



SPECIALTY COCKTAILS

WINTER'S PUNCH

House Infused Vodka with Cranberries & Oranges,
Cranberry Juice, Club Soda,
Rosemary Sprig Garnish ~ 10.00

CRANBERRY APEROL SPRITZ

Aperol, Cranberry Juice,
Orange Juice, Champagne,
Rosemary and Orange Peel Garnish ~ 11.00

SPICY MARGARITA

Silver Tequila, Lime Juice, Agave, Orange Juice,
Triple Sec, Jalapeños,
Optional Salt Rim ~ 11.00

JACK FROST

Vodka, Blue Curacao, Lemonade,
Champagne. ~ 11.00

CLASSIC GODFATHER

Scotch, Amaretto ~ 11.00

GINGER CRANBERRY WHISKEY SOUR

Bourbon, Ginger Liquor,
Cranberry Juice, Lemon Juice,
Egg Whites ~ 12.00

ELDERFLOWER GIN GARDEN

Gin, St Germain Elderflower Liquor,
Blue Curacao, Lemon Juice,
Egg White ~ 12.00



SPECIALTY COCKTAILS

(Continued)

BOURBON CARAJILLO

Bourbon, Espresso, Licor 43,
Angostura Bitters,
Orange Slice ~ 12.00

CAMPFIRE MULE

Smoked Bourbon, Lemon Juice,
Ginger Beer, Toasted Marshmallow Garnish ~ 12.00

FROSTBITE MARGARITA

Silver Tequila, Triple Sec, Lime Juice,
Cream of Coconut, Cranberry and Rosemary ~ 12.00

ESPRESSO MARTINI

Vanilla Vodka, Kahlua, Espresso.
Add Bailey's for 3.00, Optional Sugar Rim ~ 13.00

GOURMET SMOKED OLD FASHIONED

Bourbon, Angostura Bitters, Sugar, Water,
Cherry Barrel Stave Smoke,
Orange Peel & Cherry Garnish ~ 13.00

GINGERBREAD MARTINI

Vanilla Vodka, Bailey's Irish Cream,
Gingerbread Syrup, Whipped Cream
and Sugar Rim ~ 13.00

CADILLAC MARGARITA

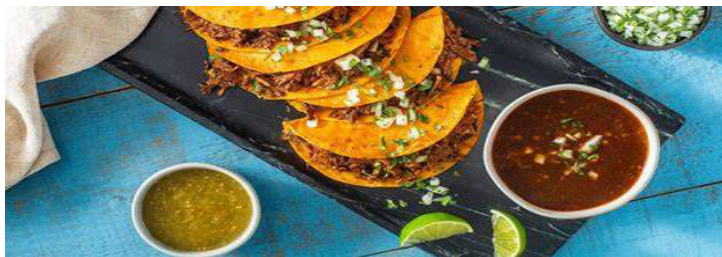
Don Fulano Blanco Tequila, Cointreau,
Grand Marnier, Lime Juice, Agave,
Optional Salt Rim ~ 16.00



GOURMET AT THE BAR

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

CABERNET SAUVIGNON

House - 8 | 30

Franciscan Estate (California, US) - 12 | 44

Louis M Martini - 14 | 58

MERLOT

House - 8 | 30

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

CHIANTI

Elmo Pio (Tuscany, Italy) - 10 | 36

Da Vinci (Tuscany, Italy) - 12 | 44

MALBEC

Antis Estate (Mendoza, Argentina) - 9 | 32

Diseno (Mendoza, Argentina) - 12 | 44

PINOT NOIR

House - 8 | 30

Hahn (California, US) - 12 | 44

SEASONAL SANGRIA - 9

WHITE WINES

SAUVIGNON BLANC

House - 8 | 30

Whitehaven (Marlborough, New Zealand) - 13 | 54

PINOT GRIGIO

House - 8 | 30

Riporta (Sicily, Italy) - 10 | 38

Da Vinci (Veneto, 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 | 38

SPARKLING PROSECCO

Elmo Pio (Veneto, Italy) - 11 | 40

187ml Bottle

La Marca Rose (Veneto, Italy) - 15



DRAFT BEER

DOMESTIC

- Coors Light, ABV 4.2% ~ 4.50
- Miller Lite, ABV 4.2% ~ 4.50
- Michelob Ultra, ABV 4.2% ~ 4.75
- Yuengling, ABV 4.4% ~ 4.50

IMPORTED

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

CRAFTS

- Mad Elf, ABV 11% ~ 8.00
- Fiddlehead IPA, ABV 6.2% ~ 8.00
- Hidden Sands 608 Double IPA, ABV 7.0% ~ 8.00
- Cape May Coastal Evacuation, ABV 8.0% ~ 8.00
- Glasstown 609 IPA, ABV 6.9% ~ 8.00
- Sam Adams Seasonal, AVB 5.3% ~ 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

- | | |
|--------------------|-----------------------|
| 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 |

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

- Heineken 0.0 ~ 6.50
- Odoul's 0.0 ~ 5.00

DESSERTS

Flourless Chocolate Cake

Flourless chocolate cake enrobed in rich chocolate ganache, topped with whipped cream and berries. ~ 8

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

Cannolis (Each)

Rich ricotta filling with mini chocolate chips in a crisp cannoli shell. ~ 4

Italian Ricotta Cheesecake

A luscious impastata ricotta cheesecake flavored with a hint of lemon, enhanced by a lemon cornmeal crust. ~ 8

Tiramisu

Sumptuous layers of mascarpone cream and lady fingers infused with coffee and Kahlua, lightly dusted with Dutch cocoa powder. ~ 8

Zeppole

Homemade Italian deep-fried pastry balls, dusted with cinnamon and sugar or powdered sugar. ~ 8

Seasonal Dessert

Ask your server about our Seasonal Dessert ~ 8

AFTER DINNER COCKTAILS

Tiramisu White Russian

Dark Rum, Kahlua, Heavy Cream, Simple Syrup, Cocoa Powder. ~ 12

Salted Caramel Martini

Caramel Vodka, Bailey's, Caramel Syrup ~ 13

Brandy Alexander

Brandy, Dark Crème de Cacao, Heavy Cream, Cinnamon Powder. ~ 13

Creme Brulee Martini

Vanilla Vodka, Caramel Vodka, Mozart White Chocolate Liqueur, Bailey's, Caramel Sauce ~ 14

Chocolate Covered Raspberry Martini

Vodka, Raspberry Puree, Mozart White Chocolate Liqueur, Crème de Cacao White, Chocolate Syrup, Cherry Garnish. ~ 14