

BEERS

BLUE MOON

Witber • Denver, CO • 5.4% alc.

9

CHIMAY GRANDE RESERVE

Belgian Strong Ale • Belgium • 9% alc.

15

CORONA

Pale Lager • Mexico • 4.5% alc.

9

DOGFISH HEAD 60 MINUTE IPA

India Pale Ale • Milton, DE • 6% alc.

9

KENTUCKY BOURBON BARREL

Imperial Milk Stout • Lexington, KY • 12% alc.

11

HEINEKEN

Euro Pale Lager • Holland • 5% alc.

9

HEINEKEN 0.0

Non Alcoholic Malt • Holland

9

LAGUNITAS IPA

India Pale Ale • Petaluma, CA • 6.2% alc.

10

MICHELOB ULTRA

Light Lager • St. Louis, MI • 4.2% alc.

9

MILLER LITE

Light Lager • Milwaukee, WI • 4.2% alc.

8

SAM ADAMS SEASONAL

Boston, MA

10

STELLA ARTOIS

Euro Pale Lager • Belgium • 5% alc.

9



HAVEN
HAPPY HOUR

MONDAY – THURSDAY
5:00 PM – 9:00 PM

FRIDAY
5:00 PM – 8:00 PM

- **\$6 BEER**
- **\$7 CREATE-YOUR-OWN COCKTAIL**
- **\$8 WINE**
- **\$9 HANDCRAFTED COCKTAILS**

* Available at the bar only • Dine-in



Brunch

Saturday - Sunday
11AM-3PM

\$41 Prix Fixe Menu
Dine a la carte

MOCKTAILS

12



LYCHEE PINEAPPLE LEMONADE

lychee, pineapple,
pink lemonade



POMEGRANATE ROSEMARY SPRITZ

pomegranate, rosemary,
lemon, club soda



BERRY LIMEADE

blackberry, white cranberry,
lime, honey, sprite



MAPLE CHAI APPLE MULE

apple cider, vanilla, walnut,
lemon, ginger beer, maple chai foam



Private Events

201-943-1900
contact@havenedgewater.com

SPECIALTY COCKTAILS



I DREAM OF LYCHEES 19

tito's vodka, elderflower liqueur, lychee



WHITE PEACH COSMO 18

skyy peach vodka, triple sec, white cranberry, lime



AUTUMN IN PARIS 18

hendrick's oasium gin, lillet blanc, honey, grapefruit



PINE & PEARED 19

gin mare, st. george spiced pear liqueur, rosemary, lemon



RUMOR HAS IT 19

diplomatico reserva exclusiva rum, pineapple, warm vanilla spices, lime, ginger beer

espresso cocktails



ESPRESSO HAVEN 20

three olives vanilla vodka, mr. black coffee liqueur, cold brew, boozy espresso foam, cacao nibs



SWEET DREAMS 20

mala vida reposado, espresso, st. george nola coffee liqueur, gingerbread spiced foam

SPECIALTY COCKTAILS



SCARLET MOON 21

tequila ocho blanco, su casa mezcal, agave, blood orange, passion fruit, pomegranate



SMOKE & MIRRORS 19

400 conojos mezcal joven, amaro nonino liqueur, pineapple, chile de árbol agave, ginger beer



DESERT ROSE 20

lalo blanco tequila, grapefruit, lime, st. george green chile liqueur, rosemary



APPLE OF MY RYE 18

elijah craig rye bourbon, laird's apple brandy, amaro nonino liqueur, lemon



MAPLE BUTTER OLD FASHIONED 21

five springs vanilla maple bourbon, cinnamon, brown butter, orange bitters



TOASTED OLD FASHIONED 22

penelope architect bourbon, vanilla, toasted walnut, chocolate bitters, oak wood smoke



CORE MEMORIES 18

laird's apple brandy, sauvignon blanc, apple cider, rosemary, lemon, HAVEN champagne foam

WINE BY THE GLASS

crisp, bright & mineral whites 6oz | 9oz

lively whites with freshness and salinity – designed for seafood and raw bar selections as well as shared apps

AGNÈS DAUVISSAT *Chardonnay* ☼ 20 29
Chablis • Burgundy, France • 2023

DAUNY *Sauvignon Blanc* ☼ 17 25
Sancerre • Loire, France • 2025

ESPERTO *Pinot Grigio* 15 22
Veneto, Italy • 2024

OYSTER BAY *Sauvignon Blanc* 15 22
Marlborough, New Zealand • 2025

SAN CAMPIA *Albariño* 15 22
Rías Baixas, Spain • 2024

SANTA MARGHERITA *Pinot Grigio* 22 32
Alto Adige, Italy • 2025

rich & layered whites 6oz | 9oz

layered with richness and a subtle touch of oak, balanced by bright freshness – ideal for wide range of flavors from burrata and crab to chicken and sea bass

KELLER *Chardonnay* ☼ 19 28
Sonoma, California • 2021

CHIRON *Chardonnay* ☼ 20 29
'Nectar Dance' • Napa, California • 2018

CHÂTEAU DE GOURGAZAUD *Chardonnay* ☼ 15 22
Minervois, France • 2021

aromatic & lush whites 6oz | 9oz

Fragrant, floral whites with exotic fruit and vibrant lift – full-flavored enough for spicy appetizers and Asian inspired dishes

AUGUST KESSELER *Riesling* 15 22
Rheingau, Germany • 2023

CHÂTEAU FONT DU LOUP *White Blend* ☼ 18 26
Côte du Rhône Blanc, France • 2022

rosé 6oz | 9oz

dry rosés – built for seafood, brunch, warm evenings, and lighter dishes

FOUR GRACES ☼ 16 23
Willamette, Oregon • 2024

WHISPERING ANGEL 19 27
Provence, France • 2023

WINE BY THE GLASS

sparkling & champagne

fresh, energetic sparkling wines – selected for oysters, shellfish, lighter starters, and celebrations of any size

CODORNÍU *Cava Rosé* 17
'Ars Collecta' • Catalonia, Spain • NV

ROEDERER ESTATE *Brut* 23
Anderson Valley, California • NV

VALDO *Prosecco* 16
Veneto, Italy • NV

VIETTI *Moscato d'Asti* 16
Piedmont, Italy • 2025

light, silky & elegant reds 6oz | 9oz

Silky, finesse-driven crowd pleasers with bright acidity and soft tannins – pair beautifully with everything from salmon and tuna to chicken and mushroom dishes

ALTA MARIA *Pinot Noir* 16 23
Santa Barbara, California • 2021

BARBICAIA *Rosso Di Montepulciano* ☼ 19 27
Tuscany, Italy • 2021

CARPINETO *Sangiovese* 17 25
Chianti Classico, Italy • 2023

LA CREMA *Pinot Noir* 20 29
Sonoma Coast, California • 2023

MARQUES DE MURRIETA *Tempranillo* ☼ 18 26
Rioja, Spain • 2020

cabernet & full bodied reds 6oz | 9oz

structured reds – selected for steaks, short rib, and richer dishes

CHÂTEAU LA ROSE POURRET *Bordeaux Blend* ☼ 24 35
Saint-Émilion Grand Cru, France • 2020

DAOU *Cabernet Sauvignon* 17 24
Paso Robles, California • 2024

GEN 5 *Merlot* 15 21
Lodi, California • 2024

HOURLASS HGIII *Cabernet Sauvignon* 27 40
Napa, California • 2023

THE EDGE *Cabernet Sauvignon* ☼ 22 32
Alexander Valley, California • 2022

TRIM *Cabernet Sauvignon* ☼ 16 23
Lodi, California • 2023

ZOLO *Malbec* 15 21
Mendoza, Argentina • 2024