

DINNER

APPETIZERS

12

POUTIN COUNTRY GRAVY & CHEESE CURDS

Hand cut fries with homemade country gravy and gooey cheese curds

562 cal

14

SHRIMP & LOBSTER CEVICHE IN A MANGO HABANERO CHILI SAUCE

Lump of fresh shrimp and lobster with avocado mangos and mixed greens topped with sweet spicy chili sauce

498 cal

ENTREE

14

FIG & PROSCIUTTO PIZZA

Fresh figs and thin slices of prosciutto thin crust pizza with goat cheese and baby arugula topped with EVOO

387 cal

18

12-DAY DRY AGED BEEF BURGER W/ PEPPER & BACON JAM & A SIDE OF SHOE STRING FRIES

Dry aged prime rib burger topped with crunchy sweet jam and hand cut shoe string fries

498 cal

18

SHORT RIB MAC & CHEESE

Braised short rib with smoked gouda and monterey jack mac and cheese

868 cal

BRUNCH

APPETIZERS

12

CHEESY POLENTA FRIES WITH CHIPOTLE MARINARA SAUCE

Creamy crispy polenta cut into log shape with a spicy tomato sauce

174 cal

12

MINI FIRE ROASTED TOMATO AND CHORIZO QUICHE

House roasted tomato with homemade chorizo quiche

399 cal

12

PANCAKE BATTER CHICKEN TENDERS WITH SPICY BOURBON

Fluffy crispy battered chicken tenders with a smokey sweet heat dipping sauce

407 cal

ENTREE

16

FRIED PLANTAIN WITH SKIRT STEAK QUESO FRESCO AND

Fried green plantains with grilled skirt steak topped with cheese and avocado

829 cal

18

LOBSTER EGGS BENEDICT

Lobster tail with a poached egg topped with a rich lobster hollandaise sauce

286 cal

*Available to support any dietary needs
Accepting Apple pay, Samsung pay, Google pay, and all major credit cards*

DRINKS

DINNER

12

SIGNAL FIRE

Black strap rum, salers aperitif, maple syrup, 10 year islay scotch whiskey built in the glass over a rock

295 cal

BEER FLIGHTS - 4 OZ. EACH

TIDAL LAGER

*Lager**

WORKERS ARE GOING HOME

*IPA**

FROST MONSTER

*Stout**

137 cal

BRUNCH

SPICY BLOODY MARIA

Jalapeño Infused Tequila South of Border spin of the bloody mary

120 cal

HONEY I'M HOME: COFFEE COCKTAIL

Slow drip coffee, chocolate bitters, whiskey, honey, coffee liquor

419 cal

**Local NY Breweries*



Eat, Drink, Gather and Enjoy is what Dine Down Lounge is about. It's a place to be after a long day. Try out our local beers and crafted cocktails while eating our elevated bar food as you relax in our comfortable modern lounge



@DINEDOWNLOUNGE

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What does Dine Down mean to you?

To us, a place to gather after a long day, as you enjoy drinking great cocktails and local beers while eating elevated bar food and relaxing in a comfortable modern lounge



@DINEDOWNLOUNGE