

THE WHARF

BAR BITES

SERVED DAILY 11:00 am - 10:00 pm

MBH TUNA TARTARE

sashimi grade tuna, english cucumbers,
avocado, sriracha aioli, kettle chips 16

ALSATIAN TARTE FLAMBE

crème fraiche, bacon, red onions,
gruyere cheese, chives 14

WHARF WINGS

bourbon bbq or buffalo reaper
bleu cheese, celery, carrots 12

MEATLOAF SLIDERS

spicy bacon ketchup 10

CLASSIC BURGER

angus beef, Connecticut cheddar, lettuce,
tomato, red onion, potato roll, French fries 14

FRIED CALAMARI

cherry peppers, chorizo, pomodoro, garlic aioli 12

HOUSE MADE KETTLE CHIPS

sriracha bleu cheese dip 7

LOADED NACHOS

jack cheese, olives, jalapenos, tomato, scallion,
red onion, pico de gallo, sour cream 12
add guacamole 2

QUESO DIP

poblano, bell peppers, onions, tortilla chips 8

BEACH FRIES

duck fat fries with fine herbs,
roasted garlic aioli 8

PRINCE EDWARD ISLAND MUSSELS

garlic, white wine 14

BACON-WRAPPED SCALLOPS

carolina reaper maple glaze 16

SPICY MAC N' CHEESE BITES

cayenne ranch aioli 10



THE WHARF

SPECIALTY COCKTAILS

THE CONNIE

espolon blanco, creme de violette, lime, sugar 12

POMEGRANATE MULE

stoli vodka, pom juice, rosemary simple syrup, ginger beer 12

SHAKEN NOT STIRRED

brockman's gin, grey goose, lillet blanc 14

LAVENDER COLLINS

skyy vodka, lemonade, lavender-blueberry simple syrup 12

CUCUMBER BASIL GIMLET

stoli cucumber, ginger, lime, basil, sugar 14

BEE THE GIN

botanist gin, cointreau, lemon, honey & ginger beer 14

SUNSET SANGRIA

rotating blend of red and white wines, accentuated with cordials, fruit and juice 12

FUEGO MANGO MARGARITA

herradura infused with jalapenos, cointreau, pineapple, mango, agave, luxardo 12

CRANBERRY RYE

jack rye, cranberry shrub, angostura bitters, orange 12

VSOP CAFÉ

remy vsop, luxardo liqueur, cinnamon, hot coffee topped with whipped cream and chocolate 14

WINTER THYME

mt gay xo, campari, pineapple, lime, thyme 14

CARAMEL MULE

grey goose, apple cider, ginger beer, caramel 12

