



INFUSED

Restaurant & Bar

Monday - Friday: 6:30am- 10am/4pm-10pm

Saturday: 7am-11am/4pm-12:30am

Sunday Brunch: 7am-1pm/4pm-10pm



Mojito Classics

Rum, lime juice, mint, agave

Original Lime \$10

Pick your Classic Flavor : \$11

coconut, Passion Fruit, Mango, Strawberry, Ginger

Margaritas

Original Lime \$10

Pick your Classic Flavor : \$11

Coconut, Passion Fruit, Mango, Strawberry, Blue



Fun & Tasty

Purple Rain \$11

Vodka grape, pineapple juice, lemonade, blue curacao, granadine, syrup

Moscow Mule \$11

Vodka, ginger syrup, ginger beer, lime juice, dash of orange bitters kissed with a drop of orange liqueur

Tequila Me Softly \$11

Cuervo silver, infused hibiscus, lime & peach

Sunset Paloma Passion \$13

Sultry blend of reposado tequila, passion fruit, strawberry kissed with lime and agave, sparkling. Sugar-chili rim

Cocktails & Drinks

Martini

Chocolate Martini \$13

Vanilla Vodka, Chocolate syrup, Marie Brizard Chocolate liqueur, Baileys

Espresso Martini \$13

Kahlua, Vodka, fresh espresso, dash of Baileys

Caramel Appletini \$12

Caramel, apple juice, vodka, dash apple pucker

Amaretto Sourtini \$12

Amaretto , Vodka, Fresh lime juice, simple syrup

Cosmopolitan \$12

Vodka, Cointreau, Lime juice, Cranberry juice



Signature

Mango Henny Spiced Mojito \$14

mango pulp, lemon mojito base, hennesy , ginger ale, dash of ginger syrup

Smokey Old Fashion \$15

Bourbon, orange & chocolate bitters, orange peel, cane sugar, maraschino liqueur, smoked cherry

Godfather Reloaded \$14

Whiskey, Amaretto, Fresh Lemon and hint of sour

Dark Fire ‘Flambe Cafe Margarita’ \$13

Kahlua coffee liqueur, tequila silver, lime, sweet & sour, agave syrup

Henny Punch \$13

Hennessy, peach schnapps, cranberry juice, sweet & sour, orange peel, granadine

Smokin Fireball \$13

Fireball whiskey, smoked hickory, mango, orange bitter, ginger beer

Sangria Bar

Red Port / White Golden / Rose Blush

Glass \$11

Jar (6 glasses) \$24



Beer & Wine

Red Wines

- Josh Cellars Cabernet, California \$12 / \$40
- Meiomi Pinot Noir, California \$14 / \$48
- Woodbridge, Merlot, California \$11 / \$34
- Norton Reserva Malbec, Mendoza, Arg \$12 / \$42

White Wine

- Luna Di Luna, Pinot Grigio, Italy \$12 / \$38
- Kendall Jackson VR, Chardonnay, Ca \$13 / \$44
- Seaglass, Riesling, California \$12/ \$38
- Kim Crawford, Sauvignon Blanc, NZ \$12 / \$44
- Beringer, White Zinfandel, California \$10 / \$30

Rose Wine

- Josh Cellars, Rose, California \$12 / \$38

Champagne & Sparkling

- Ruffino, Prosecco, Italy \$12 / \$42
- Comte De Bucques, France \$14 / \$48



Taxes and gratuity not included

Draft

- Miller Lite \$4
- Blue Moon \$6
- Yeungling \$4
- Guinness \$8
- Voodoo Ranger \$8
- Dogfish Head \$8
- Cape May \$6
- Michelob Ultra \$5

Hard Seltzer

- Surfside \$8
- High Noon \$8

Bottles

- Coors Light \$5
- Corona \$7
- Michelob Ultra \$5
- Heineken \$7
- Miller Lite \$5
- Heineken 0.0 \$7
- Yuengling Lager \$5
- Modelo \$7
- Yuengling Flight \$5
- Stella \$7
- Voodoo Ranger IPA \$8
- Angry Orchard \$7
- Fat Tire Belgiun Ale \$8
- Twisted Tea \$7