



NITEHAWK MOVIE SPECIALS

DIGGER

Suck It Nature

bourbon, apple brandy, cider, blackberry, lemon, bitters, lemon oil

17

Digg or Die (V)

black bean dip, lime crema, roasted salsa, grilled corn, cheddar cheese, cotija, scallion, corn tortilla chips

13

FORGOTTEN ISLAND

BRB

Filipino Turon: brown sugar banana spring rolls, coconut caramel

11

RESIDENT EVIL

Schedule A

gin, melon, curaçao, herbal liqueur, lime

17

Why Would She Go There?

red corn tortilla nachos, sloppy joe beef, American & cheddar cheese, jalapeño, green herb salsa

17

No modifications



BEER & HARD SELTZER

(draft unless noted otherwise)

Nitehawk Amity Light Lager 4.1%	8
Narragansett Lager 5%	6
Miller High Life (bottle) 4.6%	7
Tecate (can) 4.5%	7
KCBC Octo Brau Kolsch 4.6%	10
Threes Brewing Logical Conclusion Hazy IPA 7%	10
Alternate Endings Vaya Con Dios West Coast IPA 7%	10
SingleCut Kim Hibiscus Sour 4.2%	9
Aval Cider Blanc 6%	8
Wild East Standard Deviation Stout (can) 6%	10
Surfside Iced Tea & Lemonade + Vodka (can) 4.5%	10
Heineken® Non-Alcoholic 0.0 (can)	8
Industrial Arts Non-Alcoholic Safety Glasses IPA (can)	9

WINE

White	glass / carafe / bottle
Sauvignon Blanc, Italy	11 / 35 / -
Riesling (dry), Germany	11 / - / 45
Prosecco, Italy	11 / - / 50
Rosé, Orange & Red	
Rosé, France	12 / - / 55
Orange, Italy	13 / - / 55
Garnacha, Spain	11 / - / 50
Pais & Carignan blend (chilled red), Chile	13 / - / 55
Pinot Noir, France	13 / - / 55



NITEHAWK CLASSICS

SELECT SPRITZ

Aperitivo Select, prosecco, club soda 15

MARGARITA

Milagro Silver Tequila, triple sec, lime 16

OLD FASHIONED

Four Roses Bourbon, demerara, bitters 16

NEGRONI

Farmer's Gin, Campari, vermouth 16

AUTUMN G & T

Farmer's Gin, tart cherry, lemon, sherry, quinquina, cardamon, soda 17

PALOMA

Los Siete Misterios Doba-Yej Mezcal, ancho chili, spiced pear, house-made grapefruit soda 17

ST. AGRESTIS PHONY NEGRONI

Non-Alcoholic Negroni 14

(V) Vegetarian (VG) Vegan

No substitutions on food & beverage items.

A 20% gratuity will be added to unclosed tabs, unsigned credit card receipts, gift card transactions and parties of 5 or more.

SIGNATURE COCKTAILS

FIRE WALK WITH ME (FROZEN)

Milagro Silver Tequila, triple sec, passion fruit,
chile de árbol, lime 17

ORANGE MOCHA FRAPPUCCINO! (FROZEN)

Absolut Vodka, Kahlúa, crème de cacao,
orange juice, cold brew 17

THE RED DRAGON (FROZEN)

brandy, lime, pink dragonfruit, sugar 17

APPLE OF MY EYE

St. George Dry Rye Gin, apple soju, Midori, lime 17

JIMMY THE GENT

Jameson, ginger, blackberry, thyme, lemon,
ruby port, bitters, soda 17

PINEAPPLE EXPRESS

pineapple rum, Jamaican rum, cherry,
acid-adjusted pineapple, demerara 17

BOURNE APERITIVO

Mezcal, blanc vermouth, Bitter Noveis, grapefruit soda 17

QUINCE & JUNIPER SODA (NON-ALCOHOLIC)

quince, apple cider, lemon, juniper syrup, soda 13

SPIRITS

Neat, on the rocks, or with a mixer in theaters. Shaken
& stirred drinks are served only at Trees Lounge.

WHISKEY

Old Bardstown
Bourbon 11
Jameson 12
Rittenhouse Rye 13
Jack Daniel's 14
Maker's Mark 15
Elijah Craig
Small Batch 15
Monkey Shoulder 13
Laphroaig (10 yr) 17
The Balvenie (14 yr) 20

TEQUILA & MEZCAL

Milagro Silver 11
Espolòn Reposado 13
Los Siete Misterios
Mezcal 13
Derrumbes Durango
Mezcal 14

VODKA

Absolut 11
Tito's 13
Grey Goose 15

GIN

Boatyard Gin 11
Farmer's Gin 12
Hendrick's 14

RUM

Planteray 3 Star Rum 11
Goslings Black Seal 12
Planteray Dark 12
Worthy Park
Overproof 14

ETC.

Fernet Branca 13
Aperol* 12
Campari* 13
St-Germain* 13
Juliette Peach
Liqueur* 13
Amaro Montenegro* 14
Adriatico Amaretto 14
Hennessy 17
*Make it a Spritz +3

MIXERS

Coke, Diet Coke,
Sprite, club soda, tonic,
root beer, ginger ale
or cranberry juice

\$3 MIXERS

fresh orange, pineapple,
fresh grapefruit,
unsweetened iced tea,
ginger beer, lemonade
or coffee

BEVERAGES

SODAS (half price refill)

Coke, Diet Coke, Sprite, root beer or ginger ale 5

HOW TO TRAIN YOUR DRAGON (FROZEN)

lime, pink dragonfruit, sugar 10

NITEHAWK GRAPEFRUIT SODA

grapefruit oleo, lime, grapefruit juice, soda 9

JUICE

fresh orange, fresh grapefruit, or cranberry 5

LEMONADE

6

UNSWEETENED ICED TEA

6

COLD BREW

7

HOT COFFEE & TEA

Hot Coffee, English Breakfast, cinnamon spice,
Japanese Sencha, Earl Grey, organic peppermint,
or raspberry herbal 6

SARATOGA WATER

sparkling or still (28 oz bottle) 8

CONCESSIONS

POPCORN

butter, salt (V) (half price refill) 8

caramel popcorn (V) 9

Nitehawk popcorn (V) (half price refill)

truffle butter, citric salt 10

QUESO (V)

scallions, pickled jalapeños, tortilla chips 13

NITEHAWK QUESO

black beans, chorizo, scallions, pickled jalapeños,
tortilla chips 16

HOUSE-MADE BEEF JERKY

lime leaf, Thai chili, ginger 16

SOFT PRETZEL (V)

Kosher salt, charred green onion dip 9

TATER TOTS (V) queso, scallions

12

CHEESE & CHARCUTERIE BOARD

Ciresa fontina fontal, aged NY cheddar, Dansk blue,
jamòn, house-made jerky, pecans, cornichon,
dried fruit, lavash 18

SALADS & BOWL

add chicken or crispy tofu 5

KALE CAESAR SALAD (V)

kale, croutons, parmesan, sliced radishes,
Caesar dressing 12

HARVEST SALAD (VG)

butternut squash, toasted sunflower seeds, dried
cranberry, pecans, grilled onion, cider vinaigrette 12

RICE BOWL: CHICKEN OR TOFU (VG)

yellow rice, baby gem lettuce, tomatoes, cucumbers,
vegan white sauce, spicy red sauce 16

SMALL BITES

ASIAN SLAW (VG)

shredded cabbage, carrot, onion, crispy rice, sesame seed, scallion, orange ginger vinaigrette 8

TOFU NUGS (VG)

breaded tofu, red pepper & jalapeño jam 9

BRUSSEL SPROUTS (VG)

apple gastrique, crispy onion 11

POLENTA FRIES (V)

Parmigiano Reggiano & rosemary polenta fries, lemon-caper remoulade 11

STUFFED DATES

Deglet Noor date, Dansk blue cheese, prosciutto, honey 10

FLATBREAD

fontina, jamón, butternut squash, smoked paprika flakes, marinara 11

BAVARIAN BITES

all beef hot dog, pretzeled dough, coarse sea salt, honey mustard 11

ENTREES

all entrees come with french fries

extra house-made aiolis & dressings 1
sub tots or salad 2
add bacon 4

CORN FLAKE CHICKEN TENDERS

corn flake batter, buttermilk ranch 19

FRIED CHICKEN SANDWICH

pickle brined chicken breast, citrus slaw, pimento aioli, Big Marty's sesame seed bun 19

BEEF SMASHBURGER

double beef patty, New York 6 month cheddar cheese, caramelized onions, house-made pickle chips, soft roll, burger aioli 19

VEGGIE BURGER (VG)

veggie patty, fresh cucumber, pickled red onions, tofu aioli, soft roll 19

DESSERTS

HOUSE-CHURNED SOFT SERVE (V)

vanilla bean, masala chai, or swirl 9

APPLE CIDER CAKE DONUT PIECES (V)

apple cider cake donuts, cinnamon sugar 8

PECAN PIE SUNDAE (V)

warm pecan pie filling, pie crust, vanilla bean soft serve, whipped cream, pumpkin spice 11

VIRGIN ROOT BEER FLOAT (V)

Non-Alcoholic vanilla bean soft serve, Boylan's root beer 11

BOOZY ROOT BEER FLOAT (V)

Old Bardstown Bourbon, vanilla bean soft serve, Boylan's root beer 15

CANDY

NITEHAWK CHOCOLATE BARS

BY RONI SUE'S

Sweet & Salty dark milk chocolate, toffee, pretzel pieces 12

S'mores milk chocolate, mini marshmallows, graham cracker bits, smoked vanilla sea salt 12

CANDY

sour worms, gummy bears, Mike & Ike's®, Twizzlers® or Reese's® Pieces 7

CHARLIE BUCKET 1 pound candy selection (worms, bears, Mike & Ike's® & Twizzlers®) 20



KID'S MENU

(kids ages 12 or under only, not available after 8pm)

KID'S TOTS (VG) ketchup 8

SNACK TRAY (VG)

small popcorn, apple sauce pouch, apple juice box 11

KID'S PLATTER

choice of cheeseburger, chicken fingers or pizza (V) side of french fries or apple sauce pouch 14

SMALL BEVERAGES

SODAS

Coke, Diet Coke, Sprite, ginger ale, root beer lemonade or unsweetened iced tea 4

BRUNCH (Saturdays & Sundays before 3pm)

No substitutions or modifications

FRENCH TOAST STICKS (V)

French toast sticks, powdered sugar, syrup 14

OVERNIGHT OATS (VG)

steel cut oats, chia seeds, coconut milk, seasonal fruit 10

AVOCADO TOAST (VG)

smashed avocado, smoked paprika tomatoes, grilled onion, salad 17

EGG SANDWICH

scrambled eggs, queso, butter biscuit, Italian bacon, red pepper & jalapeño jelly, french fries 17

BREAKFAST BURRITO

scrambled eggs, guajillo black beans, chorizo, fire-roasted salsa, salad 17

+Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase risk of food borne illness.

Please inform us of any food allergies or dietary restrictions.
Food and beverage is prepared in an area that also uses nuts, soy, shellfish and wheat.