



# VILLAIN DRINK, DINE & MUSIC & SAINT



## APPETIZERS & SMALL PLATES

### VILLAIN CHOP HOUSE SALAD | \$16

Chopped Lettuce, English Cucumber, Tomato, Heirloom Carrot, Shaved Radish, Chickpeas, Frizzled Onions, Herb Vinaigrette  
Add Chicken | \$6

### BOARDWALK CAESAR | \$14

Hearts of Romaine, Herb Croutons, Pecorino, Caesar Dressing  
Add Chicken | \$6

### BALLOON BREAD | \$16

Garlic Butter, Parmesan, Fra Diavolo, Three Cheese Sauce

### XL SOFT PRETZEL | \$14

Creamy Cooper Sharp Sauce, Mustard

### GARLIC & CHEDDAR BISCUITS (3) | \$12

Chili Honey, Maple Butter

### SHORT RIB FRENCH ONION SOUP | \$18

Slow Braised Short Ribs, Caramelized Onions, Cheddar & Provolone Cheeses

### CRISPY FRIED BRUSSELS SPROUTS | \$14

Shaved Asian Pear, Goat Cheese, Crushed Peanuts, Thai Dressing

### MAD MOTZ MOZZARELLA STICKS (5) | \$15

"THE HOTTIE"

Spicy Cracker Crust, Ranch Aioli

### CRAB RANGOON DIP | \$19

Wonton Chips

### FRIED CALAMARI | \$14

Cherry Peppers, Parsley, Lemon Aioli

### KOREAN FRIED CHICKEN WINGS (5) | \$15

Twice Fried, Choice of:

TRADITIONAL BUFFALO | Bleu Cheese

HONEY MISO | Sesame Seeds

SRIRACHA AGAVE | Cilantro, Lime

### BEEF HIBACHI | \$15

CAB NY Strip Skewers, Teriyaki

### VILLAIN SLIDERS (2) | \$14

Brioche Bun, Garlic Aioli, Cherry Peppers, Chopped Bacon

### SAINT SLIDERS (2) | \$12

Brioche Bun, Special Sauce

## HANDHELDS

### CRAB CAKE SANDWICH | \$26

Jumbo Lump Crab, Harissa Aioli, Lettuce, Fries

### FISH TACOS | \$18

Plantain Crusted Mahi Mahi, Red Cabbage Slaw, Chipotle Aioli, Pico de Gallo

### CHICKEN BACON RANCH QUESADILLA | \$18

Grilled Chicken, Crispy Bacon, Cheddar, Ranch Dressing, Pico de Gallo

### CLASSIC BURGER | \$24

V&S Custom Burger Blend, American Cheese, Lettuce, Tomato, Onion, Fries

### WAGYU BURGER | \$27

Fontina Cheese, Caramelized Onion, Lettuce, Tomato, Truffle Aioli, Brioche, Fries

### ATOMIC DOG | \$20

Wagyu Hotdog, Pushcart Onions, Radioactive Relish, Chinese Hot Mustard, Fries

### THE STEAK SANDWICH | \$28

Sliced CAB NY Strip, Fries

Choice of:

THE OG | Provolone, Arugula, Grilled Red Onion, Balsamic, Roasted Garlic Aioli, Garlic Bread

A NIGHT IN BANGKOK | Spiced Beef, Napa Crunch Salad, Thai Yum Vinaigrette, Sweet Chili Mayo

RAGIN' CAJUN | Blackened Spice, Frizzled Onion, Smoky Blue Cheese Sauce

FRENCH IT UP FRENCH DIP | Pomme Frites, Oven Roasted Tomatoes, Gruyere, Au Poivre, Grilled Baguette, Au Jus

## ENTREES

### THE VILLAIN | \$30

Miso Glazed Salmon, Grilled Asparagus

### THE SAINT | \$40

Crabcake Stuffed Broiled Flounder, Chimichurri, Grilled Asparagus, Lemon

### GRILLED CHICKEN PAILLARD | \$28

Pounded & Marinated Chicken Breast, Arugula, Oven Roasted Tomatoes, Shaved Pecorino, Roasted Garlic Aioli, Fries

### 12 OZ. CAB NY STRIP STEAK | \$42

Chimichurri, Grilled Asparagus

### ORANGE CRUSH RIBS | \$32

Korean Style, Orange Soda BBQ, Napa Crunch Salad

## SIDES

### GRILLED ASPARAGUS | \$12

Olive Oil, Lemon

### MAC & CHEESE | \$12

Creamy Cooper Sharp, Parmesan Crunch

### FRIES | \$10

Sea Salt

### JERSEY STREET CORN | \$10

Parmesan, Feta, Lime, Garlic Aioli, Cilantro, Paprika



## COCKTAILS

### VILLAIN'S MOJITO | \$14

Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water

CHOOSE: Strawberry, Cherry or Mango | +\$1

### MANGO JALAPEÑO MARGARITA | \$15

Patron Silver, Mango Puree, Lime Juice, Chile Tajin, Chamoy, Jalapeño Half

### HELL OR HIGH WATER | \$15

Jim Beam Bourbon., Sweet Vermouth, Triple Sec, Simple Syrup, Orange Bitters, Muddled Orange, Cherry

### CHOCOLATE CHERRY MARTINI | \$15

48 Blocks Vodka, 1883 Maison Cherry Syrup, 48 Blocks Chocolate Martini, Cherry

### FORBIDDEN APPLE PIE | \$14

Rattlesnake Rosie's Apple Pie Whiskey, Bailey's, Dark Creme de Cacao, Half & Half

### LEMON DROP MARTINI | \$16

New Amsterdam Lemon Vodka, Cointreau, Lemon, Sugar Rim

### PROSECCO STRAWBERRY MARTINI | \$15

Prosecco Brut, Strawberry Puree, Simple Syrup, Cranberry Juice

### SYMPATHY FOR THE DEVIL | \$14

Horse Soldier Bourbon, Triple Sec, Simple Syrup, Lemon Juice, Orange Bitter

### STAIRWAY TO HEAVEN | \$15

Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite

### CHERRY NOJITO | \$10

Cherry Syrup, Lime, Mint, Ginger Ale, Lemon Soda (non-alcoholic)

CHOOSE: Strawberry or Mango | +\$1



Items Noted with this Icon are Gluten Sensitive

# DRAFT BEER

ANGRY ORCHARD CRISP APPLE, 5.0% Hard Cider, New York | \$8  
BLUE MOON, 5.4% Belgian White, Colorado | \$9  
CAPE MAY IPA, 6.3%, American IPA, Cape May, New Jersey | \$10  
CARLSBERG, 4.8%, European Pale Lager, Denmark | \$9  
COORS LIGHT, 4.2% Light Lager, Colorado | \$8  
DOGFISH HEAD 60 MIN IPA, 6.0%, East Coast IPA, Delaware | \$10  
DOGFISH HEAD GRATEFUL DEAD JUICY PALE ALE, | \$10  
5.3%, Delaware  
GOLDEN ROAD MANGO CART, 4.0%, Wheat Ale, California | \$9  
GUINNESS, 4.2%, Dry Stout, Ireland | \$9  
LEINENKUGEL SUMMER SHANDY, | \$10  
4.2%, Traditional Weiss, Wisconsin  
MILLER LITE, 4.2% Light Lager, Wisconsin | \$8

NEW BELGIUM VODOO RANGER JUICY HAZE, | \$10  
7.5% New England IPA, Colorado  
PERONI, 4.7%, International Lager, Italy | \$9  
SAM ADAMS AMERICAN LIGHT LAGER, | \$9  
4.2%, Light Lager, Massachusetts  
SAM ADAMS BOSTON LAGER, 5%, Massachusetts | \$8  
SAM ADAMS SEASONAL ALE, 5.3%, Massachusetts | \$10  
SIERRA NEVADA SEASONAL ALE, 5%, California | \$9  
SIERRA NEVADA HAZY LITTLE THING, 6.7% IPA, California | \$9  
SPELLBOUND CHERRY BELGIAN TRIPEL, | \$9  
8.5% Belgian Tripel, New Jersey  
SPELLBOUND PORTER AGED PALO SANTO ON WOOD, | \$9  
6.9%, American Porter, Mount Holly, New Jersey

## WINE

### SPARKLING

Prosecco Brut, GAMBINO, Veneto, Italy \$10 | gls \$40 | btl  
Moscato D'asti, VIETTI, Piedmont, Italy 2020 \$12 | gls \$48 | btl  
Rosé Brut, DOMAINE CHANDON, Napa, Nv 187 ml \$15 | btl  
Brut, VEUVE CLICQUOT "YELLOW LABEL", France, NV 375 ml \$90 | btl

### WHITE

White Zinfandel, BERINGER, California \$10 | gls \$35 | btl  
Pinot Grigio, SANTA MARGHERITA, Italy 375 ml \$33 | btl  
Pinot Grigio, BARONE FINI, Italy \$12 | gls \$40 | btl  
Sauvignon Blanc, JUSTIN, California \$10 | gls \$35 | btl  
Rosé, SILVER GATE, California \$12 | gls \$48 | btl  
Chardonnay, SONOMA-CUTRER, Sonoma Coast \$15 | gls \$60 | btl

### RED

Cabernet Sauvignon, STONE CELLARS, California \$10 | gls \$40 | btl  
Cabernet Sauvignon, ROBERT HALL, California \$12 | gls \$45 | btl  
Pinot Noir, JOEL GOTT, California \$14 | gls \$54 | btl  
Merlot, BENZIGER, Sonoma \$14 | gls \$54 | btl

## BOTTLES & CANS

### BEER

BUD | \$8  
BUD LIGHT | \$8  
CORONA | \$9  
EVIL GENIUS STACYS MOM | \$9  
EVIL GENIUS #ADULTING | \$9  
HEINEKEN | \$9  
HEINEKEN LIGHT | \$9  
KELCE BROTHERS GARAGE BEER LIGHT | \$7  
KONA LONGBOARD | \$10  
KONA BIG WAVE | \$10  
MICHELOB ULTRA | \$8  
MODELO ESPECIAL \$9  
O'DOULS NA | \$6  
PABST BLUE RIBBON | \$8  
REKORDERLING PEAR CIDRE | \$9  
STELLA ARTOIS | \$9  
HEINEKEN 0.0 | \$9  
YUENGLING | \$8

### SELTZER & CANNED COCKTAILS

HIGH NOON TROPICAL FLAVORS  
12 oz. | \$10  
24 oz. | \$18  
SURFSIDE ICED TEA | \$10  
SUN CRUISER | \$10  
Assorted Flavors  
WHITE CLAW | \$10  
CACTI | \$10

VILLAIN & SAINT