KITCHEN CAMPS BAR

November Specials

COCKTAILS



Maple on the Rocks
bourbon, maple syrup, bitters - 14
seasonal twist on an old fashioned

The Grateful Mule
vodka, ginger beer, pear, lime - 14
thanksgiving-inspired twist on a mule

Cinnamon Trail Margarita
tequila, apple cider, lime, cinnamon - 14
fall margarita with bright citrus and a hint of warm cinnamon

MAIN EATS

Shaved Sprout Salad
shaved brussels sprouts, sweet potato, asiago, dried cranberries, shaved almonds, crispy pancetta, pomegranate vinaigrette, butterhead lettuce - 15

Gyro Burger
6oz lamb/beef patty, tzatziki, shredded lettuce, cucumber, tomato, pickled onions, goat cheese, brioche bun - 17

Poached Pear & Prosciutto Pizza
white base, mozzarella, creamy gorgonzola, red wine poached pears, prosciutto, arugula, pickled onions, balsamic glaze - 12/24

Chocolate Pots D'cream
rich chocolate pudding, toasted fluff, graham cracker crumbs - 9

NON-ALCOHOLIC BEER: Blue Moon Zero | Budweiser Zero - 7

pizza + a bottle of house wine for $20

PIE & VINE Wednesday

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS,SESAME SEEDS, and MILK. Due to these circumstances we are unable to guarantee that any menu item can be completely allergen free. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.