



**BAR MENU**

**Triple Kobe Beef Sliders**  
**\$18**

**Fried Shrimp & Calamari**  
**With Spicy Marinara & Coconut Ginger**  
**Dipping Sauces**  
**\$12**

**Mini Blackened Ahi Tuna Burgers with**  
**Miso Glace Mushrooms, Avocado, &**  
**Bacon served with a Wasabi Mayonnaise**  
**\$16**

**Sautéed Lump Crab Cake with**  
**Horseradish Tartar Sauce**  
**and Celery Root Coleslaw**  
**\$18**

**Buffalo Wings & Drumettes with**  
**Blue Cheese & Celery**  
**\$8**

**Spaghettini with San Marzano**  
**Tomato Sauce & Basil**  
**\$10**

**Homemade Spicy Sausage over**  
**Broccoli Rape**  
**\$13**

**Sliced Prime N.Y. Sirloin on Ciabatta**  
**Bread Topped with Sautéed Long Hot**  
**Peppers and Smothered Onions**  
**\$15**

**Summer Specialty Cocktails**  
**\$10**

**Envy**  
pear vodka, elderflower, champagne, lemon

**Divine**  
elderflower, pineapple, prosecco

**Pure**  
ginger infused vodka, ginger liqueur, white  
cranberry, lime

**Autumn**  
bourbon, spiced simple, apple cider

**Desire**  
bourbon, vanilla liqueur, maple syrup, fresh ginger

**Frisky**  
candied ginger vodka, ginger liqueur, pineapple,  
candied ginger

**Gluttony**  
vanilla vodka, lychee, cranberry

**Rendezvous**  
tequila, elderflower, pineapple, ginger liqueur, lime

**Impulse**  
gin, elderflower, grapefruit, cranberry

**Urge**  
zygo vodka, energy drink

**Chocolate Martini**  
Stoli Vanilla, C.Cacao Dark & Splash Bailey Caramel



### **Caribbean Martini**

Malibu Rum, Cranberry & Pineapple Juice, Lime  
**\$10**

### **Tantra Kiss Martini**

Stoli Vanilla, Amaretto Di Saronno and Pineapple  
Juice  
**\$10**

### **Coconut Martini**

Stoli Vanilla, Malibu Rum, Pineapple Juice &  
Coconut  
**\$10**

### **Sour Apple Martini**

Stoli Vanilla, Apple Pucker, Splashes of Midori and  
Sour Mix  
**\$10**

### **Funky Monkey**

Stoli Vanilla, C. Di Cacao Light, 99 Bananas,  
Pineapple & Orange Juice  
**\$10**

### **Raspberry Martini**

Stoli Raspberry, Chambord, Cranberry Juice and a  
Splash of Sour Mix  
**\$11**

### **Pomegranate Martini**

Stoli Raz, Roma Liquor, Lemon Twist  
**\$10**

### **Peartini**

Grey Goose Poire, Amaretto Di Saronno, Lemon  
Juice  
**\$11**

### **Jersey Girl Martini**

Apple Jack, Triple Sec, Pineapple & Cranberry Juice,  
Splash of 7UP  
**\$10**



### **Beer List**

#### **Bottle 12oz.**

##### **Domestic**

**Budweiser, Michelob Lager,  
Miller Lite, Coors Light,  
O'Doul's (Non- Alcoholic)  
\$5.00**

##### **Imported**

**Heineken, Corona,  
Amstel Light, Heineken Light  
\$6.00**

#### **Draft 14 oz.**

##### **Domestic**

**Samuel Adams Seasonal  
\$5.50**

##### **Imported**

**Guinness (16oz), Stella Artois,  
Becks, Bass Ale and Blue Moon,  
\$5.50**

**Happy Hour Every  
Wednesday and Friday  
5 to 8 PM  
1/2 Price Drinks**



## Red Wine Selections By the Glass

### **Pinot Noir, Mark West (2007 CA)**

*Possesses a Heady Perfume of Red Berries  
and Rich Earth*

**\$8**

### **Beaujolais- Villages, Louis Jadot, Burgundy (2007 France)**

*Juicy & Soft, an Excellent Red for Those People Who  
Normally Only Drink White Wines.*

**\$7**

### **Nero D'Avola, Cataldo, (2007 Italy)**

**\$8**

### **Merlot, Walnut Crest (2007 Chile)**

**\$7**

### **Zinfandel, Shooting Star, Steele, Lake Cty. (2006 CA)**

**\$7**

### **Chianti Cecchi, (2006 Italy)**

**\$7**

### **Cabernet Franc "Blue Franc" Shooting Star, Jed Steele, Mendocino County (2007 CA)**

**\$10**

### **Cabernet Sauvignon, BV Coastal Estates (2007 CA)**

*Deep Ruby in Color, with a Balance of Full Body,  
Round Warmth, Earthly Richness and a  
Fine Aromatic Bouquet*

**\$7**

### **Cabernet Sauvignon "Natura" - Emiliana- Valle Central (2007 Chile)**

*100% Cabernet Sauvignon Organically Grown*

**\$8**

### **Cabernet Sauvignon - Casillero del Diablo, Concha y Toro, (2005 Chile)**

**\$8**

## **CELLAR MASTERS SELECTION**

### **"Modus" Supertuscan, Ruffino Vint. 2005 Italy**

**\$12**

### **Valpolicella Classico Superiore, Fabiano, Vintage 2005 Italy**

**\$7**

### **"NEPRICA" Tormaresca - Puglia - (2006 Italy)**

**\$10**



## White Wine Selections By the Glass

### **Pinot Grigio, Stella (2007 Italy)**

*A Bouquet of Flowers and Rainwater on a Rock  
in Summer are the Emotions*

**\$7**

### **Riesling, Covey Run, Columbia Valley (2007 Washington State)**

**\$8**

### **Chardonnay "Natura" Emiliana Vineyards Valle Casablanca (2008 Chile)**

*100% Chardonnay Organically Grown*

**\$8**

### **Sauvignon Blanc, Casillero del Diablo (2007 Chile)**

*Melon and Tropical Fruit Balanced by Barrel Aging  
Softens the Typical Crisp Acidity*

**\$8**

### **White Zinfandel, Beringer (2007 California)**

**\$7**

### **Prosecco di Conegliano Veneto, Zardetto (Brut N/V Italy)**

**\$10**

### **Sparkling Wine, Veuve du Vernay, Brut (France)**

**\$8**

## **CELLAR MASTERS SELECTION**

### **Gavi di Gavi - Villa Rosa - (2007 Italy)**

**\$8**