

RESTAURANT WEEK MENU

(Available all day)

1 APPETIZER, 1 ENTREE AND COMPLIMENTARY CHOCOLATE COVERED STRAWBERRIES for \$26.26

For your Appetizer you may choose any Appetizer or Salad on this week's Specials menu **OR** our regular menu. For your Entrée you may choose any Sandwich, Taco, Salad, Pizza or Entree from this menu **OR** our regular menu up to \$20.

(Menu items over \$20 may be included as your Entrée for additional charge.)

*Monday & Tuesday we only offer our pizza menu and appetizers that come out of our wood fired oven. Menu is subject to change based on availability)

THIS WEEK'S SPECIALS

TUNA NACHOS:

Tortilla chips topped with seaweed salad, ahi tuna, avocado, scallions & sesame seeds, drizzled with teriyaki, wasabi & ginger sriracha* \$18.50

SPROCKET SPECIAL

Our organic pizza dough with garlic butter, light mozzarella/cheddar cheese, goat cheese, prosciutto and caramelized onions, topped with arugula & balsamic reduction. Sm. ~19~ Lg. ~27~

HAWAIIAN FRIED CHICKEN SANDWICH

Crispy Hawaiian fried chicken topped with bang bang sauce, red onions and arugula. Served with a side of French Fries. \$18

SPICY AVOCADO FISH TACOS

Spicy coconut encrusted flounder topped with avocado, scallions, salsa, cilantro and habanero aioli. Served with a side of fresh chips and salsa~18.50~

HAWAIIAN FRIED CHICKEN BOWL (G.F)

Jasmine rice topped with crispy Hawaiian style fried chicken, pickled red onions and jalapenos, seaweed salad, rice seasoning, scallions and spicy mayo. \$19

BLACKENED SALMON DINNER

An 8oz. blackened salmon filet topped with a creamy cucumber salad and avocado. Served with a side of jasmine rice, fresh vegetable of the day and a side salad. \$27

DESSERTS

**TRIPLE CHOCOLATE CUPCAKE \$6.95 ~ BANANA BREAD PUDDING: \$7.95
PEANUT BUTTER OREO COOKIE PIE 8.95**

SPECIAL EVENTS

Monday & Tuesday: **FREE PIZZA** from 4-5pm w/any bar drink purchase
Tuesdays: **BINGO** from 6:30pm-8:30pm

FREE COMMUNITY MEETING SPACE

Our space is your space. Whether you are looking to host a local Mom/Dad group, Friends Night, Book Club, Game Night, Networking Event or PTO, Non-profit, Business or Community Meeting, we'd be happy to share our space with you during the week free of charge. Ask your server for more information

****CONSUMER ADVISORY:**

Consumption of raw or undercooked foods can increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food thoroughly cooked

APPETIZERS

SMOKED MOZZARELLA: Smoked Mozzarella & Prosciutto on a flour tortilla topped with arugula and balsamic glaze. \$13

CALAMARI: Lightly battered calamari tossed with kalamata olives, oven roasted peppers and banana peppers & drizzled with balsamic glaze ~ \$17.25~

BBQ PULLED PORK NACHOS- Fresh corn tortilla chips topped with pulled pork, red onions, olives, jalapeno peppers & Monterey Jack cheese. Served with a side of house made salsa, guacamole and sour cream. \$18.25 Extra Salsa add \$1.50 Extra Guacamole add \$3~

MEATBALL & MOZZARELLA: Homemade meatballs, marinara, and fresh mozzarella baked in a cast iron skillet and topped with fresh basil and Parmesan cheese. Served with a side of garlic bread. ~\$15~

JALAPENO FIRECRACKERS- 4 Jalapeno peppers stuffed with blue cheese and Monterey Jack, wrapped in bacon & cooked in our Wood Fired Oven. For an added kick, we leave the seeds in! (**G.F**) (**There is quite a variation among the peppers, but these are often Very Spicy) ~\$12~.7

CAPRESE BRUSCHETTA: House made fresh mozzarella, topped with sliced tomatoes, basil, EVOO and balsamic reduction. \$13.65

ARTICHOKE BRUSCHETTA: Our homemade bread topped with smoked mozzarella, sundried tomatoes, artichoke hearts basil and truffle oil ~\$13.65~

FIG & GOAT CHEESE BRUSCHETTA: Fig spread, goat cheese and prosciutto. ~\$13.65~

CHIPS & SALSA: Fresh corn tortilla chips served with house made salsa ~\$7.25~.

Sour cream add .75 House made guacamole Add \$3 Extra Salsa \$1.50 Add Cheese \$2

WINGS- 10 Spicy Buffalo, BBQ or Plain wings served with celery, carrots and bleu cheese dressing. ~\$17~

STICKY WINGS: Sweet Asian sticky wings baked in a cast iron skillet in our wood fired oven. ~\$16.50~

FRENCH FRIES: ~\$7.65~

TRUFFLE FRIES: French fries tossed with Truffle oil, Parmesan cheese and parsley. Served with a side of Horseradish Aioli. ~\$12.25~ w/BBQ Pulled Pork ~\$17.50~

CHICKEN FINGERS & FRIES: 3 Chicken fingers w/fries and our homemade Honey Mustard dressing.~12.50~

SALADS

(Dressings: Blue Cheese, Ranch, Peppercorn Parmesan, Balsamic, Honey Mustard. Extra Dressing .75 each)

****Add Chicken \$6 ~ Add Shrimp \$7 ~ Add Salmon (6oz) \$10 Add Feta \$1.75 Add Goat \$2.60**

HOUSE SALAD: Greens, tomatoes, red onions, cucumbers & kalamata olives topped with shredded carrots \$12.25

BEET & GOAT CHEESE SALAD: Mesclun greens topped with fresh beets, goat cheese, pistachios & shredded carrots. \$16.75

PECAN, CRANBERRY & PEAR: Mesclun greens, tomatoes & cucumbers topped with candied pecans, cranberries, pears & carrots~16.75

QUINOA: Organic Quinoa mixed with tomatoes, feta, red peppers, chick peas, red onions, jalapenos, lime juice, cilantro & topped with avocado! \$11.25

TACOS

(All Tacos available in a soft tortilla or hard shell. Substitute side salad or fries for chips & salsa add \$2)

PULLED PORK TACOS: 2 barbeque pulled pork tacos topped with house made slaw. Served with a side of fresh tortilla chips & salsa. ~\$18.25~

VEGGIE TACOS: Cauliflower, chick peas, red cabbage, diced jalapenos and avocado topped with a cilantro-lime aioli. Served with a side of chips & salsa ~\$18.25~ (Vegan in a corn tortilla w/o sauce)

FISH TACOS: Lightly battered local Flounder topped with our mango salsa & charred cabbage. Served with a side of homemade slaw & fresh tortilla chips & salsa. ~\$18.25~

GRILLED SALMON TACOS: Grilled salmon tacos topped with mango salsa & charred cabbage. Served with a side of homemade slaw & fresh tortilla chips & salsa ~\$18.25~

* Choose your own flavor w/your choice of sauce: horseradish, cilantro-lime, habanero or spicy lime add.75

****Veggie Tacos & Salmon Tacos are G.F. in a corn tortilla (tortilla is cooked in the same fryolator as products that contain gluten)**

NOW BOOKING PRIVATE PARTIES!! Inquire within or send us a message via social media or email to thebikestopcafe@gmail.com

SANDWICHES

(All Sandwiches served with a generous side of fries. Substitute side salad for fries add \$1.75

Substitute Truffle Fries for Fries add \$2.50 Substitute **Homemade Gluten Free Bread** add \$4)

SAUSAGE & PEPPERS: Served on a house made roll with a side of fries. ~\$15.25~

MEATBALL & CHEESE Served on a house made roll with a side of fries. ~\$16.25~

HOUSE MADE PULLED PORK: Topped w/slaw. Served on a house made roll with a side of fries~ \$17~

SHRIMP PO'BOY: 10 succulent shrimp, breaded and fried, served on a homemade roll with habanero aioli, lettuce, tomato, and a side of Old Bay French Fries. \$21.25

FISH SANDWICH: Fresh local flounder breaded and fried. Served on a homemade roll with a side of Old Bay French Fries and tartar sauce. \$21.50

VEGGIE BURGER: A flavorful burger consisting of sweet potato, brown rice & dill, breaded with Panko & served with a side of horseradish mayo & Truffle Fries. ~\$17.75~

BURGER: A 6oz. Burger with American Cheese, mixed greens and tomato. Served on a grilled house made roll with a side of fries. ~\$15.75~ (This is a thin burger patty served medium well)

Extra toppings (Avo \$2, bacon \$2, bbq pork \$4, onions \$1, roasted peppers \$1, mushrooms \$1

Sub Goat Cheese Add \$2) 1 complimentary side of sauce

SPICY BLACK BEAN BURGER: Black beans, avocado, habaneros, roasted red peppers, brown & wild rice.

Served on a homemade roll, topped with avocado and a side of Habanero aioli and a side of French fries. ~\$18.25~

GRILLED CHEESE: Grilled homemade bread loaded with American & Cheddar cheese. Served with a side of Fries. ~\$15.75~ Additional toppings available (Additional items available for added charge- See Pizza toppings)

BBQ PULLED PORK GRILLED CHEESE~ Served with a side of French fries ~\$19~

BURGER & A BEER SPECIAL

Offered Wednesday-Sunday from 12-6

An a la carte burger with American cheese, mixed greens & tomato served on a homemade roll with your choice of draft beer \$16 w/fries \$19. Complimentary side of sauce of your choice.

(Combo deal also available for an a la carte Meatball & Cheese, Sausage & Pepper or Grilled Cheese

B.O.G.O BURGERS WEDNESDAYS FROM 5-8

ENTREES

(All Entrees Served with a side salad)

FISH & CHIPS: Fried breaded (not battered) local flounder served with a side of fries, homemade tartar sauce & a side of cole slaw. ~\$21.25~

MAC & CHEESE: Our Mac & Cheese baked in a cast iron skillet ~\$18.60~ kids size \$7 (children under 12only)

Add Bacon \$4 ~ Add BBQ Pulled Pork \$6 ~ Add Buffalo Chicken \$6

CHIPOTLE CHICKEN: Grilled chicken with a smoky chipotle cream sauce served over penne pasta & topped with cilantro \$20

PAD THAI NOODLES: Pan fried rice noodles, bean sprouts, purple cabbage, carrots, egg, peanuts, cilantro & scallions in a tasty Thai sauce. ~\$19.25 ~w/ Chicken ~\$22~ w/Shrimp \$24 **Gluten Free!**

PASTA ALFREDO: ~19~ w/Chicken ~23~ w/Shrimp ~24~

PASTA & MEATBALL: Penne pasta with marinara and homemade meatballs. Served with a side of garlic bread and a side salad. \$17.75

DINNER FOR TWO SPECIAL

Offered all Day Sun-Thurs and from 12-5 Friday & Saturday (some restrictions apply)

2 Appetizers, 2 Entrees, 1 Dessert \$52.95

****ALLERGY WARNING:** Although we have gluten free options, they are not prepared in a gluten free environment. Please alert your Server to any allergies.

(**Our Pork & BBQ sauce are not gluten free. All gluten free bread is cooked on the same grill as products which contain gluten)

**We can only accept 2 CREDIT CARDS per table.

We reserve the right to add gratuity (although we seldom exercise this right)

WOOD FIRED PIZZA

(Hand stretched organic dough Sm. 12 inch \$14.85 Lg.16 inch \$19.75. Additional Toppings: Sm. \$1.65/Lg \$2.50)

TOPPINGS: (Sm. \$1.65/Lg. \$2.50) Arugula, Banana Peppers, Black Olives, Caramelized Onions, Garlic, Hot Honey, Jalapeno, Kalamata Olives, Mesclun Greens, Mushrooms, Red Onion, Roasted Peppers, Scallions, Spinach or Sundried Tomatoes

PREMIUM TOPPINGS: (Sm. \$2/Lg \$3.75)

Artichokes, Bacon, Basil, Chicken, Meatball, Pepperoni, Pork, Prosciutto, Sausage

SAUCES: Pizza Sauce, Buffalo, BBQ or Garlic Butter, Ranch or Pepper Parmesan n/c.

Pesto Sauce Sm. Add \$1/Lg Add \$2 . Side of Ranch Add \$1, Side of Bleu Cheese Dressing Add \$1.50

CHEESES (Sm. \$1/Lg \$2): Add Fresh Mozz, Feta, Bleu Cheese, Provolone, Parmesan. Add Goat (Sm. \$2/Lg \$4)

****Sub Vegan Cheese Sm. \$2.75 /Lg \$5. Sub GLUTEN FREE/VEGAN CRUST \$3.50 (small only)**

CALZONE: \$13.50 Served with cheese \$1.50 per topping (4 toppings max) Blue Cheese/Ranch Add \$1

THE CARB LOADER: A baked ziti calzone with penne pasta, sausage, meatball, sauce & cheese. ~\$16~

SPECIALTY PIZZAS

(All Pizzas Made with organic flour. Additional Toppings: Sm. \$1.65/Lg \$2.50)

VEGGIE: Mushrooms, caramelized onions, oven roasted peppers, olives, tomatoes, sauce & cheese. Sm \$18.75/Lg \$27.25

HAWAIIAN: Pulled pork w/pineapple, sauce & cheese Sm \$18.25~/Lg \$25.25

** Switch it up a little & top it with BBQ Sauce!!

TRUFFLE OIL: With a garlic butter sauce & topped w/mozzarella cheese, kalamata olives, mushrooms, blue cheese & truffle oil. Sm ~18.75~/Lg ~27.25~

TOMATO, BASIL & FRESH MOZZARELLA: Simply good... w/pizza sauce & cheese. Sm. \$18.75/Lg \$27.25
Delicious w/Sausage or Chicken (Add 1.65 sm/\$2.50lg)

THE COMMON MAN: Barbeque sauce topped with house made, slow cooked pulled pork, mozzarella cheese & slaw. Sm \$18.75/Lg \$27.25

THE RUNNING MAN: Chicken smothered in barbeque sauce, bacon, caramelized onions & cheese (no red sauce) Sm \$18.75/Lg \$27.25

THE SALAD PIZZA: Garlic butter, mozzarella/cheddar cheese, roasted chicken, banana peppers and red onions topped with mesclun greens, tomatoes & ranch dressing. Sm \$18.75/Lg \$27.25

THE POWER SLIDE: Sausage, garlic, caramelized onions & goat cheese. Sm: \$18.75/Lg. \$27.25

THE TRI MOM: Our take on a Greek Pizza with mozzarella, cheddar, provolone, feta & parmesan cheeses topped with tomato & spinach. Sm. \$18.75/Lg. \$27.25

THE DOWN HILLER: Mozzarella/cheddar cheese, roasted chicken, buffalo sauce, kalamata olives, red onions and blue cheese topped w/ranch dressing. Sm.\$18.75/Lg \$27.25

MEATLOVERS pizza sauce, mozzarella/cheddar cheese, pepperoni, sausage, prosciutto & bacon. Sm. \$18.75/Lg \$27.25

PESTO: Our organic pizza dough topped with homemade pesto, mozzarella/cheddar cheese, oven roasted chicken, mushrooms and sundried tomatoes. Sm. \$18.75/Lg \$27.50

FIVE CHEESE PESTO: Homemade pesto sauce topped with provolone, parmesan, mozzarella, cheddar and feta. Am. \$18.75/Lg. \$27.50

PIZZA & A PINT

Small 1 Topping Pizza & a Draft Beer for \$17. Offered Sun-Thurs 12-6 & Fri & Sat 12-5
FREE PIZZA Mondays & Tuesdays from 4-5 with any bar drink purchase

We try very hard to keep our menu prices low, however due to the increasing cost of supplies, energy and labor we have had to make some changes to our pricing.

It is our goal to provide you with the best possible service and freshest ingredients. Please understand that our kitchen is very small. When it is busy there can be a wait. It is our promise that we will not sacrifice quality for speed. If you are ever unsatisfied with your meal, please bring it to our attention so that we can have the opportunity to correct the problem. **Prices and menu subject to change