



## TAPAS MENU

### BAKED FRENCH ONION SOUP

Gruyere Au Gratin 10

### CHARCUTERIE & CHEESE FOR TWO

Fresh Fruit, Fig Jam, Toast 22

### CHEESE FONDUE FOR TWO

Gruyere & Swiss Cheese, Apples, Pears, Carrots, Celery, Sour Dough Bread 24

### ROASTED BEET, ACORN SQUASH SALAD GF

Arugula, Figs, Toasted Pine Nuts, Goat Cheese, Balsamic Tarragon Vinaigrette 9

### WARM CHOPPED SALAD

Brussel Sprouts, Crispy Chickpeas, Sweet Potato, Cranberries, Toasted Pecans, Reggiano, Croutons, Leek Chardonnay Vinaigrette 9

### SPICY TUNA TARTARE GF

Avocado, Wakame, Miso Vinaigrette 16

### WARM BAKED OYSTERS ROCKEFELLER GF

Spinach, Hollandaise Sauce 14

### BEER MUSSELS

Garlic, Bacon, Corn, Spinach, Cheddar, Cilantro 14

### FLATBREAD PIZZA OF THE DAY 13

### STUFFED MARROW BONE

Short Rib, Red Wine Sauce, Toast 16

### LOLLIPOP CHICKEN WINGS @4

Chipotle Aioli, Hazelnuts, Bleu Cheese, Celery, Carrots 11

### PULLED PORK SLIDERS @2

Jack Daniels BBQ, Melted Onions, Smoked Gruyere Cheese, Potato Bun, House Fries 18

### LOBSTER SLIDERS @ 2

Sriracha Aioli, Potato Bun, House Fries 20

### SALMON PAN SEARED PISTACHIO CRUSTED GF

Coconut Carrot Broth half 15 full 28

### BOUILLABAISSE FISH STEW GF

Saffron Fish Stock, Fish of the Day, Mussels, Shrimp half 16 full 30

### PAN SEARED BRANZINO

Caper, Lemon, Brown Butter half 15 full 28

### PEPPER CRUSTED FILET MIGNON

Peppercorn Cognac Sauce  
8oz - 32 10oz - 40

### DRUNKEN BEEF SHORT RIB

Carrots, Peas, Mushrooms, Red Wine Sauce  
half 17 full 30

### SLAB CRISPY PORK BELLY

Caramelized Apple Calvados Sauce  
half 14 full 26

### CAST IRON CHICKEN POT PIE

Carrots, Mushrooms, Peas, Pearl Onions, Velouté half 14 full 28

### ASSORTED VEGETARIAN PLATE GF

Variety Of Vegetables half 14 full 26

### HUMMUS PLATE

Carrots, Celery, Pita Bread 13

### GRILLED OCTOPUS GF

Garlic, Lemon Butter half 15 full 26

## SIDES

Creamed Spinach GF

Broccoli Rabe GF

Crispy Bacon Brussel Sprouts

Mashed Potatoes GF

House Made Shoestring French Fries

Spaetzle

Parmesan Risotto GF

Soba Noodles Stir Fry GF

All Above Sides 7

Grilled chicken 12

Grilled shrimp 12

## DESSERTS

### CRÈME BRULÉ FLIGHT

Pumpkin - Maple Bourbon - Chocolate 10 GF

### PROFITEROLES

Pastry Filled with Hazelnut Ice Cream, Chocolate Sauce, Caramelized Hazelnuts 10

### WARM PECAN BOURBON BREAD PUDDING

Vanilla Ice Cream, Bourbon Sauce 10

### WARM CREPES SUZETTE

Gran Marnier, Vanilla Ice Cream 10

### SORBET

Flavor of the day 9 GF

VANILLA ICE CREAM 9 GF

ROOT BEER FLOAT 9 GF



# SPECIALTY COCKTAILS

## SPEAKEASY SPRITZ

Apple Vodka, Apple Cider, Sparkling Wine, Cinnamon Sugar Rim 16

## SPARKILL SIDECAR

Cognac Park VS Cognac, Giffard Triple Sec, Fresh Lemon Juice, Simple Syrup 16

## GODFATHER

Pinhook Bourbon, Caffo Amaretto, Angostura Bitters 16

## SECRET SAZERAC

Rye and Sons Rye, Peychauds Bitters, Simple Syrup, Kublar Absinthe Rinse 19

## LADY LUXE

Vanilla Vodka, Maraschino Liqueur, Fresh Lime Juice, Luxardo Cherry Juice, Club Soda 16

## AVIATION

Victorian Garden Violet Gin, Maraschino Liqueur, Fresh Lemon Juice 16

## THE CAT'S MEOW

Casco Viejo Blanco Tequila, Giffard Triple Sec, Fresh Lime Juice, Salt 16

## BEES KNEES

London Dry Gin, Local Honey Syrup, Lemon Juice 16

## THE RISKY WHISKY

Pinhook Bourbon, Fresh Lemon Juice, Simple Syrup, Egg White 17

## BRANDY ALEXANDER

Cognac Park VS Cognac, Giffard Crème de Cacao, Cream 17

## THE FIRST WORD

London Dry Gin, Maraschino Liqueur, Fresh Lime Juice, Dry Vermouth, Aperol 16

## BONNIE & CLYDE

Agave de Cortes Joven Mezcal, Contratto Aperitif, Yellow Chartreuse, Fresh Lime Juice 18

## NEW FASHIONED

Casco Viejo Reposado Tequila, Angostura Bitters, Agave, Luxardo Cherry Juice 16

# MOCKTAILS

## THE MISFIRE

N/A Apple Vodka, Apple Cider, Cranberry Juice, Club Soda 12

## PEAR FIZZ

N/A Gin, Pear Juice, Simple Syrup, Fresh Lime Juice, Ginger Ale 12

## THE RITZY

N/A Sparkling Wine, Cranberry Juice, Orange Juice, Grenadine 12

## THE PINUP

Passion Fruit Juice, Pineapple Juice, Simple Syrup, Ginger Beer, Mint 10

# WINE

GL /BTL

CAVICCHIOLI 1928 PROSECCO EXTRA DRY NV, Veneto (Refreshing, Citrus, Apple)	11/42
ALMACITA BRUT ROSÉ NV, Tupungato (Fine Bubbles, Wild Cherries, Palate Filling)	12/45
BIELER PÈRE ET FILS SABINE ROSÉ 2022, Provence (Peach, Wild Cherry, Wild Raspberry, Herbs)	13/48
ANTXIOLA GETARIAKO TXAKOLINA BLANCO 2022 Basque Country (Zippy, Citrusy, Effervescent)	14/52
FOUCHER-LEBRUN PETIT LE MONT Sauvignon Blanc 2022, Loire Valley (Gooseberry, Lime Peel, Crisp)	13/48
CASTELFEDER PINOT GRIGIO MONT MÈS 2021 Alto Adige (Ginger, Nectarine, Minerals)	12/45
ECKER GRÜNER VELTLINER 2022, Wagram (1-liter) (Lime, Grapefruit, White Peppercorn)	13/48
FREELANDER CHARDONNAY 2021, California (Pear, Apple, Vanilla Spice)	14 /52
MONTINORE ESTATE PINOT NOIR 2019, Willamette Valley Bing Cherry, Red Plum, Soft Tannins)	16/60
AZELIA "BRICCO DELL'ORIOLO" DOLCETTO D'ALBA 2021 Piedmont (Fresh Blueberry, Dark Cherry, Luscious, Silky)	13/48
CATAclysm RED BLEND 2019, Columbia Valley (Fig, Marionberry, Blackberry, Chocolate)	12/45
CHÂTEAU HAUT PLAISANCE SAINT-ÉMILION 2016, Bordeaux (Plum, Vanilla, Tobacco)	15/56
PIRATES DEL EBRO "CHATXO" 2020, Rioja (Earthy, Dark, Deep Fruit)	14/52
TRIG POINT 'DIAMOND DUST VINEYARD' CABERNET SAUVIGNON 2021, Alexander Valley (Blackberry, Black Currant, Structured Tannins)	17/64

# TAP BEER

BUDWEISER, American Lager (5% ABV)	8
GUINNESS, Extra Stout (5.6% ABV)	11
NEW YORK FROG ALLEY HARVEST ALE (7.0% ABV)	9
AWESTRUCK APPLE/PEACH CIDER (5.5% ABV)	9
GOOSE ISLAND IPA (5.9% ABV)	9
TOM'S RIVER WHAT'SA-BRO (6.2% ABV)	9

# CANS & BOTTLED BEER

HOOP TEA, Spiked Iced Tea (6% ABV)	8
PABST BLUE RIBBON, American Lager (4.8% ABV)	8
ROLLING ROCK, American Lager (4.4% ABV)	8
SAPPORO PREMIUM, Japan (4.9% ABV)	12
BUD LIGHT, Light Lager (4.2% ABV)	8
MICHELOB ULTRA, Light Lager (4.2% ABV)	8
STELLA ARTOIS, European Pale Lager (5% ABV)	8
HEINEKEN, European Pale Lager (5% ABV)	8
FROG ALLEY MO HOP IPA (7.2% ABV)	9