



## BREAKFAST

### BROCCOLI AND CHEDDAR QUICHE 6.50

Individual quiche filled with savory custard, broccoli and cheddar baked in a gluten-free crust.

### HAM AND CHEESE QUICHE 7.00

Individual quiche filled with savory custard, ham and cheddar baked in a gluten-free crust.

### LOADED CHEDDAR CHIVE BISCUIT 11.00

A fried egg, sausage patty, and cheddar cheese stacked into our fluffy house-made cheddar chive biscuit, smeared with honey butter.

### VEG FRIED EGG SANDWICH 9.50

Arugula, tomato and fresh mozzarella with both sun-dried tomato and basil pestos, and in-house made brioche buns.

### BELT SANDWICH 10.50

Classic bacon, lettuce, tomato sandwich, with a fried egg and Calabrian chili aioli, on a house-made brioche bun.

### DUCK+FRIED EGG SANDWICH 11.50

Decadent duck confit and fried egg sandwich with a scallion, ginger and sesame spread on house-made brioche bun.

### CHEESY BREAKFAST BURRITO 9.00

The cheesiest breakfast burrito in town: scrambled eggs with cheddar, mozz and provolone wrapped in a flour tortilla.

### VEGGIE BREAKFAST BURRITO 9.50

Fluffy scrambled eggs, arugula, sun-dried tomato pesto, caramelized onions, avocado, shredded provolone and mozz wrapped in a flour tortilla.

### TEX MEX BREAKFAST BURRITO 10.50

Fluffy scrambled eggs, bacon, black beans, avocado, Cotija cheese and Calabrian chili aioli wrapped in a flour tortilla.

### PUMPKIN OATS 4.50

Oats soaked in almond and coconut milk with flax seeds and pecans, smothered with blueberries and coconut.

## COFFEE

DRIP VIGILANTE COFFEE, LIGHT OR MEDIUM 2.00

COLD BREW 3.50

ESPRESSO 2.75

MACCHIATO 3.25

CORTADO 3.35

CAPPUCCINO 4.00

FLAT WHITE 4.00

ICED LATTE 4.50

LATTE 4.50

PUMPKIN SPICE LATTE 4.00

MOCHA 5.00

AMERICANO 3.00

RED EYE 3.00

CHAI LATTE 4.00

MATCHA LATTE 4.00

STEAMER 3.00

HOT CHOCOLATE 3.25

ICED TEA 3.00

APPLE CIDER 3.25

WHOLE LEAF HOT TEA 3.25

Earl Grey, English Breakfast, Mint Jasmine, Chai, or Lemon Ginger from Great Falls Tea Company.

## PASTRY

### BLUEBERRY MUFFIN 4.50

Fluffy muffin loaded with juicy blueberries and topped with pearl sugar.

### BANANA ESPRESSO CHOCOLATE CHIP MUFFIN 4.50

Moist muffin made with ripe banana, flavored with Vigilante espresso and studded with chocolate chunks.

### LEMON POPPY SEED SCONES 3.25

Sweet lemon and poppy seed scones covered with lemon glaze.

### MAPLE OAT SCONES 3.25

Sweet maple and oat scones flavored with warm spices and garnished with maple glaze.

### VEGAN POPTART 3.25

Vegan poptart dough, filled with seasonal fruit and garnished with a sweet fruit glaze.



## BEVERAGES

# GHOSTBAR

### NON-ALCOHOLIC BEVERAGES

- Coke 3.50
- Mexican Sprite 3.50
- Thunder Beast Rootbeer 3.50
- Boylan Natural Soda's Diet Cane Cola 3.50
- Saratoga Springs Still Water 3.50
- Saratoga Springs Sparkling Water 3.50
- Barritt's Diet Ginger Beer 3.50
- Fever Tree Tonic Water 3.50
- Fever Tree Club Soda 3.50
- Fever Tree Ginger Beer 3.50
- Floral Grey Iced Tea, Unsweetened 3.50

### COCKTAILS

- Beast of Bourbon 15.00
- Classic Margarita 15.00
- Bloody Mary 12.00
- Mimosa 12.00

### LIQUOR

- Vodka 12.00
- Gin 12.00
- Rum 12.00
- Tequila 12.00
- Whiskey 12.00
- Bourbon 12.00

### BEER

- München on Hops 8.00
- Blood Orange Gose 8.00
- Raised by Wolves IPA 8.00
- Festbier (Atlas Brewing) 8.00

### WINE

- Chenin Blanc 10.00
- Louis M. Martini 12.00
- Vavasour Sauvignon Blanc 12.00
- Juliette Rosé 10.00
- King Estate Inscription Pinot Noir 12.00

## ICE CREAM

### GLOVER PARK ICECREAM & MILKSHAKES

#### 1/2/3 SCOOPS • 3.00/4.50/6.00

- Milk Chocolate • Vanilla Bean • Strawberry
- Cherry Stracciatella • Butter Pecan
- Chocolate Peanut Butter • Cookie Overload

#### FUDGY BROWNIE SUNDAE 7.50

Fudgy chocolate brownie topped with luxurious vanilla ice cream, rainbow sprinkles and drowned in house-made chocolate sauce!

## CUPCAKES

### Red Velvet

#### SOUTHERN BELLE 3.50

Whipped cream cheese topping on a moist red velvet cake.

#### DEVIL'S FOOD 3.50

A rich chocolate buttermilk cake topped with our Guittard bittersweet chocolate ganache.

#### COOKIES 'N CREAM 3.50

Cookies 'n Cream pieces blended into our chocolate buttermilk cake, topped with a creamy American buttercream, and garnished with... more cookies!

#### PEANUT BUTTER CUP 3.50

Delicious chocolate buttermilk cake studded with chocolate chips topped with our creamy, not-too-sweet, not-too-salty peanut butter frosting.

#### CARROT CAKE 3.50

A spiced cake with shredded carrot and whole pecans topped with our signature whipped cream cheese frosting.

#### VANILLA BEAN 3.50

Fluffy and fragrant blonde cake made with Madagascar vanilla beans and topped with a sweet and creamy vanilla American buttercream.

#### B-DAY 3.50

An almond infused blonde cake topped with our famous Guittard gourmet milk chocolate ganache and garnished with confetti birthday sprinkles.

#### SUMMERTIME 3.50

Light and lemony cake married with our signature whipped cream cheese topping, smothered in shredded coconut.

#### BLACK VELVET 4.00

Light, moist chocolate cake with Valrhona cocoa powder paired with a sweet chocolate "buttercream" (GF).

#### SIX/TWELVE CUPCAKES • 20.00/39.00

Six or twelve cupcakes of your choice, or have our chefs pick your mix!

**APPETIZERS****SEAWEED SALAD** 🌱 4.20

Seaweed, sesame seeds, red chili pepper, sesame oil, vinegar.

**KIMCHI** 4.20

Napa cabbage, scallions, garlic, ginger, rice powder, fish sauce, sugar, shrimp paste, Korean red pepper powder, salt, and sesame seeds.

**KARAAGE** 8.99

Japanese fried chicken thigh marinated with ginger, garlic, soy sauce, and potato starch.

**CUCUMBER PONZU PICKLES** 🌱 4.20

Cucumber, garlic, Japanese citrus soy sauce.

**EDAMAME** 🌱 4.20

Edamame, salt.

**OKO BRUSSELS SPROUTS** 8.00

Lightly fried Brussels sprouts topped with okonomiyaki sauce, kewpie mayonnaise, bonito flakes, shichimi togarashi (red chili powder), and aonori (seaweed).

**PLATES****JAPANESE CURRY RICE** 🌱 14.00

Japanese vegan yellow curry base on top of white rice with onions, eggplant, yellow pepper, Brussels sprouts, and pickled lotus. Add: Karaage +5.00, Fried Shrimp +4.00, Cheese, or Poached Egg +1.82.

**PORK BELLY + KIMCHI DONBURI** 14.00

Stir-fried pork belly + kimchi with onions and chili oil topped with a poached egg and scallions, sesame seeds, and nori over white rice.

**STEAMED BUNS** 14.00

Steamed buns stuffed with Japanese curry tartar sauce, sweet-and-sour soy sauce, fried potato shavings, and cilantro. Choice of Fried Chicken or Fried Tofu.

**OKONOMIYAKI** 11.00

Japanese Savory Pancake: Cabbage, flour, egg, tempura crisps, and scallions. Topped with house-made Japanese BBQ sauce, kewpie mayonnaise, bonito flakes, aonori, and shichimi togarashi. Choice of Mushrooms, Thinly-Sliced Pork Belly +3.00, or Shrimp +3.00.

**RAMEN****SHOYU** 14.99

Chicken bone broth with soy sauce base. Ramen noodles topped with pork loin, spinach, soft-boiled egg, nori, wakame, togarashi, scallions, bamboo shoots, naruto, and sesame seeds.

**MISO** 14.99

Chicken bone broth with miso base. Ramen noodles topped with pork loin, spinach, soft-boiled egg, corn, nori, wakame, wood ear mushroom, togarashi, scallions, and sesame seeds.

**SHIO** 14.99

Chicken bone broth with shio (salt) base. Ramen noodles topped with chicken thigh, bok choy, soft-boiled egg, nori, togarashi, scallions.

**VEGAN MISO** 🌱 14.99

House-made vegan miso broth. Vegan ramen noodles topped with stuffed tofu, spinach, menma, homemade chili paste, shredded togarashi, scallions, and sesame seeds.

**PLAIN RAMEN** 11.00

Chicken bone broth (your choice) with Ramen noodles.

**TSUKEMEN** 14.99

Chicken bone broth dipping sauce with house-made miso and akakara spice. Chilled noodles topped with seared pork loin, spinach, poached egg, corn, wakame, togarashi, scallions, menma, naruto, sesame seeds, vinegar and sesame oil.

**COLD SESAME NOODLES** 13.50

Ramen noodles with house-made sesame sauce, topped with chicken, cucumbers, pickled ginger, and cilantro. (Substitute pork, +1.00)

**RAMEN ADD-ONS**

Kimchi +3.50, Akakara (spice) +1.82, Extra Noodles +2.27, Extra Pork +2.73, Extra Chicken +2.73, Karaage +5.00, Extra Egg +1.82, Stuffed Tofu +2.73.

**GROCERY****UNSTEAMED GUA BAO** 6.00

4 pieces

**UNCOOKED RAMEN NOODLES** 🌱 11.00

5 pieces per sleeve

# #ifeellikeuzu

## FRIED CHICKEN



### SANDWICHES

#### QUEEN MOTHER'S CLASSIC 14.89

Fried Chicken, Virginia Pickles, The Queen's Sauce

#### NASHVILLE HOT STYLE 14.89

Fried Chicken, Virginia Pickles, Spicy Fire Sauce

#### KOREAN FRIED CHICKEN SANDWICH 14.89

Kimchi and Cabbage Slaw, Korean Barbecue Sauce

#### VIRGINIA HONEY BUTTER 14.89

Fried Chicken, Virginia Honey Butter

*All chicken is local, cage free & raised without antibiotics.*

### WINGS

#### MAMBO NO. 3 FRIED CHICKEN WINGS 11.50

8 jumbo wings, double fried, and tossed in Chef Rock's version of DC's iconic Mambo Sauce. It's a little sweet, a little spicy and a lotta flavor.

Finished with scallion.

### DRINKS

#### SWEET TEA CONCENTRATE 8.00

This quart of freshly-brewed tea concentrate makes 1 gallon sweet tea! Brewed with demerara sugar and accompanied by lemon wedges, this sweet tea is the perfect complement to our savory chicken. For a smaller portion, mix 1 part tea concentrate to 3 parts water.

#### SWEET TEA 16 OUNCES 2.00

Brewed with demerara sugar and accompanied by lemon wedges. This sweet tea is the perfect complement to our savory chicken.

### SIDES

#### COUNTRY POTATO SALAD 4.00

Buttery gold potatoes with a savory dressing, celery, eggs and spices.

#### CREAMY COLESLAW 4.00

Kewpie mayonnaise dressing tossed with cabbage and carrots.

#### KIMCHI COLESLAW 8oz 4.00

Kimchi, cabbage, gochugaru, radish and a kewpie mayonnaise dressing.

#### SEASONED WAFFLE FRIES 4.92

Crispy waffle fries cooked in duck fat and canola oil, then tossed in a savory house seasoning of sea salt, fresh black pepper, garlic, onion, and tomato.

#### ZAPP'S SPICY VOODOO CHIPS 1.25

#### ZAPP'S JALAPEÑO CHIPS 1.25

#### ROUTE 11 SALT & VINEGAR CHIPS 1.25

#### ROUTE 11 SALT & BLACK PEPPER CHIPS 1.25



You can always  
come home.

QUEEN MOTHER



**CHOOSE YOUR BASE + 1 SIDE + 3 DIB, DABS OR CRISPIES  
+ 3 GARNISH = 15.00  
INDIVIDUAL SIDES = 5.00**

**KHICHDI BASE  
(RICE & LENTILS)**

**SPINACH, BASMATI RICE  
& CHANA DAL LENTILS BOWL** **V**

Chana Daal lentils and brown Basmati rice cooked with fresh spinach, sweet onions, cumin, black cardamom, bay leaves, ginger, garlic, Kashmiri chilies and organic Indian turmeric. (GF)

**CAULIFLOWER, ROSE RICE  
& MUNG LENTIL BOWL** **V**

Sprouted whole mung beans simmered with rose rice, cauliflower, fresh tomatoes, red onions, star anise, fennel, green cardamom, cinnamon, garlic, ginger, and organic Indian turmeric. (GF)

**COCONUT, BROKEN RICE & BLACK  
LENTIL BOWL** **V**

Black Urad lentils and short grain Sona Masoori rice cooked in coconut milk, with pounded ginger & green chilies, yellow onions, black mustard seeds, Tellicherry peppercorns and fresh curry leaves. (GF)

**SIDES**

**AUNTY'S POTATOES** **V**

Yukon gold jacketed potato wedges crisply coated with cumin, ginger, Reshampatti chili powder and Usha Aunty's secret ingredient. (GF)

**BLACK CHICKPEAS (PINDI CHOLE)** **V**

Black husked chickpeas cooked with yellow onions, fresh tomatoes, garlic, ginger and our special house-roasted Chole Masala. (GF)

**ROASTED EGGPLANT MASALA** **V**

Gluten Free Roasted Eggplant. (GF)

**CAULIFLOWER 65** **V**

Mumbai's favorite cauliflower sprinkled with Masala 65- black peppercorns, fennel, cinnamon, red chili and fresh curry leaves. (GF)

**BEVERAGES**

**MANGO GINGER LASSI 4.00**

Mango pulp blended in creamy yogurt with a hint of fresh ginger (GF)

**NIMBU PANI** **V 3.00**

House-made lemonade with black pepper syrup. (GF)

**DIB, DABS & CRISPIES**

- Smoky Eggplant slices with yogurt dressing (Raita)
- Tomato, cucumber & onion salad; crushed peanuts lime dressing
  - Daikon & Cabbage Salad;
  - tamarind sesame dressing
- Mango+Garlic Chutney (Achar)
  - Onion+Tamarind Chutney
  - Red Lentil and Chili fritters
- Mini Lentil Crisps (Papadam)

**GARNISH**

- Gunpowder (house-made roasted lentils, sesame & seasonings)
- Warm Ghee (Indian clarified butter)
  - Grilled Serrano Chilies
  - Crispy Julienned Ginger
- Chopped cilantro, mint, & chives medley

## PIZZA



### PLATES

#### GORDIE STICKS 15.00

Cheesy herb garlic sticks, served with vodka dipping sauce.

#### WHIPPED RICOTTA 13.00

Whipped ricotta finished with olive oil, honey, rosemary, and hazelnuts, served with fresh focaccia.

#### MEATBALLS 9.00

Tender meatballs, marinara sauce, ricotta, and fresh basil.

#### CAESAR SALAD 12.00

Baby Bibb lettuce, pickled shallots, and breadcrumbs, with garlic aioli on the side.

#### BRAISED SHORT RIBS 26.00

Short ribs braised in rich broth, served over creamy polenta with broccolini. (GF)

#### VEAL BOLOGNESE 19.00

Spicy veal bolognese and orecchiette pasta with spinach and parmesan.

### DETROIT STYLE PIZZA

#### CLASSIC CHEESE 15.00

Just what the label says: cheese, tomato sauce.

#### PEPPERONI 17.00

Loaded with cheese, pepperoni and tomato sauce.

#### MOTOR CITY 19.00

Cheese, fresh garlic, bacon, pepperoni, meatballs, tomato sauce.

#### RED WING 16.00

Tomato sauce, fresh garlic, oregano, burrata cheese, parmesan.

#### GREENFIELD VILLAGE 19.00

Cheese, ricotta, artichokes, spinach, basil, mushrooms, olives, green peppers, tomato sauce.

#### MODEL T 17.00

Cheese, ham, bacon, pineapple, béchamel sauce.

### DC DECK STYLE PIZZA (15")

#### SIGNATURE CHEESE 15.00

Our signature cheese blend on our house-made crust.

#### DECK PEPP 18.00

Made from our signature dough, topped with a house-made cheese blend and premium pepperoni.

#### PIAZZI 19.00

Cheese, tomato sauce, red onions, green pepper, mushrooms, sausage, garlic, pepperoni.

#### DISTRICT 19.00

Cheese, tomato sauce, shredded pork, pickled red onions, collard greens + mambo sauce

#### FUNGUS AMUNGUS 17.00

Cheese, roasted mushrooms, garlic, oregano, parsley, truffle cream sauce

#### MEDITERRANEAN 18.00

Cheese, tomato sauce, feta, roasted tomatoes, green peppers, artichoke, caramelized onions, black olives, garlic, oregano.

#### GREEN MACHINE 17.00

Vegan cheese, pesto, zucchini, broccoli, collard greens, artichoke, nutritional yeast.

#### BYO PIZZA 16.00+

Build your own DC Deck masterpiece!

#### BYO TOPPINGS

+1.00 Basil • Fresh Garlic •

+1.50 Artichoke • Banana Pepper • Black Olive •  
Caramelized Onion • Green Pepper • Pineapple •  
Mushrooms • Roasted Red Pepper • Spinach  
+2.50 • Pepperoni • Bacon • Ham • Meatballs

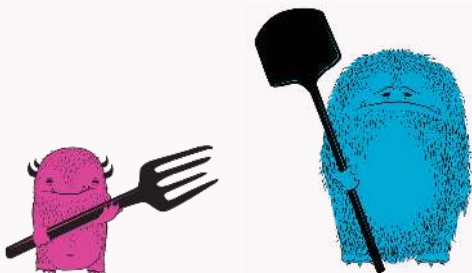
### DESSERT

#### CHOCOLATE ZUCCHINI CAKE 6.50

Rich and moist zucchini cake covered with a decadent chocolate glaze.

#### TIRAMISU 5.00

Delicate ladyfinger cookies soaked in coffee, layered with sweetened mascarpone cream and dusted with coffee.





# GHOSTLINE KITCHEN HOURS



Monday-Sunday | 11am-3pm



Sunday-Thursday | 11:30am-9pm  
Friday-Saturday | 11:30am-10pm



Tues/Wed/Thu/Sun | 11am-9pm  
Friday-Saturday | 10am-10pm

GHOSTBAR

Sunday-Thursday | 11am-9pm  
Friday-Saturday | 11am-10pm

RAMEN BY *Uzu*

Tues/Wed/Thu/Sun | 11:30am-2:30pm & 4:30-9pm  
Friday-Saturday | 11:30am-2:30pm & 4:30-10pm



Tuesday-Thursday | 4:30-9pm  
Friday-Saturday | 11:30am-2:30pm & 4:30-10pm  
Sunday | 11:30am-2:30pm & 4:30-9pm



Tues/Wed/Thu/Sun | 11:30-9pm  
Friday-Saturday | 11:30am-10pm