

DRINK MENU

Cocktails

JOHN DALY

A refreshing cocktail that blends Jeremiah Sweet Tea Vodka and our housemade lemonade. Garnished with fresh lemons.

12

SOUTHSIDE

Tanqueray Gin, fresh lime juice, simple syrup and fresh mint blend together for this classic cocktail that may trace its origins back to Al Capone. Garnished with mint and a lime.

12

SPICY MEZCAL PALOMA

Jalapenos and El Buho Mezcal add some smoke and spice to this classic cocktail that is topped off with grapefruit soda and a touch of Angostura bitters. Garnished with jalapenos and a lime.

13

STRAWBERRY LEMONADE COOLER

Our housemade lemonade and fresh muddled strawberries combine with Kettle One Vodka to make this an instant sunny day must cocktail! Garnished with fresh strawberries.

13

STRAWBERRY MOJITO

A classic mojito of fresh mint, house squeezed lime juice, simple syrup, club soda and Bacardi Rum Superior Rum that blends with our housemade Strawberry puree for a delicious twist! Garnished with mint, strawberries and lime.

13

WHITE PEACH SANGRIA

A delicious blend of white wine, Stoli Peach vodka, peach puree, simple syrup topped with club soda. Garnished with fresh peaches.

13

CUCUMBER GINFIZZ

An invigorating blend of Bombay Gin, muddled cucumbers, fresh lime juice, simple syrup and club soda are perfect for any beautiful afternoon. Garnished with cucumber and lime.

13

WATERMELON MARGARITA

A mouthwatering combination of Milagro Tequila, triple sec, lime juice and freshmade watermelon juice. Garnished with limes and fresh watermelon.

14

Beer

DRAFTS

BLUE MOON (6.75) **H** OMMEGANG NIRVANA IPA (6.75) **H** GUINNESS (6.75) **S** SWEET WATER 420 PALE ALE (6.75) **H**
SAM ADAMS SEASONAL (6.75) **W** NEW BELGIAN FAT TIRE (6.75) **M** BROOKLYN LAGER (6.75) **M** KANE BREWERY HEAD HIGH IPA (7.25) **H**
BOTTLES / CANS DOMESTICS BUD (5) **C** BUD LT (5) **C** COORS LT (5) **C** MILLER LT (5) **C** NARRAGANSETT LAGER (5) **C**
ASBURY PARK BREWERY BLONDE (6) **C** FIRESTONE WALKER LUPONIC DISTORTION (6) **H** KONA BREWING CO . BIG WAVE GOLDEN ALE (6) **C**
SIERRA NEVADA HAZY LITTLE THING (6.5) **H** BALLAST POINT SCULPIN IPA (7.5) **H** BALLAST POINT GRAPEFRUIT SCULPIN IPA (7.5) **F**
ELYSIAN BREWING CO. SPACE DUST IPA (7) **H** OSKAR BLUES BREWERY DALE'S PALE ALE (6) **H** AVERY BREWING CO. EL GOSE (6.5) **C**
DOGFISH HEAD SLIGHTLY MIGHTY (6) **H** ASBURY PARK SEA DRAGON IPA [6] **H** 21ST AMENDMENT HELL OR HIGH WATERMELON (6) **F**
SLOOP JUICE BOMB (7) **H** DOGFISH HEAD SEA QUENCH ALE [6] **F** CITYSIDE IPA HOBOKEN BREWING (6) **H** SIXPOINT SWEET ACTION (7) **C**
BÖDI BLONDE HOBOKEN BREWING (6) **C** WHITE CLAW HARD SELTZER (6)
IMPORTS HEINEKEN (6) **C** HEINEKEN LT (6) **C** AMSTEL LT (6) **L** STELLA CIDRE (6) **F** CORONA (6) **C** MAGNERS (6.5) **F**
MODELO ESPECIAL (6) **C** STELLA ARTOIS (6) **C** PERONI (6) **C**
CRAFTS SAM '76 (6) **C** LEFT HAND MILK STOUT (6.5) **S** LAGUNITAS IPA (6) **H** LEINENKUGEL SUNSET WHEAT (6) **W** LEINENKUGEL SUMMER SHANDY (6) **F**
ALLAGASH WHITE (7.5) **W** GOLDEN MONKEY (7.5) **M** WELLS BANANA BREAD (8) **F** DOGFISH 60 MINUTE IPA (6) **H** SHINER BOCK (6) **C** SAM ADAMS LT (6) **M**

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.

PR

White Wine

PINOT GRIGIO, FAMIGLIA CASTELLANI VENETO, ITALY (7 / 28)

Fresh, crisp and light with white peach fruit, balanced with lemon citrus acidity.

PG

SAUVIGNON BLANC, THE LITTLE SHEEP

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

SB

CHARDONNAY, LOUIS LATOUR ARDECHE, FRANCE (8 / 32)

Sunbright yellow color, mildly-oaked with apple fruit and a tinge of vanilla on finish.

CH

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.

R

PINOT NOIR, PACIFIC PINOT WILLAMETTE VALLEY, OREGON (9 / 36)

Light tobacco color, waxy toasty aromas with roasted nuts, dried cherry and elegant raspberry finish.

PN

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.

CS

TEMPRANILLO, LOPEZ DE HARO RIOJA, SPAIN (7 / 28)

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

TO

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

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

MA

Rosé Wine

GRENACHE / CINSULT, LAVENDETTE

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

GC