

DRINK MENU

Cocktails

SUMMER CHAMPAGNE PUNCH 13

A picturesque summer drink that blends prosecco, ruby red grapefruit juice, orange juice, simple syrup and grenadine.

JOHN DALY 14

This drink takes the Arnold Palmer to a whole different level by combining house made lemonade and Jeremiah weed sweet tea.

SUMMER RUM PUNCH 14

A summertime drink that will make you feel like you are vacationing on a beach combines Bacardi rum, Cruzan Dark Rum, pineapple juice, orange juice, lime juice and grenadine. Garnished with a cherry.

GIN AND JUICE 14

A decadent, tasty cocktail that combines Stolli Vanilla vodka, Godiva Chocolate Liqueur, Kahlua, Baileys and chocolate syrup. Garnished with chocolate shavings.

BOURBON SMASH 14

A tasty classic cocktail that mixes Redemption Bourbon, mint, fresh lemon juice and simple syrup for a great summertime drink with a kick. Garnish with mint.

ST. GERMAIN COCKTAIL 14

A delicious summertime cocktail blending St. Germain, prosecco and club soda. Garnished with a lemon twist.

Beer

DRAFTS BLUE MOON (7.25) H GUINNESS (7.25) S BÖDI BLONDE HOBOKEN BREWING (7.75) C FAT TIRE NEW BELGIAN (7.25) M SAM ADAMS SEASONAL (7.25) W KANE BREWERY HEAD HIGH IPA (7.75) H
BOTTLES / CANS DOMESTICS BUD (5.5) C BUD LT (5.5) C COORS LT (5.5) C MILLER LT (5.5) C NARRAGANSETT LAGER (5.5) C ASBURY PARK BREWERY BLONDE (6.5) C FIRESTONE WALKER LUPONIC DISTORTION (6.5) H KONA BREWING CO. BIG WAVE GOLDEN ALE (6.5) C SIERRA NEVADA HAZY LITTLE THING (7) H BALLAST POINT SCULPIN IPA (8) H BALLAST POINT GRAPEFRUIT SCULPIN IPA (8) F ELYSIAN BREWING CO. SPACE DUST IPA (7.5) H OSKAR BLUES BREWERY DALE'S PALE ALE (6.5) H AVERY BREWING CO. EL GOSE (7) C ASBURY PARK SEA DRAGON IPA (6.5) H DOGFISH HEAD SEA QUENCH ALE (6.5) F FOUNDERS ALL DAY SESSION IPA (6.5) H
IMPORTS HEINEKEN (6.5) C HEINEKEN LT (6.5) C AMSTEL LT (6.5) L STELLA CIDRE (6.5) F CORONA (6.5) C MAGNERS (7) F MODELO ESPECIAL (6.5) C STELLA ARTOIS (6.5) C PERONI (6.5) C
CRAFTS SAM '76 (6.5) C LAGUNITAS IPA (6.5) H ALLAGASH WHITE (8) W GOLDEN MONKEY (8) M WELLS BANANA BREAD (8.5) F DOGFISH 60 MINUTE IPA (6.5) H SHINER BOCK (6.5) C JUICE BOMB SLOOP BREWING (7.5) H
HARD SELTZER WHITE CLAW (6) HIGH NOON (8)

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

Sparkling

PROSECCO, MONFORTE

VENETO, ITALY (9 / 36)
Lively bubbles deliver delicious pear and melon fruit flavors.

White Wine

PINOT GRIGIO, FAMIGLIA CASTELLANI

VENETO, ITALY (7 / 28)
Fresh, crisp and light with white peach fruit, balanced with lemon citrus acidity.

SAUVIGNON BLANC, THE LITTLE SHEEP

MARLBOROUGH, NEW ZEALAND (9 / 36)
Luminous pale straw color with ripe tropical stone fruits, zesty lime and nectarine.

CHARDONNAY, LOUIS LATOUR

ARDECHE, FRANCE (8 / 32)
Sunbright yellow color, mildly-oaked with apple fruit and a tinge of vanilla on finish.

Red Wine

PROPRIETARY RED BLEND, LEWIS & CLARK

WASHINGTON (9 / 36)
The fruit-driven palate supplies flavors of cherry and herbal hints, and finishes with refined tannins.

PINOT NOIR, PACIFIC PINOT

WILLAMETTE VALLEY, OREGON (9 / 36)
Light tobacco color, waxy toasty aromas with roasted nuts, dried cherry and elegant raspberry finish.

CABERNET SAUVIGNON, MARGARETT'S

CALIFORNIA (10 / 40)
Warm ruby color, alluring aromas of dark chocolate, blackberries and cassis. Toasted oak and vanilla round finish with silky tannins.

CH TEMPRANILLO, LOPEZ DE HARO

RIOJA, SPAIN (7 / 28)
Rustic dry cherry fruit and saddle leather with tobacco hints and sweet damp earth.

MA MALBEC, AGUA DE PIEDRA

MENDOZA, ARGENTINA (9 / 36)
Rich red, complex red fruit with chocolate and plum, full, lush round supple tannin.

Rosé Wine

PN GRENACHE / CINSULT, LAVENDETTE

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

TO

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