



SPECIALTY COCKTAILS

MANGO PAPAYA CRUSH ~ \$10

House Infused Vodka with Dried Mango & Papaya,
Fresh Orange Juice, Club Soda

CLASSIC BELLINI ~ \$10

Champagne, Peach Nectar

SPICY MANGO

MARGARITA ~ \$12

Blanco Tequila, Triple Sec, Agave Syrup,
Fresh Lime Juice, Muddled Jalapeno, Mango Puree

PROSECCO MINT JULEP ~ \$12

Bourbon, Mint Leaves, Simple Syrup,
Elmo Pio Prosecco, Angostura Bitters

BLUEBERRY MOJITO ~ \$12

Pine Tavern Distillery Blueberry Rum, Simple Syrup,
Fresh Lime Juice, Mint, Club Soda

HUGO SPRITZ ~ \$12

St. Germain Elderflower Liquor,
Champagne, Club Soda

GIN BASIL SMASH ~ \$12

Gin, Fresh Lemon Juice, Simple Syrup,
Basil Leaves



SPECIALTY COCKTAILS

(Continued)

PINA COLADA SPRITZ ~ \$12

Coconut Rum, Fresh Lime Juice, Pineapple Juice,
Cream of Coconut, Club Soda

LEMON BLUEBERRY

DAIQUIRI ~ \$13

Pine Tavern Distillery Blueberry Rum,
Fresh Lemon Juice, Simple Syrup

BEE'S KNEES ~ \$13

Gin, Fresh Lemon Juice,
House made Honey Simple Syrup

CUCUMBER MULE ~ \$13

Vodka, Fresh Lime Juice, Muddled Cucumbers,
Ginger Beer

THE GOURMET SMOKED

OLD FASHIONED ~ \$14

Elijah Craig Small Batched Bourbon, Simple Syrup,
Angostura Bitters, Luxardo Cherry,
Orange Peel, Barrel Stave Smoke

LIMONCELLO MARTINI ~ \$14

Steel Blu Lemon Vodka, Limoncello,
Fresh Lemon Juice, Simple Syrup

CADILLAC MARGARITA ~ \$16

Don Fulano Blanco Tequila, Cointreau,
Grand Marnier, Agave Syrup. Fresh Lime Juice



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

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

Alto Livello (Veneto, 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



WINES BY THE BOTTLE

RED

OZV Old Vine Zinfandel
(Lodi, California) \$38

Montepulciano D'Abruzzo Feudi
(Abruzzo, Italy) \$40

Poggio Torselli Chianti Riserva
(Tuscany, Italy) \$60

J. Vineyards & Winery Winemaker's Selection
Pinot Noir (Healdsburg, California) \$60

3 Sapas Malbec Gran Reserva
(Mendoza, Argentina) \$65

Smith & Hook Cabernet Sauvignon Central Coast
(Soledad, California) \$68

Argiano Toscana Non Confunditur
(Tuscany, Italy) \$72

Allegrini Veronese Palazzo Della Torre
(Veneto Italy) \$75

WHITE

Riporta Pinot Grigio
(Sicily, Italy) \$42

Southern Ocean Sauvignon Blanc
(Marlborough, New Zealand) \$45

J Vineyards & Winery Pinot Gris
(Healdsburg, California) \$58

The Language of Yes Rose
(Central Coast, California) \$60

Girilan Chardonnay Sudtirol Alto Adige
(Trentino-Alto Adige, Italy) \$60

3 Sapas Viognier
(Mendoza, Argentina) \$60

Massican Sauvignon Blanc
(Napa Valley, California) \$72



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

Somers Point Brewery Flake News New England IPA,

ABV 6.6% ~ 8.00

Troeg's Nugget Nectar, ABV 7.5% ~ 8.00

Tonewood Fuego, ABV 6.2% ~ 8.00

Victory Golden Monkey, ABV 9.5% ~ 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.