



Monday-Friday | 11am-3pm  
Sat/Sun | 10am-3pm

## 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 12.50

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

Mon-Thu | 11am-9pm  
Friday | 11am-10pm  
Saturday | 10am-10pm  
Sunday | 10am-9pm

### NON-ALCOHOLIC BEVERAGES

Coke 3.50  
Mexican Sprite 3.50  
Swamp Pop Root Beer 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  
Ghost Mule 15.00  
Pretend It's Summer! 15.00

### LIQUOR

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

### BEER

Blood Orange Gose 8.00  
Raised by Wolves IPA 8.00  
DC Brau PQ Porter 8.00  
Giant Flaming Zombie - Polar Bear 8.00  
DC Brau - Brau Pils (Pilsner) 6.50  
Namaste White Belgian-Style Witbier 6.50  
Samuel Adams Winter Lager 6.50  
Ghost IPA India Pale Ale 6.50

### WINE

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

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## GLOVER PARK ICECREAM & MILKSHAKES

## ICE CREAM

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

Tues-Thu | 11am-9pm  
Friday | 11am-10pm  
Sat | 10am-10pm  
Sun | 10am-9pm

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

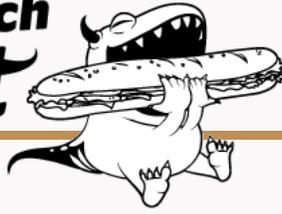
Light, moist chocolate cake with Valrhona cocoa powder  
paired with a sweet chocolate "buttercream" (GF).

SIX/TWELVE CUPCAKES • 20.00/39.00

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

## SANDWICHES

# Sandwich Beast



Sunday-Thursday | 11:00am-9pm  
Friday-Saturday | 11:00am-10pm

### HOT SANDWICHES

#### TRADITIONAL REUBEN 15.00

Singers corned beef, tangy sauerkraut, house 1000 island, Gruyere cheese, griddled seeded rye.

#### BROOKLYN REUBEN 15.00

Singers pastrami, tangy sauerkraut, house 1000 island, Gruyere cheese, griddled seeded rye.

#### BANH MI 13.50

Pork Belly Banh Mi features star anise cured and roasted pork belly, daikon, carrot, cilantro slaw, jalapeño, served on a crispy baguette.

#### PORCHETTA 12.50

Fennel, chili, lemon, and rosemary roasted porchetta with caramelized onions, baby arugula, and Calabrian chili gremolata on ciabatta.

### COLD SANDWICHES

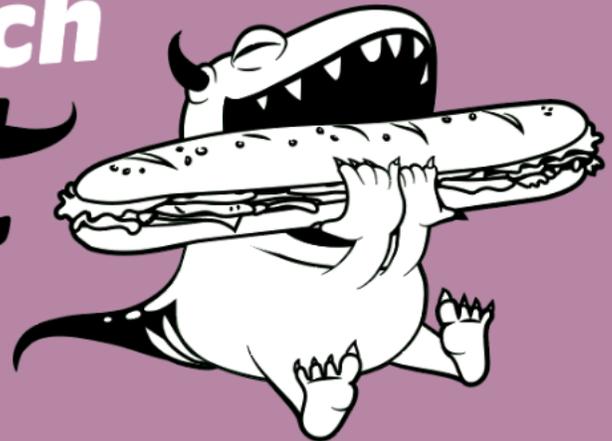
#### THE ITALIAN 14.00

Authentic italian sub with gourmet details. Proscuttini, Prosciutto Di Parma, Genoa salami, provolone, sweet and hot peppers, shaved lettuce, tomato, onion, oregano vinaigrette served on a soft roll.

#### VEGGIE ITALIANO 14.00

Delish! Marinated artichoke, roasted portobello, pimento, basil pesto, pickled fennel, arugula, fresh mozzarella, oregano vinaigrette.

# Sandwich Beast



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

RAMEN BY

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### APPETIZERS

#### SEAWEED SALAD **V** 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 **V** 4.20

Cucumber, garlic, Japanese citrus soy sauce.

#### EDAMAME **V** 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 **V** 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 14.00

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 or Thinly-Sliced Pork Belly

### 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 **V** 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 **V** 11.00

5 pieces per sleeve

**#ifeellikeuzu**

**GRAIN BOWLS 15.00****SAAG IT AIN'T SO**

Sautéed spinach, Chana lentils and brown Basmati rice with a side of Cauliflower 65. Accompanied by tomato & cucumber salad with a crushed peanut & chili lime dressing (Kachumbar), smoky eggplant slices with yogurt and pomegranate drizzle (raita), mango garlic preserves (achar), and garnished with fried garlic slices. (GF)

**THE ROSY GOBI**

Sprouted whole mung beans simmered with rose rice and cauliflower, with a side of black chickpeas (Pindi Chole). Accompanied by smoky eggplant slices with yogurt and pomegranate drizzle (raita), tomato & cucumber salad with crushed peanut & chili lime dressing (Kachumbar), onion tamarind chutney, and garnished with crispy julienned ginger. (GF)

**COCO-KAMALA**

Black Urad lentils and short grain broken rice cooked in coconut milk, with pounded ginger & green chilies with a side of Roasted Eggplant Masala. Accompanied by daikon & cabbage salad with sweet tamarind sesame dressing, 5 Spice tomato apricot chutney, red lentil and chili fritters (Dal Vada), papadum (lentil crisps), and garnished with gunpowder spice and ghee. (GF)

**AUNTY'S POTATOES** 

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

**SIDES 5.50****BLACK CHICKPEAS (PINDI CHOLE)** 

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

**ROASTED EGGPLANT MASALA** 

Japanese eggplant with onion, ginger, curry leaves and an in-house roasted sesame spice. (GF)

**CAULIFLOWER 65** 

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

**DIP TRIO** 

Mango Garlic Preserves, Onion Tamarind Chutney, and Five Spice Tomato Apricot Chutney served with mini papadums. (GF)

**SALAD TRIO**

Daikon & Cabbage Salad with Sesame Tamarind Dressing, Smoky Eggplant with Yogurt & Pomegranate Black Salt Drizzle, Tomato Cucumber Onion Salad with Peanut Lime Chili Dressing (GF)

**DAL VADA** 

Red Lentil Chili Fritters (4) with Onion Tamarind Chutney. (GF)

**BEVERAGES****NIMBU PANI**  3.50

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

**MANGO GINGER LASSI 4.50**

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



**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.

**MOTOWN 19.00**

Cheese blend, tomato sauce, chili relish, caramelized onions, meatballs, roasted red peppers, pepperoni, and banana peppers.

**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 7.50**

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



# GHOSTLINE KITCHEN HOURS



Monday-Friday | 11am-3pm  
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Sunday-Thursday | 11:00am-9pm  
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Tues-Thu | 11am-9pm  
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GHOSTBAR

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