

SEASONAL

IMPERATRICE VIOLETTE 16

Empress Gin, Orgeat, Egg Whites, Lemon

LE CAV NEGRONI 17

Hayman's Old Tom Gin, Campari, Lillet, Orange Bitters

BORA-BORA 17

Thrashers Coconut Rum, Falernum, Bitters, Absinthe

CAFE A L'ORANGE 16

Bulleit Bourbon, Campari, Espresso, Orange

POIRE D'AUTOMNE 18

Grey Goose Pear, St. Germaine, Lemon Juice, Prosecco, Bitters

ROASTED PECAN OLD FASHIONED 18

4 Roses Small Batch Bourbon, Roasted Pecan Simple Syrup, Bitters

EL CAVALIER 17

Arette Blanco Tequila, Lime Juice, Simple Syrup, Pomegranate
Molasses, Jalapeno-Black Peppercorn Tincture

SANS ISINE 16

Autumn Tiki Classic! Appleton's Signature Rum, Thrashers Coconut
Rum, Falernum, Pineapple, Orange, Coconut

CLASSICS

VIEUX CARRÉ 17

"Eponymous cocktail of the French Quarter"
Rye, Cognac, Sweet Vermouth, Benedictine

BOULEVARDIER 16

A brooding Negroni by way of France
Bourbon, Cocchi Vermouth di Torino, Campari

SAZARAC 17

The "[m]ythically alluring mix..." -David Wondrich
Rye, Creole Bitters, Absinthe Rinse

THE HOTEL DU PONT 18

The elegant cocktail is a classic milk punch with its origins dating back to over 200 years ago
Courvoisier VSOP Cognac, Grand Marnier, Absinthe Rinse

BEER

DALE'S PALE ALE 7

CAPE MAY IPA 8

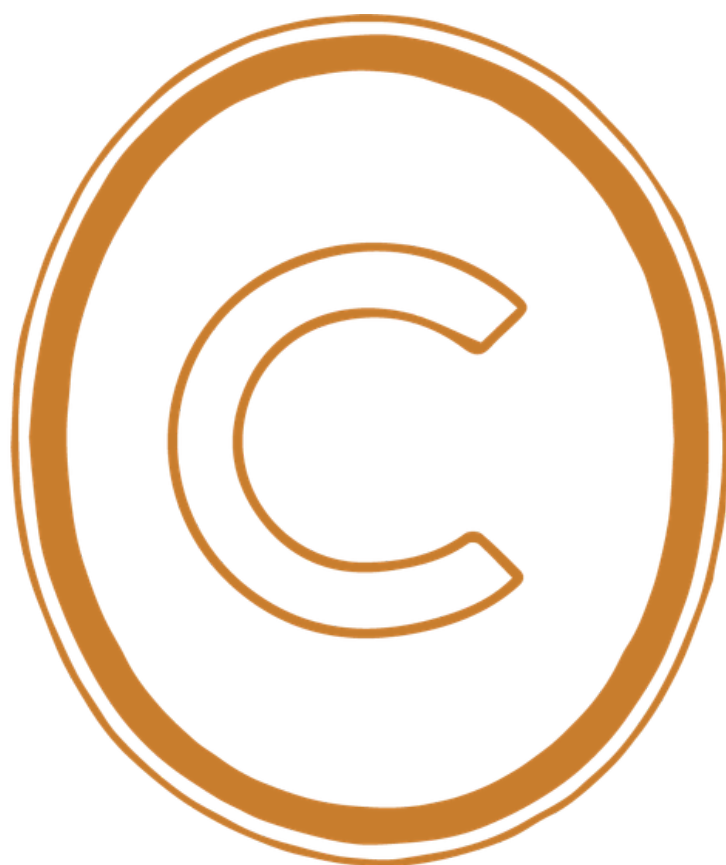
CAPE MAY ALWAYS READY HAZY ALE 8

YUENGLING GOLDEN PILSNER 7

KRONENBURG LAGER 7

DOGFISH HEAD 60 MINUTE IPA 8

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