

red Restaurant & Lounge Menu

Wines in the 30's

1103	Sebastiani Chardonnay <small>Sonoma County, 2007</small>	31.
1301	Rodney Strong Sauvignon Blanc <small>Sonoma County, 2008</small>	33.
1401	Chateau St. Michelle, Pinot Gris <small>Washington, 2008</small>	35.
1500	Loosen Bros. "Dr. L" Reisling <small>Germany, 2008</small>	34.
2100	Liberty School Cabernet <small>Paso Robles, 2007</small>	30.
2302	Paso Creek Merlot <small>Paso Robles, 2006</small>	34.
2400	Montes "Limited Collection" Pinot Noir <small>Chile, 2008</small>	34.
2606	Estancia Shiraz <small>Central Coast, 2005</small>	30.
2700	Dogajolo "Baby Super Tuscan" <small>Italy, 2007</small>	30.
2801	Labastida Rioja, Crianza <small>Spain, 2005</small>	33.

Wines in the 50's

1108	Ferrari Carano Chardonnay, <small>Alexander Valley, 2007</small>	50.
1305	Cloudy Bay Sauvignon Blanc <small>New Zealand, 2008</small>	52.
1406	Livio Felluga Pinot Grigio <small>Italy, 2008</small>	59.
1306	Stag's Leap Wine Cellars Cabernet <small>Alexander Valley, 2006</small>	50.
3000	Perrier Jouet Grand Brut <small>France, NV</small>	50.
2125	Ferrari Carano Cabernet <small>Alexander Valley, 2006</small>	53.
2304	Hall Merlot <small>Napa Valley, 2005</small>	55.
2506	Laughing Jack Shiraz <small>Australia, 2004</small>	55.

Wines in the 40's

1107	Domaine Du Tariquet Chardonnay <small>France, 2006</small>	41
1101	Fess Parker Chardonnay <small>Central Coast, 2008</small>	42.
1302	Mulderbosch Sauvignon Blanc <small>South Africa, 2008</small>	40.
1402	Attems Pinot Grigio <small>Collio Italy, 2007</small>	41.
2103	Geyser Peak Cabernet <small>Alexander Valley, 2005</small>	41.
2303	Charles Krug Merlot <small>Napa Valley, 2006</small>	45.
2402	Wild Rock Pinot Noir <small>New Zealand, 2008</small>	45.
2604	Montes Alpha Syrah <small>Chile, 2006</small>	45.
2702	Rocca Delle Macie Riserva Chianti <small>Classico Italy, 2005</small>	45.
2802	Gran Fuedo Tempranillo <small>Spain, 2001</small>	41

Wines in the 60's

1110	Jordan Chardonnay <small>Russian River Valley, 2007</small>	60.
1308	Illumination "Quintessa Vineyards" <small>Sauvignon Blanc, Napa, 2008</small>	65.
2107	Honig Cabernet <small>California, 2006</small>	65.
2306	Stag's Leap Merlot <small>Napa, 2006</small>	60.
2406	"J" Pinot Noir <small>Russian River Valley, 2006</small>	60.
2407	Migration Pinot Noir <small>Alexander Valley, 2007</small>	60.
2501	XY Zinfandel <small>Alexander Valley, 2007</small>	65.
2901	Chateau Mille Roses <small>Haut Medoc, 2004</small>	63.

Wines by the Glass

Loosen Bros. "DR. L." 7. <small>riesling, germany 2008</small>	7.
Parducci 8. <small>chardonnay, mendocino county 2007</small>	8.
Fess Parker Select 11. <small>chardonnay, central coast 2006</small>	11.
La Courtade 8. <small>rose, france 2008</small>	8.
Mezzacorona 8. <small>pinot grigio, italy 2008</small>	8.

Ferrari-Carano 9. <small>fume blanc, sonoma 2007</small>	9.
Parducci 8. <small>cabernet, mendocino county 2005</small>	8.
Estancia 12. <small>cabernet, paso robles 2006</small>	12.
Estancia 8. <small>shiraz, central coast 2005</small>	8.
Firesteed 9. <small>pinot noir, oregon 2007</small>	9.
Paso Creek 9. <small>merlot, paso robles 2006</small>	9.

Snacks \$6

Homemade Hummus
Warm Flat Bread & Olive Oil

Goat Cheese & Ratatouille Bruschetta
Eggplant, Zucchini, Red Peppers, Tomato, Chive Oil

Mini Jumbo Lump Crab Cakes
With Spicy Remoulade
"Best Crab Cake In New Jersey"

Grilled Merguez Sausage
Chick-Pea Salad, Grilled Scallions, Romesco Sauce

Tasting Plates \$9

Braised Beef Short Ribs
Baby Carrots

Hangar Steak Frites
French Fries & Blue Cheese Shallot Butter

Pepper Seared Tuna
Cucumber Red Pepper Salad & Lemon Vinaigrette

Beer Battered Oysters
Chipotle Creamed Corn, Bacon, Sweet & Sour Shallots

Nan Bread Pizza \$7

Fresh Ricotta, Shiitakes, Truffle Oil
Prosciutto, Pesto, Roasted Tomatoes

Salads \$5

Warm Smoked Bacon, Blue Cheese & Arugula
Burrata Cheese & Roasted Grape Tomatoes
Basil Oil, Balsamic Reduction

Sandwiches \$12

red Burger
10 oz. chopped sirloin, french fries
& your choice of cheese

Chicken Club Panini
chicken, tomato, bacon, gruyere, honey mustard aioli

Sushi Sampler Rolls \$8

Front Street Roll
Tuna Trio Inside, Tempura Flakes, Tobiko, Cucumber,
Spicy Aioli, Wasabi Aioli, Basil Oil

Monmouth Street Roll
King Crab, Salmon, Sesame, "Form Roll",
Creamy Sirachi Sauce, Yuzu Aioli

Gold Street Roll
Spicy Tuna, Tempura Flakes, Avocado, Pepper Tuna,
Wasabi Aioli, Yuzu Aioli

Reckless Place Roll
Tempura Shrimp, Spicy Tuna, Sesame, Kabayaki Sauce

Pearl Street Roll
Lobster Salad, Tempura Shrimp Inside Out, Mango,
Spicy Mayo Sauce

Specialty Cocktails \$10

Mango Mango
three olives mango vodka & fresh mango puree

Red Bank Iced Tea
jeremiah weed sweet tea vodka & house made lemonade

Wild Strawberry Fizz
zonin prosecco, fragioli strawberry liqueur,
wild strawberries

Lychee-Tini
absolut vodka, lychee puree, with a candied ginger rim
& a lychee garnish

Bellini-Tini
absolut peach, peach schnapps, orange juice,
& champagne

Berry Mojito
cruzan aged rum, absolut berry-acai vodka,
muddled berries, fresh mint & lime

Pear-Tini
ketel one vodka, poire william liqueur, pear juice
& baby pear garnish

The French Gimlet
absolut vodka, st. germain elderflower liqueur,
fresh lime juice

Champagnes/Sparklings

Zonin 5.
prosecco brut sparkling wine, italy nv

Moet & Chandon 18.
"imperial" France nv

Veuve de Vernay 7.
brut France nv