

DRINK MENU

ΠR	A	FT	R	FF	R	\$8

MILLER LIGHT

CIDER BOYS SEASONAL CIDER

NEPENTHE CRYOMANCER IPA

GREAT LAKES AMBER LAGER

LONE PINE PORTLAND PALE ALE

ALLAGASH WHITE

DEWEY BEER CO. EL TRONO

EVOLUTION BLURRED VINES NE IPA

WINE BY THE GLASS · \$13

SAUVIGNON BLANC

CHARDONNAY

PINOT NOIR

CABERNET SAUVIGNON

PROSECCO

NON - ALCOHOLIC

SPICY FAUX-LOMA

Free Spirits 'Tequila', Lime Juice, Ruby Red Grapefruit Juice, Tajin

HIYO STRAWBERRY GUAVA SOCIAL TONIC

Los Angeles, CA · · 0% ABV

ATHLETIC UPSIDE FREE WAVE

Stratford, CT · Hazy IPA · 0% ABV

COCKTAILS · \$15

STRAWBERRY BLONDE

Hanson Meyer Lemon Vodka, Three Olives Vanilla, Strawberry Puree, Club Soda

ENCORE MANHATTAN

Woodenville Rye, Carpano Antica, Montenegro Amaro, Black Walnut Bitters

KITTAMAQUNDI CRUSH

Ketel One Peach and Orange Blossom Vodka, Cointreau, Rosemary Honey Syrup, Fresh Orange Juice, Soda

OLD LINE OLD FASHIONED

Sagamore Rye, Demara Syrup, Orange Bitters, Chocolate Bitters

ENCORE PAINKILLER

Planteray Dark Rum, Clement Coconut Rhum, Pineapple Juice, Mango/Guava Nectar, Orange Juice, Coconut Cream

GARDEN SPRITZ

Delicious bubbles infused with Valencia orange essences, cirtus peels macerated in brandy and orange bitters. Zesty, aromatic, fruit-forward, refreshing

NITRO ESPRESSO MARTINI

Ketel One Vodka, Mr. Black Coffee Liqueur, Demerara, Espresso

CANNED COCKTAILS

SUPERBIRD TEQUILA PALOMA

VODKA SALAD
*CUCUMBER LEMON MINT
*GINGER LIME POMELO
*STRAWBERRY LEMON BASIL

10

10

For your convenience a 20% service charge is added to all checks FOR MORE INFO ON UPCOMING SHOWS OR TO BUY TICKETS THECOLLECTIVEENCORE.COM

10

10



FOOD MENU

MARYLAND CRAB CHOWDER 14

Crab, Onion, Garlic, Tomato, Carrots, Green Beans, Potato, Old Bay

BEET AND ARUGULA SALAD 15

Pickled Beets, Arugula, Roasted Corn, Red Onion, Goat Cheese, Maple Candied Almonds, Strawberry Basalmic Vinaigrette **GF**

FRIED CALAMARI 17

Balsamic Marinara, Roasted Garlic and Lemon Aioli

BRAIDED CRAB PRETZEL 21

Lump Crab, Cream Cheese, Cheddar Cheese, Old Bay, Braided Pretzel

CHESAPEAKE ARANCINI 20

Fried Risotto Balls, Crab, Smoked Gouda, Lemon Old Bay Cream Sauce

BONE-IN WINGS(10) 17

Choose One: House Made Carolina Bacon Jam, Buffalo Sauce, Asian Glaze, Ranch or Bleu Cheese, Celery GF

CHICKEN CAESAR SALAD 19

Chopped Romaine, Sourdough Crouton, House made Caesar Dressing, Parmesan Crisp, Roasted Chicken Breast

ROASTED HALF CHICKEN 29

Rosemary Cream Sauce, Cheddar Horseradish Mashed Potato, Green Beans GF

VEGAN "CRAB CAKE" 21

House-made Vegan Crab Cake, Crispy Smashed Potato, Garlic Herb Oil, Arugula Salad, Vegan Remoulade GF

CRAB CAKE SANDWICH 29

Brioche Bun, Lettuce, Tomato, Remoulade, Chipotle Ranch Fries

ENCORE SMASH BURGER 19

Smoked Gouda, Bacon, Caramelized Onion, Lettuce, Tomato, Chipotle Ranch Fries

CLASSIC CHEESESTEAK 19

Shaved Ribeye, Caramelized Onion, Cooper's Sharp American Cheese, Hot Pepper Relish, Amoroso Roll, Fries

CHIPOTLE MISO **HONEY GLAZED SALMON 34**

Crab Fried Rice **GF**

CHEESE PIZZA 15

Mozzarella, Provolone, Basil-Tomato Sauce Add Beef Pepperoni 2

SEAFOOD PIZZA 23

Lump Crab, Shrimp, Mozzarella, Provolone, Lobster Cream Sauce, Old Bay

BROWNIE 8

Caramel Sauce, Whipped Cream

For your convenience a 20% service charge is added to all checks

FOR MORE INFO ON UPCOMING SHOWS OR TO BUY TICKETS THECOLLECTIVEENCORE.COM