

THE MOONLIGHTER

COCKTAILS - \$10

SPRITZ (*refreshing, orange, bubbly*)

Mezzodi, Casa Mariol, Sparkling Rosé

KICK STEP (*herbal, fruity, effervescent*)

Scofflaw Old Tom Gin, Peychaud's Aperitivo, Strawberry, Lemon

VIA SAN FRAN (*tropical, exotic, tart*)

Vodka, Pineapple, Lime, Cloosterbitter, Cava

SUNDOWNER (*funky, spicy, thirst-quenching*)

Jamaican Rum, Lime, Ginger, Allspice, Angostura Bitters

BOOMBOX FOXTROT (*tannic, juicy, nutty*)

Bourbon, Oloroso Sherry, Raspberry, Lemon

UP ABOVE (*tropical, nutty, tart*)

Tequila, Lime, Passion Fruit, Orgeat, Bitters

SURPRISE HORIZON (*bitter base, challenging*)

Peychaud's Bitters, Coconut, Falernum, Lime

WESTERN BELL (*a bitter Manhattan*)

Rye, Dopo Teatro, Sarsaparilla Bitters

FIELD WAY (*a floral Martini*)

Gin, Dry Vermouth, Crème de Fleur

ODE TO MEXICO (*savory, exotic, tart*)

Beer, Spice, Tomato, Citrus, Seasoned Rim
+ Side of Mezcal

PITCHERS

(FOR 3-5 PEOPLE)

OUT-N-OUT (*tropical, exotic, tart*)

Mezcal, Guava, Pineapple, Kiwi, Lime, Cilantro, Mint, Jalapeño, Cucumber

\$40

CENTURY (*tart, round, sophisticated*)

Gin, Lemon, Cocchi Americano, Cacao, Grapefruit

\$40

BITTER WARD (*refreshing, fruity, bitter*)

Rye Whiskey, Meletti Amaro, Orange, Lemon, Grenadine

\$40

WINE (ROTATING SELECTIONS)

ROSÉ (on tap)

\$8

SPARKLING WHITE

\$8 | \$32

SPARKLING RED

\$8 | \$32

TXAKOLINA

\$8 | \$32

SAUVIGNON BLANC

\$8 | \$32

CHARDONNAY

\$8 | \$32

PINOT NOIR

\$10 | \$40

RIOJA

\$10 | \$40

MALBEC

\$10 | \$40

NON-ALCOHOLIC COCKTAILS

VIRGIL AVENUE

\$7

Black Tea, Vanilla Lemonade

THE DOUGLAS

\$7

Guava, Pineapple, Kiwi, Lime, Cilantro, Mint, Jalapeño, Cucumber

M. G. P.

\$7

Mango, Ginger, Pineapple

Rosé
Shots
\$2



THE MOONLIGHTER

DOUBLE BURGERS

THE MOONLIGHTER	\$10
Mustard Griddled Patties, American Cheese, Iceberg, Tomato, Pickle, Grilled Onion, Special Sauce	
AMARILLO	\$12
Cheddar, Bacon, BBQ Sauce, Crispy Onion, Sliced Dill Pickle	
LONDON	\$12
Swiss, Sautéed Mushrooms, HP Sauce, Raw Onion	
PITTSBURGH	\$12
Blackened Patties, Blue Cheese, Ranch, Pickled Red Onion	
PORTLAND (VEGAN)	\$12
Single Beyond Burger™ Vegan Patty, Vegan American Cheese, Iceberg, Raw Onion, Pickle, Tomato, Special Sauce	
CORONADO	\$14
Pepper Jack, Pico, Guac, Pickled Jalapeño, Chipotle Mayo	

SNACKS

TOPSY'S TACO	\$2
Deep Fried Beef Taco, Iceberg, American Cheese, Taco Sauce	
QUESO DIP	\$8
Served with House Tortilla Chips	
BUFFALO WINGS	\$8
Half Dozen Wings, Celery Ranch or Blue Cheese	
MOZZARELLA STICKS	\$8
Housemade, Served with Marinara Sauce	
12 PERFECT NACHOS	\$10
Cheese Blend, Black Beans, Pickled Jalapeño, Pico, Guac, Sour Cream	
LOADED FRIES	\$10
Waffle Fries, Cheese Sauce, Sour Cream, Bacon, Scallion	

SIDES

WAFFLE FRIES	\$5
SIDE SALAD	\$5
CORN SALAD	\$5
MAC AND CHEESE	\$5

SALADS

GREEK SALAD	\$8
Feta, Cucumber, Romaine & Iceberg, Red Onion, Cherry Tomato, Kalamata, Herbs, Greek Dressing	
TACO SALAD	\$12
Ground Beef, Chihuahua & Oaxaca Cheeses, Black Beans, Fritos, Romaine & Iceberg, Sour Cream, Guacamole, Cumin Ranch	

DESSERT

ROESER'S BAKERY CARROT CAKE	\$7
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Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

DRAFTS

SURLY HELL LAGER Helles lager, bready aromas and flavor	5% ABV	\$5
METROPOLITAN DYNAMO VIENNA LAGER Tasty, smooth malt, lovely hop bite	5.6% ABV	\$6
ALLAGASH WHITE Belgian style wheat beer, hazy, coriander and orange peel	5.1% ABV	\$7
PERENNIAL SAISON DE LIS Brewed with chamomile, fruity and spicy notes, finishes dry	5% ABV	\$7
HALF ACRE TUNA PALE ALE Tropical flavors, slight pine finish	4.7% ABV	\$6
SOLEMN OATH SNAGGLETOOTH BANDANA IPA Citrus aromatics, medium bodied IPA	6.5% ABV	\$6
GREAT LAKES EDMUND FITZGERALD PORTER Rich roasted barley and bittersweet chocolate flavors	6% ABV	\$6
ANTHEM HARD CIDER Semi-dry, moderately tart	5.5% ABV	\$6
AVERY LILIKO'I KEPOLO PASSION FRUIT WHEAT Traditional witbier with big passion fruit aroma and acidity	5.4% ABV	\$8
TWO BROTHERS IN THE FLESH MANGO SOUR Good balance of sweetness and acidity, big mango flavors	4.1% ABV	\$6
DESTIHL BLUEBERRY GOSE Blueberry tartness, spicy coriander, mineral mouthfeel from sea salt	5.2% ABV	\$7
PENROSE SESSION SOUR Grapefruit flavors, clean, bright	4% ABV	\$7
WHINER FRANCINE BARREL AGED WILD (9oz) Oak, tart, dry	6% ABV	\$8
OFF COLOR YUZU FIERCE BERLINER WEISSE (9oz) Tart, tangy, sessionable	3.8% ABV	\$6
VICTORY SOUR MONKEY (9oz) Belgian style tripel, mild brettanomyces and lemon aroma, tart acid flavors	9.5% ABV	\$6
ALLAGASH CUVÉE D'INDUSTRIAL 2017 (7oz) Blend of 24 wild ale barrels, notes of apple, clove and biscuit	8.6% ABV	\$8
PERENNIAL SUBURBAN BEVERAGE (9oz) Gose style ale brewed with orange peel, lemon peel and key lime juice	4.2% ABV	\$7
KRIEK DES JACOBINS FLEMISH SOUR (7oz) Ruby red, sweet fruit flavors balanced with acidity, some earthy and oak flavors	4.5% ABV	\$10
TIMMERMANS FRAMBOISE LAMBIC (7oz) Sweet and sour raspberry flavor	4% ABV	\$8

CANS & BOTTLES

MILLER HIGH LIFE LAGER	4.6% ABV / \$3
NEGRA MODELO VIENNA LAGER	5.4% ABV / \$6
SURLY XTRA CITRA PALE ALE	4.5% ABV / \$6
ANTHEM PEAR CIDER	5.5% ABV / \$7
ANDERSON VALLEY BLOOD ORANGE GOSE	4.2% ABV / \$7

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