Appetizers

**Salmon Gravlax**
club-cured Norwegian salmon filet, infused with dill, fennel, and cracked pepper. Sliced and served with capers, red onion, honey mustard sauce, and croustades. $4

**Crab Cake Sliders**
Alaskan snow crab cakes cooked with creole spices and served with cilantro, lime, and mayo. $4

**Welsh Rarebit**
aged cheddar dip served with pretzel bread and bacon lardons. $3

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**House Wine**
by the glass. $3

- Chardonnay
- Pinot Grigio
- White Zinfandel
- Merlot
- Cabernet Sauvignon

**Liquors**

- Rail Liquors $3
  - One dollar upcharge for martinis and manhattans

**Beer**

- Boulevard Wheat $3
- Stone IPA $3
- Left Hand Milk Stout $3
- Founder’s Porter $3
- Delirium Tremens $7
- Sam Adams $2
- Bud Light $2
- Budweiser $2