

NAPLES' PREMIER ORGANIC RESTAURANT & MARKET



BREAKFAST

ALL DAY BREAKFAST AND 7AM - 4 PM

SUNRISE HEALTHY BREAKFAST

COLD SAVORY BOWLS

Farmhouse Bowl | 14 **GF**
Roasted cauliflower, butternut squash, brussel sprouts, on top of fresh spinach, olive-oil drizzle & 2 eggs your way

Alfies Greenhouse Bowl | 14 **GF**
Roasted Cauliflower, broccolini, avocado, on top of mix green, olive-oil drizzle & 2 eggs your way

COLD SWEET BOWLS

Turmeric Coconut | 12 **GF**
Coconut yogurt, turmeric, house made granola, coconut flakes, currants, seasonal fruit, chia seeds

Yogurt Bowl | 14 **GF**
Coconut yogurt, seasonal fruit, peanut butter, chia, hemp, coconut, house made seed granola, agave syrup, coconut flakes

NOT JUST TOAST

Avocado Toast* | 16
Honey wheat layered, guacamole, sliced tomatoes, red onion, arugula & feta and 2 poached eggs

Smokey Salmon* | 16
Wheat or sourdough toast, guacamole, cream cheese, capers, red onion & chia seeds and 2 poached eggs

Beans & Greens* | 14
Wheat or sourdough toast, guacamole, chickpeas, hummus topped with feta cheese and 2 poached eggs

SIGNATURES

Biscuits & Gravy | 18
Fresh made biscuits, homemade turkey sausage gravy & 2 eggs your way

Shrimp And Grits | 20 **GF**
Garlic & lime marinated gulf shrimp, cheesy grits, bacon jam sauce, green onion.

Oakes Farm Hash | 18
Potato, mixed mushroom, onion, broccolini, spinach, mozzarella and parmesan cheese. Served with a slice of ciabatta and 1 sunny side up egg

Breakfast Burrito | 18
Scrambled eggs, spinach, black beans, house made breakfast sausage, shredded cheeses, flour tortilla & a side of pico de gallo, sour cream & guacamole

Croissant Sandwich* | 17
2 fried eggs, bacon, swiss cheese, spinach, tomato, hollandaise sauce, served with home fries

Eggs Benedict* | 18 **GF**
Multi seed, gluten-free english muffin, 2 poached eggs, hollandaise sauce, served with home fries

Breakfast Burger* | 22
Grilled brasstown grass fed all beef patty, bacon, fried egg, American cheese, grilled tomato served on brioche bun, with home fries

BIG BREAKFAST

Steak & Eggs | 20
Tri-tip steak cooked with herb butter, 2 eggs your way, home fries & toast

F&T2 Breakfast Platter | 20
2 eggs cooked your way, 2 sprouted pancakes, home fries and a choice of bacon, pork or turkey sausage

MORNING COCKTAIL

Mimosa | 8 **Bloody Mary** | 10

EGGS & OMELETS

Served with toast and a choice of home fries, sliced tomatoes or fresh fruit

Power Scramble | 14 **GF**
3 free range eggs scrambled, with spinach, turkey sausage and avocado

Eggs Your Way | 14 **GF**
2 free range eggs cooked your way, choice of bacon, turkey or pork sausage patties

Veggie Omelet | 16 **GF**
3 free range eggs with mushrooms, peppers, spinach & tomato

Western Omelet | 19 **GF**
3 free range eggs with black forest uncured ham, onions, peppers & cheddar cheese

Meat Lovers Omelet | 19 **GF**
3 free range eggs with ham, bacon, sausage & cheddar cheese

Ham & Cheese Omelet | 16 **GF**
3 free range eggs with ham & cheddar cheese

Omelet Your Way | 20 **GF**
3 free range eggs, with your choice of any 5 options & cheese

GRIDDLE

Banana Bread French Toast | 14
Three pieces of banana bread, peanut butter mousse & topped with powdered sugar & warm syrup

Tiramisu French Toast | 14
Pullman brioche, chocolate ganache, coffee cream, seasonal berries, cocoa, powdered sugar & warm syrup

Classic Brioche French Toast | 12
Whipped butter, powdered sugar & warm syrup

Sprouted Wheat Pancakes | 14
2 pancakes, side of butter, warm syrup & a cup of fruit

Vegan or Gluten Free Pancakes | 14 **GF V**
2 pancakes, vegan butter, warm syrup and a cup of fruit

F&T2 Sides

Pork or Turkey Sausage 6	Bacon 6	1/2 Avocado 4
Home Fries 5	Grits 6	Sliced Tomatoes 3
Fresh Fruit 6	1 Pancake 5	Toast Your Choice 4

KIDS

French Toast
Served with bacon and a fruit cup | 9

Sprouted Pancakes
Served with bacon and a fruit cup | 9

Scrambled Eggs
Served with bacon, and a fruit cup | 9

ORGANIC DRINKS

HOT

Coffee | 4
Two Leaves Tea | 4
Cappuccino | 6
Mocha | 7
Latte | 6

COLD

Bottle Water | 4
Organic Juice | 6
Organic Fruit Punch | 6
Fresh Brewed Iced Tea | 4
Milk or Chocolate Milk | 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions

NAPLES' PREMIER ORGANIC RESTAURANT & MARKET



LUNCH

ALL DAY BREAKFAST AND LUNCH 7AM - 4 PM

HEALTHY LUNCH

- The Vegetarian Salad** | 16 **GF V**
Pan seared tofu, steamed & chilled kale & swiss chard, cherry tomatoes, black beans, roasted butternut squash, toasted shaved almonds, garlic oil, with oat milk avocado cream
- Mediterranean Quinoa Salad** | 16 **GF V**
Arugula & frisee lettuce mixed, quinoa, red onion, cherry tomatoes, olives, cucumber, orange segments, with lemon olive oil dressing
- Butter Bean Lettuce Wrap** | 15 **GF V**
Butter beans, kale, tri color pepper, carrot sticks, caramelized red onion, cumin, with oat milk avocado cream
- Teriyaki Salmon Bowl** | 18 **GF**
Ora king salmon, walnuts, sweet potatoes, granny smith apple, red bell pepper, baby spinach, dressed with citrus vinaigrette
- Caprese Quesadilla** | 16
Sliced mozzarella cheese, beef steak tomato, sweet basil, balsamic drizzle, sea salt folded in a tortilla wrap, served with guacamole, pico degallo & sour cream

SOUPS

- Carrot Ginger** | cup 6.50 | bowl 8.50 **GF V**
Carrots, onions, savory house made vegetable stock, candied ginger syrup, coconut milk and garnished with roasted pumpkin seeds
- Chicken Noodle** | cup 6.50 | bowl 8.50 **GF**
Roasted chicken, garden vegetables, with gluten free brown rice noodles and parsley
- Mushroom Bisque** | cup 6.50 | bowl 8.50 **GF V**
Cremini & button mushrooms, savory house made vegetable stock, pureed and finished with almond milk, garnished with sautéed mushrooms and herbs
- Mamma Oakes Minestrone** | cup 6.50 | bowl 8.50 **GF V**
Carrots, onion, celery, baby spinach, red beans, black beans, corn, savory house made vegetable stock with gluten free brown rice noodles and parsley

SALADS

- Alfie's Steak House Salad** | 26
Grass fed tri-tip steak, cherry tomatoes, onions, avocado, grilled asparagus, roasted corn, spring mix, blue cheese crumble & balsamic vinaigrette, topped with fried onions
- Roasted Butternut Squash & Brussel Sprout Salad** | 18
Baby spinach, roasted squash, brussel sprouts, dried cranberries, goat cheese, candied walnuts, red onion tossed in a citrus vinaigrette
- Beet Salad** | 18 **GF**
Red and gold beets, mixed greens, shaved shallots, feta cheese crumbles, candied walnuts, orange zest with citrus vinaigrette
- The Power Salad** | 18 **GF V**
Mixed greens, quinoa, cucumber, carrots, bell peppers, avocado, citrus vinaigrette
- Vegan Walnut Taco Salad** | 18 **GF V**
Romaine Lettuce, roasted corn, tomatoes, red onion, black beans, walnut taco meat topped with tortilla chips, cilantro lime vinaigrette served on the side
- Cobb Salad** | 18 **GF**
Romaine Lettuce topped with bacon, cherry tomatoes, avocado, watermelon radish, corn, cucumbers, pickled red onions, egg with citrus vinaigrette
- Caesar Salad** | 15
Romaine Lettuce, parmesan cheese, croutons with house made caesar dressing
- Chopped Salad** | 14 **GF**
Romaine Lettuce, cucumber, tomato, red onion, choice of dressing,

ADD ONS

- Chicken | 8
- Steak | 12
- Shrimp (4) | 12
- Ora king Salmon Filet | 16
- Mahi | 12
- Grouper | MP

KIDS

- Mac & Cheese** | 7
- Spaghetti & Meatball** | 8
- Grilled Chicken Sandwich** | 8
Served with potato wedges or fruit
- Burger** | 8
Served with potato wedges or fruit
- Grilled Cheese** | 7
Served with potato wedges or fruit

SANDWICHES

All sandwiches served with a side of coleslaw

- Brasstown Burger** | 20
Brasstown burger grass fed all beef patty, lettuce, tomato, onion on a toasted brioche bun
- Alfie's Smash Burger** | 23
2 Brasstown burger grass fed all beef pattys, bacon, lettuce, tomato, caramelized onion, American cheese, smash sauce, on a toasted brioche bun
- F&T2 Steak Sandwich** | 23
Thinly sliced grass-fed ribeye, lettuce, tomato, caramelized onions, provolone cheese, finish with natural au jus on a toasted ciabatta bun
- Vegan Double Burger** | 20 **V**
2 Vegan patties made with brown rice, corn, carrots, onions, green & red peppers, broccoli, oats, sunflower oil, sliced avocado, pickles, avocado mayo and served on a ciabatta bun
- F&T2 Chicken Sandwich** | 18
Grilled chicken breast, mozzarella cheese, sliced tomato, red onion, arugula, thousand island dressing, served on a brioche bun
- Mahi Mahi Sandwich** | 20
Blackened Mahi Mahi, remoulade sauce, arugula, tomato, red cabbage-fennel slaw, brioche bun
- Grouper Sandwich** | market price
Pan seared or blackened, 5oz wild caught grouper, sliced tomato, lettuce, tartar sauce, brioche bun
- Chicken Salad Sandwich** | 16
Roasted chicken, cranberries, celery, onions, mayo, lettuce, tomato served on your choice of toast
- BLT** | 15
Apple wood bacon, lettuce, tomato, mayo served on your choice of toast
- Turkey Club** | 18
Sliced turkey, bacon, lettuce, tomato, mayo served on your choice of toast
- Tuna Salad Sandwich** | 16
Tuna, mayo, celery, lettuce, tomato, onion, served on your choice of toast

PIZZAS

- Alfie's Pie** | 17.76
Tomato sauce, mozzarella cheese, pepperoni, meatballs, red-yellow peppers, red onion
 - F&T2 Signature Pie** | 20
Tomato sauce, pulled roasted chicken, red onion, dates, mozzarella cheese, blue cheese, arugula and vanilla-maple drizzle
 - Traditional Cheese** | 16
Tomato sauce and mozzarella cheese
 - Mistaken Margherita** | 17
Tomato sauce, cherry tomatoes, mozzarella cheese, pesto, olive oil, oregano, basil and Himalayan salt
 - Meat Lovers** | 21
Tomato sauce, pepperoni, pork belly, meatballs and mozzarella cheese
 - Pepperoni** | 18
Tomato sauce, mozzarella and parmesan cheese
 - Chicken Pesto** | 21
Chicken, oven dried tomatoes, pesto, ricotta and parmesan cheese with olive oil drizzle
 - Veggie** | 18
Tomato sauce, mozzarella cheese, bell pepper, onion, mushroom, kalamata olives, ricotta and parmesan cheese with olive oil drizzle
 - Fried Eggplant** | 19
Tomato sauce, mozzarella & ricotta cheese, fried eggplant, topped with olive oil
- SUB GLUTEN-FREE** Cauliflower crust | 5 **SUB VEGAN CHEESE** | 5

SIDES

- Air-Fried Potato Wedges** | 7
 - Fresh Fruit** | 6
 - Mac & Cheese** | 7
 - Seasonal Vegetables** | 7
 - House Salad** | 7
 - Caesar** | 7
- Choice of home made dressings balsamic vinagrette, citrus vinaigrette or ranch

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions



STARTERS

Shrimp & Grits **GF**
Garlic & lime marinated gulf shrimp, cheesy grits, bacon jam sauce and green onion | 20

Eggplant Meatballs
Eggplant meatballs, vegan cheese, basil oil and roasted garlic flatbread | 18

Italian Meatballs
Served with marinara sauce, ricotta cheese and roasted garlic flatbread | 18

Vegan Garden Bean Chili **GF V**
Avocado, cilantro, lime, pickled red onion, jalapenos and gluten free tortilla chips | 12

Grouper Bites **GF**
Blackened grouper, over cheesy cheddar grits and bacon jam | 22

Ahi Tuna Tataki **GF**
Ahi Tuna with a pineapple salsa, guacamole, ginger and sesame soy reduction | 22

Cauliflower Blooms | 12 **GF**
Grilled to perfection farm fresh cauliflower, served with buffalo sauce & blue cheese drizzle

VEGAN ENTREES

Asparagus & Mushrooms Risotto | 24 **GF**
Arborio rice, lemon zest, vegan cheese, pesto and fine herbs

Lentil Bolognese | 25 **GF**
Brown lentil, chickpea & lentil pasta, onion, carrot, tri color bell peppers, mixed mushrooms, vegetable stock and finish with vegan cheese

Vegetable Stir fry | 24 **GF**
Red and green cabbage, tri color bell peppers, sugar snap peas, carrots, mushrooms, broccoli, onion, edamame and served with rice or with gluten free pasta

ADD Tofu | 8 Chicken | 8 Steak | 12 (4) Shrimp | 12

GLUTEN FREE ENTREES

Filet Mignon | 49
6oz cut, served with roasted baby potatoes and seasonal vegetables red wine demi glace

New York Strip | 46
12oz cut served with roasted baby potatoes, seasonal vegetables and peppercorn Au poivre

Bone In Grilled Pork Chop | 36
16oz cut, served with mashed potatoes, seasonal vegetables and apple brandy sauce

Scallops | 36
4 pan seared sea scallops, served with roasted baby potatoes, seasonal vegetables, beet reduction and romesco sauce

Crispy Skinned Ora King Salmon | 38
Roasted corn, edamame succotash, lemon-caper browned butter

Gulf Grouper | Market Price

Local gulf grouper, served with roasted baby potatoes, seasonal vegetables and lemon-caper browned butter sauce

Chicken Paillard | 24
Pan seared thin chicken breast topped with cilantro lime drizzle, lemon, rosemary oil, baby lettuce, red onion, orange zest and citrus vinaigrette

HEARTY ENTREES

Baby Back Ribs | 28
1/2 rack with BBQ Sauce, served with roasted baby potatoes and seasonal vegetables

Meat Lasagna | 24
Housemade tomato meat sauce and pasta, layered with creamy ricotta and mozzarella cheese, Served with garlic bread

Chicken Parmesan | 28
Housemade Bucatini pasta, mozzarella cheese, basil and marinara sauce

Chicken Fettuccine with Alfredo | 28
Sauteed chicken breast with Alfredo sauce, over housemade fettuccine pasta and served with garlic bread

Shrimp in white wine lemon butter sauce | 32
5 large gulf shrimp, sauteed with white wine, lemon, butter, garlic and served with garlic bread

Short Rib Rigatoni
Housemade red wine tomatoe braised, short rib, garlic, basil and served with garlic bread | 28

SANDWICHES

All Burgers made from 100% Angus Grass-Fed Beef from Brasstown Farms
All sandwiches served with a side of coleslaw

Brasstown Burger | 20
Brasstown grass fed all beef patty, lettuce, tomato, onion on a toasted brioche bun

Alfie's Smash Burger | 23
2 Brasstown grass fed all beef pattys, bacon, lettuce, tomato, caramelized onion, American cheese, smash sauce, on a toasted brioche bun

F&T2 Steak Sandwich | 22
Thinly Sliced grass-fed ribeye, lettuce, tomato, caramelized onions, provolone cheese, and a side of Au Jus on a ciabatta bun

Vegan Double Burger | 20 **V**
2 Vegan patties made with brown rice, corn, carrots, onions, green & red peppers, broccoli, oats, sunflower oil, sliced avocado, pickles, avocado mayo and served on a ciabatta bun

SIDES

Air-Fried Potato Wedges | 7

Roasted Red & Gold Potatoes | 7

Side House Salad or Caesar | 8

Choice of balsamic vinaigrette, citrus vinaigrette or ranch

Fresh Fruit | 5

Seasonal Vegetables | 7

KIDS

Mac & Cheese | 7

Grilled Chicken Sandwich | 8
Served with potato wedges or fruit

Grilled Cheese | 7
Served with potato wedges or fruit

Spaghetti & Meatball | 8

Burger | 8
Served with potato wedges or fruit

SOUPS

Carrot Ginger | cup 6.50 | bowl 8.50 **GF V**
Carrots, onions, savory house made vegetable stock, candied ginger syrup, coconut milk and garnished with roasted pumpkin seeds

Chicken Noodle | cup 6.50 | bowl 8.50 **GF**
Roasted chicken, garden vegetables, with gluten free brown rice noodles and parsley

Mushroom Bisque | cup 6.50 | bowl 8.50 **GF V**
Cremini & button mushrooms, savory house made vegetable stock, pureed and finished with almond milk, garnished with sautéed mushrooms and herbs

Mamma Oakes Minestrone | cup 6.50 | bowl 8.50 **GF V**
Carrots, onion, celery, baby spinach, red beans, black beans, corn, savory house made vegetable stock with gluten free brown rice noodles and parsley

SALADS

Alfie's Steak House Salad | 26
Grass fed tri-tip steak, cherry tomatoes, onions, avocado, grilled asparagus, roasted corn, spring mix, blue cheese crumble & balsamic vinaigrette, topped with fried onions

Roasted Butternut Squash & Brussel Sprout Salad | 18 **GF**
Baby spinach, roasted squash, brussel sprouts, dried cranberries, goat cheese, candied walnuts, red onion tossed in a citrus vinaigrette

Beet Salad | 18 **GF**
Red and gold beets, mixed greens, shaved shallots, feta cheese crumbles, candied walnuts, orange zest with citrus vinaigrette

The Power Salad | 18 **GF V**
Mixed greens, quinoa, cucumber, carrots, bell peppers, avocado, citrus vinaigrette

Vegan Walnut Taco Salad | 18 **GF V**
Romaine Lettuce, roasted corn, tomatoes, red onion, black beans, walnut taco meat topped with tortilla chips, cilantro lime vinaigrette served on the side

Cobb Salad | 18 **GF**
Romaine Lettuce topped with bacon, cherry tomatoes, avocado, watermelon radish, corn, cucumbers, pickled red onions, egg with citrus vinaigrette

Caesar Salad | 15
Romaine Lettuce, parmesan cheese, croutons with house made caesar dressing

Chopped Salad | 14 **GF**
Romaine Lettuce, cucumber, tomato, red onion, choice of dressing,

ADD ONS

Chicken | 8 Steak | 12 Shrimp (4) | 12
Ora king Salmon Filet | 16 Mahi | 12 Grouper | MP

Signature Appetizers

Bang Bang Shrimp \$18 **GF**

Jumbo Shrimp (4) Sauteed With Ginger, Garlic & Bell Peppers
Served Over Hand Cut Slaw

Classic Shrimp Cocktail \$18 **GF**

Jumbo Shrimp (4)

Tuna Tartare \$21 **GF**

Rice Vinegar, Lemon Juice, Sweet Chili, Served With Wonton Chips

Nachos \$18

Choice of Beef or Chicken - Tortilla Chips, Cheese, Green Onions, Cilantro-Lime, Pico De Gallo, Guacamole

Lettuce Wraps \$16 **GF**

Marinated Grilled Chicken With Tomato, Carrot Strings, Celery, Onions & Our Homemade Peanut butter Sauce

Caprese Salad \$16 **GF**

Mozzarella, Tomatoes, Basil, Balsamic Drizzle

Classic Ceviche \$24 **GF**

Shrimp, White Fish, Calamari, Oregano, Lemon Juice, Served With Wonton Chips

Flatbread

Cheese \$14

Mozzarella, Tomato Sauce

Buffalo Chicken \$16

Mozzarella With Blue Cheese Drizzle

Veggie \$16

Mozzarella, Tomato Sauce, Kalamata Olives, Mushrooms, Bell Peppers, Red Onions

Add Pepperoni \$2

Pizza Rolls

Pepperoni \$15

Mozzarella & Pizza Sauce

Chicken Pesto \$16

Mozzarella & Pesto Sauce

Steak & Cheese \$16

American Cheese

Healthy Bites

Tofu Sesame \$16 **GF V**

Orange Ginger Glaze With Sesame Seeds

Cauliflower Blooms \$12 **GF V**

Grilled With Buffalo Sauce & Blue Cheese Drizzle

Hummus House Made \$15 **V**

Pita Bread

Chips & Home Made Guacamole \$13 **GF V**

Chips & Fresh Pico De Gallo \$12 **GF V**

Quesadilla

Served With Sour Cream, Pico De Gallo & Guacamole

Cheese \$14

3 Cheese Blend

Chicken \$17

3 Cheese Blend & Onions

Steak \$18

3 Cheese Blend & Onions

Wings

Buffalo \$16

Garlic Parm \$16

BBQ \$16

Served With Carrot & Celery Sticks.

Your Choice of Ranch or Blue Cheese.

Sliders

Cheese Burger \$16
American Cheese L.T.O.

BBQ Pulled Pork \$15

Topped With Coleslaw

HAPPY HOUR

Monday thru Saturday

3:55pm till 6:05pm

50% OFF ALL FOOD & COCKTAILS

\$2 Off

Wines By the Glass

\$5 Off

Bottle Of Wine

\$1 Off

Draft & Bottle Beers

Alfie's Ale
Only \$4

Alfie's Pie

Tomato Sauce, mozzarella, pepperoni, meatballs, red-yellow peppers, red onion. | 17.76

F&T2 Signature Pie

Tomato Sauce, pulled roasted chicken, red onion, dates, mozzarella, blue cheese, arugula, vanilla-maple drizzle. | 20

Traditional Cheese

Tomato Sauce, mozzarella, basil. | 16

Mistaken Margherita

Tomato Sauce, Cherry tomatoes, mozzarella, basil reduction, olive oil, oregano, cooked basil, Himalayan salt. | 16

Meat Lovers

Tomato Sauce, Pepperoni, pork belly, meatballs, mozzarella. | 21

Pepperoni

Tomato Sauce, Mozzarella and parmesan. | 18

Chicken Pesto

Chicken, oven dried tomatoes, pesto, ricotta, parmesan, olive oil. | 21

Veggie

Tomato Sauce, mozzarella, bell pepper, onion, mushroom, kalamata olives, ricotta, parmesan, olive oil drizzle. | 18

Fried Eggplant

Tomato Sauce, mozzarella, fried eggplant, parmesan cheese, topped with olive oil. | 18

SUB GLUTEN-FREE Cauliflower crust. | 5

FOOD & THOUGHT

Wine - Beer - Cocktails - Desserts

Wines By The Glass & Bottle

	Glass	Bottle
Rose		
Rose All Day	8	28
Domaine Bousquet Brut 	10	35
Chardonnay	Glass	Bottle
Josh	8	32
Frey 	10	35
Kendall Jackson		42
Sonoma Cutrer, RRV	14	60
Pinot Grigio	Glass	Bottle
Josh	8	32
Bousquet Pinot Gris 	10	35
Caposaldo	12	42
Sauvignon Blanc	Glass	Bottle
Villa Riviera 	10	35
Crossings	12	42
Kim Crawford	14	49
Riesling	Glass	Bottle
Chateau Ste Michelle	12	42
Moscato	Glass	Bottle
Castello Del Poggio	10	35
Denotes Organic Wine 		

Reserve List By The Bottle

Red	Bottle
Duckhorn - Merlot	70
Justin - Cabernet	80
The Prisoner - Zinfandel	80
Bella Glos - Pino Noar	100
Caymus - Cabernet	180
Decoy by Duckhorn - Cabernet	58
White	Bottle
Duckhorn - Chardonnay	84
Rombauer - Chardonnay	70
Santa Margherita - Pinto Grigio	60
Veuve Clicquot - Brut	120

FOOD & THOUGHT

Wine - Beer - Cocktails - Desserts

Wines By The Glass & Bottle

Cabernet	Glass	Bottle
Josh	8	32
Frey 	10	35
The Federalist	14	49
Merlot	Glass	Bottle
Josh	8	32
Frey 	10	35
Pinot Noir	Glass	Bottle
Josh	8	32
Villa Riviera 	10	35
Meiomi	12	42
Malbec	Glass	Bottle
Alamos	11	38
Blends	Glass	Bottle
Apothic	13	46
Bubbles	Glass	Bottle
Tiamo Prosecco	10	35
Parisot	8	28

Denotes Organic Wine 

Draft And Bottle Beer

Draft		Bottle	
Michelob Ultra	5	Michelob Pure Gold	6.50
Yuengling Flight	5.50	Yuengling Lager	5.50
Modelo	6	Miller Lite	4.50
Stella Artois	6	Coors Light	4.50
Alfies Ale	6	Bud Light	4.50
Turtle Season	7	Corona	6
Local Tap	8	Jai Alai	7.50
Seasonal Tap	8	Sam Smith Organic	8
		Stella (N.A.)	6

Wine - Beer - Cocktails - Desserts

Cocktails

The Pretty in Pink Drink \$13

Vanilla Vodka, Sparkling Rose, Coconut Milk, & Strawberry Syrup

Purple Rain \$14

Vodka, Blackberry Mure, Lavender, Crème De Violet & Lemon

Espresso Martini \$14

Kettal One , Espresso Liqueur, Fresh Espresso

Fiona \$13

Coconut Rum, Fresh Dragon Fruit, Lime, Mint Syrup, & Soda

Tropical Smoke \$13

Mezcal Tequila, Pineapple, Lime, & Blackberries

Key Lime Martini \$14

Smirnoff Vanilla Vodka, Captain Morgan Coconut Rum, Pineapple Juice, & Fresh Lime Juice

Cosmopolitan \$14

Titos Vodka, Orange Liquer, Cranberry, & Lime

The Classics With A Twist

Smoked Old Fashioned \$14

Angels Envy Bourbon, Raw Cane Sugar, Bitters

Cucumber Collins \$14

Ketel One Botanical, Fresh Muddled Cucumber, Lime, & Soda

Negroni Sbagliato \$14

Prosecco, Campari, & Sweet Vermouth

Spicy Margarita \$14

Casamigos Jalapeno Tequila, Fresh Muddled Jalapeno, Cucumber, Lime, & Agave

Moonlight Cocktail (Aviation) \$14

Aviation Gin, Cointreau, Crème De Violette, Lime Juice

Peach Aperol Spritz \$14

Prosecco, Aperol, & Peach

Island Rum Punch \$14

Captain Morgan Rum, Myers Dark Rum, Amaretto, Passion Fruit, & Pineapple Juice

Wine - Beer - Cocktails - Desserts

Mocktails (NA)

Seedlip Espresso Martini \$10

Seedlip Spice 94 (NA), Fresh Brewed Espresso, Simple Syrup

Seedlip Cosmopolitan \$10

Seedlip Grove 42 (NA), Cranberry Juice, Fresh Lime

Seedlip Cucumber Margarita \$10

Seedlip Garden 108 (NA), Muddled Cucumber, Fresh Lime, & Simple Syrup

After Dinner Drinks

Chocolate Martini \$14

Vanilla Vodka, Baileys Chocolate, Chocolate Liqueur (Up Or On The Rocks)

Mudslide Martini \$14

Grey Goose Vodka, Baileys Liqueur, Coffee Liqueur

Peanut Butter Cup Martini \$14

Carolans Peanut Butter Liqueur, Chocolate Vodka, Chocolate Liqueur, & A Peanut Putter Cup

DESSERTS

Mixed Berry Cobbler

Vegan, Gluten Free, Dairy Free Mixed Berry Cobbler

Old Fashioned Nutty Oat Crumble. Topped With Vegan Oat Based Vanilla Ice Cream | 14

Cookie Dough Brownie

Vegan, Raw, Gluten Free, Raisin, Walnut, Cocoa Powder, Base With Vegan Raw Chocolate Ganache & A Cashew Based Almond Flour Cookie Dough Topping | 14

Tres Leches Cake

Vegan, Vanilla Sponge Cake Infused With Almond, Coconut & Oat Milk, Raspberry Sauce & Coconut Whip Cream | 14

Carrot Cake

Old Fashioned Carrot Cake, With Cream Cheese Icing & Raspberry Sauce | 13

Cheese Cake

Traditional Cheese Cake With Fresh Strawberries, Coconut Whip Cream, Chocolate Sauce & Macha Coconut Flakes | 12

Vanilla Bean Ice Cream

House-Made, Organic | 7

Chocolate Ice Cream

House-Made, Organic | 7