



NEWS AND UPCOMING EVENTS

Live Music on the Patio

Friday, August 12th

6p-9p

Friday, August 26th

6p-9p

appetizers:

(V) elote corn ribs 7

grilled corn ribs with cumin lime crème fresh and cotija cheese

jerked chicken skewers 8

grilled chicken thighs with house made red pepper mango chutney

(V) fried mozzarella 8

thick slices of buffalo mozzarella, breaded and fried. served with house made tomato jam

(V) fried pickles 7

panko pickles made in house, with a side of sriracha aioli

(V) tomato bruschetta 8

slices of French bread, topped with fresh tomatoes + garlic drizzled with balsamic glaze and parmesan cheese

fresh cut fries + chips

hassmer house fries

6

saratoga chips

7

garlic parmesan fries

7

flatbreads: 12

Chef's choice

ask your server about our featured flatbread

(V) margherita-

house made red sauce, fresh buffalo mozzarella, fresh basil + tomatoes

salads:

(V) house salad 4

chopped romaine and spring mix with cherry tomatoes, shredded cheddar, red onion and house made croutons

(V) mozzarella caprese 6

fresh tomatoes + mozzarella, balsamic glaze + fresh basil

(V) beet salad 7

pickled beets, goat cheese crumbles, pistachios

black + bleu 15

spring mix, bleu cheese crumbles, blackened strips of tender steak, pickled red onion, cherry tomatoes, house made bleu cheese dressing and croutons

harvest salad 14

spring mix, grilled chicken, strawberries, blue cheese crumbles, walnuts + strawberry vinaigrette

BLT salad 10

Chopped romaine, tomato, onion, bacon, house croutons and ranch

ADD:

Chicken \$7

Steak \$8

Shrimp \$8

sandwiches:

(lunch only, 11a-4p)

served with fresh cut house fries

BLT 11

romaine, tomato, bacon + herb aioli

blackened pork chop 12

blackened boneless pork chop served with lettuce, tomato, onion and house made steak sauce

chicken salad 11

shredded chicken, apples, onions, celery, tossed in seasoned dill mayo with curry

French dip 12

braised beef with sauteed mushrooms + onions, melted provolone, horseradish sauce, served with a side of au jus for dipping

hassmer grilled cheese 12

cheddar, Colby jack, tomato, bacon, pesto + balsamic

chicken teriyaki 12

teriyaki marinated chicken thigh with red onion, sliced pineapple and pepper jack

burgers:

served with fresh-cut fries and locally sourced beef

BIG dill burger 12

1/3lb beef patty, topped with cheddar, fried pickles, bacon and Dijon

bbq bacon burger 12

1/3lb beef patty, house made bbq sauce, bacon, onion straws and cheddar

gouda burger 12

1/3lb beef patty topped with gouda, house made bacon onion jam and arugula

the classic 11

1/3lb beef patty topped lettuce, tomato, onion and cheddar

(V) veggie burger 12

scratch veggie burger, made in house, topped with lettuce tomato, onion and cheddar.

MAIN MENU

steaks:

all steaks sourced locally

served with two sides. add side salad for \$4

new york strip 12oz 30

ribeye 12 oz 40

filet mignon 8oz 40

steak toppers 3

sauteed mushrooms, bleu cheese, sautéed onions

sides 6

- mashed potatoes - broccoli

- green beans - mac n cheese

- brussell sprouts with bacon - corn casserole

entrees:

all poultry and beef, sourced locally

add side salad for \$4

meatloaf 18

hearty slice of meatloaf seared on the grill, served with your choice of ketchup or gravy. served with
mashed potatoes and green beans

shrimp scampi 20

sauteed shrimp + linguine tossed in a lemon garlic sauce topped with fresh parmesan and scallions

cajun chicken pasta 16

penne tossed in a creamy, spicy, cajun sauce with blackened chicken, sauteed mushrooms + onions,
roasted tomatoes and shredded parmesan

mediterranean chicken 18

tender chicken breast grilled and topped with lemon butter sauce, capers, roasted tomatoes and goat
cheese, over a bed of rice pilaf

bone-in pork chop 30

Bone-in pork chop with melted havarti cheese + mushroom gravy served with mashed potatoes and
brussel sprouts with bacon

(V) eggplant parmesan 16

hand breaded panko eggplant slices over a bed of angel hair with spicy tomato sauce. Served with a
baguette slice

honey garlic salmon 22

salmon, baked with honey, soy sauce and garlic, served with mashed potatoes and green beans

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness
especially if you have certain medical conditions*

COCKTAIL MENU

SUMMER COCKTAILS

Fresh off 'da palm 9

Rumchatta + pineapple juice + malibu rum + splash of simple syrup

The Harlem Cocktail 10

Beefeater Gin + maraschino liqueur + pineapple juice + lemon juice + bitters

Live Basil Gimlet 12

House vodka + lime juice + simple syrup and muddled basil

Kalimoto 11

Dry red wine + coca cola + lemon juice + garnished with an orange

Lavendar Mojito 12

Muddled mint leaves + lavender syrup + white rum + lime juice + splash of seltzer + lime wedge

Wings of an Angel 9

vanilla vodka + amaretto + cranberry + pineapple

Hassmer Bloody Mary 10

Tomato juice + Worcestershire + tabasco + pepper + celery salt + vodka + pickle spear

MARGARITAS

8

1800- +\$2

Patron, 818 or Don Julio - +\$4

Traditional

Hot Tamale

(Traditional + Jalapeno juice)

Sweet Heat

(Strawberry + jalapeno juice)

MIMOSA

6

traditional
cranberry
lemon
grapefruit
pineapple

MIMOSA FLIGHT

11

Choose 4

BEER MENU

SEASONAL DRAFTS

6.50- 20 OZ GLASS

8.25- 26 oz HASSMER HOUSE BEER STEIN

Fountain Square Preachers Daughter Amber Ale

(AMERICAN ALE)

Quaff! On 6 Foot Strawberry Blonde

(BLONDE ALE)

Leinenkugel Summer Shandy

(WHEAT BEER)

3 Floyds Gumballhead

(AMERICAN WHEAT ALE)

Sun King Orange Vanilla

(CREAM ALE)

Sun King Keller Haze

(IPA)

Domestics

Blue Moon	4
Coors	3
Corona	4
Miller Lite	3
Yuengling Lager	3
Busch	3
Busch Light	3
Bud Light	3
Budweiser	3
Michelob Ultra	3
Busch Lite Apple	3

N/A DRAFTS

3.50

Sprecher Craft Root Beer

Sprecher Craft Orange Dream Soda

BEER FLIGHT

10

Choose 4 drafts

WINE MENU

White Wines

Kendall Jackson Chardonnay 9

fruity, smooth and slightly spicy

Ertle Cellars Chardonnay 9

full bodied, dry, butter and cream flavors. barrel fermented.

Chateau Ste. Michelle Sauvignon Blanc 6

aromas of herbs and lavender with a beautiful floral note

Ertle Cellars Vignoles 8.5

full-bodied, dry red chocolate + berry aroma with date and cream

Ertle Cellars Catawba 6

fruity blush wine

Fruit Wines

Ertle Cellars Blackberry Wine 7

medium bodied, semi-sweet

Ertle Cellars Blueberry Wine 7

medium bodied, semi-sweet

Red Wines

Woodbridge Pinot Noir 6

aromas of cherries and orange peels + flavors of berries and cocoa with spicy, toasty oak from barrel aging

Robert Mondavi Merlot 7

black cherry, Asian plum and cranberry supported by hints of black olive, tea leaf + spices

Ertle Cellars Gold Cabaret 9

full-bodied, dry red chocolate + berry aroma with date and cream

Ridge Winery Swiss Heritage Red 6.50

four grape wine blend

Ridge Winery Dam View Red 6.50

four wine blend, barrel aged

Ridge Winery Country Rose' 6.50

rose' wine with Catawba grapes

Ridge Winery Fancy Red 6.50

Cabernet

WINE FLIGHT

12

Choose 4 wines