



SNACKS & SALADS

POPCORN \$6

Truffle Parmesan (GF) or Cheddar and Garlic (GF)

PROP & PELLER PRETZEL \$15

Spicy Beer Mustard

VIDALIA ONION RINGS \$10

BBQ Spice, Dill Pickles, Red Onion, BBQ Sauce

THE CAESAR \$14

Romaine Hearts, Shaved Parmesan, Garlic Croutons, Anchovies, Caesar Dressing

TUSCAN KALE SALAD \$14

Garlic, Pecorino, Cannellini Bean, Bread Crumb (V)

PIZZAS

PEPPERONI & CHEESE \$15

New York Style

MARGHERITA \$14

Tomato Sauce, Basil, Mozzarella

WILD MUSHROOM \$18

Aged Provolone, Foraged Mushroom
Oregano, Porcini Cream

MEAT LOVERS \$18

Italian Sausage, Pepperoni, Ham
Mozzarella, Tomato Sauce

DESSERT \$10

TIRAMISU CLASSICO

Espresso Soaked Lady Fingers, Marsala Cream, Cocoa Powder, Chocolate Shavings

CANNOLI

Fried Cannoli Shell, Chocolate, Orange

MILK CHOCOLATE BUDINO

Blackberries, Cocoa Nib Cookie Crumble, Whipped Cream

HOUSE MADE GELATO & SORBETTO

Seasonal Selection

We strive to take great care to ensure that your meal meets the needs and requirements of your diet.

Please alert your server to any allergies you may have.

(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% Service Charge will be added to the final check



SPARKLING & ROSÉ

Cantine Maschio, Prosecco, Brut, Italy, 187ml \$13.50

Le Colture, Prosecco, Treviso, Italy \$50

Veuve Clicquot “Yellow Label” Brut NV Champagne, France \$168

Chateau Beaulieu, Rosé, Coteaux d’Aix-en-Provence, France \$11/\$44

WHITE

Fantinel, Pinot Grigio, Italy \$11/\$44

Santa Margherita, Pinot Grigio, Valadige, Italy \$79

Dr. Loosen “Dr L” Riesling, Mosel, Germany \$12/\$48

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand \$12/\$51

Cakebread Cellars, Sauvignon Blanc, Napa Valley, California \$92

La Crema, Chardonnay, Monterey, California \$13/\$58

Far Niente, Chardonnay, Napa Valley, California \$120

RED

Meiomi, Pinot Noir, Sonoma, California \$14/\$56

Erath, Pinot Noir, Willamette Valley, Oregon \$14/\$56

Susana Balbo “Signature” Malbec, Mendoza, Argentina \$17/\$68

Rodney Strong, Merlot, Sonoma County, California \$12/\$51

Duckhorn, Merlot, Napa Valley, California \$115

Z. Alexander Brown, “Uncaged”, Cabernet Sauvignon, Napa Valley, California \$15/\$60

Jordan, Cabernet Sauvignon, Alexander Valley, California \$99

Caymus, Cabernet Sauvignon, Napa Valley, California \$215

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PLAYFUL ADULT COCKTAILS \$14.00

Singapore Sling

This famous tropical sling is full of flavor to quench your thirst!
Gin, Hibiscus, fresh orange and pineapple juices

Basil Bourbon Lemonade

Bourbon, Grand Marnier, fresh lemon juice, and muddled basil
really brings out the flavors in this complex whiskey drink.

Mangorita

Gold tequila and Grand Marnier mixed with fresh mango puree, agave and lime juice.
Simply delicious!

Harvest Old Fashioned

Muddled grapes and Buffalo Trace topped with a splash of soda.

PL^AY Sparkler

The bubbles of Prosecco and a splash of Hibiscus make this delightful!

The Bright Violet

Lemon vodka, Crème de Violet, and Prosecco combine with enough tart to balance the sweet.

7-10 Cure

Trick your mind into thinking the bowling lanes are on a beach
with this tropical blend of coconut, juices and rums.

PL^AY Cosmopolitan

Absolut Citron, Cointreau, cranberry, and lime juice.

Chai White Russian

Vanilla vodka, Kahlua, Cream and chai tea over ice or hot!

Thyme to PL^AY

A simple yet elegant martini featuring Bombay, thyme, and lemon.

SHAKES

Orangesicle (GF)

Mandarin vodka, Grand Marnier, vanilla ice cream, orange juice

Frozen Irishman (GF)

Whiskey, Bailey's Irish Cream, chocolate ice cream

S'Mores

Frangelico, whiskey, chocolate ice cream, graham cracker, marshmallows

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