

LAMBERTVILLE STATION

.HOUSE CRAFTED COCKTAILS.

Sweet Lou's Raspberry Lemonade 15 *Light, slightly sweet, tart*
Raspberry and Lemon Infused Stateside Vodka,
St. Germaine, Fresh Lemon, Soda

Eleven Bridge Street 15 *An improved cosmopolitan*
Orange and Peach Infused Tito's Vodka, Amara Italian Blood Orange,
Black Raspberry Liqueur, Fresh Lime

Dorothy Mantooth Is a Saint! 15 *Refreshing, crisp, dangerous*
Cucumber and Watermelon Infused Barr Hill Gin, Mint Syrup,
Fresh Lemon, Watermelon "Ice Cubes"

Riviera Maya 15 *Tropical, bright, plan on having more than one*
Pineapple and Dragonfruit Infused Hornitos Plata Tequila,
Blue Curacao, Fresh Lime, Fresh Pineapple

The O.G. Sour 15 *Smooth, balanced between tart and sweet*
Orange and Ginger Infused Sagamore Rye, Fresh Lemon,
Simple Syrup, Orange Bitters, Egg White

Ecto Cooler 15 *Re-live the 90's, sweet but packs a punch*
Orange Infused Tito's Vodka, Midori Melon,
Fresh Lemon, Fresh Pineapple, Fresh Apple, Egg White

.BARREL AGED COCKTAILS.

Rum Old Fashioned 15 *Aged 4 weeks in rum cask*
Hampden Single Jamaican Rum, Forsyths WP 502 Jamaican Rum,
Coconut Rum, Agave, Lime Bitters, Peychauds Bitters, Agave

Half Year Negroni 22 *Aged 27 weeks in sherry cask*
Ginraw Gastrique Gin, Mulassano Sweet Vermouth, Bonato Apertivo

.DRAFT BEER.

Lambertville Station proudly supports local breweries

Lone Eagle Station Lager 8 / 5.1% ABV - *Flemington, NJ*
Vienna Lager, Amber, Low Hops, Medium Malt

Kronenbourg 1664 Blanc 8 / 5% ABV - *Strasbourg, Alsace, FR*
Wheat Beer, Light Spice, Smooth Citrus

Ship Bottom Hefeweizen 8.5 / 6.5% ABV - *Beach Haven, NJ*
White Beer, Tropical Fruit, Banana, Clove

Lambertville Summer Cider 8.5 / 4.2% ABV - *Asbury, NJ*
From Ironbound, Black Tea and Lemon, Low ABV, Refreshing

Riverhorse Summer Blonde 8.5 / 4.5% ABV - *Ewing, NJ*
Light, Golden, Medium Citrus, Low Hops

Troegs Boysenberry Tart Ale 8.5 / 4.5% ABV - *Hershey, PA*
Fruit Forward, Tart, Slightly Sweet, Extra Low Hops, Low Malt

Kane Head High IPA 9 / 6.6% ABV - 80 IBU - *Ocean Township, NJ*
American Style IPA, Dry Finish, Crisp, High Hops

Lawson's Finest Sip of Sunshine IIPA 9.5 / 8% ABV - 65 IBU - *Stratford, CT*
Double IPA, Hazy, Floral, Tropical Fruit, High Hops

.CANS AND BOTTLES.

Carlsberg Lager (5.0% ABV)	6.5
Ironbound Hard Cider (5.2% ABV)	7.5
Jacks Abby Post Shift Pilsner (4.7% ABV)	7.5
Bells Two Hearted (7.0% ABV, IPA)	8
Industrial Arts Pocket Wrench (4.5% ABV, Session IPA)	9
Single Cut Weird and Gilly (6.6% ABV, NE IPA)	9
Zero Gravity Madonna (Double IPA, 8% ABV)	9
Glutenberg Blonde (Gluten free, 4.5% ABV)	8
Miller Lite	5.5
Yuengling Lager	5.5
Michelob Ultra	5.5
Stella Artois Lager	6.5
Erdinger Non Alcoholic	6.5
Guinness Extra Stout (5.6% ABV)	6.5

7.31.20

.WINE.

.WHITE.

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

.SAUVIGNON BLANC.

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

.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-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 mayonnaise 14

Maine Lobster Roll

A classic tucked into a butter toasted roll 24

.ENTREES.

Fish Tacos

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)