

INFUSED

BOLD FLAVORS. FRESH INGREDIENTS. GREAT VIBES.

Our Story

WELCOME TO INFUSED

At Infused, every dish tells a story. Inspired by the vibrant flavors of the Mediterranean and the warmth of Latin hospitality, our chefs create handcrafted dishes using fresh ingredients, premium proteins, bold herbs, and unforgettable flavors. Whether you're joining us for brunch, happy hour, dinner or cocktails with friends, our goal is simple:

- EAT WELL.
- DRINK BETTER.
- STAY LONGER.

Every visit should feel like a celebration.

CHEF'S RECOMMENDATION (Changes daily)

Ask your server about today's featured item:

- Fresh Seafood Creation
- Chef's Signature Pasta
- Premium Steak Special
- Seasonal Dessert
- Craft Cocktail Pairing

Made fresh. Available while it lasts.!

DON'T LEAVE WITHOUT TRYING OUR SIGNATURE EXPERIENCE

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Burrata in Carrozza
- 

Four Cheese Ravioli Rosé
- 

Pan Seared Passion Salmon
- 

Burrata Truffle Burger
- 

Tropical Encanto
- 

Signature Handcrafted Cocktails

JOIN THE INFUSED FAMILY

Loyalty Rewards
Weekly Specials
Event Calendar
VIP Invitations
Exclusive Offers



@infused_cherryhill

HAPPY HOUR
MONDAY - FRIDAY | 4PM - 6PM




PREMIUM
COCKTAILS


WINES


DRAFT
BEER


SIGNATURE
MARTINIS


TAPAS
SPECIALS

WEEKLY EXPERIENCES

- MONDAY



Mojito Mondays
\$8 Mojitos All Day
- TUESDAY



Margarita Night
\$8 Margaritas | 6PM Close
- WEDNESDAY



Wine Wednesday
Half Price Bottles of Wine
- THURSDAY



Martini Night
\$9 Martinis 6PM Close
- FRIDAY



Afterwork Happy Hour
4PM - 6PM
- SATURDAY



Ladies Night
Dancing & Cocktails
- SUNDAY



Brunch & Sports
Bottomless Mimosas
Game Day Specials

PRIVATE EVENTS

- Birthdays
- Bridal Showers
- Baby Showers
- Corporate Events
- Networking Mixers
- Holiday Parties
- Anniversary Celebrations
- Celebration of Life



Customized menus available.
Ask about our event packages.

GREAT FOOD. GREAT DRINKS. GREAT COMPANY.

INFUSED

BOLD FLAVORS. FRESH INGREDIENTS. GOOD VIBES.

TAPAS & PLATTERS

Burrata in Carroza	\$16
Golden parmesan crusted brioche with sautéed spinach, burrata, crispy prosciutto, basil pesto and edible flower served over silky pomodoro sauce.	
Buffalo Chicken or Cheesesteak Spring Rolls	\$14
Bacon Wrapped Shrimp	\$14
Fruit Salsa & sriracha aioli.	
Empanada Infusion	\$12
Latin style shredded beef or chicken, caramelized onions with bloody Mary spicy sauce, sriracha aioli & pineapple salsa.	
Garlic Parmesan Fries	\$8
Truffle Garlic Parmesan Fries	\$11
Fried Calamari	\$15
Crispy calamari and banana peppers, marinara sauce, micro greens.	

APPETIZERS

Cashew Chicken Skewers	\$12
Lettuce leafs, pickled carrots, chow mein noodles, honey mustard sauce, cashew bits.	
Chicken Wings	\$16
Choice of: Buffalo, sweet chili, general too, bbq, garlic parmesan, Old Bay.	
Fried Brussel Sprouts	\$11
Balsamic glaze, bacon, parmesan cheese.	

SALADS

Caesar Salad	\$8
Romaine lettuce, parmesan, croutons. Add Chicken \$6 / Shrimp \$6/ Salmon \$8	
Greek Salad 	\$11
Tomatoes, cucumbers, red onion, kalamata black olives, bell peppers, feta cheese, golden raisins and lemon olive oil glaze over a border base of arugula.	

FLATBREAD PIZZA

ADD CHICKEN 6 / SHRIMP 6 / PROSCIUTTO 6

Pesto	\$15
Bacon, mushrooms, mozzarella, parmesan, arugula, basil pesto, balsamic glaze drizzle.	
Margherita 	\$14
Mozzarella, parmesan cheese, cherry tomato, basil, oregano.	

SANDWICHES

Cuban from Italy	\$14
Roasted ham, pulled pork, arugula, pickle, sundried tomato, dijon aioli, provolone chesse.	
Spicy Chicken Avocado 	\$14
Provolone, red pepper flakes, avocado mash, roasted pepper, bacon, grilled chicken, sriracha aioli.	
Beef or Chicken Cheesesteak	\$15
House made whiz, american cheese & fried onions.	
Infused Burger	\$16
Smoked gouda, bacon, onions, lettuce, tomato.	
Burrata Truffle Burger	\$18
Burrata mozzarella, white truffle oil, tomato, crunchy onions, bacon, roasted red pepper, arugula, dijon aioli.	

TACOS

3 PER ORDER, ALL INCLUDE PICKLED ONIONS

Chicken	\$12
Cilantro ranch, lettuce, pico de gallo.	
Pork	\$12
Cabbage, sriracha aioli, pineapple pico.	
Blackened Shrimp	\$14
Cabbage, sriracha aioli, pineapple pico.	
Veggie 	\$10
Lettuce, mushroom, onion, pico, balsamic.	

ENTREES

Pan Seared Passion Salmon	\$26
Fingerling potatoes & asparagus. Passion fruit citrus sauce.	
New York Strip 12oz	\$36
Garlic mashed potatoes, asparagus, wine reduction.	
Port Portobella Chicken Infusion	\$22
Chicken breast filet, portobella mushrooms and port wine reduction cream sauce, garlic mashed potatoes.	
Jambalaya Pasta 	\$24
Spaghetti, Creamy cajun spiced tomato sauce with shrimp, chicken and sausage, red peppers and onions.	
Brandy Shrimp Penne Flambé	\$24
Shrimp flambéed in brandy with penne pasta in a silky Gruyere-Mozzarella cream sauce, enriched with sundried tomatoes, crowned with garlic butter bread.	
Four Cheese Ravioli Rose 	\$18
Cheese filled ravioli in a creamy rosé tomato sauce finished with parmesan cheese.	

DESSERTS

Tropical Encanto	\$14	Guava Tres Leches	\$12	Creme Brulee	\$12	Chocolate	\$12
Reinvented coconut & cacao tiramisu dipped in kahlua & amaretto, mascarpone, coconut cream layered with cacao nibs in english cream.		Breadcake a la Mode		Cheesecake		Lava Cake	
		Spiced bread cake soaked in tres leches, filled with creamy guava, vanilla ice cream & brandy guava sauce.		Creamy cheesecake with a crisp, caramelized sugar crust.		Warm, decadent chocolate cake with a molten center.	