



## SPECIALTY COCKTAILS

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### **MANGO PAPAYA CRUSH**

House Infused Vodka with Mango & Papaya,  
Fresh Orange Juice, Club Soda,  
Orange Slice ~ 10.00

### **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

### **CRANBERRY SPARKLER**

Lime Vodka, Cranberry Juice, Club Soda,  
Lime Wedge ~ 12.00

### **CUCUMBER MULE**

Vodka, Lime Juice, Ginger Beer,  
Muddled Cucumber Slices, Lime Wedge,  
Mint Sprig ~ 12.00

### **MANGO MARGARITA**

Silver Tequila, Triple Sec, Lime Juice, Agave,  
Mango Puree, Orange Slice, Options: Spicy,  
Sugar Rim or Salt Rim ~ 12.00

### **BLUEBERRY WHISKEY SMASH**

Blended Whiskey, Fresh Blueberries Muddled,  
Lemon Juice, Club Soda, Lemon Wedge,  
Mint Sprig ~ 12.00



## SPECIALTY COCKTAILS

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*Continued*

### **KENTUCKY BUCK**

Bourbon, Lemon Juice, Simple Syrup, Strawberries  
Muddled, Angostura Bitters, Ginger Beer,  
Lemon Wedge. ~ 12.00

### **RASPBERRY MOJITO**

Rum, Raspberry Puree,  
Lime Juice, Simple Syrup, Club Soda, Mint,  
Lime Wedge. ~ 12.00

### **HONEY PEAR MARTINI**

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

### **BIKINI MARTINI**

Coconut Rum, Vodka, Pineapple Juice, Grenadine,  
Cherry ~ 14.00

### **ELDERFLOWER PEAR MARTINI**

Tito's Vodka, Pear Syrup, St. Germain  
Elderflower Liqueur, Lemon Juice,  
Lemon Wedge. ~ 14.00

### **RASPBERRY CHOCOLATE-TINI**

Vodka, Raspberry Puree, White Chocolate Liqueur,  
Creme de Cacao White, Chocolate Syrup,  
Cherry. ~ 14.00

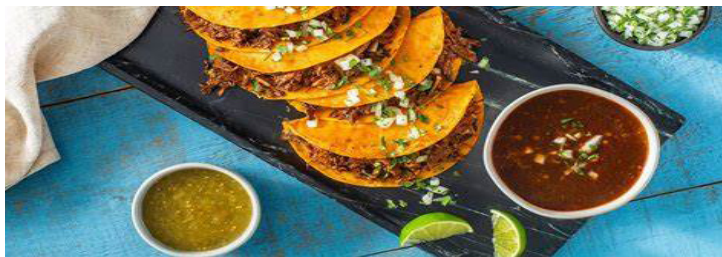


## GOURMET AT THE BAR

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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

Antis Estate (Mendoza, 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

### WHITE ZINFANDEL

House 8 | 30

### 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% ~ 4.50
- Budweiser, ABV 5.0% ~ 4.50
- Miller Lite, ABV 4.2% ~ 4.50
- Michelob Ultra, ABV 4.2% ~ 4.75
- Yuengling, ABV 4.4% ~ 4.50
- Kona Big Wave, ABV 4.4% ~ 8.00

### IMPORTED

- Guinness, ABV 4.2% ~ 6.25
- Stella Artois, ABV 5.0% ~ 7.00

### CRAFTS

- Cape May Coastal Evacuation, ABV 8.0% ~ 8.00
- Glasstown 609 IPA, ABV 6.9% ~ 8.00
- New Belgium Fat Tire Amber Ale, ABV 5.2% ~ 8.00
- Sam Adams Seasonal, AVB 5.3% ~ 8.00
- Dogfish Head 60 Minute IPA, ABV 6.0% ~ 8.00
- Allagash White, ABV 5.2% ~ 8.00
- Yard's Pale Ale, ABV 4.6% ~ 8.00
- Tonewood Fuego, ABV 6.2% ~ 8.00
- Victory Golden Monkey, ABV 9.5% ~ 8.00

### BOTTLED BEER

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|--------------------|------------------------|
| 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          |
|                    | Modelo Especial ~ 6.50 |

### HARD SELTZERS/ TEAS/CIDERS

- High Noon (Peach, Pineapple or Black Cherry) ~ 8.00
- High Noon Tea (Iced Tea or Peach Iced Tea) ~ 8.00
- Angry Orchard ~ 6.75

### NON-ALCOHOLIC

- O'Doul's ~ 4.50
- 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