



SPECIALTY COCKTAILS

BOURBON ESPRESSO MARTINI

Maker's Mark, Espresso, Baileys, Vanilla,
Maple Syrup, Brulee Rim ~ 14.00

POMEGRANATE MARTINI

Pomegranate Schnapps, Vodka, Orange Liqueur,
Splash of Fresh Lemon Juice,
Lemon Twist Garnish ~ 11.00

CRANBERRY MARGARITA

Cranberry Juice, Fresh Lime Juice, Silver Tequila,
Triple Sec, Honey Simple Syrup on the Rocks
with Cranberry Garnish ~ 10.00

GINGERBREAD MARTINI

Vodka, Creme de Cacao, Gingerbread Syrup,
Half and Half, Whipped Cream ~ 11.00

FROSTY THE SNOWMAN

Coconut Rum, Peppermint Schnapps, Blue Curacao,
Sprite, Candy Cane Rim ~ 9.00

JACK FROST MIMOSA

Coconut Rum, Blue Curacao, Pineapple Juice,
Simple Syrup, Champagne,
Sugar Rim Garnish ~ 10.00

BUBBLY & BRIGHT

Pomegranate Schnapps, Cranberry Juice, Vodka,
Aperol, Champagne, Bitters,
Cranberry and Rosemary Sprig Garnish ~ 10.00



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

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

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

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. ~ 3.99

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 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. ~ 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