



SPECIALTY COCKTAILS

AUTUMN'S PUNCH ~ 10

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

PEAR BELLINI ~ 10

Champagne, Pear Nectar

APEROL SPRITZ ~ 11

Aperol, Soda Water, Champagne,
Rosemary Sprig & Orange Peel Garnish

SPICY MARGARITA ~ 11

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

CLOVER CLUB ~ 12

Gin, Lemon Juice, Raspberry Puree,
Egg White, Raspberry Garnish

PEAR GINGER DAIQUIRI ~ 13

White Rum, Ginger Liquor, Pear Syrup,
Lime Juice, Simple Syrup,
Lime Wedge Garnish

SMOKED APPLE PIE ~ 13

Fireball, Vanilla Vodka, Apple Brandy,
Apple Juice, Ground Cinnamon Garnish



SPECIALTY COCKTAILS

(Continued)

PEACH OLD FASHIONED ~ 13

Crown Royal Peach, Simple Syrup,
Angostura Bitters, Charred Peach
& Cinnamon Stick Garnish

GOURMET SMOKED OLD FASHIONED ~ 13

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

WITCHES BREW LEMONADE ~ 14

Empress Gin, Blue Curacao,
Sicilian Sparkling Lemonade,
Rosemary Sprig Garnish.

ESPRESSO MARTINI ~ 14

Vanilla Vodka, Kahlua, Espresso
Add Bailey's for \$3, Optional Sugar Rim

PUMPKIN SPICED ESPRESSO MARTINI ~ 15

Vanilla Vodka, Espresso, Pumpkin Spice Syrup,
Baileys, Pumpkin Spice Powder.

BIG APPLE MANHATTAN ~ 15

High West Rendezvous Rye Whiskey,
Apple Brandy, Angostura Bitters,
Luxardo Cherry Garnish

CADILLAC MARGARITA ~ 16

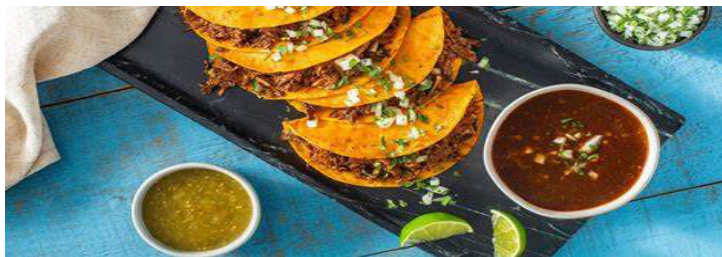
Patron Silver, Cointreau, Grand Marnier,
Lime Juice, Agave, Optional Salt Rim



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, ABV 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 ~ 8

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

Chocolate Peanut Butter Tart ~ 8

Chocolate tart shell filled with layers of ganache, chunks of peanut butter cups and peanut butter mousse, garnished with whipped cream and chocolate sauce.

Cannolis (Each) ~ 4

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

Italian Ricotta Cheesecake ~ 8

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

Tiramisu ~ 8

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

Zeppole ~ 8

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

Seasonal Dessert ~ 9

Ask your server about our Seasonal Dessert.

AFTER DINNER COCKTAILS

Tiramisu White Russian ~ 12

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

Salted Caramel Martini ~ 13

Caramel Vodka, Bailey's, Caramel Syrup.

Key Lime Pie Martini ~ 13

Vodka, Licor 43, Key Lime Juice, Milk, Graham Cracker Crust Rim.

Creme Brulee Martini ~ 14

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

Chocolate Covered Raspberry Martini ~ 14

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