



SERVED DAILY 4 PM - 10 PM

LIGHT BITES

FRENCH FRIES \$8

Golden and crispy.

ONION RINGS \$8

Thick-cut, golden-fried, served with dipping sauce.

HEADLESS HORSEMAN WINGS \$14

Choices of Buffalo, BBQ, or maple-spiced.

SPICY CRISPY POPPERS \$14

Lightly battered chicken bites with bold dipping sauce.

CHICKEN TENDERS \$14

Golden, juicy, and fried to perfection, served with honey mustard.

TAVERN NACHOS \$14

Pickled jalapeños, onions, fresh salsa & melted cheese.

MOZZARELLA STICKS \$14

Golden-fried, served with house marinara.

SALADS

CAESAR SALAD \$14

Crisp romaine, garlic croutons & house Caesar dressing.

AUTUMN SALAD \$14

Mixed greens, roasted sweet potato, candied pecans, crisp apples & cider vinaigrette.

Add a protein to any salad — Chicken \$8 | Salmon \$12

HOUSE FAVORITES

WICKED BURGER \$24

Char-grilled beef, cheese, lettuce, tomato, caramelized onions & tavern sauce on a potato bun, served with fries.

PHILLY STEAK SANDWICH \$24

Shaved steak, sautéed onions & peppers, melted cheese on a toasted hero, served with fries.

CHICKEN SANDWICH \$24

Grilled chicken breast, lettuce, tomato & garlic aioli on a potato bun, served with fries.

GRILLED SALMON \$24

Served over sweet potato hash with roasted garden vegetables — zucchini, peppers, onion & cherry tomato.

HARVEST GARDEN PASTA \$18

Roasted zucchini, peppers, onion & cherry tomato tossed in a light garlic-herb sauce.

DESSERTS

BROWNIE INDULGENCE \$14

Warm brownie with ice cream & dark chocolate drizzle.



BAR & BEVERAGE MENU · 4 PM – 10 PM

CRAFTED SEASONAL COCKTAILS \$16

Phantom Pineapple Fizz

BRIGHT, CRISP, HAUNTINGLY LIGHT.

Pineapple, citrus, spiced rum, and bubbles

Ravenous Raspberry Brew

SWEET, TANGY, DANGEROUSLY EASY TO SIP.

Raspberry purée, vodka, herbal liqueur

Cursed Carriage Spritz

SPARKLING, BITTER-SWEET, CHILLINGLY ELEGANT.

Blood orange, prosecco, black vodka

Devilish Dragonfruit Elixir

BOLD, VIBRANT, DEVILISHLY SMOOTH.

Dragon fruit, tequila, lime, and chili

The Headless Horseman

SMOKY, SPICED, FEARLESS.

Bourbon, cinnamon, clove, and orange

Haunted Moonlight

GLOWING, SILKY, SMOOTH.

Coconut cream, blue curaçao, citrus

MIXED DRINKS \$15

Passionfruit Martini

Passionfruit, Fresh Lime Juice, and Vodka

Espresso Martini

Coffee Liqueur, Espresso, and Vodka

Pina Colada

Pineapple Juice, Rum, and Coconut Cream

Mojito

Fresh Lime Juice, Fresh Mint, and Rum

Cosmopolitan

Cranberry Juice, Fresh Lime Juice, Triple Sec, and Vodka

Old Fashioned

Bourbon, Dash of Bitters, Syrup

Strawberry Daiquiri

Strawberry Syrup, Fresh Lime Juice, and Rum

Spicy Mango Margarita

Mango, Tequila, Fresh Lime Juice, Jalapeno

BEER DOMESTIC \$8

Budlight | Coors Light | Budweiser | Millerlight

BEER IMPORTED \$9

Corona | Heineken | Modelo | Blue Moon
Amstel Light | Stella Artois

HOT DRINKS

Warm Apple Cider • \$6

Americano Coffee • \$6

Tea Service • \$5

FROZEN DRINKS \$14

All frozen drinks can be made virgin as well.

Strawberry Daiquiri

Strawberry Syrup, Fresh Lime Juice, and Rum

Tropical Mango Freeze

Mango, Tequila, Fresh Lime Juice

Summer Passion

PassionFruit, Fresh Lime Juice, Vodka

Caribbean Coconut Craze

Pineapple Juice, Coconut Cream, Rum

Lemon Hudson

Fresh Lemon, Fresh Mint, Tequila

WINE BY THE GLASS \$13

Sauvignon Blanc

House Red

Rose

Sparkling Prosecco

SOFT DRINKS

Soda • \$4 | Soft Drinks • \$4

Bottled Water • \$4/9

Bottled Sparkling Water • \$4/9