

BACKST☆GE

— KITCHEN + BAR —

DINNER

SMALL PLATES

Steak Egg Rolls 10
[served with a four cheese sauce]

Tuna Tartare 13
[ahi tuna, avocado, ponzu, red onion, + chili lime chips]

Wings 13
[house brined + crispy on the outside]
[choice of thai peanut, buffalo, citrus bbq]
[AVAILABLE BONELESS WITH FRIES 9]

GREENS

Mixed Greens 8
[arcadian greens, red onions, carrots, cucumbers, heirloom tomatoes, balsamic vinaigrette]

Caesar 9
[romaine, garlic & herb croutons, parmesan crisps]

Tomato & Mozzarella 12
[sliced heirloom tomatoes, local mozzarella, basil, evoo, + balsamic reduction]

- add chicken (+5) to any of the above salads -

GRILLED PIZZAS

Buffalo Chicken 13
[buffalo chicken, onions, + bacon blue cheese drizzle]

Tomato & Mozzarella 12
[pesto, sliced tomato, sliced mozzarella, balsamic reduction]

Pulled Pork 13
[pulled pork, grilled onion, citrus bbq, + cave cheddar crumble]

Before ordering, please inform your server of any dietary restrictions or food allergies. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For parties of six or more, an 18% gratuity will be automatically added to your check.

HANDHELDS

served with fries + pickle

Backstage Burger 13
[candied bacon, cave aged cheddar, grilled onion, lettuce, tomato, + chipotle aioli. Served on a brioche bun]

Above served with your choice of beef burger or grilled chicken

Soft Tacos 11
[roasted pulled pork OR blackened fish - served with lettuce, grilled pineapple salsa, chili lime crema]

Garden Burger 14
[vegetable patty with cheddar, grilled onion, balsamic tossed spring mix, + tomato, on a brioche bun]

LARGE PLATES

Caprese Chicken 21
[grilled chicken with pesto heirloom tomatoes and local mozzarella, served over a lemon herb couscous quinoa blend, served with asparagus]

Sesame Crusted Tuna 23
[rare seared tuna, served with spinach and sliced tomatoes, tossed with ginger dressing, served with black rice and topped with wasabi aioli]

Summer Carbonara 19
[farfalle pasta, tossed with peas, sundried tomatoes, bacon, baby spinach, and served in a garlic and Chablis sauce - topped with shaved parmesan]
Add chicken: +5

DESSERTS

New York Style Cheesecake (GF)

Chocolate Mousse Trio Cake

Tiramisu

Belgian Waffle Sundae

[served with seasonal ice cream with caramel + chocolate sauce]

•Ask about our dessert specials!•





WINE

Bubbles

| | Glass | Bottle |
|------------------------|-------|--------|
| Maschio Prosecco Split | 12 | |
| Maschio Prosecco | 10 | 36 |
| J. Roget Champagne | 9 | 32 |

White

| | Glass | Bottle |
|----------------------------|-------|--------|
| Frontera Chardonnay | 6 | 27 |
| Frontera Pinot Grigio | 6 | 27 |
| Frontera Sauvignon Blanc | 6 | 27 |
| Yellow Tail Moscato | 7 | 28 |
| Two Vines Riesling | 7.5 | 28 |
| Ruffino Pinot Grigio | 8.5 | 29 |
| Sea Pearl Sauvignon Blanc | 8.5 | 29 |
| Kung Fu Girl Riesling | 10 | 36 |
| Bollini Pinot Grigio | 10.5 | 36 |
| Landmark Chardonnay | 11 | 38 |
| Louis Jadot Chardonnay | 10.5 | 39 |
| Bonterra Chardonnay | 11 | 40 |
| Justin Sauvignon Blanc | 11.5 | 42 |
| Kendall Jackson Chardonnay | 11.5 | 42 |
| La Crema Chardonnay | 13 | 48 |

Red

| | Glass | Bottle |
|----------------------------|-------|--------|
| Frontera Merlot | 6 | 27 |
| Frontera Cabernet | 6 | 27 |
| Hayes Red Blend | 7 | 28 |
| Mark West Pinot Noir | 8.5 | 29 |
| Altos Del Plata Malbec | 9 | 32 |
| Trivento Malbec | 9.5 | 32 |
| Cartlidge & Brown Cabernet | 9.5 | 34 |
| Dreaming Tree Red Blend | 9.5 | 34 |
| Estancia Merlot | 10 | 34 |
| J. Lohr Cabernet | 11 | 38 |
| 14 Hands Merlot | 10.5 | 38 |
| Decoy Red Blend | | 48 |
| Meiomi Pinot Noir | 14 | 44 |
| La Crema Pinot Noir | | 50 |
| St. Francis Old Vines | 13 | 48 |

Rose

| | Glass | Bottle |
|-------------------|-------|--------|
| Kim Crawford Rose | 10.5 | 38 |

Port

| | Glass | Bottle |
|---------------|-------|--------|
| Fronseca Port | 10.5 | 39 |



BEER

| | |
|--------------------------------|-----|
| Bud Light | 5 |
| Budweiser | 5 |
| Corona | 5.5 |
| Corona Light | 5.5 |
| Miller Lite | 5 |
| Coors Lite | 5 |
| Heineken | 5.5 |
| Michelob Ultra | 5 |
| Narragansett Lager | 5 |
| Sam Adams Boston Lager | 5.5 |
| Dogfish Head 60 Minute IPA | 6.5 |
| Angry Orchard | 6.5 |
| Stella Artois | 5.5 |
| Long Trail Ale | 5.5 |
| Guinness | 6 |
| St. Pauli Girl (Non Alcoholic) | 5 |
| O'Doules (Non Alcoholic) | 5 |

Ask your server about
our other local and
seasonal bottles
and drafts!

AFTER DINNER DRINKS

Starlight Espresso 12

[vanilla vodka, kahlua, bailey's, espresso]

My Saint Petersburg 11

[vanilla vodka, kahlua, splash of cream]

Once Is Not Enough 10

[Jameson, bailey's coffee, butterscotch]

Elphaba 12

[vanilla vodka, crème de menthe, crème de cacao, splash of cream]