

LOUNGE "960" MENU

Starters & Sides

- Hand Cut Boardwalk Fries \$7 (Idaho or Sweet potato)
Chicken Tenders \$11- white meat chicken tenders fried golden brown
Coconut Shrimp (GF) \$12 with sweet chili sauce
Spinach & Artichoke Dip \$12 - with crispy pita chips
Jumbo Stuffed Tater Tots \$11- bacon, chives & cheddar or Buffalo Chicken
Mini Meatballs \$12- served with marinara & italian cheeses
Spring Rolls - Vegetable \$11 or Coconut Shrimp \$12
Tabouli Salad (GF) \$7 with Chicken \$10
(bulgar wheat, tomato, cucumber, red onion, parsley with lemon)

Entrées

(add a side of kettle chips \$2)

- B.Y.O.B (build your own burger) beef \$15, turkey \$12, veggie burger \$11
swiss, cheddar, provolone, lettuce, tomato, pickles, bacon, caramelized onions, bacon jam
960 Sliders - brioche buns, garlic aioli, melted cheddar 3/\$13 or 12/\$40
"Street" Tacos - Chicken-\$11 Duck Confit \$11 Pork \$12 Avocado \$10
flour tortillas with tomatillo salsa, pico de gallo, and cilantro chili crema on flour tortillas
*gluten free taco option available

Paninis & Sandwiches

(add a side of kettle chips \$2)

- Roasted Chicken \$12- toasted sourdough, sundried tomato pesto, roasted garlic aioli arugula, provolone
Reuben \$13 - corned beef, toasted marbled rye, russian dressing, sauerkraut, swiss
Cuban \$12- roasted pork sholder, sliced ham, dijon mustard, roasted pepper puree, pickles, swiss
Caprese Grilled Cheese \$11- fresh mozzarella, pecorino, roasted tomatoes, basil puree, balsamic glaze
California Sandwich \$10- avocados, tomatoes, lettuce, jack cheese & buttermilk ranch
Open faced Seafood Cake Sandwich \$14 - fish, shrimp & crabmeat cake, tartar sauce, lettuce & tomatoes
Short Rib Sandwich \$14- braised short ribs, caramelized onions, pickled radish & pepperjack cheese

9" Pizza

- White Pizza \$12- ricotta, mozzarella, roasted tomatoes & basil puree
Meatlovers Pizza \$13- meatballs, pepperoni, bacon, mozzarella, cheddar & pecorino with marinara
Prosciutto & Arugula Pizza \$13- Prosciutto, arugula, ricotta and balsamic reduction

Sharable Plates

Add a bottle of house wine
for \$40

Charcuterie Platter & Artisan Cheese \$27

An assortment of cured
meats artisan cheese,
pickled vegetables,
crostini, fig jam &
assorted mustards

Fruit & Cheese Plate

\$14 Chef's duo of
cheese, fresh seasonal
fruit, hummus & crispy
pita chips

All of our menu items are made fresh from scratch on premise. Please inform your server of any allergies