

## ***BAR MENU***

### **Soups/Starters/Appetizers**

Five Onion Soup with Melted Gruyere Cheese	4
Chili Con Carne with Melted Vermont Cheddar & Chips	4
Crispy Fried Calamari with Cherry Pepper Rings, Marinara Sauce and Cajun Remoulade	9
Buffalo Chicken Wings with Bleu Cheese, Celery and Carrot Sticks	7
Chicken Tenders: Breaded with Honey Mustard, Served with French Fries	7
Chicken and Vegetable Pot Stickers with Soy Teriyaki Sauce	8
Bacon and Cheddar Potato Skins	7
Mozzarella Sticks: Served with Marinara Dipping Sauce	7
Mesquite Chicken Egg Rolls with Chipotle Dipping Sauce	10
Vintage Platter: Crispy Fried Calamari, Chicken Tenders, Mozzarella Sticks & Bacon/Cheddar Skins	10
Tuna Tempura wrapped in Nori with Pickled Ginger and Ponzu Sauce	9
Vintage Nachos Grande with our Chili, Melted Vermont Cheddar and the Works	8
Lobster and Goat Cheese Quesadilla with Our Pico D' Gallo and Sour Cream	14
Chicken Satay with Cilantro Dipping Sauce and Cold Peanut Noodles	7
Hummus Cruditee: Red/ Green Peppers, Carrot & Celery Sticks, with a Variety of Hummus; (Original, Garlic Roasted and Roasted Red Pepper)	9

### **SALAD**

Sesame Crusted Saku Tuna: Over Spinach Salad with Avocado, Sweet Onion, Hard Boiled Egg, Roma Tomato and Ranch Dressing	12
Vintage Cobb Salad: Baby Spinach Leaves, Hard Boiled Egg, Smoked Bacon, Black Olives, Crumbled Bleu Cheese, Chopped Tomato, Bleu Cheese Dressing & Grilled Chicken	12
Classic Caesar: Romaine Leaves, Shredded Parmesan, Garlic Croutons Tossed in our Creamy Caesar Dressing	6
Vintage House Salad: Mixed Greens, Roma Tomato, English Cucumber, Sweet Onion With Our Balsamic Vinaigrette	6
Salad Additions:      Chicken 5      Steak 7      Shrimp 7	

All Dressings May be Substituted for our Low Calorie  
Olive Oil Dressing or Raspberry Vinaigrette (40% less calories than regular dressings)

### **Burgers**

Smokehouse: Caramelized Onions, Smoked Bacon, Cheddar Cheese & Our BBQ Sauce	10
Vintage Nine Ounce Burger on a Brioche Roll	8
Mini Sliders: Three Mini Burgers with American, Swiss & Cheddar Cheese	10
Salmon: Made Daily with Sweet Peppers Topped with Guacamole and Fresh Mozzarella	10
Add: American, Swiss, Cheddar, Mozzarella, Bleu Cheese, Bacon, Mushrooms, and Sautéed Onions	1
Add: Irish Bacon	2

All Burgers Served with Shoestring Fries & Coleslaw

### **Homestyle Favorites**

Slow Roasted Baby Back Ribs: With our very own BBQ Sauce, French Fries and Onion Rings Half Rack 9                      Full Rack 16	
Shepherds Pie with Creamy Mashed Potatoes: In a Savory Brown Sauce with Carrots, Shallots and Spring Peas	10
Galway Style Fish – N - Chips: Ale Battered and Golden Fried with Citrus Tartar Sauce	9
Penne A LA Vodka: In a Pink Cream Sauce with Proscuitto, Garlic and Basil with Chicken 11      with Shrimp 15	9



**Bottled Beer:**

**Domestic:**

Budweiser  
 Bud Light  
 Coors Light  
 Michelob Ultra  
 Miller light  
 O Douls (Non Alcoholic)

**Imported:**

Amstel  
 Becks  
 Corona  
 Heineken  
 Heineken Light  
 Magners

**Draft Beer:**

**Domestic:**

Budweiser  
 Bud Light  
 Coors Light  
 Miller light  
 Honkers  
 Captain Lawrence  
 Killians  
 Sam Adams  
 Sam Seasonal  
 Sierra Nevada

**Imported:**

Guinness  
 Harp  
 Smithwicks  
 Bass  
 Blue Moon  
 Paulaner  
 Stella Artois  
 Amstel  
 Heineken

**Wines By the Glass:**

**White:**

Chardonnay 5  
 Pinot Grigio 6  
 White Zinfandel 5

**Red:**

Merlot 5  
 Cabernet Sauvignon 5  
 Shiraz 6  
 Pinot Noir 6

**Single Malts**

Arberfeldy 12 YR 8  
 Glenfiddich 12 YR 8  
 Glenlivet Nadurra 16YR 13  
 The McCallan 12 YR 10  
 The Glenlivet 12 YR 8  
 The Balvenie 12YR 8  
 Talisker 8  
 Tormore 12 YR 10  
 Lagavulin 16YR 14  
 Laphroig 10YR 8