

Shareables



Catherine Rooney's
Hummingbird to Mars

PARMESAN TRUFFLE FRITES 11

Battered pub fries, white truffle oil, shaved Parmesan, fresh chopped rosemary, thyme, basil, roasted garlic aioli

COCONUT CURRY MUSSELS 16

Coconut curry broth, garlic, ginger, Napa cabbage, jalapenos, basil & garlic toast points

STREET TACOS 12

Choice of three slow cooked pork or blackened cod tacos with pineapple salsa, cotija cheese & cilantro on flour or corn tortillas

WARM OLIVE HUMMUS 13

Hummus topped with warm garlic and herb oil, olives, English cucumbers, bell peppers, pita chips

TWIN JUMBO MEATBALLS 11

Two pork veal & beef meatballs stuffed with mozzarella and topped with house marinara, shaved parmesan & garlic toast points

BAVARIAN PRETZEL 11

Gigantic bavarian style soft pretzel, side IPA mustard, Beer Cheese & Sweet Goat Cheese Cream

TEMPURA SHRIMP 13

Five tempura shrimp with mandarin orange dipping chili

FRIED BRUSSELS SPROUTS 11

Crispy golden, bacon bits, jalapeños, diced apples, Balsamic-Honey-Tabasco

CHEESESTEAK EGG ROLLS 12

Shaved ribeye, cheddar jack queso, fried onions, & roasted red peppers side Sriracha ketchup.

Signature Soups

CRAB BISQUE 7 (cup) 9 (crock)

FRENCH ONION 6 (cup) 8 (crock)

TEXAS STYLE BEEF CHILI 6 (cup) 8 (crock)

PUMPKIN MUSHROOM BISQUE 6 (cup) 8 (crock)
cinnamon sugar croutons and creme fraiche

Salad

HARVEST SALAD 13

Baby Spinach, Sliced Apples, Craisins, Tomatoes, Candied Walnuts, Blue Cheese Crumbles & Apple Cider Vinaigrette

CAESAR SALAD 12

Chopped romaine, shredded Parmesan, croutons, creamy Caesar dressing

* Add a Salad Protein *

Chicken 5 | Salmon 7 | Ahi Tuna 8

Pinsa Pizza

MARS SEASONAL 15

Roasted garlic white sauce, granny smith apples, blue cheese, mozzarella & Applewood smoked bacon topped with arugula and a fig balsamic reduction drizzle

MARGARITA 11

Tomato Sauce, mozzarella, basil, Extra Virgin Olive Oil

KENNETT 13

Roasted garlic white sauce, mozzarella, goat cheese, Kennet Mushrooms, truffle oil

Gluten Free Cauliflower Crust + 2

Entrées

HONEY GLAZED SALMON 20

Blackened Atlantic Salmon glazed with a herb infused honey and served with fingerling potatoes and roasted brussels sprouts tossed with applewood smoked bacon bits, toasted almonds & craisins

H2MARS SIRLOIN 22

Pan Seared 8oz. Sirloin topped with a Irish whiskey peppercorn cream sauce, garlic greens beans & truffle mashed potatoes

BLACK & BLUE RIGATONI 16

Blackened chicken over rigatoni with sautéed spinach & tomatoes tossed in a blue cheese alfredo with garlic toast

*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Please alert your server of any special dietary requirements.*