

# B2 Bistro + Bar

141 Shrewsbury Ave 07701-1257 · +17322688555 · Updated: Jan 14, 2026

[View online menu](#)



## COCKTAILS TO GO 4

|                                                                      |                |
|----------------------------------------------------------------------|----------------|
| <b>B2 Spicy Margarita</b>                                            | <b>\$30.00</b> |
| jalapeno infused tequila/triple sec/lime/simple/Himalayan sugar salt |                |
| <b>The Classic Margarita</b>                                         | <b>\$45.00</b> |
| Casamigos Blanco/triple sec/lime/simple                              |                |
| <b>Suit n Tie</b>                                                    | <b>\$70.00</b> |
| Widow Jane Bourbon/dolin vermouth/ango bitters/orange bitters        |                |
| <b>B2 Manhattan</b>                                                  | <b>\$35.00</b> |
| Ten High Bourbon/noilly sweet vermouth/ango bitters                  |                |

## COCKTAILS 8

|                                                                             |                |
|-----------------------------------------------------------------------------|----------------|
| <b>Concord Sour</b>                                                         | <b>\$15.00</b> |
| High West Double Rye/concord grape syrup/lemon juice/egg whites             |                |
| <b>Ron Collins</b>                                                          | <b>\$11.00</b> |
| Bounty rum/pineapple/cinnamon simple/coconut seltzer                        |                |
| <b>Apple Bottom Jeans</b>                                                   | <b>\$14.00</b> |
| Tito's vodka/apple beer syrup/limoncello/spiced pear liqueur                |                |
| <b>Autumn Sangria</b>                                                       | <b>\$14.00</b> |
| spiced pear liqueur/apple cider/apple beer syrup/Pecorino wine              |                |
| <b>Smokey Bandit</b>                                                        | <b>\$14.00</b> |
| Campante mezcal/Wild Hart B.O gin/inferno rosso vermouth/lemon juice/simple |                |
| <b>The 212</b>                                                              | <b>\$17.00</b> |
| Angles Envy bourbon/inferno rosso vermouth/orange bitters                   |                |
| <b>OTC</b>                                                                  | <b>\$16.00</b> |
| Curamia reposado/ginger liqueur/honey syrup/lemon juice                     |                |
| <b>Asbury 75</b>                                                            | <b>\$15.00</b> |
| Asbury gin/lime juice/kumquat simple/sparkling wine                         |                |

## SPARKLING WINE BY THE GLASS 3

|                                                            |               |
|------------------------------------------------------------|---------------|
| <b>Lamberti Prosecco Spumante Extra Dry, Veneto, Italy</b> | <b>\$9.00</b> |
|------------------------------------------------------------|---------------|

|                                              |               |
|----------------------------------------------|---------------|
| <b>Lamberti Rose Extra Dry, Veneto Italy</b> | <b>\$9.00</b> |
| <b>Zonin Coastal lemon Spritz</b>            | <b>\$9.00</b> |

## WHITE WINE BY THE GLASS 5

|                                                             |                |
|-------------------------------------------------------------|----------------|
| <b>2020 Riff, Pinot Grigio, Veneto, Italy</b>               | <b>\$10.00</b> |
| <b>2021 Lobster Reef, Sauvignon Blanc, NZ</b>               | <b>\$12.00</b> |
| <b>2020 Landmark, Chardonnay, Sonoma County, California</b> | <b>\$15.00</b> |
| <b>2021 Pehhcora, Pecorino</b>                              | <b>\$11.00</b> |
| <b>2021 Santiago Ruiz, Albarino, Rias Baixas, Spain</b>     | <b>\$15.00</b> |

## RED WINE BY THE GLASS 5

|                                                                 |                |
|-----------------------------------------------------------------|----------------|
| <b>2020 Donati, Cabernet Sauvignon, Paso Robles, California</b> | <b>\$15.00</b> |
| <b>2020 Sophie Bertin, Pinot Noir, Thauvenay, France</b>        | <b>\$12.00</b> |
| <b>2019 Odfjell Orzad, Malbec, Chile</b>                        | <b>\$14.00</b> |
| <b>2019 Domaine De L'île Maraux, Bordeaux</b>                   | <b>\$15.00</b> |
| <b>2019 Vina Real, Roja, Spain</b>                              | <b>\$12.00</b> |

## SPARKLING BOTTLES 9

|                                                                         |                 |
|-------------------------------------------------------------------------|-----------------|
| <b>68  Billy Lapierre, Cremant De Bourgogne Blanc, France</b>           | <b>\$50.00</b>  |
| <b>63  Lamberti, Prosecco, Italy</b>                                    | <b>\$32.00</b>  |
| <b>65  Domaine Chandon, Etoile Brut, California</b>                     | <b>\$95.00</b>  |
| <b>71  Ruinart, Champagne, France</b>                                   | <b>\$150.00</b> |
| <b>72  Perrier Jouet, Grand Brut, France</b>                            | <b>\$100.00</b> |
| <b>73  NV. Pol Roger, Champagne, Espernay, France</b>                   | <b>\$125.00</b> |
| <b>64  NV Leflaive Valentin, Extra Brut, France</b>                     | <b>\$135.00</b> |
| <b>70  NV. Champagne Valentin Laflaive, Champagne Brut Rose, France</b> | <b>\$135.00</b> |
| <b>67  NV. Krug, Grand Cuvee Brut, Champagne Reims, France</b>          | <b>\$325.00</b> |

## ROSE BOTTLES 4

|                                                          |                |
|----------------------------------------------------------|----------------|
| <b>111  2020 Domaine Tariquet, Rose, Gascony, France</b> | <b>\$45.00</b> |
| <b>114  NV Stel + Mar, Napa Valley, CA</b>               | <b>\$42.00</b> |

|                                            |         |
|--------------------------------------------|---------|
| 120  H&B, Rose, Provence                   | \$40.00 |
| 110  2021 Hampton Water, Languedoc, France | \$76.00 |

## WHITE BOTTLES 15

|                                                                           |          |
|---------------------------------------------------------------------------|----------|
| 101  2017 A20 Albarino, Rias Baixas, Spain                                | \$52.00  |
| 121  2019 Honig, Sauvignon Blanc, Napa Valley, CA                         | \$60.00  |
| 108  2021. Falanghina Feudi Di San Gregorio, Sorbo Serpico, Italy         | \$67.00  |
| 123  2022 Clos Henri, Sauvignon Blanc, Napa Valley, CA                    | \$52.00  |
| 103  2021 Les Montachins, Sancerre, France                                | \$100.00 |
| 126  2021 Solena, Pino Gris, Dundee, OR                                   | \$66.00  |
| 116  2016 Ernie Els Big Easy White, Chenin Blanc, West Cape, South Africa | \$42.00  |
| 128  2019 Di Giovanna, Cammuria Orange, Terre Siciliane, Italy            | \$48.00  |
| 109  2020 Santi, Pinot Grigio, Veneto, Italy                              | \$55.00  |
| 114  2021 Innocent Bystander, Sauvignon Blanc, Marlborough, NZ            | \$50.00  |
| 102  2021 Famille Hugel, Riesling, Alsace, France                         | \$60.00  |
| 124  weather, Chardonnay, Sonoma, CA                                      | \$88.00  |
| 125  2015 Newton, Unfiltered Chardonnay, Napa Valley, CA                  | \$190.00 |
| 130  2018 Mannequin, Chardonnay, St Helena, CA                            | \$125.00 |
| 23  2018 Orin Swift, Blanc Stare, Sauvignon Blanc, Russian River, CA      | \$125.00 |

## RED BOTTLES 27

|                                                                      |          |
|----------------------------------------------------------------------|----------|
| 201  2017 Four Graces, Pinot Noir, Dundee Hills, Willamette, OR      | \$100.00 |
| 203  2016 Nino Negri, Quadrio Valentina Superiore, Italy             | \$56.00  |
| 204  2018 Compton, Pinot Noir, Willamette Valley, OR                 | \$64.00  |
| 231  2021. Crossbarn, Pinot Noir, Sonoma County California           | \$114.00 |
| 224  2021. Grower's Guild, Pinot Noir, Oregon                        | \$56.00  |
| 200  2019. Piatelli, Reserve Malbec, Argentina                       | \$45.00  |
| 205  2016. Chateau D'Arcie, Saint-Emilion Grand Cru, France          | \$64.00  |
| 207  2018 Wente Vineyards, Merlot, Livermore Valley, CA              | \$56.00  |
| 206  2018 Pepita by Claudia Ferrero, Super Tuscan, Montalcino, Italy | \$75.00  |

|                                                                             |          |
|-----------------------------------------------------------------------------|----------|
| 218  2015 Brunello Di Montalcino, Italy                                     | \$100.00 |
| 211  2016 Vall Lach, "Embriux" Priorat, Porrera, Spain                      | \$75.00  |
| 219  2015 St. Francis Reserve Merlot, Sonoma Valley, CA                     | \$110.00 |
| 222  2020 Mont-Redon, Cotes du Rhone, France                                | \$35.00  |
| 210  Colli Fiorentini, Chianti, Impruneta, Italy                            | \$58.00  |
| 232  2013 Santi, Amarone della Valpolicella Classico DOCG, Italy            | \$95.00  |
| 217  2016 Centered, Cabernet Sauvignon, Napa, CA                            | \$70.00  |
| 230. 2018, Tre Monti, Sangiovese, Riserva, Italy                            | \$70.00  |
| 215  2019 Orin Swift, "Abstract", Red Blend, Saint Helena, CA               | \$85.00  |
| 209  2018 Lava Cap, Cabernet Sauvignon, Sierra Foothills, CA                | \$60.00  |
| 208  2016 Jordan, Cabernet Sauvignon, Alexander Valley, CA                  | \$120.00 |
| 212  2016 Honig, Cabernet Sauvignon, Napa Valley, CA                        | \$125.00 |
| 226  2016 Novy Family Wines, Zinfandel Carlisle Vineyard, Russian River, CA | \$75.00  |
| 227  2014 Mannuci Droandi, Chianti Classico Reserva, Tuscany, Italy         | \$85.00  |
| 229  2019 Loscano, Grand Reserve, Malbec, Mendoza Argentina                 | \$75.00  |
| 225  2020 Orin Swift, "8 Years in the Dessert", Zinfandel Blend, CA         | \$130.00 |
| 214  2015 Cyrus, Meritage, Alexander Valley, CA                             | \$130.00 |
| 213  2017 Paul Hobbs, Cabernet Sauvignon, Napa Valley, CA                   | \$250.00 |

## SALADS 3

|                                                                                                                 |                |
|-----------------------------------------------------------------------------------------------------------------|----------------|
| <b>Harvest Salad</b>                                                                                            | <b>\$16.00</b> |
| roasted sweet potato/baby kale/craisins/candied pecans/red onion/cucumber/goat cheese/honey mustard vinaigrette |                |
| <b>Beet Salad</b>                                                                                               | <b>\$15.00</b> |
| baby arugula/oregano citronette/dukkha/burrata/sherry vinegar/red beet puree/red onion                          |                |
| <b>Charred Caesar Salad</b>                                                                                     | <b>\$14.00</b> |
| charred romaine/confit garlic/caesar dressing/anchovy gremolata/pecorino romano/grilled lemon                   |                |

## BAR BITES 5

|                                        |                |
|----------------------------------------|----------------|
| <b>Soup de la Semaine</b>              |                |
| ask your server about our weekly soup! |                |
| <b>Lobster &amp; Crab Arancini</b>     | <b>\$16.00</b> |
| n'duja aioli/pickled vegetables/radish |                |

|                                                                       |                |
|-----------------------------------------------------------------------|----------------|
| <b>Marinated Olives</b>                                               | <b>\$8.00</b>  |
| garlic/lemon/rosemary/thyme                                           |                |
| <b>Bistro Chips</b>                                                   | <b>\$9.00</b>  |
| gorgonzola/parmesan/red onions/capers/evoo                            |                |
| <b>Roasted Brussel Sprouts</b>                                        | <b>\$14.00</b> |
| chili lime sauce/wasabi aioli/watermelon radish/crispy bacon/cilantro |                |

SHAREABLES 8

|                                                                                                                                |                          |
|--------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Polenta alla Tavola</b>                                                                                                     | <b>\$9.00</b>            |
| Chef's Preparation                                                                                                             |                          |
| <b>Cured Wings</b>                                                                                                             | <b>\$17.00</b>           |
| sweet chili lime, buffalo, or garlic parm                                                                                      |                          |
| <b>Rally Fries</b>                                                                                                             | <b>\$15.00</b>           |
| house-made hot sauce/ranch/herbs/cheese sauce                                                                                  |                          |
| <b>Mussels</b>                                                                                                                 | <b>\$21.00</b>           |
| Puttanesca: tomato broth/olives/capers/basil/grilled baguette Curry: green curry/coconut milk/cilantro/ginger/grilled baguette |                          |
| <b>Slow Cooked Meatballs</b>                                                                                                   | <b>\$16.00</b>           |
| 3 meatballs/sheeps milk ricotta/chili/pomodoro/herbs                                                                           |                          |
| <b>Scarpariello Wings</b>                                                                                                      | <b>\$19.00</b>           |
| special blend seasoning/wood fired and tossed with cherry peppers                                                              |                          |
| <b>Bavarian Pretzel</b>                                                                                                        | <b>\$15.00</b>           |
| coarse salt/cheese sauce/whole grain mustard                                                                                   |                          |
| <b>Charcuterie &amp; Cheese</b>                                                                                                | <b>AVAILABLE OPTIONS</b> |
| aged cheddar/brie/gorgonzola/manchego/prosciutto/capicola/rosette de lyon/felino                                               |                          |
| Small: \$32.00                                                                                                                 |                          |
| Large: \$58.00                                                                                                                 |                          |

HANDHELDS 9

|                                                                                                                          |                |
|--------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Dry Aged Burger</b>                                                                                                   | <b>\$16.00</b> |
| AWARD WINNING BURGER (Top 10 in country USA Today, Best in Town 2017 Two River Times) housemade pickles/ fries/ soft bun |                |
| <b>Chicken Sando</b>                                                                                                     | <b>\$17.00</b> |
| grilled chicken/broccoli rabe/roasted peppers/arugula pesto aioli/fontina/focaccia bread                                 |                |
| <b>Steak Sandwich</b>                                                                                                    | <b>\$22.00</b> |
| 8oz NY strip/secret sauce/caramelized onion/mushrooms/brie/mozzarella/truffle aioli                                      |                |
| <b>Birria Grilled Cheese</b>                                                                                             | <b>\$18.00</b> |
| mexican spiced braised brisket/mozzarella/texas toast/cilantro/red onion                                                 |                |

|                                                                                                         |                |
|---------------------------------------------------------------------------------------------------------|----------------|
| <b>Eggplant Sandwich</b>                                                                                | <b>\$16.00</b> |
| grilled eggplant/roasted peppers/grilled onion/chipotle aioli/fontina/manchego/arugula/onion potato bun |                |
| <b>Patty Melt</b>                                                                                       | <b>\$21.00</b> |
| swiss cheese/mushrooms/sauteed onions/special sauce/texas toast                                         |                |
| <b>Bison Burger</b>                                                                                     | <b>\$20.00</b> |
| special sauce/mesquite peppers & onions/pepper jack cheese/chipotle honey glaze                         |                |
| <b>Veggie Burger</b>                                                                                    | <b>\$18.00</b> |
| garlic/evoo/artichoke/red roasted peppers/sautéed spinach/fontina/ricotta/balsamic glaze                |                |
| <b>Chicken Salad Sandwich</b>                                                                           | <b>\$17.00</b> |
| apples/craisins/celery/LTO/texas toast                                                                  |                |

WOOD-FIRED PIZZA 4

|                                                                                  |                |
|----------------------------------------------------------------------------------|----------------|
| <b>Margherita</b>                                                                | <b>\$14.00</b> |
| wood fired tomatoes/fior di latte/basil/evoo/pomodoro                            |                |
| <b>Mushroom Pizza</b>                                                            | <b>\$18.00</b> |
| roasted mushrooms/black truffle vin/crema/fontina                                |                |
| <b>Calabrese</b>                                                                 | <b>\$21.00</b> |
| spicy salami/aged provolone/pomodoro/honey/calabrian chili                       |                |
| <b>Brussel Pizza</b>                                                             | <b>\$20.00</b> |
| creme fraiche/fontina/smoked bacon/sauerkraut/caramelized onions/shaved brussels |                |

FRESH PASTA 3

|                                                                                                         |                |
|---------------------------------------------------------------------------------------------------------|----------------|
| <b>Garganelli al Sugo</b>                                                                               | <b>\$28.00</b> |
| braised chicken pomodoro/italian long hots/shaved pecorino                                              |                |
| <b>Coconut Curry Noodles</b>                                                                            | <b>\$30.00</b> |
| bean sprouts/peppers/mushrooms/scallions/cilantro/ginger/lemon grass/shredded carrots/green curry sauce |                |
| <b>Rigatoni &amp; Sausage</b>                                                                           | <b>\$29.00</b> |
| crumbled sausage/garlic/broccoli rabe/pecorino butter sauce                                             |                |

ENTREES 9

|                                                                  |                                                                 |
|------------------------------------------------------------------|-----------------------------------------------------------------|
| <b>Dry Aged Burger</b>                                           | <b>AVAILABLE OPTIONS</b>                                        |
| AWARD WINNING BURGER (Top 10 in country USA Today, Best in Town  | \$18.00                                                         |
| 2017 Two River Times) lettuce/red onion/tomato/housemade pickles | Choice of Cheese: American, Fontina, Mozzarella, Cheddar, Blue: |
| fries/soft bun                                                   | \$1.00                                                          |
|                                                                  | add bacon: \$3.00                                               |
|                                                                  | add mushrooms: \$3.00                                           |
|                                                                  | add onions: \$2.00                                              |



|                                                                 |                |
|-----------------------------------------------------------------|----------------|
| <b>Brookie</b>                                                  | <b>\$14.00</b> |
| brownie on bottom/cookie on top/vanilla ice cream/whipped cream |                |

DESSERT COCKTAILS 5

|                                                                          |                |
|--------------------------------------------------------------------------|----------------|
| <b>S'mores Fashion</b>                                                   | <b>\$13.00</b> |
| Stoli vanilla/chocolate liqour/rum chata                                 |                |
| <b>Reese In Manhattan</b>                                                | <b>\$13.00</b> |
| Ballotin Chocolate Peanut Butter Whiskey/pellegrino amaro/orange bitters |                |
| <b>Chocolate Espresso</b>                                                | <b>\$16.00</b> |
| Bulleit bourbon/chocolate liqour/rum chata/nocello/espresso              |                |
| <b>Per Person</b>                                                        | <b>\$95.00</b> |
| 5 course Chef's Tasting Menu, changes daily.                             |                |
| <b>Beverage Pairing</b>                                                  | <b>\$35.00</b> |
| select either a wine or beer pairing                                     |                |

2 FOR 1 BURGERS! 6

|                                                                                |                |
|--------------------------------------------------------------------------------|----------------|
| <b>B2 Dry Aged Burger</b>                                                      | <b>\$18.00</b> |
| 6oz burger/LTO/house-made pickles/house-cut fries                              |                |
| <b>Patty Melt</b>                                                              | <b>\$18.00</b> |
| 6oz burger/swiss cheese/mushrooms/sauteed onions/special sauce/house-cut fries |                |
| <b>The Smash Burger</b>                                                        | <b>\$18.00</b> |
| two 3oz patties/american cheese/sauteed onions/special sauce/house-cut fries   |                |
| <b>B2 Veggie Burger</b>                                                        | <b>\$20.00</b> |
| fresh vegetable patty/truffle aioli/LTO/fontina/potato onion bun               |                |
| <b>B2 Turkey Burger</b>                                                        | <b>\$20.00</b> |
| swiss/onion shallot jam/lettuce/tomato/chipotle mayo/potato onion bun          |                |
| <b>Burger of the Week!</b>                                                     | <b>\$20.00</b> |
| Ask your bartender about this weeks burger special!                            |                |

HAPPY BITES 7

|                                              |                |
|----------------------------------------------|----------------|
| <b>Bistro Chips</b>                          | <b>\$6.00</b>  |
| gorgonzola/parmesan/red onions/capers/evoo   |                |
| <b>Rally Fries</b>                           | <b>\$14.00</b> |
| cheese sauce/ranch/sriracha                  |                |
| <b>Bavarian Pretzel</b>                      | <b>\$13.00</b> |
| coarse salt/cheese sauce/whole grain mustard |                |

|                                            |                |
|--------------------------------------------|----------------|
| <b>B2 Cured Wings</b>                      | <b>\$15.00</b> |
| sweet chili lime, buffalo, or garlic parm  |                |
| <b>Marinated Olives</b>                    | <b>\$6.00</b>  |
| garlic/lemon/rosemary/thyme                |                |
| <b>Moule Frites</b>                        | <b>\$18.00</b> |
| garlic/leek/white wine/truffle Aioli/fries |                |
| <b>Plain Pizza</b>                         | <b>\$12.00</b> |
| pomodoro sauce/mozzarella                  |                |

**HAPPY DRINKS** 11

|                                                            |               |
|------------------------------------------------------------|---------------|
| <b>Craft Draft Beers</b>                                   | <b>\$5.00</b> |
| All Non-premium drafts                                     |               |
| <b>Domestic Cans</b>                                       | <b>\$3.00</b> |
| Miller Lite 16oz/ Budweiser 16oz/ Yuengling 16oz/ PBR 16oz |               |
| <b>Premium Cans</b>                                        | <b>\$4.00</b> |
| Carton "This Town" 12oz/ Guinness Pub Can/ Heineken 16oz   |               |
| <b>Wine</b>                                                | <b>\$5.00</b> |
| red, white, rose                                           |               |
| <b>Spirits (Mixed Drinks)</b>                              | <b>\$5.00</b> |
| well mixed cocktails. vodka/gin/rum/tequila/bourbon        |               |
| <b>Martinis</b>                                            | <b>\$7.00</b> |
| Vodka or Gin/cosmos/lemon drops                            |               |
| <b>Manhattans/Old Fashions</b>                             | <b>\$7.00</b> |
| <b>B2 Sangria</b>                                          | <b>\$8.00</b> |
| White or Red                                               |               |
| <b>Peachy Keen</b>                                         | <b>\$7.00</b> |
| rum/peach schnapps/simple/lime                             |               |
| <b>Vodka Punch</b>                                         | <b>\$7.00</b> |
| vodka/pineapple juice/orange juice/cranberry juice         |               |
| <b>NY Sour</b>                                             | <b>\$7.00</b> |
| bourbon/simple/lemon/red wine float                        |               |

**BRUNCH ENTREES** 10

|                                                                           |
|---------------------------------------------------------------------------|
| <b>The Breakfast</b>                                                      |
| 2 eggs your way/bacon, or pork roll/white or wheat toast/breakfast potato |

|                                                                                              |                |
|----------------------------------------------------------------------------------------------|----------------|
| <b>Brunch Burger</b>                                                                         | <b>\$20.00</b> |
| bacon onion jam/american cheese/pork roll/fried egg/LTO/breakfast potato                     |                |
| <b>Chicken and Waffles</b>                                                                   | <b>\$22.00</b> |
| buttermilk chicken thigh/mixed berries/pickled fresno honey/orange whip cream                |                |
| <b>Pumpkin Pancakes</b>                                                                      | <b>\$18.00</b> |
| whipped cream/candied pecans/golden raisins/cinnamon butter/orange whip cream/pumpkin        |                |
| <b>Lobster Benedict</b>                                                                      | <b>\$28.00</b> |
| english muffin/butter poached/lobster/n'duja butter/ 2 poached eggs/hollandaise/petite salad |                |
| <b>The Pork Roll</b>                                                                         | <b>\$15.00</b> |
| poached egg/american cheese/hashbrown/hollandaise/texas toast/breakfast potato               |                |
| <b>Breakfast Pizza</b>                                                                       | <b>\$18.00</b> |
| spicy salami/mozzarella/pomodoro/honey/calabrian chili/salsa verda crema/2 eggs              |                |
| <b>Crab Hash</b>                                                                             | <b>\$26.00</b> |
| crab meat/peppers/onions/breakfast potato/n'duja butter/poached egg/hollandaise              |                |
| <b>Steak and Eggs</b>                                                                        | <b>\$22.00</b> |
| 8oz New York Strip/2 eggs your way/breakfast potato/toast                                    |                |
| <b>Crab Benedict</b>                                                                         | <b>\$26.00</b> |
| English muffin/green beans/jumbo lump crab meat/2 poached eggs/hollandaise/petite salad      |                |

**BRUNCH COCKTAILS** 3

|                              |               |
|------------------------------|---------------|
| <b>B2 Bloody Mary</b>        | <b>\$8.00</b> |
| Choice of: vodka/gin/tequila |               |
| <b>Brunch Punch</b>          | <b>\$8.00</b> |
| rum/pineapple/oj/cran float  |               |
| <b>Mimosa</b>                | <b>\$6.00</b> |
| prosecco/oj                  |               |

**DRAFT LIST** 16

|                                                                                                                                           |               |
|-------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Hackensack Brewing: Moment's Notice</b>                                                                                                | <b>\$8.00</b> |
| Flavorful, highly drinkable stout immediately hits the palate with notes of chocolate, toffee, and an underlying current of roasted java. |               |
| <b>902 Brewing: A Beer to Tailgate to</b>                                                                                                 | <b>\$7.00</b> |
| A crisp, easy drinking lager designed with tailgating in mind. Who's your favorite team? Have this beer and cheer them on.                |               |
| <b>DuClaw: Regular Beer</b>                                                                                                               | <b>\$7.00</b> |
| This is beer that tastes like regular beer. For the times you want to drink regular beer.                                                 |               |
| <b>Fort Nonsense: Project Lola</b>                                                                                                        | <b>\$7.00</b> |
| A lager that has a strong malt character with a citrus finish                                                                             |               |

|                                                                                                                                   |                |
|-----------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Birdsmouth: Holiday Bock</b>                                                                                                   | <b>\$9.00</b>  |
| Malty, clean, warming beer that is pure velvety goodness in a glass.                                                              |                |
| <b>Alternate Ending: Royal Rug</b>                                                                                                | <b>\$7.00</b>  |
| crisp clean pilsner with floral and citrus notes                                                                                  |                |
| <b>Brix City: Opening Act</b>                                                                                                     | <b>\$8.00</b>  |
| Pouring Hazy orange color, getting notes of lime zest, citrus peel, pine, and blueberry                                           |                |
| <b>Grimm: Dreamweapon</b>                                                                                                         | <b>\$8.00</b>  |
| This 6.4% IPA intensely dank crisp and refreshing.                                                                                |                |
| <b>Connecticut Valley: Blueberry Burst</b>                                                                                        | <b>\$9.00</b>  |
| This Blueberry sour is super juicy and tart.                                                                                      |                |
| <b>Flying Monkey: Manifesto</b>                                                                                                   | <b>\$12.00</b> |
| Lactose sweetness gives the manifesto the heavenly body of a milk stout and the indulgence we crave in chocolate.                 |                |
| <b>Brotherton: Jersey Devil</b>                                                                                                   | <b>\$7.00</b>  |
| Soft and juicy with intense aromas of peachy tangerine juice, pine resin, and dank earthy-green hops.                             |                |
| <b>Evil Genuis: Stacy's Mom</b>                                                                                                   | <b>\$8.00</b>  |
| Stacys Mom has got it going on! An Ipa with low bitterness and lots of hops flavor. A year round flagship for Evil Genius.        |                |
| <b>St. Bernardus: Witbier</b>                                                                                                     | <b>\$12.00</b> |
| Golden-yellow color hidden under a subtle veil it epitomizes the authentic Belgian cloudy white beer.                             |                |
| <b>Carton: Epitome</b>                                                                                                            | <b>\$10.00</b> |
| Seriously hoppy, high gravity black ale. Dark, smooth, and strong. Drink Epitome because things worth doing are worth over doing. |                |
| <b>Icarus: Power Juicer: All the Power</b>                                                                                        | <b>\$10.00</b> |
| Brewed with Lactose. This triple IPA is smooth and fruity with bitter citrus notes.                                               |                |
| <b>Delirium: Tremens</b>                                                                                                          | <b>\$12.00</b> |
| Pale blond in color slightly malty and a pleasant warmth and spice that finishes well Rounded, Floral, and dry.                   |                |