



★ BAR MENU ★

CHICKEN WINGS 12

Choice Of Pomegranate BBQ or Buffalo
Served with Blue Cheese Ranch and Vegetable Sticks

EDAMAME POTSTICKERS 13

Soy Sesame Dipping Sauce

LOBSTER ARANCINI 12

Fried Asiago, Pea and Lobster Risotto
Spicy Red Pepper Aioli

BURRATA 13

Smoked Salt dusted Green Tomatoes, Crostini, Arugula
Tomato Pesto, Balsamic Reduction

LOBSTER HUSHPUPIES 12

Fried Golden Brown with Creole Remoulade

NORFOLK FLATBREAD 15

Bacon, Dried Figs, Grana Podano Cheese
Topped with Fresh Arugula, Pear and
Truffle Vinaigrette

CHEESE STEAK FLATBREAD 15

Shaved Beef, Pablano Peppers, Caramelized Onions,
House-Made Steak Sauce, Pepper Jack and Mozzarella Cheese

CAPRESE FLATBREAD 15

Fresh Mozzarella, Oven Roasted Tomatoes,
Sliced Green Tomatoes, Marinara and Fresh Basil

EDAMAME BURGER 13

Spinach, Harissa Aioli, Tomato, Grilled Multigrain Bread

INFINITY REUBEN 14

House- Cured and Smoked Pastrami, Swiss, Sauerkraut
Marble Rye Bread, Thousand Island Dressing



ALL NATURAL BLACK ANGUS BURGER 14

Lettuce, Tomato and Caramelized Onion, Brioche Bun
Swiss or Cheddar Cheese
Add Bacon \$2

PULLED CHICKEN SOFT TACOS 13

Chili Rubbed Chicken, Flour Tortillas,
Pico de Gallo, Shredded Lettuce, Pepper Jack Cheese

VEGETABLE PHO 13

Rice Vermicelli, Enokitake Mushrooms, Shaved Asparagus,
Carrots, Edamame, Celery, Scallions, Cilantro,
Wild Mushroom Broth

Add Grilled Chicken \$6, Salmon \$9 or Shrimp Skewer \$8

EXECUTIVE CHEF - LISA RICHARDS

*Infinity is **NOT** a nut-free or gluten-free facility,
please inform your server of any food allergies.*

*The consumption of raw and undercooked meats,
fish & eggs may increase your risk of food-borne illness.*

  Vegetarian and Gluten Free options available

ALWAYS OPEN BEFORE A SHOW!

RESERVATIONS: 860.542.5531 • TOLL FREE: 1.866.666.6306

MARTINIS

INFINITINI 12

Absolut Ruby Red | PAMA Pomegranate | St. Germaine | Lime

REGGAE PUNCH 12

Mount Gay Rum | Triple Sec | Fresh Lime Juice

“GRACE POTTER” 12

Makers Mark | Maggie’s Lavender Syrup | Lemon

CUCUMBER 12

Crop Organic Cucumber Vodka | House-made Lemonade

BISTRO BUZZ 12

Vanilla Vodka | Kahlua | Patron XO Café | Espresso

LIME IN THE COCONUT 10

Sugar Island Coconut Rum | Fresh Lime Juice

Coconut Cream | Pineapple Juice | Splash of Midori

ICEBOX MANHATTAN 12

Bulleit Rye | Sweet Vermouth | Angostura Bitters | Revel Stoke

Cinnamon Whisky Soaked Cranberries

LAVENDER 12

Bombay Sapphire | Crème de Violette | Lemon

COCKTAILS

ROSEMARY GREYHOUND 9

Berkshire Mountain Distillers Greylock Gin | Grapefruit Juice

Muddled Rosemary | Candied Grapefruit Peel

MANDARIN FIZZ 9

Hanger 1 Mandarin Blossom Vodka | Club Soda

Muddled Basil | Orange Bitters

“FIRE & ICE” 9

Blue Agave Tequila | Strawberry Puree

RIPE Agave Margarita Juice | Jalapeño

I’M JAZZED 9

Vodka | Peachtree | Melon Liqueur | Pineapple Juice

BLUEBERRY LEMONADE 9

Cold River Blueberry Vodka | House-made Lemonade

MAI TIME 12

Dark & Coconut Rums | Triple Sec | Apricot Brandy

Orange & Pineapple Juice | Splash of Grenadine

RHYTHM & BLUES 9

Makers Mark | Blackberry Rosemary Syrup

House-made Lemonade

SWEET HARMONY 9

Bacardi | Pineapple Juice | Cucumber Puree

Fresh Lime | Drop of Sesame Oil

CLASSICAL SCORE 8

Sparkling Wine | Crème de Violette

Served in a Champagne Glass