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## SHAREABLES

### ROASTED BRUSSEL SPROUTS - 14

SERVED WITH GOAT CHEESE AND BALSAMIC GLAZE

### CHEESY GARLIC PIZZA FRIES - 17

### AHI TUNA CRISPS - 19

SEARED TUNA WITH ASIAN SLAW ON CRISPY WONTON

### GATHERING PLATTER - 38

CHARCUTERIE WITH ASSORTED MEATS, CHEESES, CANDIED WALNUTS, GRAPES AND CRACKERS

### GARLIC HERB ROASTED ASSORTED OLIVES - 17

SERVED WITH BURRATA CHEESE AND TOASTED FRENCH BREADS

### BAKED BRIE - 18

SPREADABLE BRIE CHEESE, MELBA SAUCE AND A WARM BAGUETTE

### SEARED STEAK BITES - 21

SERVED WITH CRISPY FRIED ONIONS AND A HORSE RADISH CREAM SAUCE

### SMOKED SALMON DIP - 19

SMOKED SALMON, DILL, CAPERS, LEMON JUICE, SHALLOTS, MAYO AND SOUR CREAM SERVED WITH VEGETABLES

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## SALADS

### ITALIAN SALAD - 17 - ADD CHICKEN \$7 SHRIMP \$10

ARUGULA, SLICED RED ONION, SHAVED PARMESAN CHEESE, SLICED PEPPERONCINI, BLACK OLIVES, CHERRY TOMATO AND CROUTONS TOSSED IN ITALIAN DRESSING

### AHI TUNA BOWL - 24

BASMATI RICE, AVOCADO, SLICED CUCUMBERS, RADISH, MATCH STICK CARROTS AND WASABI PONZU

### CAPRESE SALAD - 18

CHERRY HEIRLOOM TOMATOES, FRESH MOZZARELLA, TOPPED WITH BASIL, PESTO AND BALSAMIC GLAZE

### MIXED BERRY SALAD - 18 - ADD CHICKEN \$7 SHRIMP \$10

FRESH SEASONAL BERRIES, LOCAL MIXED GREENS, POPPYSEED DRESSING

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## SANDWICHES

### ITALIAN BEEF - 19

SLOW ROASTED BEEF BOTTOM ROUND ROAST SHAVED THIN ON ITALIAN FRENCH ROLL, TOPPED WITH CHICAGO STYLE GIARDINIERA

### ROSEMARY CHICKEN SALAD CROISSANT- 18

ROSEMARY CHICKEN SALAD, TOMATO, BIBB LETTUCE

### TBLA - 19

TURKEY, BACON, BIBB LETTUCE, TOMATO AND SPICY AVOCADO SPREAD ON WHEAT BREAD

### THE WATER STREET - 18

SLICED CUCUMBERS, ALFALFA SPROUTS, TOMATOES, ROASTED RED PEPPER HUMMUS ON WHOLE WHEAT BREAD

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## PIZZAS

### PAPA'S - 22

RED SAUCE, SAUSAGE, MUSHROOMS, GREEN OLIVES, MOZZARELLA CHEESE - \$ 22

### MARGHERITTA - 20

BASIL PESTO, HEIRLOOM CHERRY TOMATOES, FRESH MOZZARELLA TOPPED WITH A BALSAMIC GLAZE

### BROOKLYN - 22

RED SAUCE, CUPPING PEPPERONI, MOZZARELLA, HOT HONEY DRIZZLE

### VEGAN 'ZA - 20

ROASTED VEGETABLES, OLIVES, PEPPERONCINI, EXTRA VIRGIN OLIVE OIL AND HERBS

### PIG AND FIG - 23

SPREADABLE BRIE, FIG JAM, BALSAMIC ONIONS, PROSCIUTTO AND MOZZARELLA

### BBQ- 22

PULLED BBQ TURKEY, PICKLED RED ONION, ORANGE JAMESON BBQ SAUCE, MOZZARELLA AND CILANTRO

### BIANCO - 20

PARMESAN GARLIC SAUCE, WILD MUSHROOMS, GRILLED ARTICHOKE. MOZZARELLA

### SHRIMP PESTO - 24

SHRIMP, ARUGULA, HEIRLOOM CHERRY TOMATO, PESTO AND MOZZARELLA BLEND

### T-REX - 24

ITALIAN BEEF, RED SAUCE, GIARDINIERA, SMOKED FETA, MOZZARELLA

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## ENTREES

### CHICKEN ALFREDO - 24

PENNE TOPPED WITH ALFREDO, GRILLED CHICKEN, BRUSCHETTA AND BALSAMIC GLAZE

### PENNE WITH MEATBALLS - 24

RED SAUCE, TOPPED WITH SHAVED PARMESAN

### SHRIMP PENNE - 26

PAN SEARED SHRIMP WITH GARLIC, WHITE WINE, HEIRLOOM CHERRY TOMATO, AND BUTTER

### LEMON PENNE WITH CHICKEN - 25

CHICKEN, LEMON, GARLIC, FRESH HERBS, ARUGULA, ARTICHOKE HEARTS AND HEIRLOOM TOMATOES

### ITALIAN SAUSAGE PENNE - 25

ITALIAN SAUSAGE, GARLIC, HEIRLOOM TOMATO, WHITE WINE, MARINARA SAUCE, RED PEPPER FLAKES WITH MELTED MOZZARELLA

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## DESSERTS

### OLD SCHOOL TIRAMISU - 10

### WILD BERRY PIZZA - 13

### YANKEE APPLE PIE PIZZA - 13

\*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY CONTRIBUTE TO FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE AN EXISTING MEDICAL CONDITION.

A 4% SURCHARGE WILL BE ADDED TO EVERY BILL AT THE TIME OF CHECKOUT. SEE YOUR SERVER FOR MORE DETAILS. THERE WILL BE A 20% GRATUITY ADDED TO GROUPS OF EIGHT OR MORE.

MANY OF OUR ITEMS CAN BE MADE VEGETARIAN OR GLUTEN FREE. PLEASE ASK YOUR SERVER WHICH ITEMS CAN BE MADE AS SUCH, AND OUR KITCHEN WILL BE HAPPY TO ACCOMMODATE

# TAP BEER LIST

COORS LIGHT - 7

GUINNESS DRAUGHT - 8

HARP IRISH ALE - 8

SMITHWICK'S IRISH AMBER - 8

LIFTBRIDGE FARM GIRL "GOLDEN ALE" - 8

LIFTBRIDGE SEASONAL "MANGO BLONDE" - 8

BELL'S TWO HEARTED IPA - 8

FINNEGAN'S IRISH ALE - 8

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## WHITE WINE - ROSÉ - BUBBLY

NICOLAS BOUDEAU ROSÉ (FRANCE) - 11

BEVIAMO PINOT GRIGIO (ITALY) - 10

MAHU SAUVIGNON BLANC (CHILE) - 12

KENDALL JACKSON CHARDONNAY (CALIFORNIA) - 12

TORRE ORIA CAVA (SPAIN) - 10

RISATA PROSECCO (ITALY) - 10

RISATA MOSCATO (ITALY) - 11

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## RED WINE

POGGIO TERRA BARBERA (ITALY) - 11

VILLA CAFAGGIO CHIANTI (ITALY) - 10

CONUNDRUM RED BLEND (CALIFORNIA) - 11

BACCHUS CABERNET  
SAUVIGNON (CALIFORNIA) - 11

LA CREMA PINOT NOIR (CALIFORNIA) - 15

## SPIRIT FREE

LIFT BRIDGE ROOT BEER - 4  
OLD FASHIONED RICH AND  
CREAMY ROOT BEER

PLANTERS "NO" PUNCH - 7  
PINEAPPLE JUICE, ORANGE JUICE,  
LIME JUICE, GRENADINE

EASY BREEZY - 7  
CRANBERRY JUICE AND  
GRAPEFRUIT JUICE

APPLE GINER SNAP - 7  
APPLE CIDER, GINGER BEER,  
LEMON JUICE

# PAPA'S COCKTAILS

APEROL SPRITZ - 12

APEROL, PROSECCO, SODA AND ORANGE  
GARNISH

ST. CROIX SPRITZ - 12

ELDERFLOWER LIQUEUR, LIMONCELLO, SODA,  
PROSECCO

SAILOR'S DELIGHT - 14

BCN GIN, DIEGA ROSA GIN, SONG CAI SPICED  
ROSELLE GIN, VINCHIO VAGLIO NIVASCO  
BRACHETTO

PAPA'S MIMOSARITA - 13

CAMPO AZUL GRAN GLASSICO TEQUILLA,  
CIHUATA 10 YR AGED PINEAPPLE RUM, TORRE  
ORIA CAVA, O.J. \*TRY A PAPA'S SPICY  
HABANERO MIMOSARITA FOR .50 MORE!

BEST I'LL EVER LOOK ESPRESSO MARTINI - 13

CHOCO SMOOTH CHOCOLATE LIQUEUR, CH  
ESPRESSO MARTINI, PAIRIDAEZA MARASCA  
CHERRIES

POMME SPRITZ - 14

AVALLEN CALVADOS, WILD MOON CHAI  
LIQUER, APPLE CIDER, TORRE ORIA CAVA

THE ROOFTOP REQUIREMENT - 13

BCN GIN, WILD MOON CUCUMBER LIQUEUR,  
LIME, TONIC

THE JW REVIVAL - 12

WILD MOON 7 LEMON LIQUEUR, SMALL HAND  
FOODS PINEAPPLE GUM SYRUP, ICED TEA,  
LEMONADE

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## BOTTLE & CAN LIST

MICHELOB ULTRA - 6

MILLER LIGHT - 6

CORONA - 7

HEINEKEN ZERO - 7

LEINENKUGEL'S SUMMER SHANDY - 7

LAGUNITAS IPA - 7

ANGRY ORCHARD - 7

LONG DRINK - CRANBERRY OR TRADITIONAL - 9

HIGH NOON VODKA WITH JUICE - 8  
"PINEAPPLE AND WATERMELON"

STILLY VODKA WITH JUICE - 8  
"PEACH AND CRANBERRY LIME"