



*The Loft*



# Menu



## Appetizers

### ***Soup of the Day***

- Homemade and hearty. 4/6

### ***Chili***

- Slow braised pork combined with kidney, northern, and black beans, simmered with traditional spices and topped with a dollop of sour cream and cheddar cheese. Served with homemade corn bread. 6/9

### ***Fried Calamari***

- Tender tubes and tentacles lightly breaded, fried quickly to a golden brown, and served with our Asian dipping sauce. 9.5

### ***Jumbo Wings***

- 1 pound of jumbo wings served with celery sticks and homemade bleu cheese dressing. HOT, medium, mild, Lab sassy, BBQ, garlic Parmesan, or Mariah's trashy sauce. 9.5

### ***Lab Frites***

- A heaping bowl of thick golden fries smothered in the chef's toppings of the day. 9.5

### ***Last Run Nachos***

- Fresh nachos with pulled port and melted cheddar jack cheese, green onion, and pico de gallo. Served with sour cream. 9.5

### ***Sweet Potato Fries***

- Large basket of crispy sweet potato fries drizzled with a cinnamon honey. 7.5

### ***Basket of Fries***

- Served hot and crispy. 4.5

### ***Chicken Tenders***

- Five tender breast filets coated in a crunchy breading and deep fried. Served with choice of sauce. 10

## Salads

### ***Last Run***

- A healthy mix of field greens, Heirloom tomatoes, English cucumber, slivered red onion, walnuts, and crumbled blue cheese. Served with your choice of homemade dressings (Italian, balsamic, chunky blue cheese, or ranch). 9.0

### ***Classic Caesar***

- Hearts of romaine tossed with Caesar dressing with croutons and shaved Parmesan cheese. 9.0
- Add char-grilled chicken. 3.5

### ***Steak Salad***

- A healthy mix of field greens, Heirloom tomatoes, red onion, crumbly bleu cheese and pecans served with balsamic dressing. 13

*The Last Run*

*Labrador Mt., NY*



## *Sandwiches*

### ***Turkey Club***

- Slow roasted turkey breast with roasted red peppers, Applewood smoked bacon and garlic aioli. Served on a toasted ciabatta roll with lettuce and tomato. 9.5

### ***Grilled Chicken Jalapeno***

- Char-grilled chicken breast covered in Havarti cheese with a slather of mayo and roasted Jalapeno peppers (not too spicy). Served on a toasted ciabatta roll. 9.0

### ***BBQ Brisket***

- Tender beef brisket slow smoked and braised in house, stacked high on a brioche roll with house BBQ sauce. 10

### ***Pulled Pork***

- Pork butt slow braised in house, tossed in house BBQ sauce and piled on a broche roll. Served with coleslaw 9.5

### ***Corn Beef***

- Slow braised corn beef piled high on marble rye with melted Swiss. Served with coleslaw. 9.5

### ***Grilled Portobello***

- Giant balsamic marinated Portobello mushroom grilled over an open flame and covered with provolone cheese. Served on a ciabatta roll with lettuce, tomato, and red onion. 9.0

### ***Veggie Burger***

- House made black bean burger served on a toasted brioche roll with lettuce, tomato and red onion. 9.0

## *Flat Top Burgers*

### ***Classic***


- 8oz blend of choice sirloin and brisket seared on the flat top. Served on a broche roll with lettuce, tomato, and red onion. 9.0
- Add cheese (American, cheddar, Swiss, Bleu or Provolone) 1.0 Bacon 2.0

### ***Mushroom Swiss***

- The classic, smothered in sautéed mushrooms and Swiss cheese. 11

### ***Buffalo***

- The Classic, covered in bleu cheese and our house wing sauce. 10



*All of the above  
Served with crispy kettle  
chips.  
Substitute fries (2.0) or  
sweet potato fries (4.0)*



# Beer and Wine List

## House Wine Selection

*By The Glass ~6.0*

### Red Wine

*Copa di Vino (Chilean)*

*Cabernet Sauvignon*

*Merlot*

### White Wine

*Copa di Vino (Chilean)*

*Chardonnay*

*Pinot Grigio*

*White Zinfandel*

## Wine Selection

*By The Glass ~7.5*

### Red Wine

*(Both California)*

*Josh Cabernet*

*Mark West Pinot Noir*

### White Wine

*Relax Riesling (Germany)*

*Kendall-Jackson Chardonnay*

*(California)*

## Bottled Beer

- *Angry Orchard*
- *Budweiser*
- *Bud Light*
- *Coors Light*
- *Corona xxtra*
- *Corona Light*
- *Daura Damm (Gluten Free)*
- *Heineken*
- *Heineken Light*
- *Labatt's Blue*
- *Labatt's Blue Light*
- *Labatt's N/A*
- *Michelob Ultra*
- *Miller Light*
- *Molson Canadian*
- *Sam Adams Boston Lager*
- *Yuengling*

## Canned Beer

- *Pabst Blue Ribbon 16oz*
- *Miller High Life 16oz*
- *White Claw (Variety of Flavors)*

## 12 TAP SYSTEM

8 Revolving Beer Selections  
Including One Stout

Available all Season

- ✓ *The Pompey Born Lager*
- ✓ *Blue Moon*
- ✓ *Long Trail Vermont IPA*
- ✓ *The Onondaga Trail Pale Ale*

*Ask About our Drink Specials!*



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### ***Kids***

#### *Mac and Cheese*

Creamy homemade mac and cheese topped with crunchy breadcrumbs. 6.5

### ***Kids***

#### *Chicken Tenders*

Two tender breast filets coated in a crunchy breading and deep-fried. Served with fries and choice of BBQ sauce, ranch, honey mustard, or bleu cheese for dipping. 6.5

### ***Kids***

#### *Pasta and Sauce*

Pasta of the day with either tomato or butter sauce. 6.5

### ***Kids***

#### *Grilled Cheese*

Plain American grilled cheese and fries 6.5

## *Desserts*

*Scoop of Ice Cream 3.5*

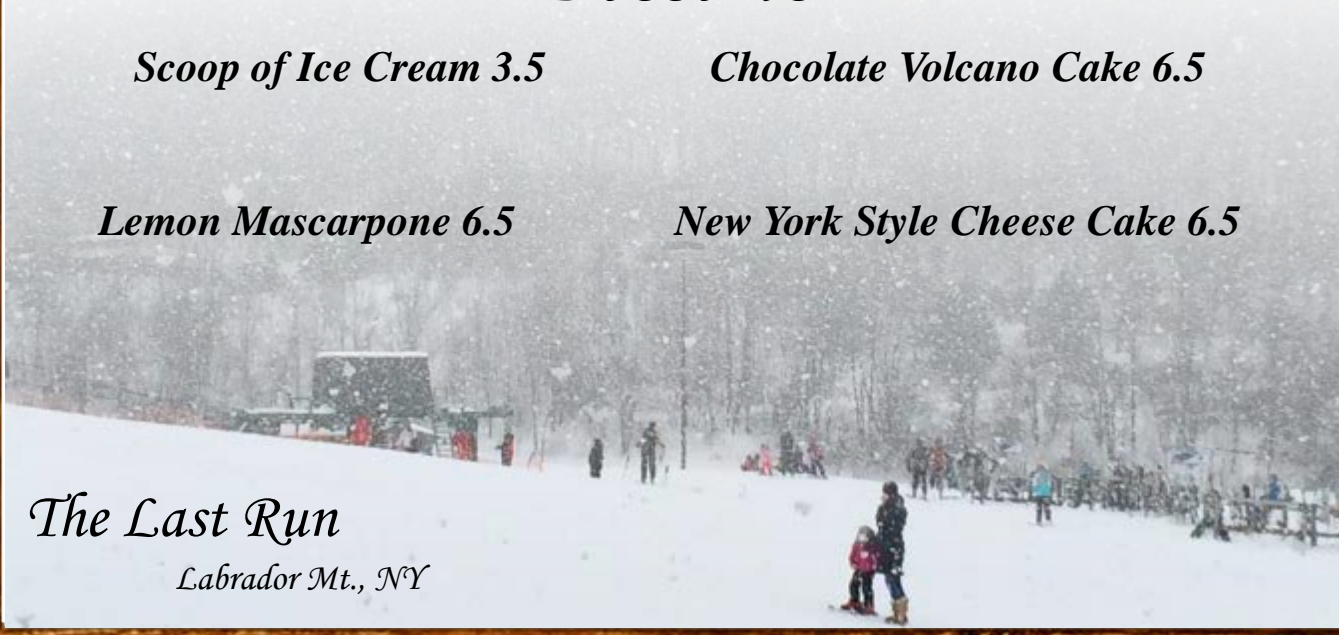
*Chocolate Volcano Cake 6.5*

*Lemon Mascarpone 6.5*

*New York Style Cheese Cake 6.5*

*The Last Run*

*Labrador Mt., NY*





# The Last Run

Labrador Mt.



You Are Here







*The Loft*



# Band Line Up

ALL BANDS PLAY FROM 7:30 TO 10:30

## JANUARY

- ❖ 5 CHAD BRADSHAW TRIO
- ❖ 12 PAUL FEY PROJECT
- ❖ 19 BOG BROTHERS
- ❖ 26 TIM HERRON AND GREAT BLUE

- ❖ 2
- ❖ 9
- ❖ 16
- ❖ 23

## FEBRUARY

- DARK HALLOW TRIO
- SPENT GRAIN
- LOS BLANCOS
- MIKE DELANEY

## MARCH

- ❖ 2 SUNDROP RISE
- ❖ 9 2 HOUR DELAY