



## SPECIALTY COCKTAILS

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### **MANGO PAPAYA PUNCH**

House Infused Vodka with Mangos and Papayas,  
Fresh Orange Juice, Club Soda,  
Orange Garnish ~ 10.00

### **PEACH BELLINI**

Champagne, Peach Nectar ~ 10.00

### **LEMONCELLO SPRITZ**

Limoncello, Champagne, Club Soda,  
Lemon Garnish ~ 11.00

### **SPICY MARGARITA**

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

### **MANGO MARGARITA**

Silver Tequila, Lime Juice,  
Triple Sec, Mango Puree,  
Optional Salt or Sugar Rim. ~ 12.00

### **STRAWBERRY JALAPEÑO**

### **MINT JULEP**

Bourbon, Simple Syrup, Club Soda,  
Muddled Strawberries, Muddled Jalapeños,  
Mint Sprig ~ 12.00

### **ELDERFLOWER GIN GARDEN**

Gin, St Germain Elderflower Liqueur,  
Blue Curacao, Lemon Juice,  
Egg Whites ~ 12.00



## SPECIALTY COCKTAILS

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*(Continued)*

### **TOM COLLINS**

Gin, Lemon Juice, Simple Syrup, Club Soda,  
Lemon Garnish ~ 12.00

### **CUCUMBER MULE**

Vodka, Lime Juice, Ginger Beer, Muddled Cucumber.  
Lime Wedge Garnish ~ 12.00

### **COCONUT MOJITO**

Coconut Rum, Simple Syrup, Lime Juice,  
Club Soda, Coco Lopez, Mint,  
Lime Wedge Garnish. ~ 13.00

### **GOURMET SMOKED OLD FASHIONED**

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

### **ESPRESSO MARTINI**

Vanilla Vodka, Kahlua, Espresso.  
Add Bailey's for 3.00, Optional Sugar Rim ~ 14.00

### **LEMONCELLO MARTINI**

Lemon Vodka, Limoncello, Lemon Juice,  
Simple Syrup, Lemon Twist Garnish ~ 14.00

### **CADILLAC MARGARITA**

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

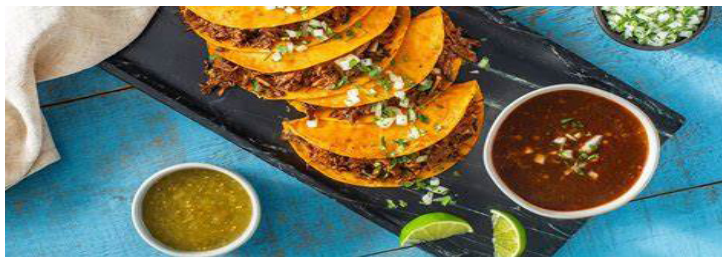


## GOURMET AT THE BAR

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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

Miller Lite, ABV 4.2% ~ 4.50

Yuengling, ABV 4.4% ~ 4.50

### IMPORTED

Guinness, ABV 4.2% ~ 6.25

Stella Artois, ABV 5.0% ~ 7.00

### CRAFTS

Kona Big Wave, ABV 4.4% ~ 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

Bonesaw Red Dawn Marzen, ABV 6.3% ~ 8.00

## BOTTLED BEER

Budweiser ~ 4.50

Bud Light ~ 4.50

Miller Lite ~ 4.50

Coors Light ~ 4.50

Yuengling ~ 4.50

Michelob Ultra ~ 5.50

Corona ~ 6.50

Corona Light ~ 6.50

Heineken ~ 6.50

Heineken Light ~ 6.50

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

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### 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

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### 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