



# QUANTUM SPIRITS

## TACOS & SLIDERS

**PULLED PORK TACOS (2)** \$14  
smoky tomato corn salsa, locally sourced apples, arugula

**BEEF SLIDERS (2)** \$15  
2oz beef patty, arugula, cheddar, Quantum whiskey sauce, pickles, served on a Mediterra challah bun

**CHICKEN SLIDERS (2)** \$14  
buffalo chicken, arugula, bleu cheese, celery, served on a Mediterra challa bun

**MUSHROOM SLIDERS** \$15  
marinated mushroom, arugula, caramelized onion, served on a Mediterra challa bun

**SLIDER FLIGHT** \$18  
one of each: beef, chicken, mushroom

## BRUNCH

AVAILABLE SAT & SUN BEFORE 3P

**YOGURT & BERRIES** \$9  
mix of local seasonal berries with yogurt and local honey

**HOT OATMEAL** \$9  
creamy rolled oats, berry compote, crushed walnuts, apple butter, maple syrup

**FRENCH TOAST** \$12  
Mediterra challa loaf, berry compote, Paul Family Farm's maple syrup

**QUICHE** \$10  
roasted squash, tomatoes, red onion, cheddar, arugula salad

**EGGS BENEDICT** \$11  
Mediterra English muffin, carved ham, poached eggs, hollandaise, fresh herb mix

**BRUNCH SALAD** \$9  
arugula, locally sourced apples, roasted butternut squash, quinoa, feta, maple dijon vinaigrette, two poached eggs

**BRUNCH SLIDERS** \$15  
2oz beef patties, coffee rub, cheddar, arugula, poached egg, Mediterra brioche bun

## COCKTAIL SPECIAL

\$7

**CRANBERRY**  
vodka, cranberry, rosemary, black lime bitters

**LEMON**  
vodka, lemon, rhubarb, ginger

## (100) INTRO TO COCKTAILIN'

\$8

**GALACTIC MULE**  
vodka, ginger beer, lime, splash of cranberry

**MINTED MULE**  
gin, lime, red ribbon mint gingerale

**FALL MULE**  
barrel rested gin, chai brown sugar syrup, ginger beer

## (200) QUANTUM CLASSICS

\$11

**DARK MATTER**  
rye whiskey, amaro, chai brown sugar syrup, walnut bitters

**OLD FASHIONED**  
rye whiskey, demerara syrup, angostura, orange

**SAVORY COSMO**  
gin, raspberry, cranberry, lemon, rosemary sage syrup, orange bitters

**EQUINOX SOUR**  
grapefruit gin liqueur, lemon, cinnamon grenadine, cardamom bitters

## (300) ADVANCED STUDIES

\$13

**THE 1947**  
barrel rested gin, apple cider, maple walnut syrup, cardamom bitters

**ACTION POTENTIAL**  
gin, apple juice, lemon, maple walnut syrup, vanilla

**THE WATERS OF MARS**  
rye whiskey, lemon, orange, rosemary sage syrup, rosemary lavender bitters, egg white

**E.F.S.**  
barrel rested gin, Apis mead apple pie, lemon, orange, cinnamon grenadine

**POURS & FLIGHTS .75OZ OR 1.5OZ**

VODKA	\$3/\$6
GIN	\$3/\$6
GRAPEFRUIT GIN LIQUEUR	\$3/\$6
BARREL RESTED GIN	\$3/\$6
SOLERA RYE WHISKEY (CU)	\$4/\$7
SOLERA RYE WHISKEY (AG)	\$5/\$8
AMARO 1OZ/ 2OZ	\$4/\$7
MARQUETTE LIQUEUR 1.5OZ/3OZ	\$3/\$6

**BARREL FLIGHT \$8**

.5oz pours of Barrel Rested Gin, Amaro and Solera Rye Whiskey (Cu)

**LIGHT FLIGHT \$8**

.5oz pours of Vodka, Gin, Grapefruit Gin Liqueur

**CHOOSE YOUR OWN \$8**

.5oz pours of 3 spirits of your choice

**BEER: CURRENT CANS \$4-6**

PILSNER/ Helltown Brewing  
 NEW ENGLAND IPA/ Helltown Brewing  
 YUENGLING

**ABOUT US**

We're a small, family owned distillery on a mission to "Reinvent craft spirits through science." **Every spirit is mashed, fermented, distilled and bottled in this very building.**

We design our own equipment with our in-house engineers and chemists, program and build our own sensors to track our mash and distillation runs, whip out a vacuum still to extract delicate flavors that would otherwise be lost at high temps and challenge ourselves to innovate outside the traditional spirits realm every day.

Here's to the future of craft distilling!

**SNACKS**

**SPINACH ARTICHOKE DIP \$12**  
 served with warm naan

**APPLE SPICED HUMMUS \$12**  
 Locally sourced apples, fall spices, maple syrup and warm naan

**CHARCUTERIE \$18**  
 a curated selection of Emerald Valley fine meats and cheese

**BAVARIAN SOFT PRETZEL \$11**  
 Helltown Buffy IPA beer cheese, Quantum Solera Whiskey (Cu) mustard

**QUINOA STUFFED PEPPERS \$11**  
 sweet peppers stuffed with quinoa, charred corn and topped Helltown Buffy IPA beer cheese

**SOUP & SALAD**

**TOMATO SQUASH BISQUE \$8**  
 roasted tomato, butternut squash, herb Mediterra baguette

**APPLE QUINOA SALAD \$9**  
 arugula, locally sourced apples, candied walnuts, maple dijon vinaigrette  
*add chicken \$4 add shrimp \$6*

**FLATBREADS**

*cauliflower crust available for \$4*

**MARGHERITA \$12**  
 marinated tomatoes, fresh mozerella, basil, balsamic vinagrette

**BUFFALO CHICKEN \$14**  
 spiced chicken, buffalo sauce, bleu cheese, celery, ranch

**BUTTERNUT SQUASH \$14**  
 squash puree, roasted locally sourced apples, candied walnuts, feta

*Please inform your server of any allergies.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*No split checks for parties over four.*