

# 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	
<b>Bridge Street, California</b>		<b>8.5</b>	<b>14</b>	<b>32</b>
<b>Butter, Sonoma 2017</b>	<b>11</b>	<b>18</b>	<b>42</b>	

.SAUVIGNON BLANC.				
<b>Arona, Marlborough, NZ 2018</b>	<b>12.5</b>	<b>21.5</b>		<b>48</b>
<b>Chateau St. Michelle 2016</b>	<b>11</b>	<b>18</b>		<b>42</b>

.INTERESTING WHITES.				
<b>Caposaldo, Moscato</b>	<b>8</b>	<b>13.5</b>		<b>30</b>

<b>Due Torri, Pinot Grigio 2017</b>	<b>8.5</b>	<b>14</b>	<b>32</b>
<b>Monchof, Riesling, DDR 2017 10</b>	<b>16.5</b>	<b>38</b>	
<b>Maison de Rose, Provence 2017</b>	<b>9.5</b>	<b>16</b>	<b>36</b>

### .SPARKLING.

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

## .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
<b>Bridge Street, California</b>	<b>8.5</b>	<b>14</b>	<b>32</b>
<b>Aviary, Napa Valley 2018</b>	<b>12.5</b>	<b>21.5</b>	<b>48</b>

### .MERLOT.

<b>Angeline, Sonoma 2017</b>	<b>9</b>	<b>15</b>	<b>34</b>
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### .PINOT NOIR.

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

### .INTERESTING REDS.

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

## .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.

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

**West Coast Reds 14**  
Angeline Merlot, Sonoma, CA  
Stoller Pinot Noir, Willamette, OR  
Aviary Cabernet, Napa Valley, CA

# 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)