DINNER

TODAY'S FRESH CATCH MESQUITE BROILED

WILD PACIFIC SWORDFISH 39.95
MEXICAN TILAPIA FARM-RAISED 34.95
WILD EASTERN MONKFISH 37.95
WILD PACIFIC ROCKFISH 36.45
LOUISIANA CATFISH FARM-RAISED 35.95
IDAHO RAINBOW TROUT FARM-RAISED 36.95
WILD CHILEAN SEABASS 49.95
WILD NOVA SCOTIA OR ALASKAN HALIBUT 45.95
WILD FIJIAN AHI TUNA 41.95
WILD COSTA RICAN MAHI MAHI 39.95
VERLASSO SALMON FARM-RAISED 40.45

ADD TO ANY FISH:
CREAMY LEMON CAPER BUTTER SAUCE, CREAMY WHOLE GRAIN MUSTARD SAUCE, OR FRESH MANGO SALSA FOR AN ADDITIONAL $4
OR, YOU MAY CHOOSE BLACKENED, MESQUITE-BROILED WITH CAJUN SPICES, OR FRIED $2

SMALL PLATES

COLD

JUMBO SHRIMP COCKTAIL (4) 15.95 (6) .. 19.95
* **SHRIMP & SCALLOP CEVICHE** 16.95
CRAB TRIO CHILLED DUNGENESS, JUMBO LUMP & KING CRAB 35.95
* **POKE NACHOS** FRESH AHI, AVOCADO, GREEN ONIONS, SPICY MAYO 17.95
SMOKED SALMON & ALBACORE PLATTER BOURSIN CHEESE, HOUSE MADE DILL SAUCE, CARROTS, CUCUMBER AND CARR'S WATER CRACKERS 24.95

HOT

NEW ORLEANS STYLE BBQ SHRIMP WITH CROSTINI'S 17.45
LOBSTER MAC-N-CHEESE 17.95
* **CANADIAN SCALLOPS** (3) ON THE HALF SHELL ROCKEFELLER STYLE WITH CRISPY BACON 17.95
COCONUT SHRIMP HONEY MUSTARD HORSERADISH SAUCE 18.95
FRIED CLAMS 15.95
FRIED SQUID MARINARA 16.95
POPCORN SHRIMP CLASSIC REMOÚLADE 15.95
FRIED ZUCCHINI 13.95
ARTICHOKE STEAMED HOUSE-MADE DILL SAUCE 15.45
JUMBO LUMP MEAT CRAB CAKES (2) WHOLE GRAIN MUSTARD & BEURRE BLANC 20.95
* **OYSTERS ROCKEFELLER** BAKED (1/2 DOZEN CHEF'S SELECTION) 23.95
CHOWDER FRIES NEW ENGLAND CHOWDER, BACON, MELTED CHEESE & GREEN ONIONS 14.95

SUSHI & ASIAN SPECIALTIES

* **AHI POKE** CRISPY WONTONS 18.95
* **AHI TUNA TOWER** FRESH MANGO & AVOCADO 19.95
CALIFORNIA ROLL KING CRABMEAT 18.45
* **AHI SASHIMI** SEAWEED SALAD 16.45
* **SPICY TUNA HANDROLL (2)** 15.95

STEAMERS

(AVAILABLE **ORIGINAL OR SPICY** FRESH JALAPEÑOS, TOMATOES, & CILANTRO WITH GARLIC CHEESE TOAST)
FLORIDA LITTLENECK CLAMS
NEW ZEALAND GREENLIP MUSSELS
1/2 CLAMS & 1/2 MUSSELS 24.95

SALADS DRESSINGS MADE FRESH DAILY

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

* **CAESAR SALAD w/** 15.95
GRILLED SHRIMP .. 24.95
BAY SHRIMP 22.95
DUNGENESS CRAB 28.95
SHRIMP & SCALLOPS 31.45
CHICKEN 24.95
1/2 CAESAR SALAD. 12.45

HOUSE GREENS 10.95
BABY MIXED GREENS 12.45
BALSAMIC VINAIGRETTE, DANISH BLEU, CANDIED WALNUTS

AVOCADO LOUIE w/
BAY SHRIMP 23.45
LARGE SHRIMP ... 25.95
LARGE SHRIMP & DUNGENESS CRAB 28.45
LARGE SHRIMP & KING CRAB 32.95
BAY SHRIMP & DUNGENESS CRAB 28.45
BAY SHRIMP & KING CRAB 30.95
DUNGENESS CRAB 31.95

* **POKE BOWL** 28.95
FRESH AHI & VERLASSO SALMON, CRAB, GREENS, BROWN RICE, AVOCADO & WASABI PONZU
BAY SHRIMP & BABY SPINACH 24.95
BACON BITS, EGG & MUSHROOMS
COBB SALAD WITH BAY SHRIMP 25.95

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 24.95
TUNA MELT GRILLED CHEESE & AVOCADO 21.95
TUNA SALAD LETTUCE, TOMATO 18.95
* **HAMBURGER** ..... 18.45 ..... W/CHEESE ... 19.45
* **KOBE CHEESEBURGER** CHEDDAR, GARLIC, CHIVE AIÓLI 21.95
CALIFORNIA B.L.T. AVOCADO 17.95
HALIBUT SALAD MELT AVOCADO & CHEESE 22.95
FRIED FISH SANDWICH CRISPY FRIED, LETTUCE, TOMATO & CHEDDAR W/COD 24.95 W/HALIBUT 29.95

CHOWDERS

WORLD'S GREATEST CHOWDER!

NEW ENGLAND (WHITE) OR **MANHATTAN** (RED)
CUP ..... 10 BOWL 13
CLAM CHOWDER IN A BREAD BOWL 18

WINES BY THE GLASS

GLASS / BOTTLE

JP CHENET CHAMPAGNE, FRANCE **9 ½ BTL / 28**
VEUVE CLICQUOT YELLOW LABEL, FRANCE **25 / 110**
CHATEAU ST. MICHELLE RIESLING, WA **10 / 30**
THE SEEKER RIESLING, MOSEL, GERMANY **12 / 36**
MATUA SAUVIGNON BLANC, MARLBOROUGH **10 / 30**
ANGELINE "RESERVE" SAUVIGNON BLANC, SONOMA COUNTY **10 / 30**
TORRESELLA PINOT GRIGIO, ITALY **11 / 32**
CHÂTEAU DE BERNE ROSÉ "ROMANCE", COTE DE PROVENCE, FRANCE **12 / 33**
ORIGINAL FISH COMPANY CHARDONNAY, PASO ROBLES **10 / 30**
BEZEL BY "CAKEBREAD" CHARDONNAY, SAN LUIS OBISPO COAST **14 / 39**
FRANK FAMILY VINEYARDS CHARDONNAY CARNEROS **17 / 51**
FERRARI CARANO MERLOT, SONOMA COUNTY **15 / 45**
ORIGINAL FISH COMPANY CABERNET SAUVIGNON, PASO ROBLES **12 / 36**
SYNTHESIS CABERNET SAUVIGNON, NAPA VALLEY **19 / 59**
AUSTIN HOPE CABERNET SAUVIGNON, PASO ROBLES **21 / 65**
JUSTIN CABERNET SAUVIGNON, PASO ROBLES **18 / 58**
DIRECTOR'S CUT BY FRANCIS COPPOLA ZINFANDEL, SONOMA COUNTY **14 / 40**
TROUBLEMAKER BY AUSTIN HOPE, CENTRAL COAST **11 / 35**
ALTA VISTA MALBEC, ARGENTINA **12 / 39**
ARGYLE "BLOOMHOUSE" PINOT NOIR, WILLAMETTE VALLEY **14 / 45**
OLD SOUL PINOT NOIR, LODI **10 / 29**
CAYMUS CABERNET SAUVIGNON, NAPA VALLEY **20 / 62**

PASTA

WILD MEXICAN SHRIMP FRESH TOMATO, BASIL, GARLIC ANGEL HAIR PASTA 30.95
VERLASSO SALMON BLACKENED, CILANTRO CREAM SAUCE, ROMA TOMATOES, FETTUCCINE 36.95
CLAMS & LINGUINE WHITE OR RED SAUCE .. 28.95

SKEWERS MESQUITE BROILED

SHRIMP WITH BACON 30.95
SCALLOPS & SHRIMP WITH BACON 34.95
SCALLOPS, SHRIMP & FISH WITH BACON, PEPPERS & TOMATO 32.45
SCALLOPS WITH BACON 37.45
HALIBUT ONION, PEPPERS & TOMATO 35.45
ASSORTED FISH ONION, PEPPERS & TOMATO 31.95
* **FILET MIGNON & SHRIMP BROCHETTE** BACON, ONION, PEPPERS, MUSHROOM 32.95

INDULGE YOURSELF

ADD TO ANY ENTRÉE:

1 LB ALASKAN KING CRAB 69
7-8 OZ AUSTRALIAN LOBSTER TAIL 34
SHRIMP SKEWER (8) MESQUITE-BROILED .. 16
SHRIMP & SCALLOP SKEWER MESQUITE-BROILED 19

STEAK & CHICKEN

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

* **FILET MIGNON** (9 OZ) 56.95
* **NEW YORK STEAK** (11 OZ) 53.95
CHICKEN TERIYAKI (9 OZ) 33.95
(FRESH FREE RANGE JADORI)

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 1/2 LBS MARKET PRICE

FRIED

(OUR OIL IS 0% TRANS FAT)

TRADITIONAL FISH AND CHIPS (ICELANDIC COD) 34.95
ORIGINAL FISH COMPANY FISH AND CHIPS (HALIBUT) 39.95
WILD MEXICAN JUMBO SHRIMP 34.95
CAPTAIN'S PLATTER (HALIBUT, SCALLOPS, CLAMS & SHRIMP) 43.95
PACIFIC OYSTERS (7) 35.95

CLASSICS

CAPTAIN'S PLATTER (SHRIMP, SCALLOPS, HALIBUT) MESQUITE BROILED 45.95
CALAMARI STEAK BEURRE BLANC 28.95
BOUILLABAISSE LOBSTER, SHRIMP, SCALLOPS, FIN FISH, SAFFRON BROTH 49.95
CIOPPINO KING CRAB, SHRIMP, SCALLOPS, FIN FISH, MARINARA & LINGUINI 49.95
JUMBO LUMP-MEAT CRAB CAKES 34.45
WHOLE-GRAIN MUSTARD SAUCE & LEMON BEURRE BLANC
AHI SESAME CRUSTED, JULIENNE VEGETABLES, SOY GINGER BEURRE BLANC 43.95
SOLE MEUNIÈRE FRESH LEMON & BROWNED BUTTER 38.95
SHRIMP SCAMPI 32.95

ALL ENTRÉES INCLUDE:

CHOICE OF TWO OF THE FOLLOWING:

FISH CO. PILAF (WITH NOODLES AND RAISINS)
MELISSA'S BABY DUTCH POTATOES
BAKED POTATO
FRENCH FRIES
BROWN RICE
BROCCOLI
GRILLED VEGETABLES
FRESH FRUIT
STEAMED RICE
GARLIC BUTTER PASTA
GARLIC MASHED POTATOES
SWEET POTATO FRIES
BAKED YAM W/HONEY BUTTER
SPINACH & ARTICHOKE CASSEROLE
COLE SLAW
GREEN BEANS WITH SHALLOT BUTTER

SUBSTITUTE ONE SIDE FOR A BOWL OF SOUP, HOUSE SALAD OR CAESAR SALAD ADD 7

FISH AVAILABILITY SUBJECT TO SEASON, WEATHER AND FISHING CONDITIONS.

ALL OF OUR MENU ITEMS AVAILABLE TO GO.
TEN 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
NV	DOMAINE CHANDON "BLANC DE NOIR" NAPA VALLEY	39	
NV	TAITTINGER BRUT LA FRANCAISE, CHAMPAGNE, FRANCE	99	
NV	CHANDON ROSÉ CALIFORNIA	54	15 (SPLIT)
NV	MOËT & CHANDON "IMPERIAL" EPERNAY, FRANCE	125	
NV	VEUVE CLICQUOT YELLOW LABEL A REIMS, FRANCE	195	
NV	BOLLINGER "SPECIAL CUVÉE" BRUT, FRANCE	150	
NV	"J" CUVÉE 20 BRUT RUSSIAN RIVER VALLEY	55	
NV	PROSECCO AVISSI ITALY	25	10 (SPLIT)

FUMÉ BLANCS, SAUVIGNON BLANCS & OTHER WHITE VARIETALS

23	FERRARI-CARANO FUMÉ BLANC SONOMA COUNTY	29	
22	GRGICH HILLS FUMÉ BLANC NAPA VALLEY	59	35
23	DUCKHORN SAUVIGNON BLANC NAPA VALLEY	49	25
23	KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND	35	
23	KING ESTATE PINOT GRIS OREGON	39	21
23	SANTA MARGHERITA PINOT GRIGIO ITALY	43	
23	"J" PINOT GRIS CALIFORNIA	39	
23	JUSTIN SAUVIGNON BLANC CENTRAL COAST	42	
23	BENVOLIO PINOT GRIGIO ITALY	24	
20	CHÂTEAU DE BERNE ROSÉ "ROMANCE" COTES DE PROVENCE	35	
23	CAKEBREAD SAUVIGNON BLANC NAPA VALLEY	65	

CHARDONNAY

23	FERRARI-CARANO, SONOMA VALLEY	39	
23	FRANCIS COPPOLA "DIAMOND COLLECTION" MONTEREY COUNTY	29	16
23	CAKEBREAD NAPA VALLEY	69	
21	GRGICH HILLS NAPA VALLEY	73	41
22	"J" CHARDONNAY NAPA, SONOMA, MONTEREY	45	
23	ROMBAUER NAPA VALLEY	59	40
22	JORDAN RUSSIAN RIVER VALLEY	49	
23	LA CREMA SOMONA COAST	39	24
23	STERLING CALIFORNIA	28	
22	DUCKHORN NAPA VALLEY	59	
21	MEIOMI SANTA BARBARA, MONTEREY, SONOMA COAST	35	
22	PATZ & HALL SONOMA COAST	48	
23	CHALK HILL SONOMA	36	
22	SEASMOKE CHARDONNAY, STA. RITA HILLS	135	

CABERNET SAUVIGNON

22	FRANCIS COPPOLA "CLARET" GEYSERVILLE, CALIFORNIA	35	
20	GRGICH HILLS NAPA VALLEY	115	65
22	CLOS DU BOIS "SONOMA RESERVE" ALEXANDER VALLEY	32	
18	JORDAN ALEXANDER VALLEY	89	
21	DUCKHORN NAPA VALLEY	90	63
22	MOUNT VEEDER NAPA COUNTY	99	
19	FREEMARK ABBEY NAPA VALLEY	199	
21	FERRARI CARANO ALEXANDER VALLEY	59	
21	CHATEAU MONTELENA NAPA VALLEY	110	
22	QUILT NAPA VALLEY	73	
22	DAOU PASO ROBLES	45	
22	FRANK FAMILY VINEYARDS NAPA VALLEY	73	
21	HESS COLLECTION "LION TAMER" NAPA VALLEY	105	
20	BEAULIEU VINEYARD GEORGE DE LATOUR "PRIVATE RESERVE" NAPA VALLEY	220	
20	DAOU ESTATES "SOUL OF A LION" PASO ROBLES	189	

MERLOTS & PINOT NOIRS

22	STERLING MERLOT "VINTER COLLECTION" NAPA VALLEY	32	
22	CLOS DU BOIS MERLOT NORTH COAST	32	20
22	NIELSON BY BYRON PINOT NOIR SANTA BARBARA	35	
20	PATZ & HALL PINOT NOIR, SONOMA	55	
20	GRGICH HILLS MERLOT NAPA VALLEY	79	52
22	"J" PINOT NOIR SONOMA, MONTEREY & SANTA BARBARA	42	
22	LA CREMA PINOT NOIR SONOMA COAST	45	25
22	SONOMA CUTRER PINOT NOIR SONOMA COAST	63	
23	BELLE GLOS BY MEIOMI PINOT NOIR SANTA LUCIA HIGHLANDS	59	
23	CAMBRIA "JULIAS VINEYARD" PINOT NOIR SANTA MARIA	44	
23	FLOWERS PINOT NOIR, SONOMA COAST	79	
22	DUMOL PINOT NOIR, RUSSAN RIVER VALLEY WESTER REACH	110	
22	SEASMOKE "SOUTHING" PINOT NOIR, STA. RITA HILLS	149	

RED BLENDS & VARIETALS

22	DECOY RED WINE BY DUCKHORN NAPA VALLEY	33
20	STAGS' LEAP PETITE SYRAH NAPA VALLEY	59
20	STAGS' LEAP "THE INVESTOR" NAPA VALLEY	66
22	PRISONER ZINFANDEL BLEND NAPA VALLEY	69
20	JUSTIN ISOSCELES PASO ROBLES	99
19	FLORA SPRINGS "TRILOGY" RED BORDEAUX BLEND, NAPA VALLEY	129

DESSERTS

CRÈME BRULEE WITH FRESH RASPBERRIES **10**

FRESH BERRY ASSORTMENT AND CREAM **10**
OR OVER VANILLA BEAN ICE CREAM **12**

CHOCOLATE MOUSSE PIE TOPPED WITH A CHOCOLATE FISH **12**

KEY LIME TART WHIPPED CREAM, LIME ZEST **11**

HOT FUDGE CAKE VANILLA ICE CREAM BETWEEN MOIST CHOCOLATE CAKE, HOT FUDGE, WHIPPED CREAM **13**

TURTLE CHEESECAKE WARM CARAMEL, GUITTARD CHOCOLATE CHUNKS, TOASTED WALNUTS, SOFTLY WHIPPED CREAM **13**

HOMEMADE CHEESECAKE DRIZZLED WITH MELBA SAUCE **11**
OR TOPPED WITH AN ASSORTMENT OF FRESH BERRIES **13**

HOT FUDGE PEANUT BUTTER CAKE CHUNKY PEANUT BUTTER ICE CREAM, CHOCOLATE CAKE, HOT FUDGE, WHIPPED CREAM, CHOPPED PEANUTS **12**

VANILLA BEAN ICE CREAM TOPPED WITH A CHOCOLATE FISH **9**

MARTINIS & SPECIALTY DRINKS $16

SUMMER BLANC-TINI
BOTANIST GIN, ST.GERMAIN ELDERFLOWER, LEMON JUICE, TOPPED WITH ANGELINE SAUVIGNON BLANC

VANILLA ME PINEAPPLE RUM SOUR
LICOR 43, SOGGY DOLLAR DARK RUM, PINEAPPLE JUICE, VANILLA SIMPLE SYRUP, EGG WHITE

GOLDEN SUNSET
GREY GOOSE VODKA, APEROL, ST.GERMAIN ELDERFLOWER, LEMON JUICE, JP CHENET FLOAT

THE LAST WORD
HENDRICKS GIN, GREEN CHARTREUSE LIQUEUR, LUXARDO MARASCHINO LIQUEUR, LIME JUICE

CAFÉ DE OLLA-TINI
SOLENTO ORGANIC RESPOSADO TEQUILA, THUNDERKING COLD BREW, KAHLUA, CAFÉ DE OLLA SYRUP

SPICY TAMARINDO MARGARITA
GRAN MALO LIQUEUR, CONCIERE TEQUILA, LIME JUICE, AGAVE, TAMARINDO SYRUP

OFC WATERMELON COCKTAIL
TOMMY BAHAMA CUCUMBER VODKA, FRESH WATERMELON JUICE, AGAVE & LIME JUICE

EMPRESS SPRITZ
EMPRESS CUCUMBER LEMON GIN, LEMON JUICE, ST.GERMAIN ELDERFLOWER, SIMPLE SYRUP, SODA WATER & SPARKLING WINE

DIRTY MARTINI
BELVEDERE VODKA, FILTHY OLIVE JUICE, BLUE CHEESE OLIVES.
MAKE IT FILTHY ADD EXTRA OLIVE JUICE

LAVENDER LEMONADE
EMPRESS GIN, LEMON JUICE, SIMPLE SYRUP, HONEY

ESPRESSO-TINI
TRIPLE OLIVES ESPRESSO VODKA, LICOR 43, THUNDERKING COLD BREW, BAILEYS

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

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

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

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

CRAFT DRAFT BEERS $10

LEFT COAST "UNA MAS" AMBER LAGER 5.8%
DESCHUTES "MIRROR POND" PALE ALE 5%
BELCHING BEAVER "PHANTOM BRIDE" IPA 7.1%
FIRESTONE "805" BLONDE ALE 4.7%
SMOG CITY "SABRE-TOOTHED SQUIRREL" AMBER RED ALE 7%
21ST AMENDMENT BREWERY "BLOOD ORANGE" IPA 7%
STONE "DAYFALL" BELGIUM WHITE 5.5%
KARL STRAUSS "BOAT SHOES" HAZY IPA 7.2%
BEACHWOOD BREWING CO. "HEF LEPPARD" HEFEWEIZEN 5.1%

DRAFT BEERS

THE ORIGINAL FISH COMPANY BLONDE 4.8%	9
COORS LIGHT 4.2%	8
STELLA ARTOIS EURO LAGER BELGUIM 5.2%	9

BOTTLED/CAN BEERS $8

HEINEKEN ZERO HOLLAND
BUD LIGHT UNITED STATES
CORONA MEXICO
GUINNESS IRELAND 16oz CAN
HEINEKEN HOLLAND
MICHELOB ULTRA UNITED STATES
MODELO MEXICO

AFTER DINNER DRINKS $14

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

HAZELNUT-VANILLA JAVA COFFEE, HAZELNUT LIQUEUR,VANILLA VODKA

CHIP SHOT COFFEE, BAILEY'S, TUACA

CINNAMON TOAST CRUNCH RUM CHATA, FIREBALL, CINNAMON DUST

DESSERT MARTINI'S $16

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

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