

SIGNATURE COCKTAILS

SARTI ROSA SPRITZ

A refreshing and vibrant aperitif featuring blood orange, mango, and passion fruit flavors, blended with crisp Prosecco, a splash of soda, & finished with a fresh lime

PINEAPPLE BASIL MARTINI

Housemade pineapple infused Ketel One Vodka, simple syrup and fresh basil.

FEDERAL HILL SOUR

Charbay Meyer Lemon Infused Vodka, Milam & Greene Triple Cask Whiskey, lemon juice, simple syrup, red wine float.

SAFEHAVEN

RumHaven Coconut Rum, Fair Passionfruit Liqueur, Chambord, and Pineapple Juice.

MANGO HABENERO MARGARITA

Ghost Habanero infused Tequila, Mango Purée, agave syrup, orange juice.

CASS SANGRIA

Pinot Grigio, Crown Apple Whiskey, Mango Schnapps, Sprite, orange juice, topped with prosecco.

OLD FASHIONED

Knob Creek Bourbon, Bully Boy Amaro, Angostura Orange Bitters.

MONTE NERO

Mad River Rye Whiskey, Averna Amaro, Benedictine, Luxardo cherry.

MOCKTAILS

STRAWBERRY BLUSH

Fragola Fabbri Strawberry syrup, lemon juice, San Pellegrino.

THE NO-FASHIONED

Chilled black tea, turbinado simple syrup, orange bitters, Luxardo cherry.

DRAFT BEERS

DRAFTS

(Distance from brewery)

NARRAGANSETT BREWERY "BOHEMIAN" PILSNER (1.6 MI.)

ABV 5.2% · India Point, RI

SHADZON "BUFFALO CZECH" PILSNER (28 MI.)

ABV 5.5% · South Kingstown, RI

NEWPORT CRAFT BREWING COMPANY "RHODE TRIP NEW ENGLAND IPA" (33.7 MI.)

6.3% ABV · Newport, RI

WHALERS "RISE" APA (34.9 MI.)

ABV 5.5% · South Kingstown, RI

SAMUEL ADAMS SEASONAL (42 MI.)

5.3% ABV · Boston, MA

GREY SAIL BREWING "CAPTAIN'S DAUGHTER" DOUBLE IPA (43.8 MI.)

8.5% ABV · Westerly, RI

DOWNEAST HARD CIDER (54 MI.)

ABV varies · East Boston, MA

ALLAGASH WHITE WHEAT ALE (141 MI.)

5.2% ABV · Portland, ME

GUINNESS DRAUGHT (3023 MI.)

4.2% ABV · Dublin, Ireland

STELLA ARTOIS (3530 MI.)

5.0% ABV · Leuven, Belgium

BIRRA MORETTI L'AUTENTICA (4012 MI.)

4.6% ABV · Udine, Italy

PERONI NASTRO AZZURO (4125 MI.)

5.1% ABV · Rome, Italy

BOTTLES/CANS

AMSTEL LITE • 3.5% ABV
BLUE MOON • 5.0% ABV
BUDWEISER • 5.0% ABV
BUD LIGHT • 4.2% ABV
COORS LIGHT • 4.2% ABV
CORONA EXTRA • 4.6% ABV
ESTRELLA DAMM DAURA (GF) • 5.4% ABV
HEINEKEN • 5.0% ABV
MICHELOB ULTRA • 4.2% ABV
MILLER LITE • 4.2% ABV

SELTZERS

SUN CRUISER ICED TEA & VODKA (GF) • 4.5% ABV
HIGH NOON SELTZER (GF) • 4.5% ABV
ASSORTED FLAVORS
NUTRL HARD SELTZER (GF) • 4.5% ABV
ASSORTED FLAVORS

NON-ALCOHOLIC

ATHLETIC BREWING "RUN WILD" IPA • 0.0% ABV
MICHELOB ULTRA ZERO • 0.0% ABV
PERONI ZERO • 0.0% ABV

NIGHT CAP

*CAFE EVER AFTER

Bailey's Irish Cream & Frangelico Hazelnut Liqueur

*TOLEDO

Kahlua & Creme de Cacao liqueur topped with a chocolate drizzle

*IRISH

Jameson Irish Whiskey & Bailey's Irish Cream

*Coffee served with whipped cream

ESPRESSO MARTINI

Vanilla Vodka, Coffee liqueur, Creme de Cacao, Hazelnut liqueur,
Bailey's Irish Cream, fresh brewed espresso
Substitute Vegan Wild Arbor Liqueur for Bailey's

PISTACHIO MARTINI

Vanilla Vodka, Bailey's Irish Cream, Amaretto, blue curacao, fresh nutmeg

CAFE

Available in regular or decaf

Coffee...4.95
Espresso...5.95
Double Espresso...6.95
Latte...7.95
Cappuccino...7.95
Mocha Cappuccino...7.95
Tea...4.95

PORTS / GRAPPAS

Fonseca Porto Ruby Red...10
Taylor Fladgate Tawny...11
Sandeman Fine Tawny...12
Cockburn Special Reserve...13
Julia Grappa Invecchiata...11

CORDIALS

Anisette
Bailey's Irish Cream
Benedictine
B&B
DiSaronno Amaretto
Fernet Branca
Frangelico
Grand Mariner
Jumping Goat Coffee Liqueur
Kahlua
Montenegro
Pallini Limoncello
Rum Chata
Sambuca Molinari
Sambuca Romana
Shanky's Whip Irish Liqueur
Tia Maria

DESSERTS

MINI SWEETS

(3 oz. tastes • 4.95 each)

TIRAMISU • CREME BRÛLÉE • CANNOLI
TRIO: SAMPLER OF ALL THREE - 12.95

SKILLET COOKIE

Vanilla ice cream, chocolate sauce & whipped cream on top of a giant freshly baked chocolate chip cookie 9.95
Make it a Monstaaaaaahhh 24.95

TIRAMISU

Lady fingers soaked in espresso, Kahlua & Baileys Irish Cream Liqueurs.
Served with housemade whipped mascarpone topping 9.95

CANNOLI

Housemade Sweet Ricotta cheese filling 6.95

CHEESECAKE

Traditional New York style 9.95
Topped with strawberries 10.95

CRÈME BRÛLÉE

Housemade Vanilla custard with caramelized sugar crust 9.95
(Gluten Free)

AFFOGATO

Vanilla Ice Cream drowned in fresh brewed espresso 9.95

GELATO TRIO

Amarena Cherry, Pistachio & Chocolate
1 Scoop 4.95 / Sampler of all 3 12.95

RUSTIC APPLE TART

Sweet & Tangy apples in a soft pastry crust served with vanilla ice cream & caramel drizzle 9.95

SORBET

Blood Orange & Raspberry flavored sorbet 8.95
(Dairy and Gluten Free)

DAILY SPECIALS

SUNDAY

SUNDAY SUPPER CLUB \$44.95

3 COURSE PRE-FIXED MENU

42.95 PER PERSON - 10.00 charge for any steak, filet or veal chop

Course One

Calamari, Bruschetta
or Caesar Salad

Course Two

Any entree from our dinner menu
(Excluding 32oz. and 48oz. Sirloins)

Course Three

Tiramisu, Cheesecake
or Cannoli

Appy Hour Menu

MONDAY - FRIDAY 3PM - 6PM

AVAILABLE AT THE BAR ONLY

MUSHROOM CAPS...8.00

CALAMARI...10.00

MOZZARELLA MARINARA...8.00

CHAMPAGNE ZUPPA...10.00

TOASTED RAVIOLI...8.00

CLAMS CASINO...10.00

TRADITIONAL BRUSCHETTA...8.00

MONDAY

1/2 PRICED BOTTLES OF WINE & CHAMPAGNE

WEDNESDAY

STEAK NIGHT

GRILLED 16OZ CHOICE ANGUS NY SIRLOIN \$32.95

PICK A CRUST

Naked

Gorgonzola Cheese

Bacon & Parmesan Cheese

Scallops & Bacon (Additional 5.95)

CHOOSE A SIDE

Served bottomless

Truffle Fries

Gorgonzola Mashed Potato

Garlic Mashed Potato

Garden Salad

CHOOSE A SAUCE OR BUTTER

Cassarino's Steak Sauce

Mushroom Demi Glace

Bourbon Whiskey Demi Glace

Garlic Butter

Terikayi Glaze

ADDITIONS

(2) Baked Stuffed Shrimp \$12

All Promos Subject to Exclusion on Holidays

* Please notify your server of any allergies.