



# Tavern Specials



Hot Delicious Homemade Soups ~ Ask your Server!



## Featured Cocktails




### **VANILLA MULE**


Stoli Vanil Vodka and Ginger  
Beer served on the  
Rocks in a Copper Mug – 8¾

### **BIG GINGER**

Jameson Caskmates  
Irish Whiskey and Ginger Ale  
served Tall on the Rocks – 8¾



### **ROYAL CRAN APPLE**



Crown Royal Apple Whiskey, Ginger  
Ale and Cranberry Juice  
served Tall on the Rocks – 8¾

### **COLORADO BUDDY**

Kahlua Coffee Liquor, Vodka,  
Espresso Mix, Cream and  
Cola served Tall on the Rocks – 8¾

## Beer Special!!!

Beach Haus Krampus Pints (Herbed and Spiced Ale) ~ 3

## Featured Draft Beer

Smuttynose Old Brown Dog Ale Draft

Rogue Hazelnut Brown Ale Draft

Allagash White Draft

Evil Genius “Stacy’s Mom” IPA Draft (ABV – 7.5%)

Screamin’ Hill Wolfpack Pale Ale Draft

Spellbound Palo Santo Porter Draft

Cape May Coastal Evacuation Double IPA Draft (ABV – 8%)



## Featured Bottles & Cans

Strongbow Cherry Blossom Cider Bottles




Ithaca Apricot Wheat Bottles

Ballast Point Sculpin IPA Bottles

Cape May White Caps Double IPA Pint Cans

White Claw Hard Seltzer – Mango or Black Cherry

Founders Breakfast Stout Bottles




Cream Ridge Winery’s Poco Loco Blush Sangria! (serves 2) – 10½




# Appetizers

## *Country Chicken Skins*



Fresh potato skins stuffed with our crispy chicken fingers, bacon, blended cheeses, cajun spices and fried pickles, topped with our gold rush wing sauce – 8½

## *Alissa's Tuna Melt Quesadilla*



Homemade tuna salad, swiss cheese, blended cheeses, diced tomatoes and crispy bacon in a flour tortilla – 9

## *Vogel Vegetable Dip*

Homemade creamy vegetable dip (with fresh garlic, onions, peppers, carrots, zucchini, and spinach) served with a side of house made salt and vinegar potato chips and celery for dipping – 9

# Sandwiches



## *Austin Shrimp Wrap*

Fresh sautéed shrimp with a homemade roasted chipotle corn salsa, shredded lettuce, blended cheeses and our tequila lime ranch dressing, wrapped in a flour tortilla served with fries – 11

## *Garlic Roast Beef*

Thinly sliced roast beef topped with sautéed peppers and onions, our homemade spicy garlic sauce and melted cheddar cheese, served on French bread with fries – 11½

## *The Big Bruschetta Burger*

8oz USDA certified ground beef cooked to your liking, topped with fresh bruschetta, pepperoni, melted provolone, fried onions and our spicy mayonnaise, served on a round roll with fries – 11

## *Jay's Chicken Cutlet*

Hand breaded chicken cutlet topped with sautéed spinach, capicola ham, melted pepper jack cheese, banana peppers, sliced red onion and a homemade Italian mayonnaise served on French bread with fries – 11½



# Entrées

## *Morgan's Sirloin*

16oz New York sirloin grilled to your liking and topped with a homemade Merlot cracked pepper onion gravy served with a side of garlic red skin mashed potatoes – 23

## *Beer-B-Q Ribs*


Half rack of St. Louis style spare ribs, slow cooked to perfection and topped with homemade BBQ sauce made with Krampus spiced ale, served with a side of sweet potato fries – 20

## *Rustic Chicken Cacciatore*

Sautéed chicken breast served over a bed of cajun fried potatoes then topped with a homemade cacciatore sauce sprinkled with fresh parmesan cheese served with a side of French bread – 19

## *Meghan's Seafood Pasta*

Sautéed shrimp and PEI mussels in a homemade white clam sauce over a bed of linguini, sprinkled with fresh parmesan cheese, served with a side of garlic bread – 21¾



# Homemade Desserts

NY Cheesecake • Banana Chocolate Swirl Cake  
Oreo Bread Pudding • Fudge Brownie Sundae