

**Toasted Corn Bread**

sweet chili jam

6

**Mexican Street Corn Soup**

roasted elote - queso fresco

fresh cilantro

7

**Grilled Octopus**

tender farro – red onion

shaved celery – cherry tomatoes

lemon thyme vinaigrette

rose heart radish - roasted red pepper coulis

18

**Chard Grilled Broccolini**

parmesan cheese and fresh lemon

10

**Taco Salad**

chopped romaine hearts tossed in cilantro dressing

black beans – fresh corn – diced jalapenos

green onions – avocado – queso fresco

seasoned nacho beef

served in a flash fried flour tortilla bowl

side of sour cream and salsa fresca

19

**Angus Filet Mignon**

charred broccolini - country style mashed potatoes

whipped garlic-herb butter

39

**Seafood Risotto**

seared scallops - bay shrimp - grilled octopus

toasted corn - asparagus tips - arborio rice

golden beet gremolata

37

**Rice Krispie French Toast**

cinnamon sugar dusted

Zita's vanilla bean ice cream

dulce de leche & berry coulis

8

Featured Draft Selections

**Magnify Brewing Company**

*(Collaboration with Seton Hall Athletics)*

**"Pirate's Plank Walk"**

**American IPA**

*This 6.5% hazy IPA is hopped with Citra hops which bring flavors of grapefruit, bright orange and gooseberry. A portion of proceeds from the sales will be donated to Seton Hall Athletics to benefit student athletes and fund their programs. Go Pirates!*

**Fairfield, New Jersey**

6.5% Abv

\$8

**Industrial Arts Brewing**

**"Power Tools"**

**West Coast IPA**

*This IPA has the aroma of grapefruit and pine, riding a firm bitterness right on through every sip. They just kept adding layers of hoppy goodness to this one all the way throughout their process.*

*Gold Metal winner at both the 2022 New York State Craft Beer Competition and the 2020 New York State Brewers Association's craft beer competition*

**Beacon, New York**

7.1% Abv

\$8

**Ludlam Island Brewery**

**"I Really Like NJ"**

**American Blonde Ale**

*This beer is clean and refreshing with mild floral spicy notes and just a touch of citrus.*

*This is a collaboration with Community Rocks, whose mission is to celebrate, educate and empower youths and communities through music, arts, wellness and give back programs. Proceeds of this beer go to fund the*

*Community Rocks' programs*

**Ocean View, New Jersey**

5.0% Abv

\$8



# DRAFT BEER

## IPAS

Maine Beer Co. "Lunch" **Rated 97 out of 100\***  
 Kane "Head High"  
 Southern Teir "Citra Fog" **NEIPA**  
 Magnify "Pirate's Plank Walk" **Go Pirates!**  
 Untied "Just for Kicks" **13oz\*ImperialNEIPA**  
 Industrial Arts "Power Tools" **West Coast IPA**

## LAGERS/PILSNER

Miller Lite 4.2% 7  
 Heineken 5.0% 8  
 Stella Artois 4.5% 8  
 Yuengling 5.1% 8  
 Peroni 5.0% 8  
 Modelo Especial Mexican Lager 5.0% 7  
 Ashton Brewing "Night Dreamer" Dark Lager 4.9% 8

## WHEATS/ OTHERS

Blue Moon 5.4% 8  
 Franziskaner Hefe-Weissbier 5.0% 8  
 Alementary "Reizendbier" Hefeweizen 5.3% 8  
 Connecticut Valley "Mackinaw Peach" **Sour** 5.5% 8  
 Burnt Mills "Pina Colada" Hard Cider 5.6% 8

## ABV \$ ALES

7.0% 9 Morland Brewery "Old Speckled Hen" English Pale  
 6.6% 8 Ale Kona "Big Wave" Golden Ale  
 6.0% 8 New Belgium "Fat Tire" Amber Ale  
 6.5% 8 Single Cut "The Nice Ale" Golden Ale  
 8.2% 8 Ludlam Island "I Really Like NJ" Blonde Ale

## STOUTS/PORTERS

Guinness Stout 4.6% 8

## -DRINK FEATURES

**-Frozen Fruit Punch-** Vodka, Pomagrantie Juice, Pear, Mango and Peach Nectars, Apple Juice, and Blueberry Syrup. **Also Available Non-Alcoholic** 14

**-Frozen Strawberry & Pineapple Daiquiri-** Bacardi Pineapple Rum, Strawberry Syrup, Pineapple Juice. **Also Available Non-Alcoholic** 14

**-High Noon Hard Seltzer-** Made with real vodka, real juice and sparkling water. Only 100 calories, no sugar added and gluten-free. Try all our sun soaked flavors now available in: Peach, Pineapple, Watermelon, or Black Cherry 4.5% 7

**-Victory "Dirt Wolf"** - this double American IPA is aggressively dry-hopped with Citra, Simcoe, Mosaic, and Chinook hops to deliver a big, bold bite of citrus and earthiness. **12oz bottle** 8.7% 7

**-Cayman Jack Margarita-** A pre-made margarita that delivers a unique hand-crafted experience. Made with 100% blue agave nectar and lime juice, served in its 11 oz bottle with ice and a fresh lime wedge 5.8% 6

**Flight Tasting \$10- Select Beer (\*)Subject to a \$2 Upcharge**

## Featured Wine

**Jordan 2018 "Russian River Valley Chardonnay"**  
**Russian River Valley, Sonoma County, California**

*A vintage defined by its crispness, vibrancy and freshness. Pretty aromas of honeysuckle, lemon blossom and Fuji apple spring from the glass. The palate boasts bright, lively layers of citrus with a hint of oak and creaminess from careful barrel aging and bâtonnage. Flavors of kumquat, lemon and Fuji apple linger in the juicy, mouthwatering finish. **Rated 92 out of 100***

**\$17 a glass, \$60 a bottle**

## **\$14 Seasonal Cocktails \$14**

### **DH Vanilla Peach Tea**

Stoli Vanilla Vodka, Peach Schnapps, Honey Simple Syrup and Fresh Brewed Unsweetened Iced Tea

### **Ginger Whiskey Sour**

Premium Bourbon, Domain de Canton Ginger Liqueur, and Sour Mix Served with a Candied Ginger Skewer

### **Blueberry Lemon Daiquiri**

Bacardi Silver, Blueberry Lemon Simple Syrup, Triple Sec and Lemon Juice  
 Shaken and Served Up with blueberries and a Lemon Twist

### **Spicy Spring Paloma**

Tequila Blanco, Grapefruit Juice, Spiced Agave and Lime Juice

### **Cantaloupe Prosecco Spritz**

House Prosecco, Lillet Blanc, Cantaloupe Puree and Club Soda