



## SPECIALTY COCKTAILS

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### **SPICY MARGARITA**

Silver Tequila, Triple Sec, Lime Juice, Agave,  
Jalapeños ~ 11.00

### **APEROL SPRITZ**

Aperol, Soda Water, Champagne,  
Orange Slice ~ 11.00

### **LIMONCELLO SPRITZ**

Limoncello, Soda Water, Champagne,  
Lemon Slice ~ 11.00

### **CAIPIROSKA**

Lime Vodka, Muddled Limes, Sugar, Simple Syrup,  
Lime Juice ~ 12.00

### **HONEY PEAR MARTINI**

Gin, Lime Juice, Honey, Pear Syrup,  
Ginger Liqueur ~ 13.00

### **KISSED CARAMEL MARTINI**

Caramel Vodka, Irish Cream,  
Creme De Cacao ~ 13.00

### **THE GOURMET SMOKED OLD FASHIONED**

Bourbon, Angostura Bitters, Sugar, Water, Orange  
Peel, Cherry, Smoked Cherry Chips ~ 13.00

### **LIMONCELLO MARTINI**

Citrus Vodka, Limoncello, Simple Syrup,  
Lemon ~ 14.00

### **ESPRESSO MARTINI**

Vanilla Vodka, Espresso, Coffee Liqueur,  
Option for Sugar Rim ~ 14.00  
Add Baileys for 3.00

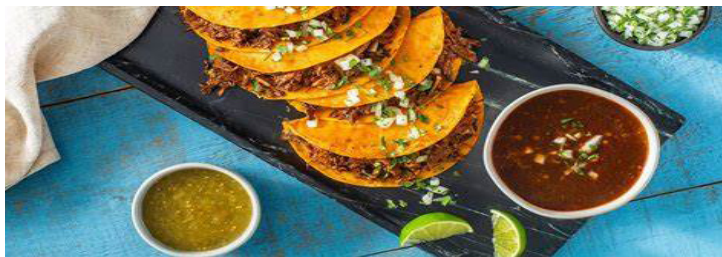


## GOURMET AT THE BAR

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### BAR BITES

Available All Day



### BAVARIAN PRETZEL

Soft pretzel served with caramelized onion fondue and creamy dijon.

**\$12**

### GARLIC SHRIMP

Five pieces of shrimp in a lemon garlic sauce, served with toasted Tuscan bread.

**\$14**

### BIRRIA TACOS

Three tacos made with corn tortillas, slow cooked beef chuck, cheese, served with au jus made with a blend of garlic, spices and chili peppers.

**\$12**

### CHICKEN PARMIGIANA FLATBREAD

Breaded chicken, red sauce and mozzarella cheese, served on a boat made of pizza dough.

**\$12**



## RED WINES

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### CABERNET SAUVIGNON

House - 8 | 30

Franciscan Estate (California, US) - 12 | 44

### MERLOT

House - 8 | 30

Edna Valley Vineyard (California, US) - 12 | 44

### CHIANTI

Elmo Pio (Tuscany, Italy) - 10 | 36

### MALBEC

Trapiche (Argentina) - 9 | 32

Diseno (Mendoza, Argentina) - 12 | 44

### PINOT NOIR

House - 8 | 30

Prophecy (California, US) - 11 | 40

### SEASONAL SANGRIA - 9



## WHITE WINES

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### SAUVIGNON BLANC

House - 8 | 30

Edna Valley (California, US) - 12 | 44

### PINOT GRIGIO

House - 8 | 30

Riporta (Sicily, Italy) - 12 | 44

### CHARDONNAY

House - 8 | 30

Clos du Bois (California, US) - 12 | 44

### MOSCATO

House - 8 | 30

### RIESLING

House - 9 | 32

### ROSE

Prophecy (France) - 10 | 36

### SPARKLING

#### PROSECCO

Elmo Pio (Veneto, Italy) - 11 | 40

187ml Bottle

La Marca Rose (Veneto, Italy) - 15



## DRAFT BEER

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### DOMESTIC

- Coors Light, ABV 4.2% ~ 4.25
- Budweiser, ABV 5.0% ~ 4.25
- Miller Lite, ABV 4.2% ~ 4.25
- Michelob Ultra, ABV 4.2% ~ 4.75
- Yuengling, ABV 4.4% ~ 4.50
- Blue Moon, ABV 5.4% ~ 6.25

### IMPORTED

- Guinness, ABV 4.2% ~ 6.25
- Stella Artois, ABV 5.0% ~ 6.95

### CRAFTS

- Cape May Coastal Evacuation, ABV 8.0% ~ 7.50
- Bonesaw Stagger Bock, ABV 6.8% ~ 7.95
- Glasstown 609 IPA, ABV 6.9% ~ 7.95
- New Belgium Fat Tire Amber Ale, ABV 5.2% ~ 7.50
- Harpoon UFO White, ABV 5.1% ~ 7.25
- Sam Adams Seasonal, ABV 5.3% ~ 7.25
- Dogfish Head 60 Minute IPA, ABV 6.0% ~ 7.25

### BOTTLED BEER

- |                    |                            |
|--------------------|----------------------------|
| Budweiser ~ 4.50   | Corona ~ 6.50              |
| Bud Light ~ 4.50   | Corona Light ~ 6.50        |
| Miller Lite ~ 4.50 | Heineken ~ 6.50            |
| Coors Light ~ 4.50 | Heineken Light ~ 6.50      |
| Yuengling ~ 4.50   | Peroni ~ 7.00              |
| Sam Adams ~ 6.50   | Angry Orchard Cider ~ 6.75 |
| High Noon ~ 8.00   |                            |

### NON-ALCOHOLIC

- O'Doul's ~ 4.50
- Heineken 0.0 ~ 6.25
- Peroni 0.0 ~ 6.50

## DESSERTS

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### **Flourless Chocolate Cake**

Flourless chocolate cake enrobed in rich chocolate ganache, topped with whipped cream and berries. ~ 7.99

### **Chocolate Peanut Butter Tart**

Chocolate tart shell filled with layers of ganache, chunks of peanut butter cups and peanut butter mousse, garnished with whipped cream and chocolate sauce. ~ 8.99

### **Cannolis (Each)**

Rich ricotta filling with mini chocolate chips in a crisp cannoli shell. ~ 3.99

### **Italian Ricotta Cheesecake**

A luscious impastata ricotta cheesecake flavored with a hint of lemon, enhanced by a lemon cornmeal crust. ~ 7.99

### **Tiramisu**

Sumptuous layers of mascarpone cream and lady fingers infused with coffee and Kahlua, lightly dusted with Dutch cocoa powder. ~ 7.99

### **Zeppole**

Homemade Italian deep-fried pastry balls, dusted with cinnamon and sugar or powdered sugar. ~ 7.99

### **Rumchata Hot Chocolate**

Hot chocolate, Rumchata, whipped cream and chocolate garnish. ~ 6.95

### **After Dark**

Espresso Martini poured over vanilla ice cream, garnished with chocolate shavings and a mint leaf. ~ 15.95

### **Seasonal Dessert**

Ask your server about our Seasonal Dessert