

★ LIGHT FARE ★

NORFOLK FLATBREAD 15

Bacon, Dried Figs, Grana Padano Cheese
Topped with Fresh Arugula and Pear, Truffle Vinaigrette
"Make it Vegetarian without the Bacon"

CAPRESE FLATBREAD 15

Fresh Mozzarella, Oven Roasted Tomatoes,
Marinara and Fresh Basil
Gluten Free Crust Available Add \$1

PULLED CHICKEN SOFT TACOS 13

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

VEGETABLE PHO 13

Rice Vermicelli, Enokitake Mushrooms, Shaved Kale,
Carrots, Edamame, Celery, Scallions, Cilantro,
Wild Mushroom Broth
*Add Grilled Chicken \$6, Salmon \$9 or Shrimp Skewer \$8
Beef Tip Kabob \$9*



ALL NATURAL BLACK ANGUS BURGER 14

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

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

SIDES

Plain Frites | Pomme Frites | House-made Chips
Petite Salad | Soup of the Day | Sautéed Greens
Mashed Potatoes

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 12

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 | Grapefruit Peel

“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

CLASSICAL SCORE 8

Sparkling Wine | Crème de Violette
Served in a Champagne Glass