

LAMBERTVILLE STATION

.HOUSE CRAFTED COCKTAILS.

Sweet Lou's Raspberry Lemonade 14 *Light, slightly sweet, tart*
Raspberry and Lemon Infused Stateside Vodka,
St. Germaine, Fresh Lemon, Soda

Eleven Bridge Street 14 *An improved cosmopolitan*
Orange and Peach Infused Tito's, Amara Italian Blood Orange, Black Raspberry Liqueur, Fresh Lime

Dorothy Mantooth Is a Saint! 14 *Refreshing, crisp, dangerous*
Cucumber and Watermelon Infused Barr Hill Gin, Mint Syrup, Fresh Lemon, Watermelon "Ice Cubes", Soda

The O.G. Sour 14 *Smooth, balanced between boozy and sweet*
Orange and Ginger Infused Sagamore Rye, Fresh Lemon,
Simple Syrup, Orange Bitters, Egg White

Riviera Maya 14 *Tropical, bright, plan on having more than one*
Pineapple and Dragonfruit Infused Hornitos Plata Tequila,
Blue Curacao, Fresh Lime, Fresh Pineapple

Ecto Cooler 14 *Re-live the 90's, sweet but packs a punch*
Orange and Lime Infused Tito's Vodka, Midori Melon,
Fresh Lemon, Fresh Pineapple, Fresh Apple, Egg White

.BARREL AGED COCKTAILS.

Rum Old Fashioned 14 *Aged 3 weeks in rum cask*
Hampden Single Jamaican Rum, Forsyths WP 502 Jamaican Rum,
Coconut Rum, Agave, Lime Bitters, Peychauds Bitters

Half Year Negroni 25 *Aged 25 weeks in sherry cask*
Ginraw Gastrique Gin, Mulassano Sweet Vermouth, Bonato Apertivo

.DRAFT BEER.

Lambertville Station proudly supports local breweries

Lambertville Station Lager 8 / 5.1% ABV - Flemington, NJ

Kronenbourg 1664 Blanc 8 / 5% ABV - Strasbourg, Alsace, FR

Beach Patrol
Ship Bottom Hefeweizen 8.5 / 6.5% ABV - Beach Haven, NJ

Ironbound Highlands Farmhouse Cider 8.5 / 5.5% ABV - Asbury, NJ

Troegs Boysenberry Tart Ale 8.5 / 4.5% ABV - Hershey, PA

Kane Head High IPA 9 / 6.6% ABV - 80 IBU - Ocean Township, NJ

Cigar City Maduro Brown Ale 9 / 5.5% ABV - 25 IBU - Tampa, FL

.CANS AND BOTTLES.

Carlsberg Lager (5.0% ABV)	6.5
Ironbound Hard Cider (5.2% ABV)	7
Jacks Abby Post Shift Pilsner (4.7% ABV)	7.5
Bells Two Hearted IPA (7.0% ABV)	8
Mikkeller Beer Geek Stout (Breakfast, 7.5% ABV)	9
Glutenberg Blonde (Gluten free, 4.5% ABV)	8
Miller Lite	5.5
Yuengling Lager	5.5
Michelob Ultra	5.5
Pacifico Lager	6.5
Stella Artois Lager	6.5
Erdinger Non Alcoholic	6.5
Guinness Extra Stout (5.6% ABV)	6.5

.WINE.

.WHITE.

.CHARDONNAY.	6oz	10oz	Bottle
Bridge Street, California	8.5	14	32
Butter, Sonoma 2017	11	18	42

.SAUVIGNON BLANC.

Arona, Marlborough, NZ 2018	12.5	21.5	48
Chateau St. Michelle 2016	11	18	42

.INTERESTING WHITES.

Caposaldo, Moscato	8	13.5	30
Due Torri, Pinot Grigio 2017	8.5	14	32
Monchof, Riesling, DDR 2017	10	16.5	38
Maison de Rose, Provence 2017	9.5	16	36

.SPARKLING.

Moletto, Prosecco, IT (187 ml)	9
Domaine Chandon, CA (187 ml)	12
Moet Chandon Imperial, FR (187 ml)	16

.WHITE WINE FLIGHTS.

3 - 2oz Glasses

Sweet and Rose 14	Dry Whites 13
Caposaldo Moscato, Veneto, IT Monchof Riesling, Urzig, DDR Maison de Rose, Provence, FR	Due Torri Pinot Grigio, Veneto, IT Cht St Michelle Sauv Blanc, Columbia, WA Arona Sauv Blanc, Marlborough, NZ

.RED.

.CABERNET SAUVIGNON.	6oz	10oz	Bottle
Bridge Street, California	8.5	14	32
Aviary, Napa Valley 2018	12.5	21.5	48

.MERLOT.

Angeline, Sonoma 2017	9	15	34
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.PINOT NOIR.

Martin Ray, Sonoma, CA 2018	12	20	45
Stoller, Willamette Valley 2017	15	25	57

.INTERESTING REDS.

Vega Sindoa, Tempranillo Navarra, ESP 2015	9.5	16	36
Bodega Alto, Malbec, Argentina	12	20	45
Dry Creek Vineyard, Red Zinfandel Sonoma 2017	12	20	45
Borgo Scopeto, Tuscany 2015	15.5	26	60

.RED WINE FLIGHTS.

3 - 2oz Glasses

West Coast Reds 14	Fruit, Earth and Spice 14
Angeline Merlot, Sonoma, CA Stoller Pinot Noir, Willamette, OR Aviary Cabernet, Napa Valley, CA	Vega Tempranillo, Navarra, ESP Dry Creek Zinfandel, Sonoma, CA Borgo Scopeto, Super Tuscan, IT

.TO-GO ALCOHOL.

Please note that all cocktails, wine and bottled or canned beer are available To-Go in sealed, single use containers.

.KIDS MENU.

Cheeseburger w/ Fries	7
Mac and Cheese	7
Chicken Tenders w/ Fries	7
Chicken Quesadilla w/ Fries	7
Penne w/ Butter -or- Marinara	7

LAMBERTVILLE STATION

.STARTERS.

Homemade Bread Basket Whipped Vermont Butter 6

Lobster and Crab Bisque Cup 10 Bowl 15

French Onion Soup Crock ♦
Crock-baked with bubbling Swiss cheese 9

Frizzled Brussels Sprouts
Flash-fried and tossed with cashews
in our Asian dipping sauce 12

Margherita
Old world style fresh mozzarella flatbread with tomato
pomodoro and fresh basil 11

Roasted Vegetable Tacos
Served with chipotle queso fresco 13

Rustic Flatbread
Smoky bacon, caramelized onions, arugula, dried
cranberry and smoked mozzarella 13

Thai Tuna Tacos
Pepper-crusting with gochu cabbage and pineapple
coconut salsa 15

Pork Belly Sliders
Grilled Bucks County pepper crusted pork, on brioche
with chipotle honey mustard slaw & frizzled onions 14

Calamari
Flash-fried with marinara and an Asian sauce 14

Seafood Trio for Two ♦
Colossal lump crab, lobster claw and jumbo shrimp
with complementing sauces 35

.SALADS.

Arugula ♦
Baby arugula, roasted beets, shaved fennel, oregano
balsamic with pignolis and goat cheese 10

Greek Shrimp ♦
Grilled colossal shrimp atop hand-picked greens,
roasted peppers, hearts of palm, artichokes,
tomatoes, onions & olives, topped with feta cheese 18

Classic Caesar ♦
Shrimp 18 | Chicken 17 | Salmon 19 | Meyer's Steak 23

Lobster and Crab ♦
Lobster claw, jumbo lump crab, baby watercress,
chopped plum tomatoes and scallion on a bed of
Boston bibb lettuce, with our orange
peppercorn vinaigrette 26

.SANDWICHES.

Black Angus Burger 15 ♦
INCLUDES 2 TOPPINGS. EACH ADD'L TOPPING \$1.5
Swiss | Aged Cheddar | American | Bacon | Peppers |
Caramelized Onions | Mushrooms

French Dip Cheesesteak
Sliced Angus with onions and cheddar 14

Grilled Chicken
Bacon-onion jam with fresh baby greens 14

Turkey and Brie
Panini pressed with raspberry sauce 14

Maine Lobster Roll
A classic tucked into a butter toasted roll 24

.ENTREES.

Fish Taco
Pan-blackened White River Basa with pico de gallo,
Jack and cheddar cheeses in a flour tortilla with black
beans and Cuban rice 14

Fish and Chips
Beer-battered w/ French fries and rémoulade 14

Crab Cakes
Chesapeake-style lump crab cakes baked and served
with cous cous primavera - one 18 two 36

Vegan Quinoa Napoleon ♦
Baked red quinoa and lentil terrine atop avocado with
cilantro oil, red pepper jam with coconut cashew
creme 20

Jambalaya
Chicken, sausage, fish, scallops and shrimp
simmered in a spicy Creole sauce over Southern
red rice 24

Meyer Steak and Wedge ♦
Grass- and grain-fed free range Meyer's Farm sirloin,
grilled and served aside a wedge of iceberg lettuce
covered in our Buttermilk Bleu cheese dressing 26

Lancaster Chicken ♦
Free-range breast seared and served with local wild
mushrooms, finished with Marsala over fresh spinach
with Jasmine rice 24

Filet Mignon ♦
Grilled Premium Gold Angus center cut filet topped
with caramelized cipollini butter, served over a potato
pancake and roasted pepper coulis 42

Baja Striped Bass ♦
Seared and served atop jasmine rice with smoked
corn salsa 29

Teriyaki Salmon
Norwegian salmon atop ginger Jasmine rice with
stir fry vegetables and finished with cashews and
teriyaki glaze 28

.DESSERTS.

Lemon Lavender Trifle 8

Blueberry Ricotta Pie 10

Cherry Almond Tart 9

Ice Cream Sandwich 9

The S'more 12

Peaches and Cream Cake 8

Creme Brulee 8 ♦

Ice Cream Truffle 8

Sorbet or Gelato 7 ♦

♦ This item can be prepared Gluten Free;
please inform your server (Not for extreme cases)