Salads

*(salad protein: chicken 9, salmon 11, grilled tuna 14)*

- HOUSE SALAD** GF 12  
cucumber, tomato, parmesan vinaigrette
- CAESAR\*** GFO 14  
anchovy, romaine hearts, crushed nori croutons, miso-caesar dressing
- ICEBERG WEDGE** GF 13  
bacon, tomato, blue cheese dressing
- CROCK OF ONION SOUP** GFO 11  
crouton, swiss cheese
- BEEF CHILI** GF 12  
red beans, cheddar & jack cheese, sour cream, scallions

## Sides \$9

- **WAFFLE FRIES**
- **GARLIC MASHED POTATOES**
- **BROCCOLI**
- **ONION RINGS**
- **SIDE SALAD**
- **PARMESAN WAFFLE FRIES**

## Sandos & Burgers

*Unless written, all are served on Martin's Potato Bun with waffle fries and pickle. Add bacon 4. GF bread available*

- DOUBLE PATTY SMASH BURGER** 16  
american cheese, BBQ aioli
- JERK CHICKEN CLUB** 16  
lettuce, tomato, onion, jerk mayo
- BLACK BEAN VEGGIE BURGER** 14  
spicy relish, avocado
- WAGYU BEEF BURGER** 24  
caramelized onions, sharp cheddar, kimchi aioli, brioche bun

- MARINATED SKIRT STEAK SANDWICH** 18  
chimichurri, arugula, swiss cheese, garlic aioli, baguette

- CAPRESE SANDWICH** 14  
tomatoes, fresh mozz, basil, pesto, arugula, balsamic, baguette

## Mains

- FRIED CHICKEN** GF/DF 26  
thighs & drumsticks, pickles, korean BBQ dip

- ROASTED SALMON** GF 32  
braised lentils, broccoli rabe, curry corn sauce

- PASTA BIANCO** 21  
pancetta, wild mushrooms, parmesan, asiago-mornay

- BANGERS & MASH** 19  
sausage, garlic mash, horseradish, beer mustard

- PENNE ALLA VODKA** 18  
basil, parmesan  
*(add chicken 9/ add salmon 11, add tuna 14)*

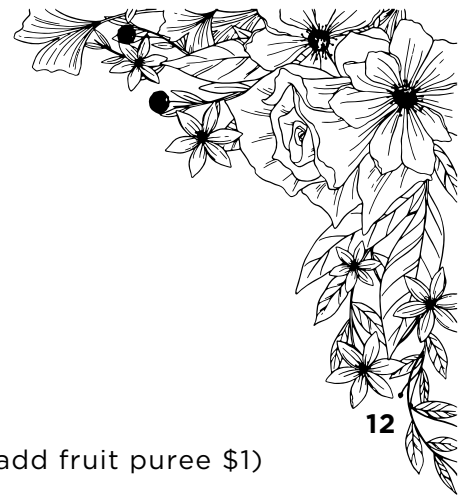
Parties of 6 or more are subject to a 20% service charge. Please alert your server of any allergies

(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