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 REMOÚLADE 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

VERLASSO SALMON GREEK SALAD
MESQUITE GRILLED, FETA CHEESE 29.95

* **CAESAR SALAD w/** 16.95
GRILLED SHRIMP .. 27.95
BAY SHRIMP 24.95
DUNGENESS CRAB 30.95
SHRIMP & SCALLOPS 32.95
CHICKEN 26.95
1/2 CAESAR SALAD 13.45
HOUSE GREENS 11.95
BABY MIXED GREENS 13.95
BALSAMIC VINAIGRETTE, DANISH BLEU, CANDIED WALNUTS

AVOCADO LOUIE w/
BAY SHRIMP 25.95
LARGE SHRIMP ... 26.95
LARGE SHRIMP & DUNGENESS CRAB 29.95
BAY SHRIMP & DUNGENESS CRAB 31.95
DUNGENESS CRAB 35.95

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

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**
BEZEL "BY CAKEBREAD" CHARDONNAY, SAN LUIS OBISPO COAST **14 / 39**
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
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 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
MUMM NAPA PRESTIGE CUVEE SPARKLING BRUT NAPA	49	
DOMAINE CHANDON "BLANC DE NOIR" NAPA VALLEY	39	
TAITTINGER BRUT LA FRANCAISE, CHAMPAGNE, FRANCE	99	
CHANDON ROSÉ CALIFORNIA	54	15 (SPLIT)
MOËT & CHANDON "IMPERIAL" EPERNAY, FRANCE	125	
BOLLINGER "SPECIAL CUVÉE" BRUT, FRANCE	150	
"J" CUVÉE 20 BRUT RUSSIAN RIVER VALLEY	55	
PROSECCO AVISSI ITALY	25	10 (SPLIT)

FUMÉ BLANCS, SAUVIGNON BLANCS & OTHER WHITE VARIETALS		
FERRARI-CARANO FUMÉ BLANC SONOMA COUNTY	29	
GRGICH HILLS FUMÉ BLANC NAPA VALLEY	59	35
DUCKHORN SAUVIGNON BLANC NAPA VALLEY	49	25
KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND	35	
KING ESTATE PINOT GRIS OREGON	39	21
SANTA MARGHERITA PINOT GRIGIO ITALY	43	
"J" PINOT GRIS CALIFORNIA	39	
JUSTIN SAUVIGNON BLANC CENTRAL COAST	42	
BENVOLIO PINOT GRIGIO ITALY	24	
CAKEBREAD SAUVIGNON BLANC NAPA VALLEY	65	

CHARDONNAY		
FAR NIENTE CHARDONNAY, NAPA VALLEY	85	
FERRARI-CARANO, SONOMA VALLEY	39	
FRANCIS COPPOLA "DIAMOND COLLECTION" MONTEREY COUNTY	29	16
CAKEBREAD NAPA VALLEY	69	
GRGICH HILLS NAPA VALLEY	73	41
"J" CHARDONNAY NAPA, SONOMA, MONTEREY	45	
ROMBAUER NAPA VALLEY	59	40
JORDAN RUSSIAN RIVER VALLEY	49	
LA CREMA SOMONA COAST	39	24
STERLING CALIFORNIA	28	
DUCKHORN NAPA VALLEY	59	
MEIOMI SANTA BARBARA, MONTEREY, SONOMA COAST	35	
PATZ & HALL SONOMA COAST	48	
CHALK HILL SONOMA	36	
SEASMOKE CHARDONNAY, STA. RITA HILLS	135	

CABERNET SAUVIGNON			
21	CAKEBREAD CABERNET SAUVIGNON NAPA VALLEY	96	
24	AUSTIN HOPE CABERNET SAUVIGNON PASO ROBLES	68	
23	FRANCIS COPPOLA "CLARET" GEYSERVILLE, CALIFORNIA	35	
20	GRGICH HILLS NAPA VALLEY	115	65
23	CLOS DU BOIS "SONOMA RESERVE" ALEXANDER VALLEY	32	
20	JORDAN ALEXANDER VALLEY	89	
22	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	
23	QUILT NAPA VALLEY	73	
23	DAOU PASO ROBLES	45	
23	FRANK FAMILY VINEYARDS NAPA VALLEY	73	
22	HESS COLLECTION "LION TAMER" NAPA VALLEY	105	
21	BEAULIEU VINEYARD GEORGE DE LATOUR "PRIVATE RESERVE" NAPA VALLEY	220	
21	DAOU ESTATES "SOUL OF A LION" PASO ROBLES	189	
19	SILVER OAK CABERNET SAUVIGNON, ALEXANDER VALLEY	168	

MERLOTS & PINOT NOIRS			
23	STERLING MERLOT "VINTER COLLECTION" NAPA VALLEY	32	
22	CLOS DU BOIS MERLOT NORTH COAST	32	20
22	PATZ & HALL PINOT NOIR, SONOMA	55	
20	GRGICH HILLS MERLOT NAPA VALLEY	79	52
23	"J" PINOT NOIR SONOMA, MONTEREY & SANTA BARBARA	42	
23	LA CREMA PINOT NOIR SONOMA COAST	45	25
23	SONOMA CUTRER PINOT NOIR SONOMA COAST	63	
24	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		
21	STAGS' LEAP PETITE SYRAH NAPA VALLEY	59
21	STAGS' LEAP "THE INVESTOR" NAPA VALLEY	66
22	PRISONER ZINFANDEL BLEND NAPA VALLEY	69
21	JUSTIN ISOSCELES PASO ROBLES	99
21	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 SPRITZER
APEROL, PASSION FRUIT SYRUP, AVISSI PROSECCO

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 "SUMMERFEST" LAGER 5%
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