

DINNER

TODAY'S FRESH CATCH MESQUITE BROILED

WILD PACIFIC SWORDFISH	41.45
MEXICAN TILAPIA FARM-RAISED	35.95
WILD EASTERN MONKFISH	39.95
WILD PACIFIC ROCKFISH	38.95
LOUISIANA CATFISH FARM-RAISED	37.95
IDAHO RAINBOW TROUT FARM-RAISED	37.95

WILD CHILEAN SEABASS	54.95
WILD NOVA SCOTIA OR ALASKAN HALIBUT	47.95
WILD FIJIAN AHI TUNA	43.95
WILD COSTA RICAN MAHI MAHI	47.95
VERLASSO SALMON FARM-RAISED	45.95

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) 16.95 (6) 21.95	
* SHRIMP & SCALLOP CEVICHE	17.95
CRAB DUO CHILLED DUNGENESS CRAB FRY LEGS, COLOSSAL JUMBO CRAB MEAT	38.95
* POKE NACHOS FRESH AHI, AVOCADO, GREEN ONIONS, SPICY MAYO	18.95
SMOKED SALMON & ALBACORE PLATTER BOURSIN CHEESE, HOUSE MADE DILL SAUCE, CARROTS, CUCUMBER AND CARR'S WATER CRACKERS	26.45

HOT

JUMBO FRIED SHRIMP (4) COCKTAIL SAUCE	18.95
NEW ORLEANS STYLE BBQ SHRIMP WITH CROSTINI'S	18.45
LOBSTER MAC-N-CHEESE	18.95
* CANADIAN SCALLOPS (3) ON THE HALF SHELL ROCKEFELLER STYLE WITH CRISPY BACON	18.95
COCONUT SHRIMP HONEY MUSTARD HORSERADISH SAUCE	19.95
FRIED CLAMS	16.95
FRIED SQUID MARINARA	17.95
POPCORN SHRIMP CLASSIC REMOULADE	16.95
FRIED ZUCCHINI	14.95
ARTICHOKE STEAMED HOUSE-MADE DILL SAUCE	16.95
JUMBO LUMP MEAT CRAB CAKES (2) WHOLE GRAIN MUSTARD & BEURRE BLANC.....	22.95
* OYSTERS ROCKEFELLER BAKED (1/2 DOZEN CHEF'S SELECTION)	24.95
CHOWDER FRIES NEW ENGLAND CHOWDER, BACON, MELTED CHEESE & GREEN ONIONS	15.95

SUSHI & ASIAN SPECIALTIES

* AHI POKE CRISPY WONTONS	19.95
* AHI TUNA TOWER FRESH MANGO & AVOCADO.....	21.95
CALIFORNIA ROLL RED CRABMEAT	18.95
* AHI SASHIMI SEAWEED SALAD	17.45
* SPICY TUNA HANDROLL (2)	16.95
* POKE BOWL	29.95
FRESH AHI & VERLASSO SALMON, CRAB, GREENS, BROWN RICE, AVOCADO & WASABI PONZU	

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	26.95
SPICY OPTION	29.95

SALADS

DRESSINGS MADE FRESH DAILY

SHRIMP & SCALLOPS MESQUITE GRILLED, WHITE TRUFFLE OIL, WALNUTS, HEARTS OF PALM & AVOCADO	32.95
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VERLASSO SALMON GREEK SALAD MESQUITE GRILLED, FETA CHEESE.....	29.95
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* CAESAR SALAD w/	16.95	AVOCADO LOUIE w/	
GRILLED SHRIMP ..	27.95	BAY SHRIMP	25.95
BAY SHRIMP	24.95	LARGE SHRIMP ..	26.95
DUNGENESS CRAB	30.95	LARGE SHRIMP &	
SHRIMP & SCALLOPS	32.95	DUNGENESS CRAB	29.95
CHICKEN	26.95	BAY SHRIMP &	
1/2 CAESAR SALAD	13.45	DUNGENESS CRAB	31.95
HOUSE GREENS	11.95	DUNGENESS CRAB	35.95
BABY MIXED GREENS	13.95		
BALSAMIC VINAIGRETTE, DANISH BLEU, CANDIED WALNUTS			
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.....	25.95	
TUNA MELT GRILLED CHEESE & AVOCADO.....	22.95	
TUNA SALAD LETTUCE, TOMATO	19.95	
* HAMBURGER	18.95.....w/CHEESE	19.95
* KOBE CHEESEBURGER CHEDDAR, GARLIC, CHIVE AIÓLI	22.95	
CALIFORNIA B.L.T. AVOCADO.....	17.95	
HALIBUT SALAD MELT AVOCADO & CHEESE.....	24.95	
FRIED FISH SANDWICH CRISPY FRIED, LETTUCE, TOMATO & CHEDDAR W/COD 25.95 W/HALIBUT	29.95	

CHOWDERS

WORLD'S GREATEST CHOWDER!

NEW ENGLAND (WHITE) OR MANHATTAN (RED) CUP.....	11	BOWL	15
CLAM CHOWDER IN A BREAD BOWL	20		
SOUP & SALAD HOUSE SALAD, CAESAR OR BABY MIXED GREENS	26.95		



Est. 1981

RESTAURANT

Fresh FISH MARKET

WINES BY THE GLASS

GLASS / BOTTLE

JP CHENET SPARKLING , FRANCE 9 ½ BTL / 28
VEUVE CLICQUOT YELLOW LABEL , FRANCE 25 / 110
THE PALE "BY SACHA LICHINE" ROSÉ , FRANCE 12 / 33
KUNG FU GIRL "BY CHARLES SMITH" RIESLING , WASHINGTON 10 / 28
CHATEAU ST. MICHELLE RIESLING , WASHINGTON 11 / 30
TERLATO PINOT GRIGIO , ITALY 13 / 35
STAGS LEAP WINE CELLARS "AVETA" SAUVIGNON BLANC , NAPA VALLEY 16 / 48
13° CELSIUS SAUVIGNON BLANC , NEW ZEALAND 10 / 30
ANGELINE "RESERVE" SAUVIGNON BLANC , SONOMA COUNTY 10 / 30
ORIGINAL FISH COMPANY CHARDONNAY , PASO ROBLES 10 / 30
FRANK FAMILY VINEYARDS CHARDONNAY CARNEROS 17 / 51
CHERRY PIE "THREE VINEYARDS" PINOT NOIR , TRI COUNTY, CA 12 / 33
INTRINSIC RED BLEND , COLUMBIA VALLEY 12 / 33
DECOY "BY DUCKHORN" RED BLEND , NAPA VALLEY 14 / 39
FERRARI CARANO MERLOT , SONOMA COUNTY 15 / 45
ORIGINAL FISH COMPANY CABERNET SAUVIGNON , PASO ROBLES 12 / 36
MY FAVORITE NEIGHBOR CABERNET SAUVIGNON , PASO ROBLES 18 / 53
JUSTIN CABERNET SAUVIGNON , PASO ROBLES 18 / 58
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	41.95
CLAMS & LINGUINE WHITE OR RED SAUCE..	29.95

SKEWERS MESQUITE BROILED

SHRIMP WITH BACON	32.95
SCALLOPS & SHRIMP WITH BACON	36.95
SCALLOPS, SHRIMP & FISH WITH BACON, PEPPERS & TOMATO.....	33.95
SCALLOPS WITH BACON	38.95
HALIBUT ONION , PEPPERS & TOMATO.....	35.45
ASSORTED FISH ONION, PEPPERS & TOMATO	33.95
* FILET MIGNON & SHRIMP BROCHETTE BACON, ONION, PEPPERS, MUSHROOM	33.95

INDULGE YOURSELF

ADD TO ANY ENTRÉE:

SHRIMP SKEWER (8) MESQUITE-BROILED..	17
SHRIMP & SCALLOP SKEWER MESQUITE-BROILED	21
SCALLOP SKEWER	23
AUSTRALIAN LOBSTER TAIL 7-8 OZ MARKET PRICE	
ALASKAN KING CRAB LEGS 1 LB MARKET PRICE	

STEAK & CHICKEN

(ALL OF OUR MEAT IS CERTIFIED ANGUS BEEF)

* FILET MIGNON (9 OZ).....	59.95
* NEW YORK STEAK (11 OZ)	54.95
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) WITH COLESLAW	34.95
ORIGINAL FISH COMPANY FISH AND CHIPS (HALIBUT) WITH COLESLAW	39.95
WILD MEXICAN JUMBO SHRIMP	34.95
CAPTAIN'S PLATTER (HALIBUT, SCALLOPS, CLAMS & SHRIMP)	45.95
PACIFIC OYSTERS (7).....	34.95

CLASSICS

CAPTAIN'S PLATTER (SHRIMP & SCALLOP SKEWER LACED W/BACON, HALIBUT FILET) MESQUITE BROILED	46.95
CALAMARI STEAK BEURRE BLANC	29.95
BOUILLABaisse LOBSTER, SHRIMP, SCALLOPS, FIN FISH, SAFFRON BROTH (À LA CARTE) ...	49.95
CIOPPINO KING CRAB, SHRIMP, SCALLOPS, FIN FISH, MARINARA & LINGUINI (À LA CARTE) ..	49.95
JUMBO LUMP-MEAT CRAB CAKES	35.95
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	34.95

ALL MESQUITE GRILLED ENTRÉES INCLUDE:

CHOICE OF TWO OF THE FOLLOWING:

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

**SUBSTITUTE SAUTÉED SPINACH OR ASPARAGUS
WITH FRESH GARLIC & OLIVE OIL 3**

7 TO UPGRADE ONE SIDE FOR A BOWL OF SOUP,
HOUSE SALAD OR CAESAR SALAD

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	MUMM NAPA PRESTIGE CUVÉE SPARKLING BRUT NAPA ..	49	
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	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	
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

21	CAKEBREAD CABERNET SAUVIGNON NAPA VALLEY.....	96	
22	AUSTIN HOPE CABERNET SAUVIGNON PASO ROBLES.....	68	
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
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	SEASMOKE “SOUTHING” PINOT NOIR, STA. RITA HILLS ...	149	

RED BLENDS & VARIETALS

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 BRULÉE 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 SPRITZER

APEROL, PASSION FRUIT SYRUP, AVISSI PROSECCO, COCO LOPEZ

LEMON CURD COCKTAIL

GRAY WHALE GIN, LEMON JUICE, BONNE MAMAN LEMON CURD

COME SAIL AWAY

MALIBU PASSION FRUIT RUM, BLACKHEART SPICED RUM, PINEAPPLE JUICE, COCO LOPEZ, MUDDLED RASPBERRIES

HIBISCUS MARGARITA

LALO TEQUILA, TRIPLE SEC, HOUSE MADE HIBISCUS SYRUP, LIME JUICE, AGAVE

ESPRESSO-TINI

TITOS VODKA, BORGETTI ESPRESSO LIQUEUR, LICOR 43, THUNDERKING COLD BREW

CAFÉ DE OLLA-TINI

CODIGO REPOSADO TEQUILA, THUNDERKING COLD BREW, KAHLUA, CAFÉ DE OLLA SYRUP

SPICY TAMARINDO MARGARITA

GRAN MALO LIQUEUR, LALO TEQUILA, LIME JUICE, AGAVE, TAMARINDO SYRUP

OFC WATERMELON COCKTAIL

EFFEN 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

OFC DIRTY MARTINI

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

LAVENDER LEMONADE

EMPRESS GIN, LEMON JUICE, LAVENDER SIMPLE SYRUP, HONEY

STRAWBERRY BASIL MARGARITA

CODIGO REPOSADO 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 JALAPEÑO PINEAPPLE MARGARITA

DULCE VIDA PINEAPPLE JALAPEÑO TEQUILA, SWEET AND SOUR, MUDDLED PINEAPPLE & JALAPEÑOS

OFC OLD FASHIONED

TEMPLETON RYE, SUGAR CUBE, ANGOSTURA BITTERS

MANGO-TINI

TITOS VODKA, MALIBU MANGO AND MANGO PUREE

PEAR FLOWER-TINI

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

CRAFT DRAFT BEERS \$10

FALL “PLENTY FOR ALL” PILSNER 4.9%
DESCHUTES “MIRROR POND” PALE ALE 5%
BEACHWOOD “CITRAHOLIC” IPA 7.1%
SIERRA NEVADA “SPRINGFEST” IPA 6%
BELCHING BEAVER “PHANTOM BRIDE” IPA 7.1%
FIRESTONE “805” BLONDE ALE 4.7%
SMOG CITY “SABRE-TOOTHED SQUIRREL” AMBER RED ALE 7%
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

SMOG CITY “LITTLE BO PILLS” PILSNER WITH STYLE 16oz CAN
SIERRA NEVADA “TORPEDO” EXTRA IPA 16oz CAN
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 SCREWBALL PEANUT BUTTER BOURBON, TRADER VIC’S WHITE CHOCOLATE, DARK CRÈME DE COCOA, ESPRESSO

CHOCOLATE-TINI TRADER VIC’S WHITE CHOCOLATE, ABSOLUT VANILLA, DARK CRÈME DE COCOA , CHOCOLATE RIM