



COCKTAILS

MC MARGARITA	patron silver, lime, agave - Add fruit puree \$1, add grand mariner float \$2.	16
LYCHEE COSMO	absolut, lychee, cranberry, vermouth.	18
PURPLE REIGN	hendricks, rose, lemon, lavender, elderflower, agave, cucumber slice.	18
ORANGE ROAD	milagro, aperol, blood orange juice, lime, agave, soda.	18
BLUEBERRY MINT JULEP	jameson black barrel, blueberry, mint, demerara, lemon.	19
CUCUMBER SMASH	absolut, hendrick's, cucumber juice, lime, simple, salt & pepper rim.	19
SPLENDID ROYALE	milagro, chambord, raspberry syrup, lemon, simple	17
SMOKEY TANGO	ilegal mezcal, casamigos reposado, ginger liqueur, orange, lime.	19
MANHATTAN SKYLINE	elijah craig, benedictine, amaro nonino, sweet vermouth, luxardo cherry.	19
STRAWBERRY MOJITO	bacardi ocho, lilet blanc, mint, strawberry, lime, simple	18
SANGRIA INFUSION	misunderstood ginger whiskey, aperol, amaro averna, strawberry, grapefruit juice, lemon topped with choice of red, white or rose	20

BEER

DRAFTS

GUINNESS Stout, Ireland 4.2%	11
902 BREWING Pilsner, Chilltown 5.2%	10
HOBOKEN BREWING IPA, Cityside 6.2%	10

BOTTLES & CANS

BELL'S TWO HEARTED IPA 7%	9
BLUE MOON Belgian White 5.4%	7
MILLER LITE Light Lager 4.2%	8

MODELO Pilsner-Style Lager 4.4%	7
PERONI Pale Lager 5%	9
STRONGBOW Gold Cider 5% GF	7
SURFSIDE Vodka + Ice Tea 4.5%9 5=40
HIGH NOON Vodka Seltzer 4.5%9 5=40
<i>NON-ALCOHOLIC</i>	
ATHLETIC BREWING <0.5%	8
GUINNESS ZERO <0.5%	9

WINE

SPARKLING	Glass	Bottle
MIONETTO Prosecco	14	56
HAMPTON WATER Sparkling Rosé	11	44
VEUVE CLICQUOT Brut Champagne	80	160
DOM PERIGNON Brut Champagne		330
	<small>HALF BTL</small>	<small>FULL BTL</small>
WHITE	Glass	Bottle
ALTAMONTE Pinot Grigio	14	56
TOPETTE Sauvignon Blanc	11	44
FICHET Chardonnay	12	48
RAIMBAULT Sancerre Philippe Didier		105
ROSÉ	Glass	Bottle
PIGOUDET Rosé	12	48
RUMOR Rosé		75
RED	Glass	Bottle
EZYTGR Pinot Noir	18	72
RAMSAY Merlot	15	60
GROUNDED Cabernet	18	72
HENDRY VINEYARDS "HRW" Zinfandel		68
ORIN SWIFT 8 YRS IN THE DESERT zinfandel red blend.		150

SUSTENANCE

MARCONA ALMONDS GF/DF

fried & salted

7

DEVILED EGGS AND CAVIAR GF/DF

creme friache, chives, golden oesterta caviar

24

SALUMI AND CHEESE GF

chefs choice artisanal salumi and cheese , truffle honey, grilled bread

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
- english pea and prosciutto 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

SMASHED MEATBALL PARM SLIDERS

beef, pork and veal meatballs. marinara, caputo bros mozzarella

17

CHICKEN PARM SLIDERS

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

17

PIZZA MARGHERTIA

tomato, caputo bros mozzarella, basil

17

PIZZA ROSSA

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

18

PIZZA BIANCA

smoked mozzarella, fontina, mushrooms, speck

19

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