



# EVENING

SERVED FROM 5PM — LATE

## SOUPS

SMALL \$5.95 | LARGE \$7.95 | COMBO \$14

### FIRE ROASTED TOMATO + BASIL

Wood fired tomatoes, sautéed vegetables, roasted red peppers + fresh basil

### WILD MUSHROOM + DILL

Rich cream broth, smoked paprika, sautéed vegetables, sour cream + fresh dill

### SOUP + SALAD COMBO

Choice of any soup and salad, served with fresh, in-house made Foccacia

## SALAD

SMALL \$9 | LARGE \$14.95 | +CHICKEN \$5.50

### CAESAR

Romaine lettuce, bacon, crouton, red onion, parmesan, cracked black pepper, house made Caesar dressing

### BEEF ROOT + GOAT CHEESE

Artisanal lettuce, shaved beets, goat cheese, walnuts, orange zest, house made burnt orange vinaigrette

### APPLE + CANDIED WALNUT

Mixed greens, apple, feta cheese, tomato, red onion, house made mustard + apple cider vinaigrette

### BLUE CHEESE WEDGE

Iceberg lettuce, tomato, red onion, bacon, blue cheese, creamy dill dressing

### CAPRESE

Heirloom tomatoes, olive oil, fresh garlic, bocconcini, balsamic reduction, fresh basil, arugula

## BURGERS

### BEEF, CHICKEN OR VEGGIE — \$15

Made in house + served on a freshly baked bun. Includes lettuce, tomato, red onion, pickle, dijonaise + aged cheddar

### additional toppings — \$2.25

Drunken mushrooms, caramelized onions, crispy bacon, chipotle aioli, blue cheese, smoked gouda, banana peppers, creamy coleslaw



## STARTERS

### FRESH VEGETABLES + DIP — \$9

Carrots, celery, tomato, cucumber + ranch

### MUSSELS — \$16

Fire roasted tomatoes, fresh basil, red onion, garlic, Sambuca cream sauce served with fresh, in-house made Foccacia

### BRUSCHETTA — \$12

Served with fresh, in - house made Foccacia, basil, fire roasted tomatoes, garlic, red onion, olive oil, goat cheese + reduced balsamic glaze

### NACHOS — \$15

### + Chicken \$3.50 | + Beef \$3.50

Tortilla chips, mozzarella, jalapeños, tomatoes, red pepper, tomatoes .Served with pico de gallo + sour cream

### WARM ARTICHOKE DIP — \$15

Artichokes, spinach, red pepper, asiago cheese, tortilla chips

### CHORIZO TACOS — \$15

Spicy chorizo, corn tortilla, cabbage slaw, white onion, cherry tomato, cilantro, lime, pico de gallo, chipotle aioli

### BLACKENED FISH TACOS — \$15

Smoked + blackened pickerel, corn tortilla, cabbage slaw, white onion, cherry tomato, cilantro, lime, pico de gallo, chipotle aioli

### CHEESE + MEAT BOARD — \$19

Brie, aged cheddar, roasted almonds, dried fruit, olives, prosciutto, spiced salami, in-house made Foccacia

### DRY RIBS — \$14

Salt and pepper dry ribs, served with fresh celery, carrots, ranch

### FOXTAIL WINGS— \$15

Served with celery, carrots, and ranch. Choice of buffalo hot or salt and pepper

## PASTA

+ CHICKEN \$5.50 | + MUSSELS \$6.50

### PENNE CARBONARA — \$19

Penne noodles, cream sauce, parmesan, lemon, garlic, bacon white wine, salt + pepper, and fresh herbs, served with in-house made Foccacia

### FIRE ROASTED TOMATO PENNE — \$19

Penne noodles, red sauce, roasted tomato, garlic, parmesan, salt + pepper, and fresh herbs, served with in-house made Foccacia

### MEDITERRANEAN — \$19

Penne noodles, kalmata olives, sundried tomatoes, artichoke hearts, feta, cherry tomatoes, garlic, parmesan, olive oil, salt + pepper, and fresh herbs, served with in-house made Foccacia

### BAKED MAC + CHEESE — \$17

Penne noodles, cheddar, mozza, parmesan, salt, pepper, bacon, served with a side salad or soup

# WOODFIRED PIZZA

GLUTEN FREE OPTION AVAILABLE  
13"

## FAMILY FAVOURITES

### THREE CHEESE — \$16

Cheddar, mozzarella, Parmesan

### MARGHERITA — \$14.50

Cherry tomatoes, fresh basil, bocconcini, cracked black pepper

### HAWAIIAN — \$17

Cured ham, pineapple, mozzarella, cheddar

### PEPPERONI + MUSHROOM — \$17

Fresh mushrooms, pepperoni, mozzarella

### MEAT LOVERS — \$18

Bacon, Pepperoni, ground beef

## CLASSICS

### FOXTAIL — \$21

House made chorizo, goat cheese, arugula, mozzarella

### CINDER + SMOKE — \$21

Chicken, charred corn, bacon, red pepper, mozzarella, smoky chipotle aioli

### THE 204 — \$21

Potato, bacon, caramelized onions, sour cream, cheddar, dill, mozzarella

### MEDITERRANEAN — \$21

Kalamata olives, red peppers, goat cheese, spicy eggplant, spinach, reduced balsamic glaze

### DRUNKEN MUSHROOM — \$21

White sauce, red onion, white wine sautéed mushrooms, roasted garlic, arugula, fresh cracked white pepper

### PESTO CHICKEN — \$21

White sauce, pesto, roasted garlic, goat cheese, mozzarella

### PECCORINO — \$21

Crispy pepperoni, shaved pecorino cheese, mozzarella

## SPECIALTIES

### CHICKEN CAESAR — \$24

Chicken, bacon, romaine hearts, parmesan, red onion, mozzarella, Caesar dressing

### THE DUKE — \$24

Italian sausage, green peppers, red onion, mushrooms, bacon, mozzarella, cheddar, sour cream

### THE TROP DADDY — \$24

Bacon, chicken, red onion, pineapple, mozzarella, cheddar, BBQ sauce

### FIRE MASTER — \$25

House made pulled pork, hickory, creamy coleslaw, BBQ sauce, red onion

### BLACK + BLUE — \$25

Seared pepper crusted steak, bbq sauce, caramelized onions, blue cheese, red peppers and mushrooms

## BUILD YOUR OWN PIZZA

CHEESE + SAUCE — \$15

### Toppings — \$ 2.25 each

Cheddar, bocconcini, feta, goat cheese, charred corn, red pepper, roasted garlic, potato, red onion, olives, arugula, prosciutto tomato, green pepper, banana peppers, artichokes, pineapple, spinach, mushrooms, basil, pesto, caramelized onions, roasted chicken, salami, ham, chorizo, bacon, pepperoni, anchovies



*introducing our new*



## WEEKLY SPECIALS



## HAPPY HOUR

**3PM - 6PM**

*(All Season)*

**9PM - LATE**

*(\*starting July Long)*

## SATURDAY NIGHT HIP HOP

Join us from

**6PM - LATE**

*(starting July Long)*

