



COCKTAILS

MC MARGARITA	patron silver, lime, agave - Add fruit puree \$1, add grand mariner float \$2.	16
LYCHEE COSMO	absolut, lychee, cranberry, vermouth.	18
BLONDE BUNNIE	cognac, peach schnapps, lemon, amaro.	17
KENNETH'S RESERVE	elijah craig bourbon, passionfruit liqueur, lemon	18
MONTCLAIR IN THE FALL	misunderstood ginger whiskey, rum, spiced pear, lemon, red wine.	17
PUMPKIN ESPRESSO	absolut, espresso, coffee liqueur, pumpkin.	17
SPLENDID ROYALE	raspberry liqueur, lemon, prosecco, soda	16
SMOKEY TANGO	mezcal, reposado, ginger liqueur, orange, lime.	18
HEAVEN MAPLE OLD FASHIONED	heaven hill bourbon, smokey maple.	19
FALL CIDER SANGRIA	choose: white or red wine.	20
	apple-infused brandy, amaro, spiced pear, apple cider, lemon	

BEER

DRAFTS

GUINNESS Stout, Ireland 4.2%	11	MODELO Pilsner-Style Lager 4.4%	7
902 BREWING Pilsner, Chilltown 5.2%	9	PERONI Pale Lager 5%	7
HOBOKEN BREWING IPA, Cityside 6.2%	9	STRONGBOW Gold Cider 5% GF	7
		SURFSIDE Vodka + Ice Tea 4.5%9 5=40
			<small>Single Bucket</small>
		HIGH NOON Vodka Seltzer 4.5%9 5=40
			<small>Single Bucket</small>
		<i>NON-ALCOHOLIC</i>	
		ATHLETIC BREWING <0.5%	8
		<i>inquire for style</i>	
		GUINNESS ZERO <0.5%	9

BOTTLES & CANS

BELL'S TWO HEARTED IPA 7%	9
BLUE MOON Belgian White 5.4%	7
MILLER LITE Light Lager 4.2%	7

WINE

SPARKLING		<i>Glass</i>	<i>Bottle</i>
MIONETTO Prosecco	12		48
HAMPTON WATER Sparkling Rosé	11		44
VEUVE CLICQUOT Brut Champagne	80		160
		<small>HALF BTL</small>	<small>FULL BTL</small>
DOM PERIGNON Brut Champagne			330
WHITE		<i>Glass</i>	<i>Bottle</i>
ALTAMONTE Pinot Grigio	15		60
TOPETTE Sauvignon Blanc	12		48
FICHET Chardonnay	12		48
RAIMBAULT Sancerre Philippe Didier			105
ROSÉ		<i>Glass</i>	<i>Bottle</i>
PIGOUDET Rosé	12		48
RUMOR Rosé			75
RED		<i>Glass</i>	<i>Bottle</i>
EZYTGR Pinot Noir	18		72
RAMSAY Merlot	15		60
GROUNDED Cabernet	15		60
HENDRY VINEYARDS "HRW" Zinfandel			68
ORIN SWIFT 8 YRS IN THE DESERT zinfandel red blend.			150

SUSTENANCE

MARCONA ALMONDS GF/DF

fried & salted

7

MARINATED OLIVES GF/DF

trio of italian olives, calabrian chili, garlic, & herbs

7

SHRIMP COCKTAIL GF

four jumbo shrimp, mc cocktail sauce

24

THE SPLENDID CAESAR* GFO

little gem lettuce, anchovy, parmesan reggiano, bread crumbs

16

BRUSCHETTA

three pcs per single, nine pcs per trio

options:

- ricotta, truffle honey
- eggplant caponata, pine nuts DF
- stracciatella, preserved tomato

single 9 - trio 24

FRIES GF/DF

herbs, calabrian chili, herb aioli

12

BURGER SLIDERS

american cheese, special sauce, on a sesame seed bun

17

SAUSAGE & PEPPER SLIDERS

sweet italian sausage, peperonata, caputo brothers mozzarella, on a sesame seed bun

17

CHICKEN PARM SLIDERS

homemade chicken patties, marinara, caputo brothers mozzarella, on a sesame seed bun

17

PIZZA MARGHERTIA

tomato, caputo bros mozzarella, basil

20

PIZZA ROSSA

tomato, caputo bros mozzarella, house made pepperoni, hot honey

22

PIZZA BIANCA

smoked mozzarella, fontina, mushrooms, speck

22

DESSERT

chef's selection

11

*All foods are prepared in a common kitchen with the risk of gluten exposure,
animal-derived products exposure, or dairy exposure.*

Please alert your server of any allergies

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase the risk of foodborne illness*

Parties of 6 or more are subject to a 20% service charge. Parties of 5 or more will be given one check, which can be split up to four payments.
Credit Card Authorizations are required for all open tabs. Any tab left open at the end of the night will be closed in full, to the card on file, with an 18% service charge.

(GF) gluten friendly · (GFO) gluten friendly options · (DF) dairy free