



"I don't know anything about art, but this is a damned good Martini."

Cocktail Guide

Martinis

Traditional Martini	7.50
Vodka or Gin, whisper of Dry Vermouth	
Cosmopolitan	8.50
Absolut Citron Vodka, Cointreau Cranberry and Lime Juice	
The Hi-Life Cocktail	8.50
Ketel One Vodka, 2 dashes of Dubonnet, Dry Vermouth, orange peel	
Sapphire Martini	8.50
Bombay Sapphire Gin with a hint of Blue Curacao	
Citrus Martini	8.50
Stoli Oranj with fresh lime juice and Cointreau	
Gold Martini	8.50
Cuervo Gold Tequila, Cointreau and a squeeze of lime juice	
Chocolate Martini	8.50
Finlandia Vodka with a splash of Godiva chocolate liqueur	
Sake-Tini	7.50
1/3 Premium Chilled Sake, 2/3 Finlandia Vodka, garnished with a cucumber slice	

Frozen Drinks

Frozen Margarita	7.50
Frozen Strawberry Daquiri	7.95
Frozen Mudslide	7.95
Frozen Strawberry Mudslide	7.95
Pina Colada	7.50

Tropical Cocktails

Mojito	7.95
Bacardi Light Rum, fresh lime juice, brown sugar, club soda and fresh mint	
Caipirinha	7.50
Cachaca Rum, fresh lime juice and sugar	
Cuba Libre	7.50
Mount Gay Rum, Coca Cola, lime	
Gold Margarita on-the-rocks	7.50
Cuervo Gold, Grand Marnier and fresh lime juice	

Classic Cocktails

(SERVED OVER ICE)

Sidecar	7.00
Brandy, lemon juice, Cointreau	
Rob Roy	7.00
Scotch, Sweet Vermouth, bitters	
Manhattan	7.00
Whiskey, Sweet Vermouth, bitters	
Kentucky Mint Julip	7.50
Makers Mark Bourbon, mint sprigs, sugar	
Old Fashioned	6.50
Bourbon, bitters, sugar, splash of soda, cherry	
Bulldog	7.00
Gin, orange juice, ginger ale	
Rusty Nail	7.50
Scotch, splash of Drambuie	
Americano Highball	7.00
Campari, Sweet Vermouth, Club Soda	

"Little Umbrella" Drinks

Rum Runner	8.50
Rum, blackberry and banana brandy with orange and pineapple juice	
Mai Tai	8.50
Light and dark rum with orange and pineapple juice and a touch of grenadine	
Zombie	8.50
Light and dark rum, apricot brandy, pineapple & orange juice, topped with 151 and garnished with orange and a cherry	
Caribbean Rum Punch	8.50
Light and dark rum, tropical fruit juices, a splash of coconut rum, fresh lime juice with a touch of grenadine	
Singapore Sling	8.50
Gin, pineapple juice, Cointreau, grenadine, cherry brandy and a splash of soda	

SUSHI & SASHIMI

SUSHI & SASHIMI

(BY THE PIECE)

TUNA, SALMON, SHRIMP, CRAB, FLUKE, STRIPED BASS, SPANISH MACKEREL	2.50
EEL, YELLOW TAIL, SALMON ROE, FLYING FISH ROE	2.95

ROLLS (CUT ROLL OR HAND ROLL)

CALIFORNIA	4.75
TUNA	4.75
SPICY TUNA	5.50
SALMON	4.95
SMOKED SALMON AND AVOCADO	5.50
YELLOW TAIL AND AVOCADO	5.75
YELLOW TAIL AND SCALLIONS	5.50
EEL AND AVOCADO	6.25
NEW CALIFORNIA (Tuna, avocado with flying fish roe on outside)	5.75
HI-LIFE ROLL (Shrimp, crab, avocado with flying fish roe on outside)	5.25
ALASKA ROLL (Salmon and Avocado)	5.50
BOSTON ROLL (Shrimp, cucumber, Boston Lettuce and mayo)	5.00
VEGETABLE ROLL (Avocado, pickled radish, cucumber)	4.50
FIRST AVE. ROLL (Eel, crab, cucumber with flying fish roe on outside)	6.50

COMBINATIONS

TUNA BOWL 8 pieces of tuna over bed of rice	14.00*
CHIRASHI 8 pieces of assorted raw fish over a bed of rice	14.95*
SUSHI COMBO 7 pieces of assorted sushi and a California roll	14.95*
SUSHI DELUXE 9 pieces of assorted sushi and a tuna roll	16.95*
SASHIMI COMBO 12 pieces of assorted raw fish	16.50*
SUSHI & SASHIMI PLATTER 6 pieces of sashimi, 5 pieces of sushi and a tuna roll	18.95*
ROLL COMBO Tuna, California, Alaska	12.95*
MT. FUJI PLATTER - FOR TWO 8 pieces assorted sushi, 10 pieces assorted sashimi, spicy tuna roll, Hi-Life roll	29.95*

**Not available as Mon./Tues. night specials*

SHELLFISH

JUMBO SHRIMP COCKTAIL (5pc)	11.50
OYSTERS ON THE HALF SHELL	1.75/pc
CLAMS ON THE HALF SHELL	1.25/pc
HI-LIFE PLATTER ½ doz. clams, ½ doz. oysters, shrimp cocktail	26.50

SAKE-TINI \$7.50

MONDAY & TUESDAY
SUSHI / SASHIMI : 50%*

KIRIN \$4.50
ON TAP (PINT)

SUSHI AND SASHIMI

50%

(Kirin Draft \$4)

MON. & TUES.

ANY BOTTLE VINO

Subtract \$5

Also:

Piper-Heidsieck
Champagne

\$5/glass, for ladies only

WED. & SUN.

COSMO NIGHT

\$5

Cosmopolitan
Cocktails

THURSDAY

APPETIZING FOR GROUPS

Select
Two Appetizers
(Any Starter or Sushi Roll
ordered together)

Your Third is **FREE!***
(*Lower price item subtracted)

FRI. & SAT.

STARTERS

STEAMED ARTICHOKE	6.50	BAKED CLAMS OREGANATA	8.95
served with drawn butter and lemon			
CRISPY CALAMARI with Spicy Tomato Sauce	8.95	HI-LIFE CUTTING BOARD	10.95
		4 oz. hand cut filet mignon grilled to order	
SPICY CHICKEN WINGS	7.50	served with new potato salad	
with Blue Cheese Dressing		GRILLED SESAME CHICKEN FINGERS	5.95
GREEN SALAD WITH PLUM TOMATOES	4.95	TOMATO, MOZZARELLA AND BASIL SALAD	8.50
WARM GOAT CHEESE SALAD	8.50	with Roasted Red Pepper Vinaigrette	
with Goat Cheese Crostinis		HI-LIFE ONION RINGS	4.95
STEAMED DUMPLINGS (shrimp or vegetable)	5.95	BASKET OF GARLIC HERB BREAD	3.50
NACHOS GRANDE with house-made salsa	6.50	PIZZA MARGHERITA (THIN CRUST)	9.50
VEGETABLE CARPACCIO SALAD	7.95	Add \$1.00 for Extra Toppings: Broccoli, Eggplant, Artichoke	
paper thin grilled vegetables over arugula		Hearts, Grilled Vegetables, Sundried Tomato, Red Peppers,	
with shaved parmesan		Onions, Mushrooms, Pepperoni, Anchovies & Extra Cheese	
TRADITIONAL CAESAR SALAD	5.95	STEAMED MUSSELS	8.95
with sourdough croutons		with white wine, garlic, herbs, and	
		peasant bread-points	

***Hi-Life** was established in 1991 in the tradition of "Restaurant & Lounges" that flourished in big American cities throughout the 1930's and 1940's. Typically, these places had big-bright stainless steel and neon signs designed to catch the attention of potential customers passing by Faster than Ever in their shiny new automobiles...and once inside, they provided an oasis of comfort and civility to those hardworking men and women seeking refuge from the hustle and bustle of city life. An atmosphere of "working class elegance" was created with comfortable banquet and booth seating, a solid mahogany bar, the "Perfect" martini, and a great meal at a smart price...*

*Now that's the **HI-LIFE!!!***

**HI LIFE**
STEAKS • CHOPS • SUSHI

BIG PLATES

Each served with choice of Daily Soup or Mixed Green Salad. (Add \$1 for Blue Cheese/\$2 for Caesar Salad)

BBQ Pork Chops with House Made Apple Sauce, Onion Rings and Mashed Potatoes	14.95
Grilled Rosemary Chicken Marinated Half Chicken, Spinach and Mashed Potatoes	12.95
NY Shell Steak <i>Flame Grilled</i> Sirloin with Shoe String Fries and Creamed Spinach	17.50
Steak Au Poivre <i>Flame Grilled</i> Sirloin with a Green Peppercorn, Brandy and Light Cream Sauce, String Beans and Mashed Potatoes	17.95
Sirloin Burger Deluxe Sliced Tomatoes and Onions, Pickles, Lettuce and Crispy Shoe String Fries with cheese add \$1.00 (choice of American, Cheddar, Swiss or Bleu)	8.95
Lemon Chicken Two Trimmed Chicken Breasts sautéed in Lemon and White Wine, Wild Rice and Oriental Vegetables	14.00
Baby Lamb Chops <i>Flame Grilled</i> with Rosemary Butter, Spinach and Mashed Potatoes	18.50
"Crispy-Skin" Salmon Pan Roasted, Marinated Salmon with Grilled Vegetables and Haystack Potatoes	15.95
Yellowfin Tuna Filet Mignon of Fresh Tuna, "Seared," with Wild Rice and Snow Peas	16.50
Blackened Swordfish with Pineapple Salsa, Grilled Vegetables and Roasted Potato	17.50
Maryland Crab Cakes served with Crispy Shoe String Fries and Corn off the Cobb	14.75

BIG BOWLS

Each served with choice of Daily Soup or Mixed Green Salad. (Add \$1 for Blue Cheese/\$2 for Caesar Salad)

Traditional Pad Thai with choice of Vegetable, Chicken or Shrimp, Rice Noodles, Egg, Bean Sprouts, Scallions and Thai Seasonings topped with Freshly Ground Peanuts	11.95/12.50/15.50
Oriental Stir-Fry Seasonal Vegetables, Bean Sprouts, Ginger and Brown Rice	11.50
with Chicken	13.95
Chopped Cobb Salad Grilled Chicken, Black Forest Ham, Blue Cheese, Plum Tomatoes, Avocado and Hard Boiled Egg over Chopped Greens	12.95
Big Caesar Salad with Freshly Grilled Chicken or Blackened Jumbo Shrimp	12.50/15.50
Grilled Chicken & Citrus Salad with Sliced Chicken Breast, Citrus Slices, Walnuts and Mixed Greens	12.95
Linguini with Fresh Seafood Shrimp, Calamari, Scallops and Mussels in a Spicy Tomato Sauce	16.95
Penne with Grilled Chicken, Peas, Sundried Tomatoes and Broccoli in a Light Tomato Cream Sauce	12.95
Lobster Ravioli Hand Made with Maine Lobster in a Light Tomato Cream Sauce on a bed of Sautéed Spinach with Garlic	15.95
Rigatoni with Roasted Eggplant, Fresh Mozzarella with a Tomato Basil Sauce	14.00
Spaghettini Primavera with Grilled Vegetables in Oil, Garlic & Fresh Herbs OR a Light Tomato Cream Sauce	11.95
Spicy Thai Shrimp and Noodle Soup with Lemongrass, Galanga and Straw Mushrooms in a Thai Herb Broth	14.00

WINE LIST

WHITES

	GLASS	BOTTLE
CHARDONNAY, PENFOLDS (<i>Australia</i>)	7.00	26.00
CHARDONNAY, HESS SELECT (<i>Napa</i>)	8.00	29.00
PINOT GRIGIO, LAMBERTI (<i>Italy</i>)	7.00	26.00
PINOT GRIGIO, MEZZACORONA (<i>Italy</i>)		29.00
SAUVIGNON BLANC, CALLAWAY (<i>California</i>)	7.00	26.00
WHITE ZINFANDEL, MONTEVINA WINERY (<i>California</i>)	6.00	22.00

REDS

MERLOT, MICHEL PICARD (<i>France</i>)	7.00	26.00
MERLOT, TRINCHERO (<i>California</i>)	8.50	30.00
PINOT NOIR, AVILA (<i>California</i>)		29.00
CHIANTI D.O.C.G., CASTELLO DI QUERCETO (<i>Tuscany</i>)	7.00	26.00
SHIRAZ, MCPHERSON (<i>Australia</i>)	7.00	26.00
CABERNET SAUVIGNON, NORTON (<i>Argentina</i>)	7.00	26.00

CHAMPAGNE

VEUVE CLIQUOT, GRANDE DAME, 1990 (<i>France</i>)		185.00
VEUVE CLIQUOT, YELLOW LABEL, 1990 (<i>France</i>)		85.00
PIPER-HEIDSIECK (<i>France</i>)	12.00	60.00
HENRI MARCHANT N/V (<i>Long Island</i>)	6.50	20.00

WATERS

EVIAN (<i>Still Water</i>)	1/2 ltr. - 3.00	1 ltr. - 5.00
PELLEGRINO (<i>Sparkling Water</i>)	1/2 ltr. - 3.00	1 ltr. - 5.00
OLD FASHION SELTZER (26 oz.)		4.75

BEER BAR

BEER ON TAP (PINT GLASS)

YUENGLING (PA)	5.00	COORS LIGHT (Colorado)	4.00
STELLA ARTOIS (Belgium)	5.00	PILSNER URQUELL (Czech Republic)	5.00
SIERRA NEVADA (CA)	5.00	KIRIN (Japan)	4.50
BASS (England)	5.00	SAMUEL ADAMS (MA)	5.00
GUINNESS (Ireland)	5.00	BEER OF THE MONTH	P/A

BOTTLED BEERS

Heineken	Amstel Light
Budweiser	Coors Light
Corona	Bud Light
Rolling Rock	Corona Light
Original Sin, Cider	Michelob Ultra - Low Carb
O'Douls, N/A	Stewart's Root Beer

★ PRIVATE PARTIES & OFF PREMISE CATERING AVAILABLE ★

18% Gratuity added to parties of 6 or more