

## THE CLASSICS

<b>VESPER</b> the botanist gin, chopin, lillet blanc	16
<b>BOULEVARDIER</b> george dickel rye, campari, carpano antica	15
<b>JUNGLE BIRD</b> cruzan black strap rum, campari, pineapple, lime juice, simple	14
<b>PAPER PLANE</b> henry mckenna, nonino amaro, aperol, lemon juice	16
<b>PENICILLIN</b> monkey shoulder, laphroig, honey syrup, ginger syrup, lemon juice	14
<b>SAZERAC</b> old overholt rye, pierre ferrand cognac, demerara, absinthe, peyschaud	14
<b>MARTINEZ</b> fords gin, carpano antica, luxardo maraschino, orange bitters	16
<b>SH OLD FASHIONED</b> four roses yellow label bourbon, demerara, angostura, orange bitters	13

## BEER - 16oz PINTS

<b>DRAUGHT BEER</b>	
PIKELAND PILS, Sly Fox Brewing Company, PA / 4.9% ABV	8
RAMSTEIN BLONDE HEFE-WEIZEN, High Point Brewing Co. NJ / 5.5% ABV	8
RED RYE RETURNING IPA, Carton Brewing Co. NJ / 6.5% ABV	7
SAM ADAMS BOSTON LAGER, Boston Beer Co. MA / 5.0% ABV	7
THE BRAWLER, English Mild Ale, Yards Brewing Company, PA / 4.2% ABV	7
STORM KING IMPERIAL STOUT, Victory Brewing Co. PA / 9.1% ABV (10 oz)	8
<b>BOTTLED BEER</b>	
REISSDORF KOLSCH, Brewery Heinrich Reissdorf Germany / 4.8% ABV	8
YUENGLING LAGER, Yuengling Brewery PA / 4.5% ABV	6
SAISON DUPONT, Farmhouse Ale, Brasserie Dupont Belgium / 6.5% ABV	14
CITRADELIC TANGERINE IPA, New Belgium Brewing CO / 6.0% ABV	7
RODENBACH GRAND CRU, Flanders Red Ale, Belgium / 6.0% ABV	12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

## WINES BY THE GLASS

<b>BUBBLES</b>	
DELAMOTTE, Le Mesnil-sur-Oger, Brut Champagne MV	21
ERA, Organic Prosecco, Valdobbiadene MV	9
<b>WHITE</b>	
KESSELSTATT, Riesling, "Josephshöfer" Kabinett-Feinherb, Mosel 2015	13
DOMAINE GIRARD, "Les Monts Damnés," Sancerre 2016	14
LA FORTEZZA, Greco, Sannio, Italy 2016	10
DOMAINE JUSTIN GIRARDIN, Bourgogne 2015	13
CLOS PEGASE, Chardonnay, "Mitsuko's Vineyard" Carneros 2015	15
<b>ROSÉ</b>	
YVES LECCIA, Nielluccio, Patrimonio, Corsica 2016	12
<b>RED</b>	
SOTER VINEYARDS, Pinot Noir, "Planet Oregon," Oregon 2016	14
PINUAGA, Tempranillo, "Colección," Castilla, Spain 2013	12
DOMAINE BONETTO FABROL, "Mas Vincente," Côtes-du-Rhône 2015	11
ROUTESTOCK, Cabernet Sauvignon, "Route 29," Napa Valley 2014	16
BLACKBIRD VINEYARDS, Red Blend, Block 9, Napa Valley, 2012	22
<b>WINE ON TAP</b>	
PRATSCH, Grüner Veltliner, Austria 2015	250mL 16. / 500mL 30. / 1 Liter 58.
BECKMEN VINEYARDS, SGM "Cuvee Le Bec" Santa Ynez Valley 2014	250mL 18. / 500mL 34. / 1 Liter 65.

*Please refer to our winelist for a deeper selection.*

## GLITZ ELYX COCKTAIL

In Support of The Arts

*A portion of sales from each GLITZ ELYX cocktail will be donated to the Visual Arts Center of New Jersey*

*The Summit House motto, "Community Through Cuisine," speaks to our appreciation of New Jersey's farmers, fishermen & purveyors; our admiration for local charities & neighboring businesses; and our enthusiasm for arts & culture throughout our hometown.*

## SH COCKTAILS

<b>GUNSLINGER 15</b> george dickel rye, ramazzotti amaro solerno blood orange liqueur, orange oleo lemon, dehydrated orange wheel	
<b>LE SPRITZ 12</b> amaro montenegro, aperol, prosecco pampelmousse	
<b>FLAMING RICKEY 15</b> grapefruit infused navy gin, lime juice cinnamon syrup, club soda, flaming lime	
<b>SH MARTINI 14</b> perry's tot navy strength gin, dolin dry orange bitters, castelvetrano olive lemon twist	
<b>VIDA-MIX 14</b> lunazul blanco, vida mezcal, nonino amaro rosemary agave, beet, apple, celery lemon, flamed orange coin	
<b>SH MANHATTAN 15</b> high west double rye, whiskey cherry montanaro vermouth di torino, maraschino angostura bitters	
<b>THE LAST SAMURAI 16</b> nikka gin, ginjo sake, clarified lime yellow chartreuse	
<b>MULE OF THE MOMENT 15</b> johnnie walker black, drambuie, lemon honey syrup, ginger kombucha	
<b>BROOKLYN ROOTS 15</b> greenhook gin, zirbenz pine liqueur, lime ginger beer syrup, lavender, crystallized ginger	

**GLITZ ELYX 16**  
absolut elyx single estate  
winter wheat vodka, bepoli limon  
giffard passion, burnt lemon peel

HEAD BARTENDER : ROBERT M. FRASCELLA II

1 March 2018