



## Take Out Menu

### SOUP AND SALAD

*add to any salad: ~~ grilled chicken (6 oz) +\$8 ~~ grilled prawns (4 pcs) +\$10 ~~ grilled salmon (3.5 oz) +\$10*

**Distillery Clam Chowder** – creamy New England style chowder loaded with clams and potatoes **cup \$9.50 bowl \$11.75**

**Garden Salad** – fresh spring greens tossed with cherry tomatoes, cucumbers, carrots, and garlic croutons with your choice of housemade dressing **\$11**

**Caesar Salad** – chopped hearts of romaine, shaved parmesan and crunchy, garlic croutons tossed with our roasted garlic Caesar dressing **\$12.50**

**Prawn Louie** – your choice of five grilled or poached prawns with our Louie dressing served atop leaves of romaine, accompanied by slices of avocado, cucumber, tomatoes and a hard-boiled egg **\$23**

**Beet and Mandarin Salad** – mixed greens tossed in our citrus vinaigrette, topped with beets, mandarin oranges, candied walnuts, and finished with bleu cheese crumbles **\$13.75**

**Kale and Quinoa Salad** – tossed in our lemon dijon vinaigrette, with roasted macadamia nuts and dried cranberries, topped with feta cheese **\$14.75**

### STARTERS

**Coastside Crab Cakes** – two pan seared crab cakes served atop a refreshing jicama-cucumber salad with a bay spice aioli and a drizzle of chimichurri sauce **\$18.50**

**\*Sesame-Crusted Seared Yellowfin Tuna** – with thinly shaved cucumbers, pickled ginger, daikon sprouts and a dollop of wasabi aioli **\$15.75**

**Prawn Cocktail** – half a dozen poached prawns, served with cocktail sauce and horseradish **\$15.50**

**Two Pulled Pork Tacos** – slow cooked pork topped with tomatillo sauce, cabbage and queso fresco, served on corn tortillas **\$12.50**

**Sweet Potato Fries** – served with a spicy lime aioli **\$9**

**Garlic Fries** – ballpark style crispy golden fries tossed with garlic and served with spicy chipotle ketchup **\$8.50**

**Fried Pickles** – panko crusted pickle slices served with housemade buttermilk ranch dressing **\$8.50**

### PASTA

**Linguine Di Mare** – fresh seafood pasta filled with prawns, manila clams, cherrywood smoked bacon, peas, and tomatoes simmered with fresh basil in a garlic, white wine sauce **\$31.25**

**Pasta Primavera** – artichoke hearts, tomatoes, peas, crimini mushrooms, and basil sautéed together in olive oil, garlic and white wine served over linguine (gluten free pasta available upon request) **\$24.75**

**Wild Mushroom Ravioli** – ravioli stuffed with wild mushrooms, ricotta, and parmesan cheese, served in a tomato cream sauce, finished with parmesan cheese and a sprinkling of toasted pine nuts **\$26.50**

**Fernando's Fettuccine Alfredo** – fettuccine tossed in our homemade creamy parmesan alfredo sauce, with crimini mushrooms and your choice of chicken, prawns, or tender bites of filet mignon and skirt steak **\$31.75**

**SIDES:** PESTO GARLIC TOAST – \$6 SESAME COLESLAW – \$5 SEASONAL VEGGIES – \$8.75 FRENCH FRIES – \$7

### BITES TO SHARE

**Crispy Chicken Wings** – Half dozen crispy wings served naked. Choose two dipping sauces: ranch, bleu cheese, barbeque, sweet chili or buffalo sauce. **\$13**

**Crispy Buttermilk Calamari** – dusted with flour and flash fried, served with tartar sauce and sesame coleslaw **\$15.75**

**Anchor Steam® Beer Battered Artichoke Hearts** – served with housemade buttermilk ranch dressing **\$14.50**

**Cheesy Garlic Bread** – pesto garlic toast topped with jack and cheddar cheeses served with pomodoro sauce on the side **\$14 add crab \$9**

**Smoked Salmon Carpaccio** – thinly sliced cuts of smoked salmon, topped with fresh dill, shaved red onion, frisee, and capers, finished with a light drizzle of crème fraiche and olive oil. Served on a crisped flat bread **\$17.50**

**Buttermilk Onion Rings** – served with our housemade, savory pineapple and molasses barbecue sauce **\$11**

*An 18% gratuity will be added to parties of six or more. All food and beverages are subject to federal, state and local taxes. The Distillery is not responsible for the personal property of our guests. A corkage fee of \$18.00 per bottle is charged for personal wine. We do not accept personal checks or American Express. Prices and menus are subject to change without notice.*



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### FROM THE SEA

**Distillery Steamers** – manila clams steamed open with tomatoes, cilantro and scallions in white wine, garlic and butter. Served with pesto garlic toast for dipping **\$26.75**

**\*Pesto Stuffed Salmon** – salmon filet stuffed with pesto, topped with a parmesan cheese and panko crumb crust, then finished in the broiler. Served with wild rice and sautéed seasonal vegetables **\$32.50**

**\*Pepper-Crusted Yellowfin Tuna Steak** – seared on the flat-top grill, topped with a honey teriyaki glaze and finished with fresh pineapple salsa. Served alongside wild rice and sautéed seasonal vegetables **\$29.75**

**Seafood Quesadilla** – fresh prawns and crab with avocado, grilled on the flat top grill with shredded jack cheese in flour tortillas. Served with spicy lime aioli and fresh pico de gallo **\$23.75**

**Dos Fish Tacos** – fresh cod, grilled or buttermilk battered and fried, dusted with Creole seasoning and topped with spicy lime aioli and cabbage. Tucked into homemade Jalisco style corn tortillas with fresh pico de gallo on the side (flour tortillas available upon request) **\$18**

**Prawns & Chips** – panko crumb coated prawns with crispy golden fries served with tartar and sesame coleslaw **\$23.75**

**Frank's Fish & Chips** – Anchor Steam® beer battered cod served with crispy golden fries, tartar and sesame coleslaw **\$18.75**

**Seafood Platter** – Anchor Steam® beer battered cod, panko crumb coated prawns and crispy buttermilk calamari with crispy golden fries, tartar sauce and sesame coleslaw **\$26.75**

### FROM THE FARM

**\*Char-Grilled Skirt Steak** – buttery mashed potatoes stacked with an 8 oz. sliced skirt steak, sautéed spinach and buttermilk onion rings, finished with a creamy blue cheese sauce and chimichurri sauce **\$30.75**

**Chicken Saltimbocca** – pan-grilled chicken topped with prosciutto and mozzarella cheese crisped in the broiler, served over linguine in a garlic, white wine sauce and garnished with fried sage and capers **\$27.50**

**Veggie Quesadilla** – crimini mushrooms, spinach and jack cheese grilled between homemade Jalisco style corn tortillas, served with spicy lime aioli and fresh pico de gallo **\$17**

### SANDWICHES

served with crispy golden fries - upgrade to garlic fries or sweet potato fries **\$2.50**

**\*Distillery Burger** – ½ pound all natural, black angus ground beef on a toasted brioche bun with roasted garlic aioli, lettuce, tomato, and caramelized onions **\$15.75**

**add:** cheddar, jack, pepper jack, swiss, bleu, or goat cheese **\$1.50 each**

**add:** cherrywood smoked bacon, avocado, mushrooms or deep fried pickles **\$2.50 each**

**Chicken Sandwich** – herb marinated chicken breast, jack cheese, caramelized onions, tomato, lettuce and spicy lime aioli on a toasted ciabatta roll **\$16.75**

**\*Devil's Sliders** – a trio of gourmet mini burgers: one with jack and caramelized onions, one with cheddar and cherrywood smoked bacon, one with swiss and crimini mushrooms, all served on toasted brioche slider buns **\$16.75**

**\*Coast Sliders** – a trio of mini seafood delights: one yellowfin tuna with pickled ginger and shaved cucumber, one grilled salmon with cherrywood smoked bacon, one with a coastside crab cake and sesame coleslaw, all served on toasted brioche slider buns **\$26.50**

**\*Yellowfin Tuna Sandwich** – sesame-crust seared tuna with pickled ginger, shaved cucumber, daikon sprouts and wasabi aioli served on a toasted ciabatta roll **\$23.25**

**Barbecue Pulled Pork Sandwich** – slow cooked pulled pork tossed with our housemade pineapple-molasses barbecue sauce, topped with sesame coleslaw, served on a toasted brioche bun **\$17.25**

### **GLUTEN SENSITIVE MENU AVAILABLE – PLEASE ASK YOUR SERVER**

***\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.***