

# Whites By The Glass

**Woodbridge Moscato** 6.25

Light-Bodied, Sweet   

**Yellowtail Moscato** 7.50

Light-Bodied, Sweet   

**Beringer White Zinfandel** 5.95

Light Bodied, Sweet   

**LaLuca Prosecco Split** 9.00

Light Bodied Crisp & Dry  

**Chateau St. Michele Riesling** 7.50


Light Bodied, Crisp   

## Sauvignon Blanc

**CK Mondavi** 6.75

Medium Bodied  

**Villa Maria** 9.95

Light Bodied, Crisp  

## Pinot Grigio

**Salmon Creek** 5.75

Light Bodied, Smooth   

**Mezzacorona** 8.25

Light Bodied    

## Chardonnay


**Salmon Creek** 5.75

Light to Medium Bodied    

**Douglass Hill** 6.00

Light to Medium Bodied    

**Robert Mondavi P/S** 8.75

Medium Bodied    



# Reds By The Glass

**Ruffino Chianti** 8.50

Medium Bodied   




**Antinori Santa Cristina Toscana** 10.25

Full Bodied   

**Trapiche Malbec** 7.25


Medium Bodied  

**Zin 91 Old Vine Zinfandel** 8.95

Medium to Full Bodied    

## Pinot Noir

**Salmon Creek** 5.75

Light to Medium Bodied   

**Mark West** 8.95

Light to Medium Bodied    

## Merlot

**Salmon Creek** 5.75

Medium Bodied  

**Douglass Hill** 6.00

Medium Bodied  

**14 Hands** 8.25

Full Bodied    

**Robert Mondavi P/S** 8.75

Medium Bodied  

## Cabernet

**Salmon Creek** 5.75

Medium Bodied   

**Douglass Hill** 6.00

Medium Bodied   

**Woodbridge** 6.75

Medium Bodied   





















**14 Hands** 8.25

Full Bodied   































# Bottled Wines

## Whites

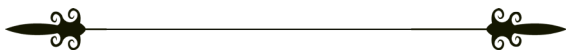
<b>Yellowtail Moscato</b>	27.00
Light Bodied, Sweet	  
<b>Chateau St. Michele Reisling</b>	27.00
Light Bodied, Crisp	  
<b>Villa Maria Sauvignon Blanc</b>	35.00
Light Bodied, Crisp	 
<b>Mezzacorona Pinot Grigio</b>	30.00
Light Bodied	   
<b>Douglass Hill Chardonnay</b>	21.00
Light to Medium Bodied	   
<b>Robert Mondavi P/S Chardonnay</b>	31.00
Medium Bodied	   

## Reds

<b>Antinori Super Tuscan</b>	37.00
Full Bodied	  
<b>Trapiche Malbec</b>	27.00
Medium Bodied	 
<b>Mark West Pinot Noir</b>	30.00
Light to Medium Bodied	   
<b>Douglass Hill Merlot</b>	21.00
Medium Bodied	 
<b>14 Hands Merlot</b>	29.00
Full Bodied	   
<b>Douglass Hill Cabernet</b>	21.00
Medium Bodied	  
<b>14 Hands Cabernet</b>	29.00
Full Bodied	  
<b>Woodbridge Cabernet</b>	26.00
Medium Bodied	  
<b>Zin 91 Old Vine Zinfandel</b>	31.00
Medium to Full Bodied	   



# Draft Beer



Amstel Light	4.25
Guinness	5.50
Stella Artois	5.50
Blue Moon	4.75
Budweiser & Bud Light	4.00
Coors Light	3.00
Michelob Ultra	4.00
Miller Lite	3.50
Rolling Rock Extra Pale	4.00
Yuengling Lager	3.25
Blue Point Toasted Lager	5.75
Angry Orchard	6.00
Sam Adams Boston Lager & Seasonal	6.25
Dogfish Head 60 Min	6.25
Dogfish Head Flesh & Blood	6.25
Goose Island IPA	6.00
Troegs Mad Elf	10.00
New Belgium Fat Tire	6.00
Sierra Nevada Seasonal	5.75

## Beer Flight

Beer Flight (Choose 4 Different Beers)	12.50
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## Local Beer

Glasstown 609, Millville, NJ	6.50
Cape May Brewery, Cape May, NJ	6.50
Coastal Evacuation	
Mop Water	
Seasonal	
Honey Porter	
Brotherton IPA, Shamong, NJ	6.25
NJ Beer Co. Seasonal, North Bergen, NJ	6.50
Ironbound Hard Cider, Asbury, NJ	6.25
Ludlam Brewery, Fish Alley IPA, Oceanview, NJ	6.00
Tuckahoe Porter, Egg Harbor Twp., NJ	6.50

## Bottled Beer

Budweiser & Bud Light, Miller Lite	3.45
Corona & Heineken	4.95
O'Doul's	3.35

# Cocktails



## **Manzarita**

Hornitos Spiced Honey Tequila & Apple Cider 9.75

## **White Peach Sangria**

House Made with Fresh Fruit 6.50

## **Autumn Apple**

Revitalist Harvest Gin, Apple Cider and Ginger Beer 8.00

## **Fig Martini**

Fig Vodka, Hazelnut Liqueur & Sour Mix. 9.50

## **Harvest Sangria**

House Made with Fresh Cranberries, Oranges, Apples & Cinnamon 6.50

## **Hard Cider Sangria**

Ironbound Cider & Apple Jack Brandy with Fresh Apples & Cinnamon 6.50

## **Banana Nut Bread**

Tito's Vodka, Banana & Hazelnut Liqueurs 8

## **Blackberry Sangria**

House Made with Fresh Blackberries 6.50

## **Honey Manhattan**

Bulleit Rye Whiskey infused with Honeycomb & Cinnamon & Dry Vermouth 10.50

## **Spiced Chocolate Martini**

Sobieski Vanilla Vodka, Dark Crème De Cacao, Cream & a Cayenne Pepper Infusion. 8.50

# Desserts



*Brownie Sundae*

*Cannolis*

*Warm Cookie a la mode*

*Molten Lava Cake*

*Key Lime Pie*

*New York Cheesecake*

*Tiramisu*

*Red Velvet Cake*

*Chocolate Flourless Cake*

*Dough Dots*  
*(Cinnamon or Powdered Sugar)*

*Desserts prepared by*  
*our sister property*

*Luscious & Sweet*  
GOURMET BAKERY

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