



SPECIALTY COCKTAILS

CAPE MAY MULE

Tito's, Fresh Lime, Ginger Beer, Cranberry ~ 10.00

SUGAR COOKIE MARTINI

Vanilla Stoli, Bailey's Irish Cream,
Amaretto, Cream ~ 12.00

POINSETTIA CHAMPAGNE COCKTAIL

Champagne, Cranberry, Contreau,
Rosemary ~ 10.00

RUMCHATA SNOWFLAKE MARTINI

Rumchata, Peppermint Schnapps,
Malibu ~ 12.00

PEPPERMINT BARK MARTINI

Peppermint, Vodka, White Cocoa, Cream ~ 12.00

ANGRY APPLE PIE

Amaretto, OJ, Goldschläger, Angry Orchard Cider,
Cinnamon ~ 11.00

BLACKBERRY BOURBON SMASH

Blackberry Brandy, Bourbon, Lemon,
Homemade Blackberry Compote ~ 10.00



GOURMET AT THE BAR BAR BITES

Available All Day



MANGO HABANERO CALAMARI | \$6

Breaded Calamari drizzled with
Mango Habanero Glaze

BURRATA | \$6

Roasted Tomato, Balsamic, Extra Virgin
Olive Oil, Sea Salt, Cracked Pepper

SHORT RIB FLAT BREAD | \$9

Four hour braised short rib,
pickled red onion, mozzarella,
natural jus, cilantro on flat bread.

BROCCOLI RABE & SAUSAGE CROSTINI | \$8

Sweet Sausage, Sautéed Broccoli Rabe,
Fresh Tomato, Romano
served on our Homemade Crostini



RED WINES

Canyon Road House Varietals - 6.95

Cabernet Sauvignon

CK Mondavi - 8 | 29

J Lohr - 11 | 38

7 Cellars - 12 | 39

Proverb - 7 | 29

Merlot

CK Mondavi - 8 | 29

Chateau Souverain - 8 | 29

Proverb - 7 | 29

Chianti

Folonari - 8 | 28

Ruffino - 9 | 32

Malbec

Trapiche - 7 | 28

Pinot Noir

Mark West - 9 | 31

7 Cellars - 12 | 39

Proverb - 7 | 29

Prophecy - 8 | 31



WHITE WINES

Canyon Road House Varietals - 6.95

Sauvignon Blanc

CK Mondavi - 8 | 29

Prophecy - 8 | 31

Kim Crawford - 12 | 39

Proverb - 7 | 29

Pinot Grigio

CK Mondavi - 8 | 29

Ecco Domani - 9 | 29

Chateau Souverain - 8 | 29

Chardonnay

CK Mondavi - 8 | 29

Chateau Souverain - 8 | 29

7 Cellars - 12 | 39

Clos du Bois - 9 | 31

Moscato

CK Mondavi - 8 | 29

Rex Goliath - 7 | 29

Riesling

Chateau Ste. Michelle - 8 | 29

Relax Riesling - 9 | 36

Prosecco

Cupcake Prosecco - California - 9.85



DRAFT BEER

DOMESTIC

- Coors Light, ABV 4.2% ~ 4.25
- Budweiser, ABV 5.0% ~ 4.25
- Bud Light, ABV 4.2% ~ 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 Coffee Stout, ABV 6.5% ~ 8.95
- Cape May Coastal Evacuation, ABV 8.0% ~ 7.50
- Bonesaw Stagger Bock, ABV 6.8% ~ 7.95
- Bonesaw Cordial Queen, ABV 4.7% ~ 7.95
- Angry Orchard Cider, ABV 5.0% ~ 6.75
- Slack Tide Intercoastal IPA, ABV 6.5% ~ 8.95
- Glasstown 609 IPA, ABV 6.9% ~ 7.95
- Brotherton IPA, ABV 6.7% ~ 8.25
- Founders All Day IPA, ABV 4.7% ~ 6.25
- Hidden Sands Amber, ABV 6.0% ~ 9.25
- Allagash White, ABV 5.0% ~ 7.25
- Sam Adams Seasonal, AVB 5.3% ~ 7.25
- Dogfish Head 60 Minute IPA, ABV 6.0% ~ 7.25

BOTTLED BEER

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

NON-ALCOHOLIC

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

DESSERTS

Chocolate Jubilation

Decadent chocolate buttermilk cake infused with our homemade caramel, topped with chocolate ganache, served with an ice cold glass of milk. ~ 5.99

Cannolis (Each)

Rich Ricotta filling with mini chocolate chips in a crisp cannoli shell. ~ 3.49

Italian Ricotta Cheesecake

A luscious impastata ricotta cheesecake flavored with a hint of lemon, enhanced by a lemon cornmeal crust. ~ 6.99

Seasonal Dessert

Ask your server about our Seasonal Dessert

Tiramisu

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

Zeppole

Homemade Italian deep-fried pastry balls, dusted with cinnamon and sugar or powdered sugar. ~ 6.99

Rumchata Hot Chocolate

Hot Chocolate | Rumchata | Whipped Cream |
Chocolate Garnish ~ 6.95