

DIPS

All Dips are \$15 | Served with Tortilla Chips

ROASTED RED PEPPER HUMMUS

FRENCH ONION TRUFFLE DIP

truffled sour cream & caramelized onion

BUFFALO CHICKEN DIP

topped with blue cheese crumbs

WINGS

All Wings are \$16

CHOOSE YOUR WING

Boneless

Traditional Bone In 

Vegetarian Cauliflower Florets 

CHOOSE YOUR SAUCE

Korean Teriyaki

Buttered Buffalo

Thai Chili

Dry Rub

SNACKS

FRIED FRESH MOZZARELLA

\$14

with roasted plum tomato sauce

HOUSE MADE PRETZEL

\$12

with Sand City IPA cheese

SPICY PORK DUMPLINGS

\$16

served with Crispy Wontons

VEGAN TACOS

\$14

Black Lentil, Onions, Peppers
Smashed Avocado

FRIED POPCORN SHRIMP

\$14

with lemon aioli

ASSORTED MEAT PLATE

\$21

with crackers, assorted olives,
roasted peppers & marinated
mushrooms

ASSORTED CHEESE PLATE

\$21

with crackers, assorted fruit & fig jam

BURGERS - SANDWICHES

All Burgers & Sandwiches are \$19 | Served with our Famous Smashed Fries

CLASSIC AMERICAN CHEESEBURGER

lettuce, tomato, onion & pickles

SPOTLIGHT TURKEY BURGER

fresh mozzarella, tomato & garlic aioli

BUTTERMILK FRIED CHICKEN SANDWICH

lettuce, pickles & chipotle sauce

SPICED CHICKPEA & QUINOA SLIDERS

tricolor slaw & vegan chipotle aioli

SIDES

All Sides are \$8

SMASHED FRIES, SWEET POTATO FRIES

PICKLE FRIES, ONION RINGS

GRILLED ASPARAGUS

DESSERTS

All Desserts are \$10

FLOURLESS MOLTEN CAKE

with Fresh Whipped Cream

APPLE PIE BREAD PUDDING

MINI CAKES

Assorted Miniature Cakes:

Lemon, Strawberry, Vanilla, Chocolate

PEANUT BUTTER & JELLY CHOCOLATE MOUSSE

 VEGAN  GLUTEN FREE  VEGETARIAN

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or under cooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.

PRICES INCL. ALL TAXES

WOOD FIRED PIZZA



THE BLUEPRINT | 21 ⑤

Mozzarella, Marinara, Chili Flakes

THROUGH BEING COOL | 23

House-made Sausage, Natural Pepperoni, Marinara, Mozzarella, Parmesan

ANTHEM OF THE SUN | 21 ⑤

Heirloom Cherry Tomatoes, Zucchini, Carrots, Baby Spinach, Red & Green Peppers

VINTAGE COLLECTION | 23

Spinach, Artichoke Hearts, Béchamel, Prosciutto

REMAIN IN LIGHT | 21 ⑤

Mozzarella, Marinara, basil, Parmesan

CATCH A FIRE | 23

Soppressata, Mozzarella, Marinara, Honey, Chili Flakes

SO LONG ASTORIA | 21 ⑤

Ricotta, Mozzarella, Roasted Garlic, Parmesan

NICE & SMOOTH | 25

Mission Figs, Fig Jam, Sliced Prosciutto, Balsamic Glaze, Marinara, Mozzarella, Goat Cheese, Arugula, Almonds

SEVENTY TIMES 7 | 23 ⑤

Burrata, Marinara, Mozzarella, Pesto

LEFT COAST ENVY | 24

Clams, Roasted Garlic, Mozzarella

MARGARITAVILLE | 21 ⑤

Mozzarella, Sam Mariano Marinara, Parmesan

SUBSTITUTE HOUSE-MADE GLUTEN FREE DOUGH | 5 ⑥

⑤ VEGAN ⑥ GLUTEN FREE ⑤ VEGETARIAN

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