



SMALL PLATES

QUESO

scallions, pickled jalapeño, tortilla chips 10
add chorizo, black beans 3

POPCORN

salt, butter 7
citric salt, truffle butter 9

TATER TOTS

queso, scallions 10

CRISPY CLASSIC OR BONELESS WINGS

choice of: classic buffalo, sweet chili gochujang, hot honey, garlic parmesan, smoky BBQ 14

SHRIMP SKEWERS

grilled shrimp, gochujang glaze 12

HEIRLOOM SQUASH SOUP

spiced pumpkin seeds, hazlenut oil 10

HOMEMADE JERKY

lime leaf, Thai chili, ginger 12

MAINS & SALADS

NITEHAWK CHEESE BURGER

beef, veggie, or Beyond ©burger, cheddar, chipotle aioli, brioche bun, lettuce, red onion, pickle chips, house cut fries, tater tots or salad 16
add bacon 2

KALE CAESAR SALAD

pecorino, toasted pistachios, tahini citrus vinaigrette 12
add shrimp, grilled chicken, crispy boneless chicken 4

HARVEST SALAD

shaved brussels sprouts, roasted squash, crispy black beans, mixed greens golden raisins, Dijon vinaigrette 12

BRATWURST

german style, bacon potato salad, onion jam, grainy mustard 13

FIVE SPICE DUCK CONFIT TACOS

red cabbage slaw, charred oranges, orange & jalapeno gastrique, corn tortilla 15

SEARED COHO SALMON

roasted apples and Brussels sprouts, farro, citrus vinaigrette 18

NITEHAWK CHOCOLATE BARS

BY RONI SUES CHOCOLATE 8
milk chocolate, toffee, pretzels 8
dark chocolate, cocoa nibs, espresso beans

PUMPKIN SPICED DOUGHNUTS

espresso dulce de leche 8

DOUBLE CHOCOLATE BROWNIE BITES

whipped white chocolate ganache 8

COCKTAILS

FIRE WALK WITH ME (frozen)

blanco tequila, passion fruit, chile de árbol, liqueur d'orange, lime, 13

IT'S DECORATIVE GOURD SEASON, MOTHERFUCKERS!

spiced pear, amaretto, ginger, cinnamon, cognac, bourbon, lime, bubbles 13

A FALL PALOMA

mezcal joven, pink grapefruit & charred jalapeño, bubbles 13

ROSEMARY'S BABY

Four Roses bourbon, St. Agrestis amaro, red wine, rosemary, black pepper, lemon, angostura 13

HOT TODDY

with choice of Teeling Irish whiskey or Hamilton black rum 12

RITTENHOUSE RYE OLD FASHIONED

12

BARR HILL NEGRONI

12

JAMESON IRISH COFFEE

13

BEER & WINE

DRAUGHT

Narragansett Lager (RI) 5.0% 5
Collective Arts Stranger Than Fiction Porter (ON) 5.5% 5
Bronx Well Earned Pilsner (NY) 5.4% 6
LIC Coded Tiles Pale Ale (NY) 5.0% 6
Gun Hill IPA (NY) 6.7% 6
Zero Gravity Madonna Double IPA 12oz (VT) 8.0% 6
Off Color Apex Predator Saison (IL) 6.5% 6
Springdale Brigadeiro Nitro Stout (MA) 7.5% 6
Citizen Cider Lake Hopper Dry-Hopped Cider (VT) 6.2% 6

CANS

Tecate 5
Miller High Life 5
Five Boroughs Hoppy Lager 6
Evil Twin Nomader Weisse 6
Other Half Double IPA (16oz) 10

WINE

glass/bottle

Da Mar Prosecco, IT (dry & crisp, ripe fruit, minerality) 11/33

Fleur de Mer Rosé, FR (light pink, high minerality, watermelon/raspberry notes) 12/36

Emiliana Natura Organic Sauvignon Blanc, CH (biodynamic & organic, balanced acidity, citrus/herb notes) 10/30

Es Okay Pinot Gris, CA (floral & bright with notes of kumquat & stone fruit, light skin contact) 13/39

Upwell Cabernet Sauvignon, CA (juicy with notes of blackberry, plum & kirsch) 11/33

BEVERAGES

house-Made Hibiscus Lime Soda 5

soda - (Coca-Cola, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Root Beer) 5

hot coffee 5