



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 FONDRE 13.

veal and beef, provolone, basil, balsamic reduction, marinara

abbraccio

substitute eggplant "meatballs" (V) 12.

CRISPY FIG CROSTAS (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.

lambrusco

mixed greens, crumbled pancetta, gorgonzola, apples, raisins, maple dressing

STRAWBERRY SALAD (V) 14. | 7.

romanza

mixed greens, goat cheese, dried cherries, spiced pecans, white balsamic dressing

GREEK SALAD (V) 14. | 7.

piove

mixed greens, feta, cucumber, tomatoes, olives, croutons, greek dressing

SIMPLE SALAD (V) 10. | 5.

romanza

mixed greens, cucumbers, tomatoes, italian dressing

CAESAR SALAD 12. | 6.

passione

romaine hearts, croutons, fresh parmesan, caesar dressing

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.

sweet treats

SEASONAL DESSERT

ask your server for details

TIRAMISU 9.

espresso reduction, whipped cream, fresh berries

CRÈME BRÛLÉE 8.

traditional with fresh berries

FLOURLESS CHOCOLATE

TRUFFLE TORTE 8.

crème anglaise, berry coulis, caramel, whipped cream, fresh berries

add vanilla ice cream 1.5

WARM BLONDIE 8.

caramel sauce, vanilla ice cream, walnuts

CRISPY FIG CROSTAS 10.

dried figs, cream cheese, roasted walnuts, clover honey

add vanilla ice cream 1.5

CELEBRATION ICE CREAM CAKE 32.

8" round cake - white cake, fudge ripple

PAV'S CREAMERY ICE CREAM

{choice of one} **4.**

vanilla, chocolate, seasonal ice cream, seasonal sorbet

entrées

GRILLED CHICKEN MARGHERITA 22.

truscano

basil pesto, balsamic reduction, provolone, tomato, red skin mashed potatoes, seasonal vegetable

SEARED SALMON 27.

velluto

cashews, mango plum glaze, mediterranean orzo, seasonal vegetable

NEW YORK STRIP STEAK 44.

abbraccio

abbraccio sauce, red skin mashed potatoes, seasonal vegetable

GRILLED PORK CHOP 28.

zin zin

maple demi glace, bacon onion jam, red skin mashed potatoes, seasonal vegetable

SEARED SEA SCALLOPS 38.

fioretto

orange chili sauce, mediterranean orzo, seasonal vegetable

pasta

substitute fresh spinach for pasta

add side: cup of soup | simple salad **5.**

MEATBALL LINGUINE 17.

unita

veal and beef, house made marinara, parmesan cheese

substitute eggplant "meatballs" (V) 16.

CRISPY CHICKEN LINGUINE 17.

ciao bella

formaggio cheese sauce, broccoli, tomatoes, spinach, parmesan cheese

SHRIMP LINGUINE 18.

fioretto

mushrooms, onions, tomatoes, spinach, olive oil, garlic, crushed red pepper

SHORT RIB GNOCCHI 19.

abbraccio

mushrooms, caramelized onions, red wine demi glace, parmesan cheese

GRILLED GREEK CHICKEN ORZO 18.

bellina

tomatoes, peppers, feta, olives, greek dressing

sandwiches

served with: pickle and choice of house made chips or coleslaw

MEATBALL PIADA 17.

nebbiolo

veal and beef, arugula, provolone, spicy marinara, balsamic reduction

substitute eggplant "meatballs" (V) 16.

CRUSH HOUSE BURGER* 16.

sawmill ipa

8 oz hand-pressed burger, egg bun, lettuce, tomato, onion, choice of cheese

caramelized onions or mushrooms 1. each

bacon 1.75

GRILLED CHICKEN PIADA 17.

ciao bella

barbecue sauce, white cheddar, bacon, red onion

TOASTED SMOKED TURKEY WRAP 14.

farmhouse ale

garlic herb wrap, bacon, provolone cheese, spinach, tomatoes, sweet mustard dipping sauce

SHORT RIB SLIDERS 15.

farmhouse ale

barbecue, creamy gorgonzola, caramelized onions

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

BLUEBERRY MOJITO 15.

GS Spiced Rum, Blueberry 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

PERONI

BUD LIGHT

RHINEGEIST TRUTH IPA

FAT TIRE BELGIAN STYLE ALE

THIRSTY DOG LABRADOR LAGER

HEINEKEN 0.0

THIRSTY DOG RASPBERRY ALE

MICHELOB ULTRA

YUENGLING

MILLER LITE

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 —