



VILLAIN & SAINT

DRINK, DINE & MUSIC



APPETIZERS & SMALL PLATES

SOUTHWEST SALAD | \$16
Hearts of Romaine, Harissa Dressing, Black Beans, Roasted Corn, Cherry Tomato, Croutons
Add Chicken | \$6

250
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

HANDHELD

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

EL POLLO LOCO | \$24
Grilled Chicken Sandwich, Sriracha Honey Slaw, Ranch, Brioche Bun, 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

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

ENTREES

THE VILLAIN | \$32
Miso Glazed Salmon, Grilled Asparagus, Coconut Ginger Rice Cake

12 OZ. CAB NY STRIP STEAK | \$45 **GS**
Chimichurri, Grilled Asparagus, Roasted Garlic Mashed Potatoes

ORANGE CRUSH RIBS | \$32
Korean Style, Orange Soda BBQ, Fries, Napa Crunch Salad

SIDES

GRILLED ASPARAGUS | \$12
Olive Oil, Lemon

JERSEY STREET CORN | \$10 **GS**
Parmesan, Feta, Lime, Garlic Aioli, Cilantro, Paprika

MAC & CHEESE | \$12
Creamy Cooper Sharp, Parmesan Crunch

ROASTED GARLIC MASHED POTATOES | \$10
Cream, Butter

FRIES | \$10
Sea Salt

COCKTAILS

250
BLUEBERRY BLUECOAT SMASH | \$16
Bluecoat American Dry Gin, Blueberry Syrup, Lemon Juice, Club Soda

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

LEMON DROP MARTINI | \$16
New Amsterdam Lemon Vodka, Cointreau, Lemon, Sugar Rim

SYMPATHY FOR THE DEVIL | \$14
Jim Beam Bourbon, Triple Sec, Simple Syrup, Lemon Juice, Orange Bitter

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

PROSECCO STRAWBERRY MARTINI | \$15
Prosecco Brut, Strawberry Puree, Simple Syrup, Cranberry Juice

STAIRWAY TO HEAVEN | \$15
Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite

VILLAIN'S MOJITO | \$14
Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water
CHOOSE: Strawberry, Cherry or Mango | +\$1

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

- BLUE MOON, 5.4% Belgian White, Colorado | \$9
- CAPE MAY IPA, 6.3%, American IPA, Cape May, New Jersey | \$10
- COORS LIGHT, 4.2% Light Lager, Colorado | \$8
- 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 BOSTON LAGER, 5%, Massachusetts | \$8
- SAM ADAMS SEASONAL ALE, 5.3%, Massachusetts | \$10
- SEEDS OF THE OCEAN, 5.4%, American IPA, Atlantic City, NJ | \$9
- SPELLBOUND CHERRY BELGIAN TRIPEL, | \$10
8.5% Belgian Tripel, Mount Holly, New Jersey
- SPELLBOUND PORTER AGED PALO SANTO ON WOOD, | \$9
6.9%, American Porter, Mount Holly, New Jersey

WINE

SPARKLING

- Prosecco Brut, ELMO PIO, Veneto, Italy\$12 | gls\$48 | btl
- Moscato d’Asti, VIETTI, Piedmont, Italy\$12 | gls\$48 | btl
- Brut, VEUVE CLICQUOT “YELLOW LABEL”, France, NV375 ml\$90 | btl

WHITE

- Pinot Grigio, BARONE FINI, Italy\$12 | gls\$48 | btl
- Pinot Grigio, SANTA MARGHERITA, Italy375 ml\$33 | btl
- Sauvignon Blanc, EMMOLO, California\$12 | gls\$48 | btl
- Chardonnay, SONOMA-CUTRER, Sonoma Coast\$15 | gls\$60 | btl

ROSÉ

- White Zinfandel, BERINGER, California\$10 | gls\$40 | btl
- Rosé, SILVER GATE, California\$12 | gls\$48 | btl

RED

- Pinot Noir, JOEL GOTT, California\$14 | gls\$56 | btl
- Merlot, BENZIGER, Sonoma County\$14 | gls\$56 | btl
- Cabernet Sauvignon, ROBERT HALL, California\$15 | gls\$60 | btl

BOTTLES & CANS

BEER

- BUD | \$8
- BUD LIGHT | \$8
- CORONA | \$9
- EVIL GENIUS STACYS MOM | \$9
- GOLDEN ROAD MANGO CART | \$9
- GUINNESS | \$10
- HEINEKEN | \$9
- KELCE BROTHERS GARAGE BEER LIGHT | \$7
- KONA BIG WAVE | \$10
- MICHELOB ULTRA | \$8
- MODELO ESPECIAL \$9
- O’DOULS NA | \$6
- PABST BLUE RIBBON | \$8
- PERONI | \$8
- REKORDERLING PEAR CIDRE | \$9
- STELLA ARTOIS | \$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
- CACTI | \$10

