

CABANA BAR MENU

APPETIZERS

CHIPS AND SALSA **V**

Classic tortilla chips with our fresh salsa 8.50

BAVARIAN PRETZELS **V**

Lightly salted pretzels with a Southern Tier IPA cheddar cheese sauce and Dusseldorf mustard 11

BREWHOUSE NACHOS

Tortilla chips, fresh pineapple salsa, jalapenos, Southern Tier IPA cheddar cheese sauce, hickory BBQ sauce and lime crema 12
Topped with Pulled Pork or Ancho Chili Chicken - 16

SALADS

NEW! Make any salad a wrap

HARVARD'S COBB **GF**

Lemon and herb marinated chicken breast, Arcadian harvest greens, applewood smoked bacon, heirloom cherry tomatoes, gorgonzola cheese, pickled red onion, hard-boiled egg, avocado with pink peppercorn ranch dressing 16

CAESAR SALAD

Romaine, grape tomato, asiago cheese, croutons, tossed in Caesar dressing. 13
Add grilled or blackened shrimp, chicken, or salmon - 18

MEDITERRANEAN SALAD **GF**

Greens, grape tomato, kalamata olives, banana peppers, feta served with house dressing. 13
Add grilled or blackened shrimp, chicken, or salmon - 18

SIDES 5

TATER TOTS

FRIES

AVOCADO PASTA SALAD

COLE SLAW **GF**

*Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.*

MENU PRICES DO NOT INCLUDE TAX

STONEFIRE PIZZA

MARGHERITA **V**

Mozzarella di bufala, parmesan cheese, tomato and fresh basil 14

BOLD PEPPERONI

Mozzarella cheese and parmesan cheese 14

MEAT AFICIONADO

Mozzarella cheese, bold pepperoni, Italian sausage, Applewood smoked bacon and prosciutto.
Finished with Mike's Hot Honey. 16

VERY VEGGIE **V**

Mozzarella cheese, roasted bell peppers, onion, mushroom, black olive and banana pepper 14

HAND HELDS

JH GRILLED CHICKEN

Marinated grilled chicken with Applewood smoked bacon, pepper jack cheese, avocado and garlic aioli served on a pretzel roll 16

JOHN HARVARD'S BURGER

The finest blend of choice cuts of beef especially selected for John Harvard's with cheddar cheese, our signature aioli with dill pickles on a brioche bun 16

PORTOBELLO CAPRESE VEGGIE BURGER **V**

Beyond burger topped with a balsamic marinated portobello mushroom, beefsteak tomatoes, fresh buffalo mozzarella cheese topped with basil pesto and balsamic drizzle on a brioche bun 15

BBQ MANGO MAHI MAHI FISH TACO

Blackened Mahi Mahi, brushed with a mango BBQ sauce, over a mango lime arugula salad. Finished with a cilantro crèma. 16

KIDS CORNER 10

CHICKEN TENDERS & FRIES

KIDS MAC & CHEESE

GRILLED CHEESE & FRIES



CABANA BAR COCKTAILS

DRAFT BEER

EBC BLUEBERRY WHEAT
ABV 4.8 | 11 IBU 8

SOUTHERN TIER RUBY RED 8 DAYS A WEEK
ABV 4.8 | 15 IBU 8

GOLDEN ROAD BREWING MANGO CART
ABV 4.0 | 10 IBU 8

LABATT BLUE LIGHT
6

CANNED BEER 6

BUD | BUD LIGHT

LABATT BLUE | LABATT BLUE LIGHT

MICHELOB ULTRA | MILLER LITE

HEINEKEN | CORONA

COORS LIGHT | YUENGLING

WHITE CLAW | HIGH NOON

LABATT BLUE NA

SPECIALTY BEER 7

SIERRA NEVADA LITTLE THINGS SERIES
Wild | Hazy | Sunny | Big

1911 CIDER

42 N DAY TREKKER

SIGNATURE COCKTAILS

MERMAID MIMOSA

Prosecco, melon liqueur, blue curacao, and pineapple juice with a pineapple on top 15

CHANDON GARDEN SPRITZ

Sparkling wine and a unique bitters recipe crafted with dry orange peels, herbs and spices 17

GRAPEFRUIT RANCH WATER

Dulce Vida Grapefruit Tequila, club soda, and fresh lime 10

CRUZAN MAI TAI

Blend of light and dark rums with flavors of orange, pineapple, and coconut 10

THE AVIATION

Crafted with Larios London Dry Gin, and flavors of dry cherry, lemon, and violet 10

WINE 7.50

CABERNET SAUVIGNON, CANYON ROAD

MERLOT, CANYON ROAD

SAUVIGNON BLANC, BONTERRA

ROSE, ROSCATO

SOFT DRINKS

ORANGE JUICE | CRANBERRY JUICE

PEPSI | DIET PEPSI | GINGER ALE

MOUNTAIN DEW | SIERRA MIST

LEMONADE | ICED TEA | BOTTLED WATER

Island Oasis Frozen Cocktails 12

PINA COLADA | STRAWBERRY DAIQUIRI

MOSCOW MULE | MOJITO

MARGARITA

