



SPECIALTY COCKTAILS

ITALIAN OLD FASHIONED

Buffalo Trace Bourbon, Amaretto, Club Soda,
Muddled Orange & Cherry ~ 12.00

PUMPKIN PIE MULE

Stoli Vanilla, Pumpkin Puree,
Lime Juice & Ginger Beer ~ 12.00

APPLE CIDER MIMOSA

Champagne, Apple Cider, Sugar,
Ground Cinnamon Rim ~ 10.00

APPLE CINNAMON SANGRIA

Fireball, Red/White Wine, Apple Cider,
Muddled Fruits, Grenadine ~ 10.00

AUTUMN MARGARITA

Gold Tequila, Grand Marnier, Apple Cider,
Pear Liqueur ~ 12.00

CHOCOLATE COVERED CHERRY

Cherry Vodka, Creme de Cacao, Creme,
Splash of Grenadine ~ 12.00

KISSED CARAMEL MARTINI

Caramel Vodka, Baileys, Creme,
(Optional) Salted Rim ~ 12.00



GOURMET AT THE BAR BAR BITES

Available All Day



BAVARIAN PRETZEL

Served with Caramelized Onion
Fondue & Creamy Dijon

\$12

FRIED ARTICHOKE

Served with Chipotle Aioli

\$10

MISO GLAZED PORK BELLY

Served with Charred Asian Vegetables.

\$12

SPINACH & ARTICHOKE FLATBREAD

\$10



RED WINES

Canyon Road House Varietals - 7

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 - 7

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

LaMarca Prosecco - Italy - 9.85

LaMarca Prosecco Rose - Italy - 9.85



DRAFT BEER

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

Flourless Chocolate Cake

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

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

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 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