



Tavern Specials



Hot Delicious Homemade Soups ~ Ask your Server!



Featured Cocktails

COCO-SPRESSO

*Rum Haven Coconut Water Rum,
Finest Call Espresso Mix and Cream
Served Tall on the Rocks- 8¾*

BIG GINGER

*Teeling's 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*

GREEN GRASSHOPPER

*White Crème de Cacao, Green
Crème de Menthe and Cream served Up
Drizzled with Chocolate - 8½*

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 Wolf Pack Pale Ale Draft

Spellbound Palo Santo Porter Draft

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

Magic Hat #9 Draft



Featured Bottles & Cans

Strongbow Cherry Blossom Cider Bottles

Ithaca Apricot Wheat Bottles

Ballast Point Sculpin IPA Bottles

Cape May Bounding Main Double IPA Pint Cans

White Claw Hard Seltzer - Mango or Black Cherry

Founders Breakfast Stout Bottles

Founders All Day IPA Bottles

Cream Ridge Winery's Poco Loco Blush Sangria! (serves 2) - 10½

Appetizers



“Get Your Own Tots”

Crispy tater tots piled high and topped with our homemade chili, melted blended cheeses and fresh salsa, drizzled with cilantro ranch dressing – 9

Crab Quesadilla

Claw crabmeat with shredded mozzarella cheese, feta cheese, raw green peppers, raw red onion, black olives, and sautéed spinach in a flour tortilla served with a side of our spicy garlic sauce for dipping – 12

Chicken Broccoli Cheddar Skins

Fresh potato skins stuffed with our diced chicken cutlet, diced broccoli, and topped with a homemade whipped cheddar cheese sauce served with a side of sour cream – 9



Sandwiches

Cayla’s Crispy Chicken Ranch Wrap

Our crispy boneless wings fried to a golden brown with shredded lettuce, crispy bacon, flour fried onions, shredded Parmesan cheese and ranch dressing, wrapped in a flour tortilla served with fries – 11

Swiss Beef

Thinly sliced roast beef topped with sautéed mushrooms, crispy bacon, melted swiss cheese, and our homemade thousand island dressing, served on French bread with fries – 11½



The Drunken Pork Sandwich

House marinated, grilled pork sliced thin and topped with our homemade beer cheese, crispy bacon, frizzled onions and a jalapeno mustard, served on French bread with fries – 12

Southern California Turkey Burger

White and dark meat turkey burger topped with melted American cheese, crispy bacon, sliced avocado, tomatoes, raw onion and a homemade chipotle aioli, served on a round roll with fries – 12



Entrées

Steak Diane



16oz New York sirloin grilled to your liking and topped with a homemade Dijon mushroom cream sauce served with a side of garlic red skin mashed potatoes – 23

Chicken Chorizo

Sautéed chicken breast served over a bed of white rice topped with a homemade ground chorizo red chili sauce sprinkled with blended cheeses and fresh cilantro – 19

Cajun Stuffed Tilapia

Blackened tilapia filets served over a fresh seafood stuffing (with shrimp & crabmeat) and topped with a homemade garlic white wine lemon caper sauce, served with a side of asparagus – 21

Homemade Desserts

NY Cheesecake • Tiramisu
Irish Cream Bread Pudding • Fudge Brownie Sundae

