



## Hours

Mon-Thu • • • 4pm - 9pm  
Fri + Sat • • • 11am - 10pm  
Sun • • • 11pm - 9pm

## Contact Us!

Private Events  
(413) 442 8316

# *Cheers* TO FRIENDS, TO FAMILY, TO LIFE, TO YOU !

## WINE

### WHITE

Bousquet Sauvignon Blanc	8
Rapido Pinot Grigio	9
Zardetto Prosecco	10
Logan Farrell Chardonnay	10

### RED

Bousquet Malbec	8
Z. Alexander Brown Cabernet	10
La Crema Pinot Noir	11
Chateau Saint-Sulpice Bordeaux	11



## BEER

### ON TAP

Guinness	7
Fiddlehead	8
Hot Plate Cream Ale	8
Athletic	7
Allagash Dark Ale	7
Von Trapp Pilsner	7
Garage Beer	5
PBR	4

### BOTTLES / CANS

Athletic	6
Bud 16oz	6
Bud Light 16oz	6
Coors Light	6
Corona	7
Guinness 0	7
Mich Ultra 16oz	6
Miller Lite 16oz	6
Ski The East IPA	8
Surfside	6
High Noon	6

*Hungry?* GRAB A BITE ON THE BACK ➔

# WINGS

ten wings for **16** GF

BUFFALO | GARLIC PARMESAN | SWEET CHILI | TERIYAKI

# SOUPS & SALADS

FRENCH ONION **7**

CHILI GF **8**

SOUP OF THE DAY **6**

HOUSE SALAD V GF **12**

spring mix, tomato, onion, cucumber, carrot

CAESAR SALAD VG **13**

broken crostini, parmesan

LODGE SALAD VG GF **15**

spinach, blue cheese crumble, pear, cranberries, candied walnut, fig dressing

# APPS & SHAREABLES

JUMBO PRETZEL VG **12**

served with IPA mustard

NACHOS VG GF **14**

house made tortilla chips topped with jalapeños, onion, black olive, tomato, and queso sauce

add chicken **2** pulled pork **3**

CRANBERRY JALAPEÑO DIP VG **14**

served with crostini's

BUFFALO CHICKEN DIP GF **14**

with house made tortilla chips

FRIED BRUSSELS GF **12**

tossed in maple Gojuchang and topped with crispy bacon

POUTINE **12**

french fries topped with cheese curds and an Au Jus gravy

GF GLUTEN FREE VG VEGETARIAN V VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any allergies.

# SMASH BURGERS & SANDWICHES

all served with fries

HOUSE SMASH **14**

2 smash patties topped with American cheese, lettuce, tomato and house sauce on a Pittsfield Rye kaiser roll

SIGNATURE SMASH **16**

2 smash patties with cheddar, bacon jam, and a jalapeño aioli on Pittsfield Rye kaiser roll

FRENCH DIP SMASH **16**

2 smash patties with provolone, sautéed onion, horseradish aioli as a melt on sourdough

VEGGIE BURGER V **14**

black bean veggie burger served with lettuce tomato and onion

PHILLY CHEESESTEAK **16**

shaved beef with fried onions and house cheese sauce

WINTER CAPRESE **15**

grilled chicken, tomato confit, roasted red pepper pesto, fresh basil on a panini with provolone

PULLED PORK TACOS **14**

pulled pork topped with a red cabbage and pear slaw

CUBANO **16**

sliced ham, shredded pork, pickles, and Swiss cheese as a panini

FRIED CHICKEN SANDWICH **15**

fried chicken tossed in buffalo sauce topped with pickles lettuce and tomato

# ENTREES

FISH & CHIPS **22**

NY STRIP GF **30**

12oz strip steak topped with compound butter served with starch and vegetable

BLACK DIAMOND CHICKEN GF **28**

pan seared French cut chicken served with starch and vegetable finished with a lemon basil gastrique

TRUFFLE PROSCUITTO **26**  
MAC & CHEESE