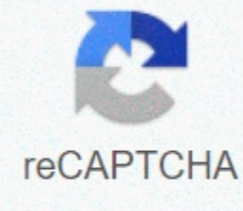




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Cape may distillery menu

Tasting Room Hours Thursday: 3-10pm Friday & Saturday: 12-10pm Sunday: 12-8pm Open for Retail and To-Go Kegtails ONLY Monday to Wednesday: 12-5pm 25% Occupancy Inside FIRST COME, FIRST SERVE Masks mandatory! Guests can download masks at check-in to confirm their identity while sitting at their tables. ALL VISITORS MUST PROVIDE PHOTO ID. Persons under the age of 21 must be accompanied by a parent or legal guardian. Disabled seats are available (please request it upon arrival and a way with our team will help you). Under age and canine family members are welcome, but must stay at the table with you at all times and maintain 6 feet of social distancing. Under state law, the paintings are limited to groups of 8 people. Again, masks can be reduced while you sit at your table, but should be in place every time you leave your table. Drinks are ordered at the Bar Window with a limit of 2 per person per order. We won't be serving flights or tastings at this time. Nauti Crew members will be all over the stadium and will be easily identified by Day-Glo T-shirts! We are here for safety, sanitation and customer service, however we will not be able to provide table service. Indoor toilets are available to guests - 2 people in a time limit with social distancing required. Nauti Spirits hand sanitizer is available to all guests for use. Each table will be disinfected by our crew after each family/group use. All public areas, bathrooms and frequently touched areas will be regularly sterilized! Our staff will be covered at all times and our bar and kitchen crew will also wear gloves. Each member of the Nauti crew will check the temperature on arrival for their shift. 2 acres of outdoor seat beach chairs and rugs are encouraged Located on a 60-acre farm between the Atlantic Ocean and Delaware Bay, the Nautime Liquor Distillery offers handmade spirits, handmade from ingredients harvested from area farms. The facility features a tour, a tasting room and a bottle shop. Innovative cocktails, with fresh ingredients, created daily on site. On the Rocks is closed for the season. Thank you for coming this summer! Orange Vodka, Triple Sec, Fresh Orange Juice & Splash Sprite Grapefruit Vodka, Triple Sec, Fresh Grapefruit Juice & Splash of Sprite Whided Vodka Cream, Triple Sec, Fresh Juice & Splash sprite Choose your combination from any 5 beers from Cape May Brewing Company: Always Ready | The TTE | Cape May IPA | Summer Catch Coors Light | Miller Light | Eye light | Budweiser | Michelob Ultra | Jungling | White nail black cherry | Twisted Cape Tea Can Always Be Ready Northeast Pale Ale | Cape May Summer Catch | Cape May THE OUPAS | Cape May IPA | Dogfish Head 60 Minutes IPA | Dogfish head slightly powerful IPA | Dogfish Head Seaquench Ale | Slack Tide Angry Osprey IPA | Loose Tide Bell Bouy Bouy Blonde | Lenienkugel Summer Sandy | Heineken | Corona Tito's handmade vodka, ginger beer and lime juice. Cape May Distillery raspberry rum & lemonade. Simple, but just satisfying. Seasoned rum, malibu pineapple & OJ Tequila, triple sec, grapefruit juice, lime juice and Sprite At Cape May Distillery, you can experience handmade spirits from the Cape made from locally produced raw materials sourced from the state of New Jersey. Learn all about the distillation process during an on-site tour, then sit at the bar to sample the distillery's varieties and meet our mixologist of the week, Colin O'Brien! Colin has been working as a mixologist (or technologist, as the distillery calls them) and the brand's ambassador for Cape May Distillery since autumn 2017. He is originally from Connecticut, but now lives in Cape May Court House and works at the distillery all year round. However, he's not a novice in Cape May County. Growing up, Colin's family home in Stone Harbor, where he's been visiting the area since he was 4. Colin's mixology experience comes from his work as a golf pro for 10 years. During members' events I often jumped behind the bar, he says. Although he does a little of everything in the distillery, he always enjoys meeting new patrons when making cocktails. When he's not working, he likes to play golf and go to the beach with his wife. Sit back and relax at Cape May Distillery, and let Colin make you his favorite signature drinks! It doesn't have a go-to, but it does have a preferred cocktail made with every type of rum in the distillery: Beach Tag Mojito made with Beach Rum, Green Creek Mojito made with rum barrel, Raspberry Lemonade made with Raspberry rum, Delaware Bay Breeze made with baked coconut rum and strawberry lemonade made with strawberry banana rum. Come and try it all! Visit capemay-distillery.com to see their full cocktail menu. He visited the Cape May distillery on a rainy Saturday. He was too busy with a line to get in. The owner, who was ecstatic over the crowd, said lines are not normal and rain played a big part in it. After doing a video and short walking tour (required by NJ law), we encountered a test of 5 different rums. Rum cocktails are also available. Rums have a wonderful aroma, but don't be fooled by it... They're as strong and not as sweet as they smell. The favorites were roasted coconut, and raspberry. The raspberry aroma is incredible, but it is more reminiscent of European schnups, sweet on the nose, but strong on your palate. Toasted coconut easier for the palate. The environment is Speakeasy Chic with an excellent, friendly staff. We highly recommend. Recommend. Recommend.