



SPECIALTY COCKTAILS

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

Lemoncello, 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

(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

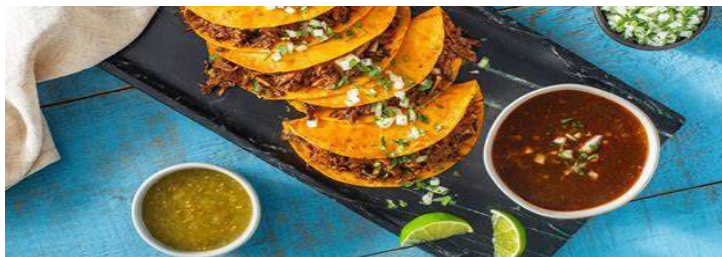
Don Fulano Blanco Tequila, Cointreau,
Grand Marnier, Lime Juice, Agave,
Lime Wedge Garnish, Optional Salt Rim ~ 16.00



GOURMET AT THE BAR

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

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

Slack Tide Flounder Pounder, ABV 4.0% ~ 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

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

Michelob Ultra ~ 5.50

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

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