



the PLAZA PUB

  
oceanfront bar & lounge  
at the Boardwalk Plaza

# SPIRITS OF AUTUMN

## PATTY'S FALL SPECIALTIES STANDARD \$15 / PREMIUM \$17

### Mr. Fitzgerald

Bourbon, Amaro Nonino, Aperol,  
Fresh Lemon Juice &  
a Dash of Black Walnut Bitters

Standard: Kinsey / Premium: Larceny Bourbon

### Neverending Story

Gin, Amaretto, Liqueur 43, Luxardo Cherry Liqueur  
& a Dash of Cherry Bitters

Standard: Bombay Sapphire / Premium: The Botanist

### Foxtail

Rye Whiskey, Sweet Potato-Paprika-Cumin-Infused  
Simple Syrup, Fresh Lemon Juice &  
a Dash of Amargo Chunchu Bitters

Standard: Jim Beam / Premium: Basil Hayden Dark

### Cran You Handle It?

Spiced Rum, Allspice Dram,  
Cranberry-Infused Simple Syrup & Fresh Lemon Juice

Standard: Bacardi Spice / Premium: Bacardi 8

### The Good Queen

Stateside Vodka and Figenza Vodka,  
Sage-Infused Simple Syrup & Fresh Lime Juice,  
topped with Soda Water

## HOUSE INFUSIONS \$15

### Don't Spill The Tea

Fireside Spiced Tea-Infused 1800 Tequila,  
Fresh Lemon & Lime Juice,  
Simple Syrup & Egg White

### Grow A Pear

Green Apple-Infused Plymouth Gin, Real Pear Puree,  
Cinnamon Simple Syrup & Fresh Lemon Juice

## ZERO PROOF COCKTAILS \$12

### Autumn Spritz

Seedlip Grove 42, Spiced Cinnamon Simple Syrup,  
Fresh Lemon & Ginger Beer

### Sangria ~ Red or White

**Red:** Aerial N/A Cabernet, Blackberry Puree,  
Orange Juice, Lemon & a Splash of Giner Ale

**White:** Aerial N/A Chardonnay, Apple Cider,  
Simple Syrup & a Splash of Ginger Ale

### Zero to Sixty

Lyres American Malt, Simple Syrup,  
Splash of Orange Juice & Cherry Juice

### Pumpkin Mudslide

Pumpkin Mallow Syrup, Pumpkin Pie Spices,  
Milk & a Chocolate Drizzle

### Harvest Moon

Seedlip Agave, Real Pear Puree,  
Fresh Lime Juice, Orange Juice  
& Cinnamon-Sugar Rim

### Hot Spiced Apple Cider

Apple Cider, Steeped in Mulling Spices

## ALCOHOL-REMOVED BEER & WINE

may contain up to .05% alcohol

Sam Adams Just The Haze (can) 5

Weihenstephan N/A Wheat (bottle) 6

Stella Liberte N/A (bottle) 6

Ariel Chardonnay (CA) 8 glass / 26 bottle

Ariel Cabernet (CA) 9 glass / 28 bottle

Mionetto Sparkling 28 bottle

## DESSERT DRINKS \$12

### S'mores Martini

Steel Blue Vanilla Vodka,  
Dark Crème de Cocoa, Mozart White Chocolate  
& a Touch of Cream, Graham Cracker Rim

### Pumpkin Espresso Tini

Steel Blue Vanilla Vodka,  
Pumpkin Puree, Kahlua, Fresh Espresso

### Cherry Cobbler Tini

Steel Blue Vanilla Vodka, Frangelico,  
Cherry Cobbler Simple Syrup, Splash of Cream

### Butterscotch Bandito

Cantera Negra Café Tequila, Buttershots,  
Kahlua & Cream

### Caramel Apple Tini

Salted Caramel Vodka, Liquor 43,  
Apple Cider & Splash of Cream

### Kathy's Apple Pie Moonshine

Made in house by (you guessed it) Kathy,  
tastes like apple pie in a glass. With a kick.

## WARM & FUZZIES \$12

### The Usual Coffee Suspects

**Classic:** Bailey's, Kahlua & Coffee

**Irish:** Coffee, Jameson, Bailey's, Whipped Cream  
& a Drizzle of Crème de Menthe

**B-52:** Grand Marnier, Kahlua & Fresh Espresso

### Pumpkin Mallow-Cino

Pumpkin Liqueur, Pumpkin Mallow Syrup,  
Fresh Espresso & Steamed Milk

### Hot Buttered Rum

Mount Gay Rum, Spiced Butter Mixture  
& Hot Water

### Hot Apple Cider

Apple Cider, Steeped in Mulling Spices  
Add: Jim Beam Fire, Bacardi Spiced Rum  
or Southern Tier Pumking Whiskey

## PLAZA PUB BEER

### On the Pub Tap Today

EVO Lot 3 7  
Yard's Pale Ale 7  
Kona Longboard Lager 7

### Seasonal Specialties

EVO Jacques Au Lantern 7  
Weihenstephaner Festbier 7  
Downeast Cider Pumpkin Blend 6

### Bottles

Corona Extra 5.50  
Modelo Especial 6  
Stella Artois 7  
Coors Light 4.50  
Miller Lite 4.50  
Michelob Ultra 4.50  
Yuengling Lager 4.50  
Heineken 5.50  
Dogfish 60 Minute IPA 6  
Strongbow Gold Apple Hard Cider 5  
Samuel Smith Oatmeal Stout 6

### Cans

Cape May Coastal Evacuation Double IPA 6  
Allagash White 7

## ABSINTHE DRIP \$30

The Absinthe Drip is an Old World, two-person  
experience with two drips and two glasses.  
Expect your fellow pub-goers to ask,  
“What's that?”



### Having a Classic Cocktail?

Ask us to **SMOKE** IT for \$2!