

SHAREABLES

ROASTED CAULIFLOWER / 12

Basil, pickled red onion, tomato cream

CRISPY BRUSSEL SPROUTS / 12

Sweet chili glaze

NACHOS / 14

PKL cheese sauce, black beans, guacamole, pico de gallo, cilantro lime crema, jalapeño
(+ chicken 7, + steak 10)

CHICKEN TENDERS / 14

Naked, sweet chili, buffalo, or carolina gold bbq

FRENCH ONION DIP / 9

Caramelized onions, housemade potato chips

WAGYU PIGS IN THE BLANKET / 14

PKL special sauce

FRENCH FRIES / 7

Regular or sweet potato, herbs

HANGER STEAK* / 25

PKL chimichurri, fries

ZUCCHINI + SQUASH CHIPS / 12

Panko, citrus yogurt, chili

TUNA WONTONS* / 18

PKL pickles, red onion, chives, scallions, cilantro, fresno, ginger, soy, lime

PRETZEL BITES / 12

PKL cheese sauce, tarragon mustard

WINGS / 14

Naked, sweet chili, buffalo, or carolina gold bbq

BEEF SLIDERS / 16

Bacon, american cheese, pickled onion, jalapeño

CHICKEN SLIDERS / 15

Fried, buffalo sauce & blue cheese, or bbq sauce & cheddar cheese, lettuce, tomato

FLATBREADS / 15

Artichoke, pear, parmesan cream, mozzarella, arugula, tajin, balsamic

Parmesan cream, fig, arugula, lemon preserve, pickled fresno

HANDHELDS

SMASH BURGER / 18

Double patty, cheese, pickles, onions, secret sauce, fries

BUFFALO CHICKEN WRAP / 15

Fried, buffalo sauce, blue cheese, lettuce, tomato, sundried tomato wrap, fries

STEAK SANDWICH / 18

Hanger steak, sun dried tomatoes, herb cream, arugula, ciabatta, fries

FISH TACOS / 14

Fried cod, pineapple pico, slaw, pineapple salsa, chipotle aioli, corn tortilla

SALADS

ARUGULA SALAD / 12

Cucumber, tomato, pickled red onions, candied walnuts, soy tajin dressing
(+ chicken 7, + steak 10)

CAESAR SALAD / 12

Romaine, caesar dressing, parmesan, soft boiled egg, croutons, black pepper, parmesan crisp
(+ chicken 7, + steak 10, + crispy bacon 2)

HARVEST BOWL / 17

Arugula, quinoa, roasted sweet potato, feta, cucumbers, cherry tomatoes, toasted chickpeas, pickled onions, avocado
(+ chicken 7, + steak 10)

SWEETS

HOUSE-MADE DONUTS / 12

Cinnamon sugar, bourbon caramel glaze

STRAWBERRY PARFAIT / 8

Greek yogurt, granola, honey, strawberries

COOKIE SKILLET / 10

Chocolate chip cookie, vanilla ice cream

SCOOP OF VANILLA ICE CREAM / 5

ALLERGY KEY



Before placing order please inform your server if a person in your party has a food allergy.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will automatically be added to parties of 6 or more.



BRUNCH MENU

\$25 Bottomless Saturday & Sunday, 11am – 2pm in Main Dining or Lounge
90 min seating, entire party must participate

CHEF'S BREAKFAST BURRITO / 18

Flour tortilla, rice, beans, avocado, beef, scrambled eggs, cheese sauce, herbs, PKL hot sauce, cilantro lime crema

NUTELLA TOAST / 12

Nutella, bananas, strawberries, almonds, chia, honey

BANANAS FOSTER PANCAKES / 14

Bananas, rum, sugar

BREAKFAST PIZZA / 14

Mozzarella, tomato, sunny eggs, basil, parmesan

EGG SKILLET / 15

Eggs, panko, tomato, herbs, pretzels

JALAPEÑO CHICKEN & WAFFLES / 16

Jalapeño cheddar waffle, hot honey

THICK CUT BACON / 12

Cayenne pepper, brown sugar

CAESAR SALAD / 12

Romaine, caesar dressing, parmesan, soft boiled egg, croutons, black pepper, parmesan crisp
(+ chicken 7, + steak 10, + crispy bacon 2)

BEEF SLIDERS / 16

Bacon, american cheese, pickled onion, jalapeño

WINGS / 14

Naked, sweet chili, buffalo, or carolina gold bbq

FRENCH FRIES / 7

Regular or sweet potato, herbs

DONUTS / 12

Cinnamon sugar & bourbon caramel glaze

STRAWBERRY PARFAIT / 8

Greek yogurt, granola, honey, strawberries

PANCAKE TACOS / 20

4 pancakes, strawberries, bananas, nutella, chocolate, marshmallow creme

KIDS BRUNCH

PLAIN PANCAKE STACK / 10

SCRAMBLED EGG / 4

CHEESE PIZZA / 10

CHICKEN FINGER MEAL / 10

GRILLED CHEESE / 7

FRIES / 7

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BRUNCH Libations

Paddle Service, flights of 3: \$24

*Available as individual cocktails, \$14



PRESIDENTIAL PADDLE

Better than a clean dress

Bill - prosecco, chambord, st. germain, white cranberry
Hillary - prosecco, orange, pineapple, strawberry
Monica - prosecco, blanco, orange, grenadine



HOLY TRINITY PADDLE

Will send you to your maker

Father - house infused pickle vodka, tomato, pickle
Son - house infused veggie vodka, tomato, old bay
Holy Spirit - tequila, tomato, jalapeno cream stuffed olive



FUGEEES PADDLE

Ready or not here we come

Lauryn Hill - aperol spritz
Wyclef - garden spritz
Pras - hugo spritz

Specialty Brunch Cocktails: \$14



MEGAN THEE STALLION

Baddies only

Reposado, coconut, pineapple, turmeric & ginger syrup



CUP-O-JOE EXOTIC

I'm never going to financially recover from this

Vodka, vanilla, baileys, whipped coffee, frangelico



LL COOL J(AVA)

I'm gonna knock you out

Jameson, baileys, cold brew



COCKTAILS: \$14

HARRY STYLES



Classy like your grandma's pearls
Vodka, strawberry, lemongrass, lime, framboise, yuzu

POST MALONE



Creamy white with a kick
Vodka, vanilla, cream, espresso liqueur, cold brew

BEYONCÉ



Don't be a bitch, come take it to the floor

Blanco, triple sec, lime, strawberry, passion fruit, black salt

LEFT EYE



Smooth but might burn your house down

Jalapeño infused tequila, chili, agave, lime

OUTKAST



So fresh & so clean

Lemon gin, mint, elderflower, pink grapefruit

MARYLIN MONROE



Who said nights were for sleeping?

Pink gin, grapefruit, jalapeño, coconut, lime

PINK PANTHER



Made with bits of real panther, so you know it's good

Bourbon, amaro, aperol, lemon, peach

DOLLY PARTON



It costs a lot to look this cheap

Bourbon, blackberries, mint, honey, lemon, ginger beer

AXL ROSE



Every rose has its thorn

Dark rum, campari, pineapple, lime, simple

OL' DIRTY BASTARD



Girl you better gimme that money

Tequila, rose, agave, lime

SHOTS: \$6

LOSER'S SHOT



You don't suck, but you're not good

Pickled whiskey, lime, pickle juice, agave, hot sauce

WINNER'S SHOT



And another one

Rumchata, screwball whiskey

CINNAMON TOAST CRUNCH



Tastes like Christmas morning

Fireball cinnamon whiskey, rumchata

NA COCKTAILS: \$14

Can be made with full alcohol

FREDDIE MERCURY



Easy come, easy go

Seedlip, sour orange-grapefruit syrup, lime, bitters, grapefruit soda

ELTON JOHN



Mars ain't the kind of place to raise your kids

Seedlip, mint, strawberry, simple syrup

Any tab left open at the close of business will be charged 20% gratuity.

WINE

SPARKLING

PROSECCO, BRUT Caneval, IT
Classic dry prosecco

Glass Bottle

\$10 \$36

PROSECCO, ROSE Caneval, IT
Red fruit and strawberry flavors

\$10 \$36

CHAMPAGNE, BRUT Taittinger, FR,
Sophisticated and balanced

\$75

WHITE

SAUV BLANC Boulder Bank, NZ
Aromatic and crisp

Glass Bottle

\$12 \$44

SAUV BLANC Saget, FR
Balanced and refreshing, made from just outside Sancerre

\$11 \$40

CHARDONNAY Saracina, CA
Unoaked and ultra-refreshing

\$13 \$48

CHARDONNAY Ballard Lane, CA
Subtle oak, layers of creamy caramel and soft spices

\$12 \$44

RED

PINOT NOIR Vignerons, FR
Notes of dried strawberry, cherry with hints of smoke and leather

Glass Bottle

\$12 \$44

MALBEC Vive Alta Vista, AG
Red fruit and vanilla, explosive and bright

\$11 \$40

CABERNET Carr, CA
Medium bodied with ripe berry flavors

\$14 \$52

SYRAH Valle De Colchagua, Chile
Full bodied and smooth, dark fruit and pepper

\$15 \$56

ROSÉ

COTE MAS FR
Rich and smooth with ripe red fruits and well-balanced acidity

Glass Bottle

\$10 \$40 1L

PEYRASSOL FR
Silky and crisp with an elegant touch of minerality

\$12 \$44

BEER PADDLES: \$12

IPA PADDLE

Flight of 3: PKL IPA, Maine Lunch, Fiddlehead

SEASONAL PADDLE

Flight of 3 seasonal flavors

DRAFT BEER: \$8

ALLAGASH WHITE

Belgian style wheat, 5.2%

BUD LIGHT

American light lager beer, 4.2%

DOWNEAST CIDER

Juicy, sweet and gluten free, 5.1%

FIDDLEHEAD

New England hazy IPA, 6.2%

GUINNESS

Stout, 4.2%, 20oz \$10

KONA BIG WAVE

Golden ale, 4.4%

MAINE BEER LUNCH

IPA, 7%, \$12

MODELO

Pilsner-style Lager, 4.4%

NIGHT SHIFT WHIRLPOOL

Hazy New England pale ale, 4.5%

PKL IPA BY NIGHT SHIFT

Sweet grapefruit, ripe mango, pith, 6.6%

ROTATING SEASONAL FLAVORS

Ask your server or bartender what's fresh

CANS

BEER

Can \$7, bucket \$40

COORS LIGHT 16 OZ

BUD LIGHT 16 OZ

MICHELOB ULTRA 16 OZ

MODELO

CORONA PREMIER

PKL IPA BY NIGHT SHIFT

16oz can \$10, bucket \$58

ROTATING SOUR

Ask us about our latest feature

NIGHT SHIFT 8% HAZY

DOUBLE IPA

8%, 16oz can \$10, bucket \$58

SELTZER/OTHER

Can \$9, bucket \$52

DOWNEAST SEASONAL

VIVA TEQUILA SELTZER

HIGHNOON

Make it a cocktail with Aperol + \$3

NON-ALCOHOLIC CANS

Can \$7, bucket \$40

ATHLETIC RUN WILD

ATHLETIC UPSIDE DAWN

ATHLETIC LITE

SAM ADAMS JUST THE HAZE