



SPECIALTY COCKTAILS

WINTER'S PUNCH ~ \$10

House Infused Vodka with Cranberries & Orange
Peels, Cranberry Juice, Club Soda

PEAR BELLINI ~ \$10

Champagne, Pear Nectar

POMEGRANATE

APEROL SPRITZ ~ \$11

Aperol, Club Soda, Champagne, Pomegranate Juice

FROSTBITE MARGARITA ~ \$12

Silver Tequila, Fresh Lime Juice, Coco Lopez,
Triple Sec, Optional Salt Rim

CRANBERRY CIDER

PUNCH ~ \$12

Vodka, Cranberry Juice, Orange Juice,
Angry Orchard Hard Apple Cider

SPARKLING PEAR SOUR ~ \$12

Gin, Monin Dessert Pear Syrup,
Fresh Lemon Juice, Tonic Water

NUTMEG TEQUILA

PUNCH ~ \$12

Silver Tequila, Pineapple Juice, Coco Lopez,
Orange Juice, Nutmeg



SPECIALTY COCKTAILS

(Continued)

CAMPFIRE MULE ~ \$13

High West Campfire Bourbon, Fresh Lime Juice,
Ginger Beer

THE GRINCH ~ \$13

Vodka, Pineapple Juice, Melon Liquor, Ginger Ale

APPLE OLD FASHIONED ~ \$13

Crown Royal Apple, Simple Syrup,
Angostura Bitters, Cinnamon Stick

GOURMET SMOKED OLD FASHIONED ~ \$13

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

PEPPERMINT MARTINI ~ \$13

Vodka, Creme De Cacao White,
Rumchata Peppermint Bark

PEPPERMINT ESPRESSO MARTINI ~ \$14

Vanilla Vodka, Rumchata Peppermint Bark,
Espresso

CADILLAC MARGARITA ~ \$16

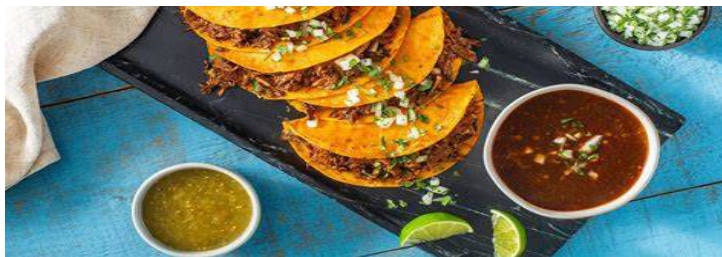
Don Fulano Silver Tequila, Cointreau,
Grand Marnier, Fresh Lime Juice,
Agave, Optional Salt Rim



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

Troegs Grand Cacao Chocolate Stout, ABV 6.5% ~ 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

Troegs Mad Elf, ABV 11% ~ 8.00

Tonewood Fuego, ABV 6.2% ~ 8.00

Victory Golden Monkey, ABV 9.5% ~ 8.00

Bonesaw PumQueen Lager, ABV 4.7% ~ 8.00

BOTTLED BEER

Budweiser ~ 4.50

Michelob Ultra ~ 5.50

Bud Light ~ 4.50

Corona ~ 6.50

Miller Lite ~ 4.50

Corona Light ~ 6.50

Coors Light ~ 4.50

Heineken ~ 6.50

Yuengling ~ 4.50

Peroni ~ 7.00

HARD SELTZERS/ TEAS/CIDERS

High Noon (Peach, Pineapple or Black Cherry) ~ 8.00

Suncruiser Iced Tea ~ 8.00

Suncruiser Lemonade ~ 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.