

CHAMPAGNE CHALET

CALZONE

SAN MARZANO TOMATO basil, mozzarella

PROSCIUTTO ricotta, basil, bomba calabrese

MUSHROOM smoked mozzarella, thyme, onion

\$200 for two people {tax and administrative charge not included} INCLUDES SPARKLING CRÉMANT DE BOURGOGNE

ITALIAN FRIED CHICKEN

WHOLE CHICKEN sauce accoutrement

THREE CHEESE MACARONI + CHEESE

\$250 for two people {tax and administrative charge not included} INCLUDES SPARKLING CRÉMANT DE BOURGOGNE

IMPERIAL CAVIAR

TRADITIONAL PRESENTATION OF OSSETRA CAVIAR toast points, egg variations

\$350 for two people {tax and administrative charge not included} INCLUDES SPARKLING CRÉMANT DE BOURGOGNE

BEER ₉

COORS LIGHT MODELO CORONA
HEINEKEN SIERRA NEVADA HAZY IPA
DOGFISH 60 MINUTE IPA
ALIAS BREWERY POLLINATOR or CORDIAL GREEN

DRAFT BEER ₉

PERONI YUENGLING MILLER LITE
CAPE MAY IPA

N/A BEER ₉

ATHLETIC BREWING UPSIDE DAWN or RUN WILD IPA

VODKA ICED TEA ₁₂

SUN CRUISER: CLASSIC ICED TEA,
PEACH, RASPBERRY or LEMONADE

COCKTAILS ₁₈

TUSCAN FIG COSMO
belvedere vodka, cointreau liqueur, fig, cranberry, lemon

CIDER GLOW SPRITZ
aperol aperitivo, absolute pear, prosecco, apple cider,
cinnamon, club soda

PLEASANT PEAR
belvedere pear ginger vodka, domaine de canton liqueur,
rosemary honey syrup, lemon

PRIMAVERA NEGRONI
hendrick’s gin, vermouth bianco, limoncello liqueur

ANCHO HARVEST
patron reposado barrel select, ancho reyes liqueur,
pumpkin, lemon, cinnamon, salt

RUSTIC ELEGANCE
makers mark 46, disaronno, black walnut bitters,
fig, rosemary

HIGH STYLE
michter’s bourbon, aperol aperitivo, averna amaro, lemon

THE HAYMAKER
elijah craig bourbon, sweet vermouth, cointreau, lime

LOW ABV ₁₆

AUTUNNO FRIZZANTE
st-germain elderflower, carpano bianco, prosecco,
apple cider, bitters, club soda

FREE SPIRITED ₁₆

TWILIGHT ZING
rituals whiskey zero, blackberry, ginger, lime

CHASE THE DIRECTION
rituals gin alternative, ritual aperitif zero,
dragonfruit syrup, lime

SANGRIA ₁₉

HONEYCRISP APPLE SANGRIA
white wine, applejack brandy, apple cider,
orange, lemon, cinnamon

SPARKLING WINE

PROSECCO _{15 | 56}
bisol, jeio, d.o.c.g., brut, italy

WHITE WINE

RIESLING _{13 | 48}
pacific rim, columbia valley, washington [organic + vegan]

SAUVIGNON BLANC _{14 | 52}
sun goddess, friuli, italy

PINOT GRIGIO _{12 | 44}
era, veneto, italy [organic]

CORTESE DI GAVI _{14 | 52}
la scolca, piedmont, italy

CHARDONNAY _{14 | 52}
nozzole, le bruniche, tuscany, italy

ROSÉ

BLEND _{14 | 52}
peyrassol, la croix rose, cotes de provence, france [organic]

RED WINE

PINOT NOIR _{17 | 64}
four graces, willamette valley, oregon

PRIMITIVO _{12 | 44}
pasqua, puglia, italy

SANGIOVESE/CABERNET SAUVIGNON _{16 | 60}
volpaia, citto, tuscany, italy [organic]

MALBEC _{14 | 52}
escorihuela 1884, single vineyard, mendoza, argentina [organic]

CABERNET SAUVIGNON _{14 | 52}
chasing rain, red mountain, washington

SANGIOVESE _{30 | 116}
caparzo, brunello, tuscany, italy

MONTEPULCIANO BLEND _{40 | 156}
fantini “edizione cinque autoctoni”, abruzzo, italy [organic]

NEBBIOLO _{55 | 215}
ca’rome, barolo, cerretta, abruzzo, italy

DESSERT WINE

MOSCATO D’ASTI ₁₂
michele chiaro, nivole, piedmont, italy

VOSS WATER

SPARKLING or STILL ₈