



THE WAREHOUSE
TAVERN & GRILL
MENU

Now Serving
Breakfast!
Sat & Sun
8:30-12

APPETIZERS

CHEESE QUESADILLA	\$7
<i>Served with Pico de Gallo. Add guac... \$3 Add Grilled Veg... \$3 Add Chicken or Shrimp... \$5</i>	
JUMBO PRETZEL	\$14
<i>Served with beer cheese and grain mustard.</i>	
TACOS (3)	\$10
<i>Choice of Mahi- Mahi, Shrimp, or Cauliflower. Served with zesty slaw.</i>	
EMPANADAS (3)	\$10
<i>Choice of Chicken, Beef or Vegetable. Served with house-made chimichurri.</i>	
SPINACH & ARTICHOKE DIP	\$10
<i>Creamy spinach and artichoke dip served with fresh tortilla chips.</i>	
POTATO SKINS	\$12
<i>Crispy potato skins with bacon, cheddar, green onions and sour cream.</i>	
SPICY CHICKEN TENDERS	\$9
<i>Served with a house-made herb buttermilk dressing.</i>	

WINGS

<i>Choice of mild, medium, hot, honey siracha, sweet teriyaki ginger, sweet chili, garlic parmesan, honey BBQ, or cilantro lime. Served with choice of ranch or bleu cheese.</i>	
BONE -IN WINGS:	
6 Wings...	\$10
12 Wings...	\$18
1/2 LB BONELESS WINGS	\$9.99
VEGETARIAN CAULIFLOWER WINGS	\$12.50
<i>Battered and fried florets tossed in the wing sauce of your choice.</i>	

FLATBREADS

CHEESE	\$8
<i>Marinara & mozzarella.</i>	
MARGHERITA	\$10
<i>Fresh tomato, mozzarella and basil.</i>	
TRUFFLE MUSHROOM	\$16
<i>Mozzarella, parmesan, garlic, wild mushrooms, truffle oil, sea salt.</i>	

SOUPS & SALADS

<i>Add to any salad: Chicken... \$5, Shrimp... \$6 Salmon.... \$7</i>	
SOUP DU JOUR	Cup... \$5 Bowl... \$7
FRENCH ONION	\$7
CREAMY TOMATO	\$6
GARDEN	\$9
<i>Mixed greens, cucumber, onion & tomato.</i>	
CAESAR	\$10
<i>Chopped romaine, house-made croutons, shaved parmesan tossed in house-made creamy Caesar dressing.</i>	
COBB SALAD	\$16
<i>Chopped Romaine topped with avocado, bacon, bleu cheese, tomato, grilled chicken, onion, and a hard boiled egg. Served with house-made bleu cheese dressing.</i>	
WINTER KALE SALAD	\$15
<i>Mixed greens, Kale and quinoa topped with apple, sharp white cheddar, shaved celery, red onion, shaved almonds. Tossed in apple cider vinaigrette.</i>	
<i>Dressing choices: Ranch, Bleu Cheese, Creamy Italian, Thousand Island, Balsamic Vinaigrette.</i>	

SANDWICHES

<i>Served with fries.</i>	
SMOKEHOUSE BURGER	\$18
<i>Angus beef burger served with melted cheddar cheese, frizzled onions and BBQ sauce.</i>	
BLEU BURGER	\$18
<i>Angus beef burger served with bleu cheese, lettuce, tomato and onion.</i>	
CLASSIC BURGER	\$15
<i>Choice of cheese. Lettuce, tomato and onion.</i>	
EGGPLANT PARM	\$12
<i>Crispy eggplant layered with cheese and marinara sauce on a toasted hoagie roll.</i>	
SWEET & SPICY CHICKEN	\$12
<i>Crispy Chicken, pepperjack cheese, hot honey drizzle, spicy aioli, lettuce, onion.</i>	
CRISPY FISH	\$16
<i>Breaded and fried fish filets served on a brioche roll with tartar sauce.</i>	
GRILLED SALMON WRAP	\$16
<i>Grilled salmon, spicy slaw, tzatziki sauce, tomato & red onion.</i>	
CHICKEN CAESAR WRAP	\$15.50
<i>Grilled chicken, chopped romaine, shaved parmesan & creamy caesar dressing.</i>	
GRILLED CHEESE	\$10
<i>3 cheeses on hearty sourdough bread. Served with tomato Soup. Add Bacon \$2, Add Tomato \$1</i>	

ENTREES

SALMON	\$20
<i>Pan seared salmon served in lemon butter sauce with jasmine rice pilaf and chef's vegetable.</i>	
NY STRIP STEAK	\$28
<i>Grilled NY Strip Steak served with a buttery baked potato and chef's vegetable.</i>	
CHICKEN PARMESAN	\$18
<i>Breaded chicken breasts layered with mozzarella and provolone cheeses and house-made marinara. Baked to perfection and served over spaghetti.</i>	
EGGPLANT PARMESAN	\$15
<i>Crispy eggplant layered with mozzarella & parmesan cheeses baked and served over spaghetti with fresh marinara sauce.</i>	
SHRIMP FLORENTINE	\$25
<i>Grilled shrimp tossed with linguini, tomato, spinach and garlic in white wine butter sauce.</i>	
TWISTED ALFREDO	\$10
<i>A cajun twist on a classic dish. Fettuccini tossed in a creamy cajun alfredo sauce. Add Shrimp... \$7. Add Chicken...\$5</i>	
<i>*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*</i>	

BYO PASTA

\$15

CHOOSE YOUR PASTA

*Spaghetti, Linguini, Fettuccini, Penne,
Rotini, Angel Hair*

CHOOSE YOUR SAUCE

*Marinara, Pink Sauce, Alfredo,
Classic Pesto, Creamy Pesto*

PICK YOUR TOPPING

*Meatballs, Crispy Chicken, Grilled Chicken,
Italian Sausage, Broccoli, Mushrooms.*

**Comes with 1 topping,
each additional is \$3**

SIDES

FRENCH FRIES	\$5
SWEET POTATO FRIES	\$6
<i>Add brown sugar sauce... \$.50</i>	
CHEF'S VEGETABLE	\$5
RICE PILAF	\$5

An 18% gratuity will be added to
parties of 6 or more.

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DRINKS



NON-ALCOHOLIC

FOUNTAIN SODA... \$2.50
Coke, Diet Coke, Cherry Coke, Ginger Ale, Sprite, Lemonade & Iced Tea

BOYLAN CRAFT SODA \$3.50
Black Cherry or Cream

JUICE \$3.00
Apple, Orange, Cranberry or Pineapple

HOT TEA \$3.00
English Breakfast, Lemon Black, Earl Grey, Jasmine Green, Citrus Green, Orange Green, Oolong, Mint, & Chamomile.

HOT COFFEE \$3.00
Regular or Decaf



WINE & BUBBLY

WINE BY THE GLASS \$6.00
Pinot Grigio, Chardonnay, Cabernet, Merlot

CHAMPAGNE \$7.00

MIMOSA \$6.00
Orange, Grapefruit or Pineapple

SANGRIA \$7.50
Red or White

CRAFT COCKTAILS

WAREHOUSE OLD FASHIONED \$13
Knob Creek, Orange, Brown Sugar Simple Syrup, Orange Bitters. Served on the rocks with a cherry.

SCOTCH BRAMBLE \$12
Dewar's Scotch, Lemon Juice, and simple syrup served over ice with a Blackberry Brandy floater.

GARDEN GIN \$13
Hendrick's, St. Germaine, Muddled Lime, Grapefruit Juice.. Served on the rocks with a sugar rim.

TOP SHELF MARGARITA \$15
Casamigos Silver, Cointreau, Fresh lemon, lime, and orange, sour mix. Served with your choice of a salt or sugar rim.

ESPRESSO MARTINI \$14
Van Gogh Espresso Vodka, Kahlua and a splash of Creme De Cocoa. Shaken and served up.

NUTTY HOLIDAY \$9
Skrewball Peanut Butter Whiskey, Banana Liqueur, Creme de cocoa, Irish Cream. Served on the Rocks.

CUCUMBER COOLER \$9
Muddled cucumber with lime, simple syrup and basil. Topped with Tito's and club.

PEPPERMINT PATTY MARTINI \$12
Chocolate Vodka, Creme de cocoa, Creme de Menthe, Rum Chata Peppermint, Chocolate Rim.

SMORE'S MARTINI \$12
Pinnacle Whipped, Creme de cocoa, Cream, Graham Cracker Rim, Scorched Marshmallow.

DESSERT

BROWNIE SUNDAE \$6.50
Warm, gooey brownie topped with vanilla ice cream, whipped cream, and chocolate syrup.

PB CHEESECAKE \$5.00
Rich peanut butter chocolate cheesecake.

RED VELVET CAKE \$7.00
3-tier red velvet cake.

CANNOLI CAKE \$7.00
Layers of vanilla cake with cannoli filling and a sweet buttercream frosting.

All desserts are made fresh in house or sourced from local, independent bakeries.