

DRINK MENU

Cocktails

JOHN DALY

A Carpe Diem staple, we combine Firefly Sweet Tea Vodka and housemade lemonade, garnished with lemons.

16

WATERMELON DAIQUIRI

A spectacular summertime cocktail combining Bacardi rum, fresh lime juice, muddled watermelon and watermelon syrup. It is garnished with a slice of watermelon and a lime wheel.

16

BLACKBERRY PROSECCO MOJITO

This fabulous cocktail blends muddled blackberry, Bacardi rum, lime juice, blackberry syrup, mint and topped with prosecco. It is garnished with a blackberry and mint.

16

PEACH MULE

This variation of a Moscow Mule blends muddle peach, peach puree, peach vodka, Ginger beer, a splash of lime and a sliced peach garnish.

16

MANGO-PINEAPPLE PUNCH

A summertime drink that will make you feel like you are vacationing on a beach combines Bacardi rum, Dark Rum, muddled pineapple, muddled mango, lime juice, a splash of mango and pineapple juice with a dash of grenadine. Garnished with a slice of pineapple and mango

16

LIMONCELLO RASPBERRY PROSECCO

This delicious summer cocktail combines muddled raspberries, prosecco and limoncello. It is garnish with a lemon wheel and raspberry.

17

Beer

DRAFTS BLUE MOON (8) **W** GUINNESS (8.50) **S** SAM ADAMS SEASONAL (8) **W** KANE BREWERY HEAD HIGH IPA (8.75) **H** PERONI (8.50) **C** MODELO (8) **C** 902 BREWING “PATH” PALE ALE (8.50) **H** VOOODOO JUICY HAZY IPA (8.75) **H**

BOTTLES / CANS

DOMESTICS BUD (6) **C** BUD LT (6) **C** COORS LT (6) **C** MILLER LT (6) **C** NARRAGANSETT LAGER (6) **C** MICHELOB ULTRA (6) **C** CAPE MAY CRUSHING IT (7.25) **F** LEINENKUGEL SUMMER SANDY (7.25) **F**

IMPORTS HEINEKEN (6.75) **C** HEINEKEN OO (6.75) **C** CORONA (6.75) **C** MODELO ESPECIAL (6.75) **C** MAGNERS (7.25) **F** CARLSBERG PILSNER (6.75) **C**

CRAFTS LAGUNITAS IPA (6.75) **H** KONA BREWING CO. BIG WAVE GOLDEN ALE (6.75) **C** SHINER BOCK (6.75) **C** GOLDEN ROAD MANGO CART (7.00) **F** SIERRA NEVADA HAZY LITTLE THING (7.25) **H** JUICE BOMB SLOOP BREWING (7.75) **H** ALLAGASH WHITE (8.25) **W** BROOKLYN SUMMER ALE (6.75) **C** BROOKLYN BEL AIR SOUR (7.25) **F**

HARD SELTZERS SURFSIDE (10) HIGH NOON (9)

C CRISP

Crisp beers are lighter, cleaner in flavor, and crisply refreshing. They range in color from straw to amber, have low to medium abvs, and are light to medium in body.

W WHEAT

An Americanized version of a Hefe Weizen, these beers range within the pale to golden range in color. Hop character will be low to high, most are moderate in bitterness. May be some fruitiness from fermentation though most examples use of a fairly neutral ale yeast, resulting in a clean fermentation. Abvs range from 4 to 7%.

M MALTY

Malt-driven flavors dominate the flavor profiles of these brews; in each, expect a degree of sweetness and deep malty notes of nuts, toffee, caramel, toast, and fruit. These beers range from copper to dark brown in color, from light to full bodied, and low to high in abv.

F FRUIT

These beers are most notable for the bold fruit they possess; fruits and spices are sometimes added to further accentuate such flavors. These brews may be sweet, semi-dry, or dry, but are never overtly bitter. Abv ranges from low to high, body is low to high and color ranges from golden to dark brown.

H HOPPY

These brews have delicious aromas and pronounced bitterness derived from generous additions of hops. Hops in these brews will always provide the most intense flavor contribution. These beers range from medium to full bodied, yellow to brown in color, and low to high abvs.

S STOUT

Stouts are typically opaque. The nose should be grainy and can carry hints of coffee, chocolate, licorice, and molasses with no apparent hops. The flavor is similar to the nose and should be rich and full. A good stout can be silky, full, and creamy. Abvs range from 4 - 9%.

Wines

Red Wine

No 1/2 Price on Clos Henri Sauvignon Blanc or Freynelle Cabernet Sauvignon

PINOT NOIR, FREDERIC ESMONIN FRANCE (11 / 44)

Les Montvrieries displays bright red fruit, notes of fresh picked cherry and strawberry. Classic Burgundy style.

PN

TEMPRANILLO, LOPEZ DE HARO RIOJA, SPAIN (9 / 36)

Rustic dry cherry fruit and saddle leather with tobacco hints and sweet damp earth.

TO

SAUVIGNON BLANC, RADLEY & FINCH

WESTERN CAPE, SOUTH AFRICA (10/ 40)
Lumimous pale straw color with ripe tropical stone fruits, zesty lime and nectarine.

SB

CABERNET SAUVIGNON, MARGARETT'S CALIFORNIA (12/50)

Warm ruby color. Alluring toasty oak notes with bright red and wild berry fruits and a hint of tartness.

CS

CABERNET SAUVIGNON, FREYNELLE BORDEAUX, FRANCE (13/52)

Good red color; quite intense. Fresh, balanced nose with notes of red berries with a hint of spearmint.

CS

MALBEC, AGUA DE PIEDRA MENDOZA, ARGENTINA (9 / 36)

Rich red, complex red fruit with chocolate and plum, full, lush round supple tannin.

MA

Sparkling

PROSECCO, MONFORTE VENETO, ITALY (10/ 40)

Lively bubbles deliver delicious pear and melon fruit flavors.

PR

Rosé Wine

GRENACHE / CINSULT, LAVENDETTE

COTES DE PROVENCE, FRANCE (9 / 36)
Salmon color, inviting floral and mineral nose with refreshing strawberry and watermelon fruit.

R

White Wine

SAUVIGNON BLANC, CLOS HENRI MARLBOROUGH, NEW ZEALAND (13 / 52)

This wine has good balance, a very nice acid presence and a smooth finish. **not included for Thursday promotion*

SB

PINOT GRIGIO, IL VALORE ITALY (10/40)

Straw yellow with greenish reflections. Balanced bouquet with notes of apple, peach and white flowers. Fresh and harmonious on the palate.

PG

CHARDONNAY, LOUIS LATOUR FRANCE (10 / 40)

Beautiful yellow color with hints of green. Fresh, precise with aromas of pear and green apple, dazzling minerality and acidity.

CH