



The Crush House

appetizers

DEVILED EGGS 11. gorgonzola, sweet and spicy bacon	ciao bella
PROVOLONE CARROZZA (V) 10. hand-rolled italian-style cheese sticks, marinara	velluto
ITALIAN LOADED POTATO CHIPS 14. crumbled pancetta, gorgonzola, scallions, tomatoes, blue cheese sauce, balsamic reduction	brigante
WHIPPED LEMON FETA SPREAD (V) 12. tomatoes, cucumbers, pita chips, basil pesto	lucello
CRISPY RISOTTO CAKES (V) 10. arugula, sun dried tomato pesto aioli	lucello
LOADED PITA CHIPS 16. short rib, black bean corn salsa, white cheddar, sliced jalapeños, jalapeño cream, lime crema	piove
MEATBALL FONDERE 13. veal and beef, provolone, basil, balsamic reduction, marinara <i>substitute eggplant "meatballs" (V) 12.</i>	abbraccio
CRISPY FIG CROSTATAS (V) 10. dried figs, cream cheese, roasted walnuts, clover honey	dolce sera
CALAMARI 16. bell peppers, marinara, cilantro aioli	lucello

soup and salad

add: 4 oz grilled chicken 6. 4 oz crispy chicken 6. 6 oz steak* 14. 4 shrimp 10. 7 oz salmon 12. 3 scallop 16. dressings: italian, greek, white balsamic, maple, creamy parmesan, caesar	
CRUSH HOUSE SALAD 14. 7. mixed greens, crumbled pancetta, gorgonzola, apples, raisins, maple dressing	lambrusco
STRAWBERRY SALAD (V) 14. 7. mixed greens, goat cheese, dried cherries, spiced pecans, white balsamic dressing	romanza
GREEK SALAD (V) 14. 7. mixed greens, feta, cucumber, tomatoes, olives, croutons, greek dressing	piove
SIMPLE SALAD (V) 10. 5. mixed greens, cucumbers, tomatoes, italian dressing	romanza
CAESAR SALAD 12. 6. romaine hearts, croutons, fresh parmesan, caesar dressing	passione
SEASONAL SOUP	CUP 5. BOWL 7.
CREAM OF CHICKEN SOUP	CUP 5. BOWL 7.

sides

CUP OF SOUP RED SKIN MASHED POTATOES SEASONAL VEGETABLE MEDITERRANEAN ORZO	5.
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sweet treats

SEASONAL DESSERT ask your server for details	WARM BLONDIE 8. caramel sauce, vanilla ice cream, walnuts
TIRAMISU 9. espresso reduction, whipped cream, fresh berries	CRISPY FIG CROSTATAS 10. dried figs, cream cheese, roasted walnuts, clover honey <i>add vanilla ice cream 1.5</i>
CRÈME BRÛLÉE 8. traditional with fresh berries	CELEBRATION ICE CREAM CAKE 32. 8" round cake - white cake, fudge ripple
FLOURLESS CHOCOLATE TRUFFLE TORTE 8. crème anglaise, berry coulis, caramel, whipped cream, fresh berries <i>add vanilla ice cream 1.5</i>	PAV'S CREAMERY ICE CREAM {choice of one} 4. vanilla, chocolate, seasonal ice cream, seasonal sorbet

entrées

GRILLED CHICKEN MARGHERITA 22. basil pesto, balsamic reduction, provolone, tomato, red skin mashed potatoes, seasonal vegetable	truscano
SEARED SALMON 27. cashews, mango plum glaze, mediterranean orzo, seasonal vegetable	velluto
NEW YORK STRIP STEAK 44.  abbraccio sauce, red skin mashed potatoes, seasonal vegetable	abbraccio
GRILLED PORK CHOP 28. maple demi glaze, bacon onion jam, red skin mashed potatoes, seasonal vegetable	zin zin
SEARED SEA SCALLOPS 38. orange chili sauce, mediterranean orzo, seasonal vegetable	fioretto

pasta

substitute fresh spinach for pasta

add side: cup of soup simple salad 5.	
MEATBALL LINGUINE 17. veal and beef, house made marinara, parmesan cheese <i>substitute eggplant "meatballs" (V) 16.</i>	unita
CRISPY CHICKEN LINGUINE 17. formaggio cheese sauce, broccoli, tomatoes, spinach, parmesan cheese	ciao bella
SHRIMP LINGUINE 18. mushrooms, onions, tomatoes, spinach, olive oil, garlic, crushed red pepper	fioretto
SHORT RIB GNOCCHI 19. mushrooms, caramelized onions, red wine demi glaze, parmesan cheese	abbraccio
GRILLED GREEK CHICKEN ORZO 18. tomatoes, peppers, feta, olives, greek dressing	bellina

sandwiches

served with: pickle and choice of house made chips or coleslaw	
MEATBALL PIADA 17. veal and beef, arugula, provolone, spicy marinara, balsamic reduction <i>substitute eggplant "meatballs" (V) 16.</i>	nebbiolo
CRUSH HOUSE BURGER* 16.  8 oz hand-pressed burger, egg bun, lettuce, tomato, onion, choice of cheese <i>caramelized onions or mushrooms 1. each bacon 1.75</i>	sawmill ipa
GRILLED CHICKEN PIADA 17. barbecue sauce, white cheddar, bacon, red onion	ciao bella
TOASTED SMOKED TURKEY WRAP 14. garlic herb wrap, bacon, provolone cheese, spinach, tomatoes, sweet mustard dipping sauce	farmhouse ale
SHORT RIB SLIDERS 15. barbecue, creamy gorgonzola, caramelized onions	farmhouse ale

gv favorite drink pairings

(V) - Vegetarian Option

**consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

ALLERGEN DISCLAIMER

Applicable to All Menus: Please be aware that our food is prepared in a common kitchen and may come in contact with common allergens, such as milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame, gluten, etc. While we take steps to minimize risk, please be advised that cross contamination may occur.

PAYMENT POLICIES

We accept Cash, VISA, Mastercard, Discover & American Express. We do NOT accept personal checks or prepaid credit card gift cards.

A 2.5% processing fee applies to all transactions paid in full with a credit card OR room charged. The fee will be removed for any transactions paid in full with cash, debit card, or gift card.

Please inform your server. A 20% gratuity is applied to parties of 8 or more.

gs signature cocktails

THE ORIGINAL MARTINI 14.

GS Small Batch Gin or Vodka, Dry Vermouth

NO.1 • Orange Bitters, Lemon Twist

NO.2 • Blue or Feta Stuffed Green Olives

LUSH BLUSH MARTINI 14.

GS Sinner’s Blush Rosé Vodka, Grand Marnier, Fresh Lemon Juice, Monin Strawberry Purée, Soda

BLU MOJITO 15.

GS Spiced Rum, GS BLU Liqueur, Soda, Blueberries, Mint, Lime

THE DOUBLE BARRELED 16.

GS Wine Barrel Bourbon, Muddled Orange and Lemon, Honey, Grand Marnier, Ginger Beer

GS GIMLET 13.

GS Small Batch Gin, Fresh Lime Juice, House Made Simple Syrup, Cherry Bitters

GV MANHATTAN 16.

GS Straight Bourbon Whiskey, Santo (Gervasi Port), Orange Twist, Cherries

STRAWBERRY SAGE LEMONADE 13.

GS Small Batch Vodka, Lemon, Strawberry, Organic Cane Sugar, Sage

ESPRESSO MARTINI 14.

GV Cold Brew, GS Small Batch Vodka, GS Giava Liqueur

SEASONAL SANGRIA 11.

Ask your server about our handcrafted seasonal sangria

SPIRIT-FREE MOCKTAILS 8.

STRAWBERRY COOLER • Strawberry Sage Lemonade, Soda Water

PINEAPPLE COOLER • Pineapple Juice, Mint, N/A Ginger Beer

crush house collection

BASIL LIME MARTINI 14.

GS Small Batch Gin, Basil Simple Syrup, Lime Juice, Basil Leaf

BELLINI MEANIE 14.

GS Small Batch Vodka, Peach Schnapps, Raspberry Syrup, Lambrusco, Lemon Twist

CHOCOLATE TIRAMISU MARTINI 14.

Vanilla Vodka, Baileys, Amaretto, GS Giava Liqueur, Cream

BARREL-AGED MARGARITA 14.

Espolòn Barrel Aged Añejo Tequila, GS Citro Liqueur, Agave Syrup, Lime Juice, Lemon

NEW FASHIONED 16.

GS Wine Barrel Bourbon, Disaronno, Cherry Bitters, Simple Syrup, Cherries

SIGNATURE CRUSH HOUSE 13.

Choice of GS Small Batch Gin or Vodka, Muddled Grapes, Lemon, Basil, Ginger Ale

beers

EXCLUSIVE GV CRAFT BEERS BREWED BY THIRSTY DOG 6.

Farmhouse Ale • Jabberwocky Pale Ale • Sawmill IPA

BLUE MOON

BUD LIGHT

FAT TIRE BELGIAN STYLE ALE

HEINEKEN 0.0

MICHELOB ULTRA

MILLER LITE

PERONI

RHINEGEIST TRUTH IPA

THIRSTY DOG LABRADOR LAGER

THIRSTY DOG RASPBERRY ALE

YUENGLING

SEASONAL SELECTIONS

beverages

FOUNTAIN SOFT DRINKS 2.95

Coke, Diet Coke, Sprite, Ginger Ale

SWEET TEA/UNSWEETENED TEA 2.95

BOTTLED PEACH ICED TEA 3.

classic whites



DOLCE SERA “Sweet Evening” • Late Harvest Riesling	11.25	27 ^{375 ml}	20
MOSCATO	11.75	30 ^{375 ml}	23
TESORO “Darling, Treasure” • Vidal Blanc	7.5	28	20
ROMANZA “Romance” • Rosé	9.25	35	26
PIOVE “Raining” • Riesling	9.25	35	27
FIORETTO “Little Flower” • Sauvignon Blanc	10	38	30
LUCELLO • Pinot Grigio	9.75	37	29
CIAO BELLA “Hello Beautiful” • Chardonnay	9.75	37	29

classic reds

SANTO • Tawny Port Style Wine	11.75	60 ^{500 ml}	54
BRIGANTE “Brigand” • Sweet Red Blend	9.75	37	29
VELLUTO “Velvet” • Pinot Noir	12.5	49	41
TRUSCANO • Sangiovese	11.5	44	35
NEBBIOLO	11.75	45	37
SERENATA • Malbec	11.5	44	36
ZIN ZIN • Zinfandel	11.5	44	36
ABBRACCIO “Embrace” • Cabernet Sauvignon	13	52	44
SOLERA • Red Blend	—	79	72

black label collection

The exclusive production of artisan wines created for the distinguished palate.

SOGNATA “Dream” • Vidal Blanc Ice Wine	10.5	48 ^{375 ml}	41
BELLINA “Pretty” • Chardonnay	12	46	38

barile collection

Collaboration of Gervasi’s winemaking & distilling crafts. LIMITED AVAILABILITY

SWEET RIESLING Aged in Bourbon Barrels	12	32 ^{375 ml}	25
CABERNET SAUVIGNON Aged in Bourbon Barrels	14	57	49

gv family reserve

Estate wines produced from on-site vineyards. LIMITED AVAILABILITY

LASCITO “Legacy” • Frontenac Gris	10.5	40	32
PASSIONE “Passion” • Aromella	10	38	30
UNITA “Unity” • Marquette	11.75	45	37
CELEBRAZIONE “Celebration” • Blend	9.75	37	29

italian collection

Italian artisan wines produced exclusively for Gervasi Vineyard, available for on-site enjoyment only. LIMITED AVAILABILITY

sparkling

LAMBRUSCO • Emilia Romagna, Italy	9.25	35	—
PROSECCO • Veneto, Italy	—	39	—
FRANCIACORTA • Lombardy, Italy	—	55	—

reds

CHIANTI CLASSICO RESERVA • Tuscany, Italy	—	66	—
BARBERA • Piedmont, Italy	—	45	—
BRUNELLO DI MONTALCINO • Tuscany, Italy	—	77	—
BAROLO • Piedmont, Italy	—	67	—
AMARONE • Veneto, Italy	—	67	—