LUNCH

TODAY'S FRESH CATCH MESQUITE BROILED

VERLASSO SALMON FARM-RAISED 26.95
WILD COSTA RICAN MAHI MAHI 27.95
IDAHO RAINBOW TROUT FARM-RAISED 24.95
WILD NOVA SCOTIA OR ALASKAN HALIBUT 31.95
WILD AHI TUNA 31.45
WILD PACIFIC SWORDFISH 27.95
WILD PACIFIC ROCKFISH 24.95
LOUISIANA CATFISH FARM-RAISED 25.45
WILD EASTERN MONKFISH 26.95
MEXICAN TILAPIA 25.95

ADD TO ANY FISH:
CREAMY LEMON CAPER BUTTER SAUCE, CREAMY WHOLE GRAIN MUSTARD SAUCE, OR FRESH MANGO SALSA FOR AN ADDITIONAL $2.95
OR, YOU MAY CHOOSE BLACKENED, MESQUITE-BROILED WITH CAJUN SPICES, OR FRIED AT NO ADDITIONAL CHARGE

SMALL PLATES

COLD

JUMBO SHRIMP COCKTAIL (4) 13.95 (6) 18.95
* **SHRIMP & SCALLOP CEVICHE** 15.95
CRAB TRIO CHILLED DUNGENESS, JUMBO LUMP & KING CRAB 25.95
* **POKE NACHOS** FRESH AHI, AVOCADO, GREEN ONIONS, SPICY MAYO 15.95
SMOKED SALMON & ALBACORE PLATTER
BOURSIN CHEESE, HOUSE MADE DILL SAUCE, CARROTS, CUCUMBER AND CARR'S WATER CRACKERS 19.95

HOT

LOBSTER MAC-N-CHEESE 14.95
* **CANADIAN SCALLOPS** ON THE HALF SHELL (4) ROCKEFELLER STYLE WITH CRISPY BACON 14.95
CRISPY DUNGENESS CRAB WONTONS
SWEET CHILI SAUCE 15.95
COCONUT SHRIMP HONEY MUSTARD HORSERADISH SAUCE 15.95
FRIED SQUID MARINARA 15.95
POPCORN SHRIMP CLASSIC REMOÚLADE 13.95
FRIED ZUCCHINI 11.95
ARTICHOKE STEAMED HOUSE-MADE DILL SAUCE 13.95
JUMBO LUMP MEAT CRAB CAKES (2)
WHOLE GRAIN MUSTARD & BEURRE BLANC ... 16.95
* **OYSTERS ROCKEFELLER** BAKED (1/2 DOZEN CHEF'S SELECTION) 18.45
CHOWDER FRIES NEW ENGLAND CHOWDER, BACON, MELTED CHEESE & GREEN ONIONS .. 13.45

SUSHI & ASIAN SPECIALTIES

* **AHI POKE** CRISPY WONTONS 16.95
* **AHI TUNA TOWER** FRESH MANGO & AVOCADO ... 17.95
CALIFORNIA ROLL KING CRABMEAT (WITH OR W/OUT MAYO) 16.95
* **AHI SASHIMI** SEAWEED SALAD 15.95
* **VOLCANO ROLLS** AHI & KING CRAB 18.95
* **SPICY TUNA HAND ROLLS** (2) 15.95
* **AHI SASHIMI** BLACKENED 16.95

STEAMERS

(AVAILABLE **ORIGINAL OR SPICY** WITH FRESH JALAPEÑOS, TOMATOES, & CILANTRO WITH GARLIC CHEESE TOAST)
FLORIDA LITTLENECK CLAMS
NEW ZEALAND GREENLIP MUSSELS
1/2 CLAMS & 1/2 MUSSELS 19.95

SALADS DRESSINGS MADE FRESH DAILY

SERVED WITH A CUP OF SOUP

SHRIMP & SCALLOPS MESQUITE GRILLED, WHITE TRUFFLE OIL, WALNUTS, HEARTS OF PALM & AVOCADO 26.95
VERLASSO SALMON COLD POACHED CUCUMBER SALAD 25.95
VERLASSO SALMON GREEK SALAD
MESQUITE GRILLED, FETA CHEESE 26.95

* **CAESAR SALAD** ... 12.95
GRILLED SHRIMP 19.95
BAY SHRIMP 18.95
DUNGENESS 24.95
SHRIMP, SCALLOPS 23.95
CHICKEN 18.95
KING CRAB 27.95
1/2 CAESAR SALAD 9.95
HOUSE GREENS ... 8.95
BABY MIXED GREENS 9.95
BALSAMIC VINAIGRETTE, DANISH BLEU, CANDIED WALNUTS

AVOCADO LOUIE
BAY SHRIMP 18.95
LARGE SHRIMP 19.95
LARGE SHRIMP, DUNGENESS 23.95
LARGE SHRIMP, KING CRAB 25.95
BAY SHRIMP, DUNGENESS 23.95
BAY SHRIMP, KING CRAB 25.95
DUNGENESS 25.95
KING CRAB 28.95

* **POKE BOWL** 23.95
FRESH AHI & VERLASSO SALMON, KING CRAB, GREENS, BROWN RICE, AVOCADO & WASABI PONZU
BAY SHRIMP & BABY SPINACH 18.95
BACON BITS, EGG & MUSHROOMS
COBB SALAD WITH BAY SHRIMP 18.95
BLUE PLATE SPECIAL 15.95
HALIBUT SALAD, MIXED GREENS, CUP OF SOUP

SANDWICHES

CHOICE OF CIABATTA, SOURDOUGH OR WHOLE WHEAT. SERVED WITH FRENCH FRIES, SWEET POTATO FRIES OR FRESH FRUIT.

CALAMARI STEAK BREADED & SAUTEED, CIABATTA, MELTED JACK, GRILLED ONIONS, MUSHROOMS, GARLIC CHIVE AIÓLI 17.95
TUNA MELT GRILLED CHEESE & AVOCADO .. 16.95
TUNA SALAD LETTUCE, TOMATO 15.95
* **HAMBURGER** ..... 14.95 ..... W/CHEESE 15.95
* **KOBE CHEESEBURGER** CHEDDAR, GARLIC, CHIVE AIÓLI 17.95
CALIFORNIA B.L.T. AVOCADO 14.95
HALIBUT SALAD MELT AVOCADO & CHEESE ... 17.95
ICELANDIC COD CRISPY FRIED, LETTUCE, TOMATO & CHEDDAR 17.95

CHOWDERS

WORLD'S GREATEST CHOWDER!

NEW ENGLAND (WHITE) OR **MANHATTAN** (RED)
CUP ..... $7.95 BOWL $10.95
CLAM CHOWDER IN A BREAD BOWL 15.95
CLAM CHOWDER & HOUSE GREEN SALAD .. 17.95
CLAM CHOWDER & BABY MIXED GREENS, BALSAMIC VINIGRETTE, DANISH BLEU, CANDIED WALNUTS 18.95
CLAM CHOWDER & CAESAR SALAD 18.95

CELEBRATING 40 YEARS
THE ORIGINAL FISH COMPANY
Est. 1981
RESTAURANT & BAR
Fresh FISH MARKET

WINES BY THE GLASS

GLASS / BOTTLE

CHAMPAGNE JP CHENET, FRANCE **11 ½ BTL / 25**
CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL 16
RIESLING CHATEAU ST. MICHELLE, WA **8 / 28**
THE SEEKER RIESLING, MOSEL, GERMANY **9 / 28**
SAUVIGNON BLANC MATUA, MARLBOROUGH **9 / 32**
ANGELINE "RESERVE" SAUVIGNON BLANC, SONOMA COUNTY **10 / 36**
CHÂTEAU DE BERNE ROSÉ "ROMANCE", COTE DE PROVENCE, FRANCE **11 / 38**
CHARDONNAY
"THE ORIGINAL FISH COMPANY" 9 / 32
SUMMERLAND CHARDONNAY, SANTA BARBARA **15 / 46**
CHARDONNAY SONOMA CUTRER "RUSSIAN RIVER RANCHES" **14 / 44**
CHARDONNAY CHATEAU ST. JEAN, SONOMA COUNTY **10 / 36**
MERLOT, FERRARI CARANO, SONOMA COUNTY **13 / 42**
CABERNET SAUVIGNON
"THE ORIGINAL FISH COMPANY" 11 / 38
AUSTIN HOPE CABERNET SAUVIGNON, PASO ROBLES **18 / 55**
CABERNET SAUVIGNON STERLING, CA **12 / 40**
CABERNET SAUVIGNON JUSTIN, PASO ROBLES **17 / 53**
RED BLEND STAGS LEAP "HANDS OF TIME", NAPA VALLEY **17 / 53**
MALBEC ALTA VISTA, ARGENTINA **11 / 38**

PASTA

(SERVED WITH A CUP OF SOUP OR HOUSE SALAD)

WILD MEXICAN SHRIMP FRESH TOMATO, BASIL, GARLIC ANGEL HAIR PASTA 23.95
WILD MEXICAN BAY SCALLOPS FRESH SHIITAKE, OYSTER MUSHROOM CREAM SAUCE, PINE NUTS, ASPARAGUS, BOW TIE PASTA 22.95
W/ WILD CANADIAN DRY JUMBO SCALLOPS 26.95
VERLASSO SALMON BLACKENED, CILANTRO CREAM SAUCE, ROMA TOMATOES, FETTUCCINE 23.95
CLAMS & LINGUINE WHITE OR RED SAUCE 21.95

SKEWERS MESQUITE BROILED

ALL SHELLFISH SKEWERS LACED WITH BACON

SHRIMP ON A SKEWER 22.95
SCALLOPS & SHRIMP ON A SKEWER .. 25.95
SCALLOPS, SHRIMP & FISH ON A SKEWER 23.95
SCALLOPS ON A SKEWER 27.95
HALIBUT ON A SKEWER 25.95
ASSORTED FISH ON A SKEWER 23.45
* **FILET MIGNON & SHRIMP BROCHETTE** ON A SKEWER 24.95
SHRIMP, SALMON & JALAPEÑO SKEWER 22.95

INDULGE YOURSELF

ADD TO ANY ENTRÉE:

1 LB ALASKAN KING CRAB 55.00
7-8 OZ AUSTRALIAN LOBSTER TAIL 29.00
1 1/2 LBS LIVE MAINE LOBSTER 33.00
* **PACIFIC OYSTERS** (7) FRIED OR MESQUITE-BROILED 11.00
SHRIMP SKEWER (8) MESQUITE-BROILED .. 16.00
SHRIMP & SCALLOP SKEWER MESQUITE-BROILED 20.00

STEAK & CHICKEN

(ALL OF OUR MEAT IS **CERTIFIED ANGUS BEEF**)

* **FILET MIGNON** (9 OZ) 48.95
* **NEW YORK STEAK** (11 OZ) 43.95
CHICKEN TERIYAKI (9 OZ) 23.95
(FRESH FREE RANGE)

LOBSTER & CRAB

(STEAMED, MESQUITE-GRILLED ON REQUEST)

AUSTRALIAN LOBSTER TAIL 7-8 OZ MARKET PRICE
AUSTRALIAN LOBSTER TAIL 12-14 OZ MARKET PRICE
LIVE MAINE LOBSTER 1 1/2 LBS MARKET PRICE
RUSHED BY AIR FROM THE COLD WATERS OF MAINE
ALASKAN KING CRAB LEGS 1 LB MARKET PRICE

FRIED

(OUR OIL IS 0% TRANS FAT)

TRADITIONAL FISH AND CHIPS (ICELANDIC COD) 22.95
ORIGINAL FISH COMPANY FISH AND CHIPS (HALIBUT) 27.95
WILD MEXICAN JUMBO SHRIMP 22.95
WILD CANADIAN DRY JUMBO SCALLOPS 25.95
CAPTAIN'S PLATTER
(HALIBUT, SCALLOPS, CLAMS & SHRIMP) 32.95
FRESH PACIFIC OYSTERS 19.95

CLASSICS

CAPTAIN'S PLATTER (SHRIMP, SCALLOPS, HALIBUT) MESQUITE BROILED 34.95
CALAMARI STEAK BEURRE BLANC 19.45
BOUILLABAISSE LOBSTER, SAFFRON BROTH .. 32.95
JUMBO LUMP-MEAT CRAB CAKES 24.95
WHOLE-GRAIN MUSTARD SAUCE & LEMON BEURRE BLANC

ALL ENTRÉES INCLUDE TWO OF THE FOLLOWING:

MELISSA'S BABY DUTCH YELLOW POTATOES
RICE PILAF (WITH NOODLES AND RAISINS)

FRENCH FRIES	GARLIC BUTTER PASTA
BROWN RICE	GARLIC MASHED POTATOES
COLE SLAW	SWEET POTATO FRIES
BROCCOLI	BAKED YAM (SWEET POTATO)
FRESH FRUIT	VEGETABLE OF THE DAY
	GRILLED VEGETABLES

SUBSTITUTE SAUTÉED SPINACH **OR** ASPARAGUS WITH FRESH GARLIC & OLIVE OIL **1.95**

SUBSTITUTE ONE SIDE FOR CUP OF SOUP **OR** CAESAR SALAD **2.25**

FISH AVAILABILITY SUBJECT TO SEASON, WEATHER AND FISHING CONDITIONS.

ALL OF OUR MENU ITEMS AVAILABLE TO GO.
SIX DOLLAR SPLIT CHARGE FOR ALL ENTREES, INCLUDES CHOICE OF SIDES.

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.

WINES BY THE BOTTLE

VINTAGES & PRICES ARE SUBJECT TO CHANGE

	CHAMPAGNE & SPARKLING WINE	BTL	1/2 BTL
	MUMM NAPA "BRUT PRESTIGE" NAPA VALLEY	34.	15.(SPLIT)
NV	DOMAINE CHANDON "BLANC DE NOIR" NAPA VALLEY	39.	
NV	DOM PÉRIGNON EPERNAY, FRANCE	225.	
NV	CHANDON ROSÉ CALIFORNIA	40.	13.(SPLIT)
NV	MOËT & CHANDON "IMPERIAL" EPERNAY, FRANCE	89.	
NV	VEUVE CLICQUOT YELLOW LABEL A REIMS, FRANCE	99.	
NV	"J" CUVEE 20 BRUT RUSSIAN RIVER VALLEY	42.	
NV	PROSECCO AVISSI ITALY	33.	11.(SPLIT)

FUMÉ BLANCS, SAUVIGNON BLANCS & OTHER WHITE VARIETALS

20	FERRARI-CARANO FUMÉ BLANC SONOMA COUNTY	34.	
18	GRGICH HILLS FUMÉ BLANC NAPA VALLEY	52.	32.(18)
20	DUCKHORN SAUVIGNON BLANC NAPA VALLEY	48	26.(19)
20	KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND	32.	
18	KING ESTATE PINOT GRIS OREGON	36.	24.(18)
20	SANTA MARGHERITA PINOT GRIGIO ITALY	45.	
20	"J" PINOT GRIS CALIFORNIA	31.	
20	JUSTIN SAUVIGNON BLANC CENTRAL COAST	31.	
18	BENVOLIO PINOT GRIGIO ITALY	25.	
20	CHÂTEAU DE BERNE ROSÉ "ROMANCE" COTES DE PROVENCE	42.	
20	CAKEBREAD SAUVIGNON BLANC NAPA VALLEY	54.	

CHARDONNAY

19	FERRARI-CARANO, SONOMA VALLEY	40.	
18	FRANCIS COPPOLA "DIAMOND COLLECTION" MONTEREY COUNTY	29.	19.(18)
20	CAKEBREAD NAPA VALLEY	69.	
17	GRGICH HILLS NAPA VALLEY	69.	39.(17)
19	"J" CHARDONNAY NAPA, SONOMA, MONTEREY	45.	
17	ROMBAUER NAPA VALLEY	59.	35.(20)
19	STAGS' LEAP NAPA VALLEY	47.	
18	JORDAN RUSSIAN RIVER VALLEY	50.	
19	LA CREMA SOMONA COAST	39.	
18	STERLING CALIFORNIA	35.	
19	DUCKHORN NAPA VALLEY	59.	
19	MEIOMI SANTA BARBARA, MONTEREY, SONOMA COAST	35.	
19	NICKEL & NICKEL BY FAR NIENTE NAPA VALLEY	69.	
17	PATZ & HALL SONOMA COAST	55.	
19	CHALK HILL SONOMA	44.	

CABERNET SAUVIGNON

18	FRANCIS COPPOLA "CLARET" GEYSERVILLE, CALIFORNIA	39.	
17	GRGICH HILLS NAPA VALLEY	99.	59.(14)
18	CLOS DU BOIS "SONOMA RESERVE" ALEXANDER VALLEY	35.	
16	JORDAN ALEXANDER VALLEY	89.	
16	SILVER OAK ALEXANDER VALLEY	99.	
17	DUCKHORN NAPA VALLEY	115.	59.(16)
18	MOUNT VEEDER NAPA COUNTY	55.	
17	FREEMARK ABBEY NAPA VALLEY	62.	
17	FERRARI CARANO ALEXANDER VALLEY	52.	
16	PLUMPJACK NAPA VALLEY	159.	
18	CUTTINGS "BY PRISONER" NAPA VALLEY	65.	
16	CHATEAU MONTELENA NAPA VALLEY	95.	
18	QUILT NAPA VALLEY	49.	
19	DAOU PASO ROBLES	42.	

MERLOTS & PINOT NOIRS

18	STERLING MERLOT "VINTER COLLECTION" NAPA VALLEY	32.	
16	CLOS DU BOIS MERLOT NORTH COAST	28.	18.(18)
15	NIELSON BY BYRON PINOT NOIR SANTA MARIA VALLEY	39.	
18	FERRARI-CARANO MERLOT SONOMA COUNTY	38.	
16	GRGICH HILLS MERLOT NAPA VALLEY	69.	38.(14)
18	"J" PINOT NOIR SONOMA, MONTEREY & SANTA BARBARA	49.	
18	LA CREMA PINOT NOIR SONOMA COAST	46.	26.(16)
18	STAGS' LEAP MERLOT NAPA VALLEY	43.	
18	SONOMA CUTRER PINOT NOIR SONOMA COAST	53.	
19	BELLE GLOS BY MEIOMI PINOT NOIR SANTA LUCIA HIGHLANDS	49.	
15	CAMBRIA "CLONE 4" PINOT NOIR SANTA MARIA	37.	

RED BLENDS & VARIETALS

19	DECOY RED WINE BY DUCKHORN NAPA VALLEY	45.	
16	CONN CREEK "ANTHOLOGY" NAPA VALLEY	69.	
17	STAGS' LEAP PETITE SYRAH NAPA VALLEY	59.	
18	STAGS' LEAP "THE INVESTOR" NAPA VALLEY	59.	
19	PRISONER ZINFANDEL BLEND NAPA VALLEY	65.	
17	JUSTIN ISOSCELES PASO ROBLES	110.	

DESSERTS

TURTLE CHEESECAKE WARM CARAMEL, GUITTARD CHOCOLATE CHUNKS, TOASTED WALNUTS, SOFTLY WHIPPED CREAM **11.95**

HOT FUDGE PEANUT BUTTER CAKE CHUNKY PEANUT BUTTER ICE CREAM, CHOCOLATE CAKE, HOT FUDGE, WHIPPED CREAM, CHOPPED PEANUTS **10.95**

SORBET MEDLEY (MANGO, LEMON AND RASPBERRY) WITH AN ASSORTMENT OF FRESH BERRIES, MELBA SAUCE **10.95**

HOMEMADE CHEESECAKE DRIZZLED WITH MELBA SAUCE **9.95**
OR TOPPED WITH AN ASSORTMENT OF FRESH BERRIES **11.95**

HOT FUDGE CAKE VANILLA ICE CREAM BETWEEN MOIST CHOCOLATE CAKE, HOT FUDGE, WHIPPED CREAM **11.95**

VANILLA BEAN ICE CREAM TOPPED WITH A CHOCOLATE FISH **8.95**

CRÈME BRULEE WITH FRESH RASPBERRIES **8.95**

FRESH BERRY ASSORTMENT AND CREAM 8.95
OR OVER VANILLA BEAN ICE CREAM **10.95**

CHOCOLATE MOUSSE PIE TOPPED WITH A CHOCOLATE FISH **10.95**

KEY LIME TART WHIPPED CREAM, LIME ZEST **9.95**

SALTED CARAMEL BUTTERSCOTCH PUDDING WHIPPED CREAM, CHOCOLATE SABLE COOKIE **9.95**

PROFITEROLES FILLED WITH VANILLA BEAN ICE CREAM, HOT FUDGE, CANDIED ALMONDS, FRESHLY WHIPPED CREAM **11.95**

MARTINIS & SPECIALTY DRINKS $15

PEANUT BUTTER DELIGHT-TINI
SCREWBALL PEANUT BUTTER BOURBON, KAHLUA, LICOR 43, SPLASH OF CREAM

PUMPKIN MARTINI
VANILLA VODKA, CINNAMON SIMPLE SYRUP, PUMPKIN LIQUEUR, PUMPKIN PUREE, GARNISHED WITH NUTMEG

APPLE PIE
APPLE VODKA, LEMON JUICE, MAPLE SYRUP, CINNAMON SIMPLE SYRUP

SWEET HEAT
GREY GOOSE WATERMELON & BASIL VODKA, LIME JUICE, AGAVE SYRUP, MUDDLED JALAPEÑO, CUCUMBER AND WATERMELON

BLUEBERRY GIN SOUR
BOMBAY, LEMON JUICE, SIMPLE SYRUP, MUDDLED BLUEBERRIES, EGG WHITES

FROSÉ
ROSÉ, ST GERMAIN, BLENDED WITH FRESH STRAWBERRIES

STRAWBERRY BASIL MARGARITA
TEQUILA, COINTREAU, LEMON JUICE, AGAVE, MUDDLED BASIL AND STRAWBERRIES

LAVENDER MULE
TITOS VODKA, LAVENDER SYRUP, LEMON JUICE AND GINGER BEER

MANGO MICHELADA
HOUSE MADE MICHELADA MIX, MANGO CART BEER & A SPICE RIM

KETO RITA
DOLCE VIDA TEQUILA, FRESH LEMON, LIME JUICE, STEVIA AND SODA WATER

GRAPEFRUIT SPRITZ
KETEL GRAPEFRUIT ROSE VODKA, LILLET ROSE, ST GERMAIN, SIMPLE SYRUP, LEMON & GRAPEFRUIT JUICE, SODA WATER

FRESH HOUSE MADE MARGARITAS
WITH YOUR CHOICE OF MANGO, PASSION FRUIT, PRICKLY PEAR AND BLOOD ORANGE. AVAILABLE ORIGINAL OR SPICY

SPICY JALAPENO PINEAPPLE MARGARITA
DULCE VIDA PINEAPPLE JALAPENO TEQUILA, SWEET AND SOUR

BLUEBERRY SMASH
STOLI BLUEBERRY, LEMON JUICE AND SIMPLE SYRUP WITH A SPLASH OF SODA WATER

AVIATION
FORDS GIN, LEMON JUICE, SIMPLE SYRUP. DASH CHERRY JUICE AND CRÈME DE VIOLET

OFC OLD FASHIONED
TEMPLETON RYE, SUGAR CUBE, ANGOSTURA BITTERS

MANGO-TINI
VODKA, MALIBU MANGO AND MANGO PUREE

PEAR FLOWER-TINI
GREY GOOSE PEAR, ST. GERMAIN, SPLASH OF GRAPEFRUIT, LEMON JUICE, SIMPLE SYRUP, SUGAR RIM

JAMESON MULE
JAMESON WHISKEY, GOSLING GINGER BEER AND FRESH LIME, IN A COPPER MUG

CRAFT DRAFT BEERS

BELCHING BEAVER PHANTOM BRIDE IPA 7.1%	8.00
ELYSIAN SPACE DUST IPA 8.2%	8.00
BEACHWOOD CITRAHOLIC IPA 7.2%	8.50
FIRESTONE 805 BLONDE ALE 4.7%	7.50
MODERN TIMES HAZY IPA 7.2%	8.50
SMOG CITY SABRE-TOOTHED SQUIRREL AMBER RED ALE 7%	8.50
ABNORMALWEISS HEFEWEIZEN 5.3%	8.50
21ST AMENDMENT BREWERY BLOOD ORANGE IPA 7%	8.50
STONE DAYFALL BELGIUM WHITE 5.5%	8.00

DRAFT BEERS

THE ORIGINAL FISH COMPANY BLONDE 4.8%	7.50
COORS LIGHT 4.2%	7.00
STELLA ARTOIS EURO LAGER BELGUIM 5.2%	7.50

BOTTLED BEERS

BECKS NON-ALCOHOLIC	6.00
BUD	6.00
BUD LIGHT	6.00
CORONA MEXICO	6.00
GOLDEN ROAD MANGO CART	6.00
GUINNESS IRELAND	6.00
HEINEKEN HOLLAND	6.00
MICHELOB ULTRA	6.00
MODELO	6.00

AFTER DINNER DRINKS $11

OFC NIGHT CAP LICOR 43, SHOT OF ESPRESSO POURED OVER A ROLLING ICE SPHERE

HAZELNUT-VANILLA JAVA COFFEE, HAZELNUT LIQUEUR,VANILLA VODKA

CHIP SHOT COFFEE, BAILEY'S, TUACA

CINNAMON TOAST CRUNCH RUM CHATA, FIREBALL, CINNAMON DUST

LICOR 43 SHOT OF EXPRESSO POURED OVER A ROLLING ICE SPHERE

DESSERT MARTINI'S $13

REESE'S DREAM SKREWBALL PEANUT BUTTER BOURBON, WHITE CHOCOLATE GODIVA, DARK CRÈME DE COCOA, ESPRESSO

KEY LIME-TINI KEKE LIME LIQUEUR, VANILLA VODKA, HALF AND HALF, GRAHAM CRACKER RIM

ESPRESSO-TINI VAN GOGH ESPRESSO VODKA, LICOR 43, ESPRESSO, BAILEYS

CHOCOLATE-TINI GODIVA WHITE CHOCOLATE, ABSOLUT VANILLA, DARK CRÈME DE COCOA, CHOCOLATE RIM