



### DESSERTS

**COCONUT CRUNCH HALF BAKED COOKIE**  
Toasted coconut flakes & vanilla ice cream 11.99

**MAPLE BOURBON CRÈME BRULEE**  
Maple & bourbon custard & caramelized sugar 9.99

**SEASONAL CRISP**  
Served warm with vanilla ice cream and whipped cream 9.99

**GLUTEN FREE CHOCOLATE FUDGE CAKE\***  
Peanut butter frosting & chopped peanuts 10.99

### COFFEE DRINKS

**IRISH COFFEE**  
Jameson Irish Whiskey, brown sugar & hot coffee, topped with whipped cream & creme de menthe 9.5

**NUTTY COFFEE**  
Bailey's Irish Cream, Frangelico liqueur & hot coffee, topped with whipped cream 9.5

**KEOKE COFFEE**  
Brandy, Kahlua & creme de cocoa mixed with hot coffee, topped with whipped cream 9.5

**MEXICAN COFFEE**  
Kahlua coffee liqueur & hot coffee, topped with whipped cream 9.5

**JAMAICAN COFFEE**  
Tia Maria coffee liqueur & hot coffee, topped with whipped cream 9.5

**ITALIAN COFFEE**  
Amaretto & hot coffee, topped whipped cream 9.5

**ESPRESSO MARTINI**  
Kahlua, Absolut Vanilla, and fresh brewed espresso, shaken and served up 13.5  
Add Baileys upon request

### AFTER DINNER DRINKS

#### BOURBON & SCOTCHES

WOODFORD RESERVE 15.5  
BASIL HAYDEN 16.5  
BLANTONS 16.5  
LARCENY 13.5  
GLENLIVET 12 YR 17.5  
GLENFIDDICH 12 YR 18.5  
MACALLAN 12 YR 23.5

#### CORDIALS & LIQUEURS

GRAND MARNIER 13  
ROMANO SAMBUCA BLACK 10  
ROMANO SAMBUCA 10  
CHAMBORD 12  
LICOR 43 14  
LICOR 43 CHOCOLATE 10  
DRAMBUIE 10  
TIA MARIA 11.5



### SPECIALTY COCKTAILS

**BLOOD ORANGE VESPER**  
A more "Drinkable" version of a classic Vesper. Made with Whitley Neill Blood Orange Gin, Titos Vodka and Lillet Blanc served up with an orange twist 16.5

**TENNESSEE HONEY MULE**  
Jack Daniels Honey Whiskey, honey syrup, fresh lemon juice and ginger beer served in a copper mug 12.5

**SWEATER WEATHER**  
Warm up with this perfect fall combination. Misunderstood Ginger Whiskey, honey syrup, pumpkin puree shaken, served over a large rock, topped with pumpkin pie spice and cinnamon smoke 14.5

**WARM APPLE CIDER**  
Local apple cider served warm and infused with seasonal spices 6.5  
We recommend trying it spiked with Misunderstood Ginger Whiskey, Captain Morgans Spiced Rum, Bulleit Bourbon or your choice of sprit.

**ORCHARD SPRITZ**  
An annual fan favorite made with Absolut Pears, orange liquor, local apple cider and champagne. Served over ice with a cinnamon sugar rim 13.5

**AUTUMN CURAMIA MARGARITA**  
Features a 100% female- owned and operated brand of tequila. Curamia Reposado, Cointreau, muddled orange, cinnamon brown sugar syrup, cranberry juice and house made sour mix. Served on the rocks with a cinnamon sugar rim 15.5

**HARVEST SUNSET**  
Figenza Vodka, Aperol and local apple cider served up and topped off with apple blossom bitters 15.5

**BLIND BETTY BRAMBLE**  
Made with Blind Betty Gin from Millstreet distillery in Branchville, honey syrup, lemon juice, mixed berry preserves shaken, topped with soda water and rosemary 14.5

**FALL SANGRIA**  
Our house made sangria infused with cinnamon sticks and local apple cider 10.5

"ASK YOUR SERVER ABOUT OUR SEASONAL INFUSIONS AND BARREL AGED COCKTAILS"

### BEER

**DRAFTS**  
HACKER-PSCHORR OKTOBERFEST 7.5  
STELLA ARTOIS 8.75  
BLUE MOON 7.5  
YUENGLING 7  
BUD LIGHT 5.5  
SAMUEL ADAMS SEASONAL 8.5  
KANE HEAD HIGH IPA 8.5  
GUINNESS STOUT 8.75  
FAT TIRE 7.5  
ASK YOUR SERVER ABOUT OUR SEASONAL DRAFT SELECTIONS!

**BOTTLES**  
AMSTEL LIGHT 6  
BUDWEISER 5.5  
BUD LIGHT 5.5  
CORONA 6  
CORONA LIGHT 6  
HEINEKEN 6  
MILLER LITE 5.5  
COORS LIGHT 5.5  
MICHELOB ULTRA 5.75  
ATHLETIC N/A 8  
STELLA CIDER 6

### REWARDS MEMBERSHIP

\$20 OFF YOUR NEXT VISIT WHEN YOU JOIN OUR REWARDS PROGRAM

By joining the St. Moritz Loyalty Program, you qualify for a \$20 gift certificate. This offer applies to new members only.

## APPETIZERS

### FILET MIGNON SKEWERS\*

Sweet Thai chili sauce, crushed peanuts, green onion 14.99

### MEDITERRANEAN CALAMARI

Dusted & fried with pickled banana peppers, olive & roasted red pepper tapenade, over Meyer lemon & herb aioli 18.99

### SPIN & ARTI DIP\*

Freshly made spinach & artichoke dip with a touch of pepper jack cheese, served with white corn tortilla chips 14.5

### WOOD-GRILLED SHRIMP COCKTAIL\*

Five grilled shrimp served with cocktail sauce and vanilla bourbon butter sauce 17.5

### TOSSED AND SAUCED CHICKEN BITES

Boneless & bite sized tender fried chicken tossed in your choice of sauce: Traditional hot, BBQ or Bubba J's. Served with celery and bleu cheese dressing 12.99

### CHICKEN & CHORIZO NACHOS\*

Cheddar & Monterey jack cheese, grilled chicken, crumbled chorizo, black bean relish, salsa verde and sour cream over white corn tortilla chips 15.5

### SHRIMP & NDUJA ARANCINI

Crispy fried shrimp & nduja risotto balls with tomatillo & poblano coulis, ricotta salata 15.99

### BOARDWALK TRUFFLE FRIES

Thick & crispy fries tossed in truffle oil, fine herbs, shaved Manchego cheese, with a roasted garlic aioli dipping sauce 13.99

## SALADS

Add Chicken 7.5 Add Shrimp 8.5 Add Salmon 10.5

### AUTUMN HARVEST SALAD\*

Roasted local kabocha squash, chili & honey roasted walnuts, shallots, local apple, crumbled cotija cheese over baby spinach & arugula, fresh herb vinaigrette 14.5

### ROASTED BEET CARPACCIO\*

Thinly sliced beets, pistachios, goat cheese, shaved celery, frisee, champagne vinaigrette 14.5

### TUSCAN CAESAR\*

Tuscan kale, spiced focaccia croutons, aged asiago, Caesar dressing 14.5

### STOVE PIPE CHOPPED SALAD\*

Fresh stack of applewood smoked bacon, tomato, red onion, bleu cheese, iceberg, mesclun & leaf lettuce in a white balsamic vinaigrette with marinated garbanzo beans  
Small/15.5 Large/20.5

## SIDES 5.5

Thin Cut Fries  
Sweet Potato Fries  
Creamy Mashed Potatoes

Herb White Rice  
Kabocha Sage Orzo  
Mixed Greens Salad

Sautéed Fresh Spinach  
Steamed Broccoli  
Vegetable Du Jour

\*Denotes that item can be prepared gluten free

## ENTREES

### PAN SEARED HOKKAIDO SCALLOPS\*

Sweet potato hash, Tuscan kale, hen-of-the-woods & oyster mushrooms, apple cider gastrique  
Half/23.5 Full/35.5  
Pair with RouteStock Cellars Chardonnay

### BLACKENED SALMON TACOS

Flour tortillas filled with blackened salmon, caramelized onions and cilantro lime aioli, served with black bean relish, herb rice, fennel & poblano slaw  
Half/19.5 Full/25.5  
Pair with Angeline Pinot Noir

### GLAZED ATLANTIC SALMON\*

Wood-grilled with honey balsamic glaze, kabocha squash & sage orzo, vegetable du jour, lemon butter sauce, topped with fried leeks  
Half/21.5 Full/29.5  
Pair with Angeline Pinot Noir

### SESAME CRUSTED AHI TUNA\*

Soba noodle & Hijiki salad, baby bok choy, sauteed vegetables, white miso glaze, wasabi citrus aioli  
Half/20.5 Full/39.99  
Pair with Jeio Prosecco, Italy

### BOSTON BAKED COD\*

Baked Atlantic cod topped with herb asiago bread crumbs, lemon butter sauce, mashed potatoes and vegetable du jour 30.5  
Pair with Murphy Goode Sauvignon Blanc

### SIMPLY GRILLED\*

#### GRILLED CHICKEN 25.5

With lemon butter sauce or vanilla bourbon butter sauce, served with herbed rice & vegetable du jour

#### GRILLED SHRIMP 29.5

With lemon butter sauce or vanilla bourbon butter sauce, served with herbed rice & vegetable du jour

#### GRILLED SALMON 29.5

With lemon butter sauce or vanilla bourbon butter sauce, served with herbed rice & vegetable du jour

#### GRILLED AHI TUNA 39.5

With lemon butter sauce or vanilla bourbon butter sauce, served with herbed rice & vegetable du jour

### CHICKEN SCHNITZEL

Breaded chicken cutlet with mashed potatoes, vegetable du jour and lemon butter sauce  
Half/20.5 Full/27.5  
Add 3 Shrimp 8 Add 6 Shrimp 16  
Pair with Frenzy Sauvignon Blanc

### RESERVE PORK CHOP\*

Joel's absolute favorite item on the menu!  
Wood-grilled with mashed potatoes, vegetable du jour and topped with Sussex apple butter 32.5  
Pair with Xavier Cotes De Rhone

### 18 oz CAB RIBEYE\*

Wood-grilled Certified Angus Beef with horseradish mashed potato, vegetable du jour, green onion compound butter 59.99  
Pair with Tobias Cabernet Sauvignon

### 8 oz CAB FILET MIGNON \*

Wood-grilled Certified Angus Beef with mashed potatoes, vegetable du jour, wild mushroom cream sauce 49.99  
Pair with Zorzal Malbec

### THE BYO BURGER

Wood-grilled on a toasted brioche bun with lettuce, pickle and french fries or house salad 17.5  
Toppings 1.5 each - Bleu cheese, Swiss, American, Pepper Jack, Cheddar, Bacon, Mushrooms, Caramelized Onions, Jalapeños  
Pair with Bouchon Cabernet Sauvignon

### THE OUI BURGER

Wood-grilled on a toasted brioche bun with baby arugula, sherry caramelized onions, gruyere cheese, pickle and french fries or house salad 19.99  
Pair with Bouchon Cabernet Sauvignon

### THE BUBBA J

Your choice of wood-grilled or buttermilk fried chicken tossed in Bubba J's sauce, pepper jack cheese on a toasted brioche bun with french fries or house salad 16.99  
Add Bacon 1.5  
Pair with Bassermann Jordan Riesling

### ALPINE CAVA BOWL\*

Spinach & kale, cucumber, carrot, sesame & honey roasted sweet potato, pickled spring onion, radish, lentils, Thai chili vinaigrette and white rice 19.99  
Pair with Murphy Goode Sauvignon Blanc