

LORING

BAR & RESTAURANT

STAFF OWNED AND OPERATED

STARTERS

ARTICHOKE RAMEKIN \$9

baked casserole of artichoke hearts and spices, garlic toast

POTSTICKERS & EDAMAME \$9

chicken or vegetarian potstickers, soy sauce

WINGS OF DESIRE \$9

boneless chicken wings, berbere bbq sauce, bleu cheese

BOURBON MUSSELS \$9

jalapeño, basil, cilantro, tomato, bacon, whiskey, cream

BAKED BUCHERON \$10

rustic tomato sauce with baked camembert, garlic toast

BEEF SLIDERS TRIO \$9

cheddar, lettuce, tomato, brioche

BEEF TACOS \$7

seasoned steak, corn tortillas, pulla salsa, cilantro, onion

LOADED FRIES \$8

cheddar, pancetta, seasoned sour cream

SALADS

SALADE SAUVAGE \$11

spring greens, bleu cheese, candied walnuts, pears, raisins

CAESAR SALAD \$11

romaine, croutons, garlic, parmesan, classic dressing

SIDE SALAD \$5

romaine, tomato, red wine vinaigrette

PIZZAS

ARUGULA \$11

arugula, marinara sauce, onion, tomato, fresh basil, mozzarella

PORTABELLA \$11

portabella mushroom, garlic cream sauce, onion, truffle oil, parmesan, gouda, mozzarella, pancetta

PASTAS

ORZO PASTA \$15

asparagus, baby eggplants, cherry tomatoes, balsamic reduction, truffle oil

SPAGHETTI & MEATBALL \$15

jumbo meatball with creamy marinara sauce

CARBONARA \$16

house made fettuccine, prosciutto, ham, garlic, cream, peas, parmesan, red pepper flake

GOAT CHEESE RAVIOLI \$18

house made ravioli, fresh tomatoes, basil, garlic, chicken

SEAFOOD LINGUINE \$18

shrimp, scallops, mussels, crab, saffron cream

SAUSAGE TORTOLLONI \$17

rustic tomato sauce, italian sausage, five cheese stuffed tortolloni

ENTRÉES

GRILLED SALMON \$22

turmeric glaze, caramelized sweet peppers, thai basil, vermicelli rice noodles, ginger and plum sauce

8 OZ FLAT IRON STEAK IN ADOBO \$22

choice of mashed potatoes or french fries, asparagus, chimichurri, burgundy demi-glace

CURRY CHICKEN \$18

coconut milk, thai curry, peppers, mushrooms, jasmine rice

SESAME TUNA SALAD \$19

yellowfin tuna, carrot, cucumber, ginger, seaweed and soy vinaigrette

BEEF SHORT RIBS \$20

mushroom risotto, broccolini and balsamic reduction

STEAK SANDWICH \$15

grilled onions, gruyere cheese, chimichurri, ciabatta

SIDES

grilled salmon \$7 | grilled chicken \$5

grilled asparagus \$5

DRINK MENU

TAPS

Stella Artois	6.5
Surly Furious	6.5
Guinness	6.5
Fulton Sweet Child	6
Summit EPA	6
Indeed B Side Pilsner	6
Angry Orchard	6
Bell's 2 Hearted	6
Sam Adam's Boston Lager	6
Indeed Day Tripper	6
Lift Bridge Farm Girl	6
Insight Troll Way	6
Fulton Lonely Blonde	6
Nordest	6
Leinenkugel's Honeyweiss	6
Blue Moon	6

BOTTLES & CANS

Corona	5
Modelo Especial	5
Miller Lite	4
Lagunitas	5.5
Dos Equis	5
Bud Light	4
Heineken	5
Negra Modelo	5
Coors Light	4
Becks NA	5
Sociable Cider Free Wheeler	5.5
PBR Tallboy	3
Grainbelt	3

WHITES BY THE GLASS

House White	6
Luccio Pinot Grigio	7.5 30
Two Oceans Sauvignon Blanc	9 36
New Age	8 32
Carmenet Chardonnay	8 32
Luccio Prosecco	8 32
Gazela Vinho Verde	8 32

REDS BY THE GLASS

House Red	6
Carmenet Cabernet	8 32
Soul Sister Pinot Noir	10 40
Bucaro Montepulciano	9 36
Mazzoni Merlot	9 36
Finca Flichman	8 32

WHITES BY THE BOTTLE

Sonoma Cutrer Chardonnay	40
Starborough Sauvignon Blanc	36
Santa Di Terrossa	32

SPARKLING BY THE BOTTLE

Luccio Prosecco	32
Chandon	40
Imperial Moet	75
Dom Perignon	200

REDS BY THE BOTTLE

Joel Gott Cabernet	38
Chateau Montelena	70
Alexander Valley Merlot	38
Hartford Russian River Pinot Noir	45
Ken Wright Pinot Noir	75
Nalle Zinfandel	45
Frascole Chianti	36
Punto Final Malbec	36
Michele Barbera D'Asti	38
Chateaunuef Du Pape Telegraph	90
Parducci Petite Sirah	36
Triton Tempranillo	40
Le Grand Noir Grenache/Shiraz	34
Amarone Valpolicella	65

SIGNATURE COCKTAILS

SISTER MORPHINE	9
ginger, tequila, triple sec, sour	
X-RAY SPEX	10
vodka, st. germain, prosecco	
ROB LOWEDED	10
bourbon, benedictine, muddled orange	
SPECIALIST	9
southern comfort, angostura bitters, muddled orange, cherry	
THE CURE	9
grapefruit vodka, lime, sour, grapefruit juice	
MOSCOW MULE	11
vodka, lime juice, ginger beer	

MARTINIS

ST. ELSEWHERE	10
raspberry vodka, peach schnapps, chambord, pineapple, topped with prosecco	
SIDE CAR	11
brandy, grand marnier, lemon	
NEGRONI	10
gin, campari, sweet vermouth	
KEY LIME MARTINI	10
vanilla vodka, melon liquor, pineapple, sour, cream	
CLASSIC MARTINI	10
choice of gin or vodka	