

APPETIZERS

BRUSCHETTA

GUACAMOLE, TOMATOES, FRESH MOZZARELLA,
BALSAMIC REDUCTION \$8

BUFFALO CHICKEN DIP

CREAM CHEESE, SHREDDED CHICKEN, BUFFALO
SAUCE, RANCH, TORTILLA CHIPS \$10

TOSTADA

GRILLED CHICKEN \$5.5

BRAZILIAN STYLE STEAK \$6

CORN TORTILLA, REFRIED BEANS, ICEBURG
LETTUCE, TOMATO, AVOCADO, CILANTRO, RED
ONIONS, QUESO FRESCO, SALSA

ARANCINI

FONTINA, RISOTTO, CHIVES, ONIONS, GARLIC,
PARMESAN, BREAD CRUMBS, CILANTRO SAUCE \$8.5

COCONUT SHRIMP

4 SHRIMP, JAPANESE PANKO, COCONUT FLAKES,
CHILI SAUCE, \$13

SHRIMP TACO

PURPLE CABBAGE, CORN TORTILLA, CILANTRO,
RADISH, TOMATOES, BLACK BEANS, GUACAMOLE,
ONIONS, QUESO FRESCO (\$6 PER TACO)

CHICKEN WINGS (10)

CHOICE OF PLAIN, BUFFALO, BBQ, TERIYAKI, OR
CHIPOTLE, RANCH OR BLUE CHEESE \$10

SESAME CRUSTED AHI TUNA

HALF \$12.5 FULL \$23
PONZU, WASABI, PICKLED GINGER, SIRACHA AIOLI

STUFFED JALAPEÑOS

CREAM CHEESE, BACON, CHEDDAR, CHIPOTLE AIOLI \$8

CHARCUTERIE & CHEESE PLATTER

ASSORTED CURED MEATS & CHEESE, DIJON,
CROSTINI \$13

MOZZARELLA STICKS

MADE IN HOUSE AND DEEP FRIED \$9

CALAMARI & BRICK OVEN OYSTERS
AVAILABLE UPON REQUEST

SOUP OF THE DAY

CUP \$4

BOWL \$7

SALADS

SMALL \$6

LARGE \$10

ADD GRILLED CHICKEN \$6, FRIED CHICKEN \$6.5,
SHRIMP \$8, NY STRIP \$8.5, SALMON \$9.5,
SWORDFISH \$9.5, AHI TUNA \$10

MONZA SALAD

MIXED BABY GREENS, TOMATOES,
DRIED CRANBERRIES, ONIONS, CUCUMBER,
WALNUTS, FETA,
BALSAMIC VINAIGRETTE

ARUGULA SALAD

SHAVED PARMESAN, ALMONDS, CITRUS
VINAIGRETTE

SPINACH SALAD

BABY SPINACH, GRILLED ASPARAGUS,
STRAWBERRIES, ROASTED ALMONDS, BALSAMIC
VINAIGRETTE

COBB SALAD

APPLEWOOD SMOKED BACON, GORGONZOLA,
AVOCADO, BOILED EGG, CHERRY TOMATOES,
RED ONIONS, RANCH DRESSING

GARDEN OR CAESAR SALAD
AVAILABLE UPON REQUEST

SANDWICHES

CHOICE FRIES, JALAPEÑO CHIPS, COLESLAW
SUB SOUP OR SIDE MONZA/CAESAR SALAD FOR \$3

CHIPOTLE GRILLED CHICKEN

BLACKENED GRILLED CHICKEN, JALAPEÑOS,
LETTUCE, RED ONIONS, TOMATO, MOZZARELLA,
CHIPOTLE DRESSING, CIABATTA \$13.5

ITALIAN SUB

SALAMI, COPPA, PROSCUITTO, MOZZARELLA,
BANANA PEPPERS, LETTUCE, TOMATO, RED ONION,
PESTO MAYO, SUB ROLL \$12.5

BIG PIG

BBQ ROASTED PULLED PORK, PINEAPPLE, CILANTRO,
CREAMY COLESLAW, JALAPEÑOS, BRIOCHE BUN \$13

GODFATHER SUB

BEEF MEATBALLS, MOZZARELLA, ZESTY MARINARA,
SUB ROLL \$12

CHICKEN PARM SANDWICH

LIGHTLY BREADED CHICKEN BREAST, MOZZARELLA,
MARINARA, CIABATTA \$13.5

BURGERS

ALL BURGERS SERVED ON BRIOCHE BUN
CHOOSE ½ LB BURGER, TURKEY, OR
PORTOBELLO

WHISKEY GLAZED BURGER

WHISKEY GLAZE, SAUTÉED MUSHROOMS,
SAUTÉED ONIONS, SWISS \$13

BUILD YOUR OWN BURGER \$10.5

ADD TOPPINGS BBQ .5, AVOCADO \$1,
SAUTÉED ONIONS OR MUSHROOMS \$1,
BACON \$1, BLACKENED SEASONING .5,
BANANA PEPPERS .75, JALAPEÑO CHIPS .75,
GORGONZOLA \$1, FRESH MOZZARELLA \$1.5,
CHEDDAR, SWISS, OR MOZZARELLA \$1

SIDES

CURLY/STEAK/SWEET POTATO FRIES \$4
BASKET OF BREAD \$2.5
SAUTÉED SEASONAL VEGGIES \$4.5
COLE SLAW \$2.5
SIDE MEATBALLS (3) \$7
BACON MAC & CHEESE \$7

ENTRÉES

BLACK & BLUE FILET TIPS

BLACKENED FILET MIGNON TIPS, GORGONZOLA &
MUSHROOM RISOTTO, TOPPED WITH CHIVES &
GORGONZOLA \$18

ATLANTIC SALMON

PAN SEARED SALMON, DILL, AVOCADO,
HOLLANDAISE SAUCE, ASPARAGUS, ROASTED
POTATOES \$18

CHICKEN PICATTA

BONELESS CHICKEN BREAST, CAPERS, WHITE WINE
LEMON SAUCE, SPAGHETTI, VEGETABLES \$16

SLOW BRAISED GRILLED ST. LOUIS RIBS

BACON MAC & CHEESE, CREAMY COLESLAW
HALF \$14.5 FULL \$23.5

CHICKEN PARMESAN

LIGHTLY BREADED CHICKEN BREAST, MOZZARELLA,
SPAGHETTI, TOMATO SAUCE \$18

KIDS MENU

CHEESE FLATBREAD \$7
ADD PEPPERONI + \$1
MAC & CHEESE \$7
SPAGHETTI & MEATBALLS \$7
MINI CHEESEBURGER/FRIES \$7

PASTAS

JACK'S SPECIAL

CAPELLINI, SHRIMP, CRABMEAT, SCALLOPS, WHITE WINE LEMON BUTTER SAUCE \$22

TORTELLINI CREMA ROSA

BEEF TORTELLINI, BACON, MUSHROOMS, ONIONS, CREMA ROSA SAUCE \$14

CAPELLINI WITH MEATBALLS

BEEF MEATBALLS, CAPELLINI, TOMATO & GARLIC OLIVE OIL SAUCE \$14

FETTUCCINI ALFREDO \$10.5

ADD CHICKEN \$6

ADD SHRIMP \$8

PENNE ITALIANO

ITALIAN SAUSAGE, BELL PEPPERS, SAUTÉED ONIONS, GARLIC OLIVE OIL SAUCE, PENNE \$13.5

LINGUINI MAR E MONTE

CHICKEN, SHRIMP, PROSCIUTTO, PINE NUTS, ASPARAGUS, SUNDRIED TOMATOES, PESTO \$20

VEGETARIAN PASTA

ZUCCHINI, YELLOW SQUASH, CARROTS, ONIONS, VEGGIE NOODLES, GARLIC PESTO SAUCE \$13
ADD CHEESE + \$1.5

BRICK OVEN PIZZAS & FLATBREADS

MONZA

ITALIAN SAUSAGE, PEPPERONI, CHICKEN, MOZZARELLA, MARINARA
FLATBREAD \$10.5 PIZZA \$12.5

QUEEN MARGARITA

FRESH MOZZARELLA, TOMATOES, BASIL, TOMATO SAUCE
FLATBREAD \$10.5 PIZZA \$12.5

NEW YORK WHITE PIZZA

MOZZARELLA, PARMESAN, GARLIC OLIVE OIL, FRESH HERBS
FLATBREAD \$9 PIZZA \$11

ARUGULA

FRESH MOZZARELLA, PROSCIUTTO, ARUGULA, BALSAMIC REDUCTION
FLATBREAD \$11 PIZZA \$13

HAWAIIAN PULLED PORK

PULLED PORK, BACON, CILANTRO, JALAPEÑOS, PINEAPPLE, MOZZARELLA, BBQ
FLATBREAD \$12.5 PIZZA \$14.5

BUFFALO CHICKEN

BUFFALO SAUCE, SHREDDED CHICKEN, GORGONZOLA & MOZZARELLA CHEESE, RED ONION
FLATBREAD \$11 PIZZA \$13

SEAFOOD PIZZA

SHRIMP, MOZZARELLA, CREMA ROSA SAUCE
FLATBREAD \$14 PIZZA \$16

BRUNCH MENU

10:30 - 2:30

SATURDAYS & SUNDAYS ONLY

FRENCH TOAST

2 SLICES OF FRENCH TOAST, BACON, 2 EGGS, FRIED, SCRAMBLED, OR MEDIUM \$8.5

BELGIAN WAFFLES

2 BELGIAN WAFFLES, CRÈME FRAÎCHE, MIXED BERRIES \$10.5

EGGS BENEDICT

SLICED FILET MIGNON, BÉARNAISE SAUCE, BISCUIT, HOME FRIES \$15

BISCUITS & GRAVY

3 BISCUITS, SAUSAGE GRAVY \$9
ADD CHEDDAR & BACON + \$2

JACK'S SPECIAL OMELETTE

SHRIMP, CRABMEAT, SCALLOPS, PICO DE GALLO, LEMON BUTTER SAUCE, HOME FRIES \$14

PRIMAVERA OMELETTE

MUSHROOMS, ONIONS, PEPPERS, MOZZARELLA, SPINACH, HOME FRIES \$10

WESTERN OMELETTE

PEPPERS, ONIONS, HAM, CHEDDAR, HOME FRIES \$10.5

HAM & CHEESE BAGEL

EGGS, HAM, MOZZARELLA, HOME FRIES \$10

BRUNCH SIDES

HOME FRIES \$3

BACON (3 PIECES) \$3.25

SAUSAGE (3 LINKS) \$3.25

EGGS (SCRAMBLED, MEDIUM, FRIED) \$3

FRENCH TOAST (2 PIECES) \$2.5

BISCUITS & GRAVY (2) \$5

BRUNCH COCKTAILS

CHOURIÇO BLOODY MARY

ZING ZANG, HORSERADDISH, OLD BAY RIM, GRILLED CHOURIÇO, CELERY \$9

STRAWBERRY BELLINI

FRESH STRAWBERRIES, PURE CANE SUGAR, CAVA, PINK SUGAR RIM \$8.5

KIR ROYALE

CRÈME DE CASSIS, CAVA, BLACKBERRY \$7

MIMOSAS & IRISH COFFEE ALSO AVAILABLE

HOUSE WINES

(\$1.5 OFF HAPPY HOUR)

REDS

PINOT NOIR \$7.5

MERLOT \$7.5

CABERNET
SAUVIGNON \$7.5

PORTUGUESE RED \$7.5

MALBEC \$8.5

WHITES

CHARDONNAY \$7.5

PINOT GRIGIO \$7.5

SAUVIGNON BLANC \$8.5

MOSCATO \$7.25

RIESLING \$8.25

PORTUGUESE WHITE \$7.5

ENOMATIC & TAP WINE

ON TAP

GLERA PROSECCO, ITALY \$8.5

FRANCISCAN ESTATE CHARDONNAY, CA \$9.5

SAVED CABERNET/MERLOT BLEND, CA \$9.5

DISENO MALBEC, ARGENTINA \$9.5

ENOMATIC REDS

QUINTA DE CHOCAPALHA, PORTUGAL \$9.5

RIVER'S EDGE CUVÉE PINOT NOIR, OR \$9.5

HEDGES CMS BLEND, OR \$9.5

PRIEST RANCH CABERNET, CA \$10.5

SEVEN FALLS MERLOT, WA \$9

ENOMATIC WHITES

LUIGI BAUDANA 'THE DRAGON' LANGHE BIANCO,
ITALY \$8.5

MONTE VELHO, PORTUGAL \$8

CASTELL DE RAIMAT ALBARIÑO, SPAIN \$9

KLEIN CONSTANTIA SAV BLANC, S. AFRICA \$8.5

MONCHIERO ARNEIS RECIT \$9.5

LA VOLIERA ROSATO, ITALY \$8.5

SANGRIA

MADE WITH FRESH FRUIT

AVAILABLE BY GLASS OR PITCHER

STRAWBERRY BASIL MINT

GLASS \$10.5 PITCHER \$40

BLACKBERRY

GLASS \$10.5 PITCHER \$40

STONEFRUIT

APRICOT, TANGERINE, PLUM, PEACH

GLASS \$10.5 PITCHER \$40

ASK ABOUT OUR PREMIUM SANGRIA OF THE
WEEK \$10.5

RED, WHITE, OR ROSÉ

ALSO AVAILABLE

GLASS \$8

PORT COCKTAILS

PORT SOUR \$9

SIGNATURE COCKTAIL

CROWN VANILLA, LEMON JUICE,
PURE CANE SUGAR, TOPPED WITH A
LAYER OF FERREIRA RUBY PORT

BAR DRAKE MANHATTAN \$10.5

BULLEIT BOURBON, BORGES RUBY PORT,
MAPLE SYRUP, DASH BITTERS

PROSECCO SMASH \$8.5

PORTO BRONCO, PROSECCO, CUCUMBER VODKA,
THYME, PURE CANE SUGAR, BLENDED

DRAFT BEER MENU FOUND ON UNTAPPD OR
ASK YOUR SERVER

BOTTLE BEER LIST AVAILABLE UPON REQUEST

40 UNDER \$40

BOTTLED WINES

RED WINE

ITALIAN

#107 QUERCIOLI LAMBRUSCO	\$35
#NB SAN QUIRICO CHIANTI	\$35
#225 VAJRA DOLCETTO	\$38
#226 CHIARLO BARBERA D'ASTI	\$38
#229 DI MAJO SANGIOVESE	\$38
#230 GRAN PASSIONE VENETO ROSSO	\$38

PORTUGUESE

#336 CABRIZ COLHEITA SELECCIONADA	\$38
#337 QUINTA DO ENCONTRO TINTO	\$38
#338 PAULO LAUREANO CLASSICO	\$36
#341 QUINTA DA PACHECA SUPERIOR	\$38
#342 LUIS PATO BEIRA ATLÂNTICO	\$36
#343 ESPORÃO DEFESA	\$39
#344 QUINTA DE CHOCAPALHA	\$38

USA

#417 J. LOHR SEVEN OAKS CABERNET	\$38
#504 HEDGES CMS RED BLEND	\$34
#505 KIONA 'RED MTN.' LEMBERGER	\$38
#515 ELOUAN PINOT NOIR	\$38
#NB SEVEN FALLS MERLOT	\$38

OTHER

#703 RAIMAT TEMPRANLLO	\$38
#704 VINA POMAL CRIANZA	\$38
#NB PUNTA PAYS MALBEC	\$38
#708 CALIGIORE SYRAH	\$38

WHITE WINE

SPARKLING

#106 GATÃO MEIO SECO ESPUMANTE	\$35
#108 ANNA BRUT ROSÉ	\$35
#109 ANNA CAVA BRUT	\$28

ITALIAN

#NB LUIGI BAUDANA 'THE DRAGON BIANCO	\$38
#113 BARONE FINI PINOT GRIGIO	\$38
#114 RUFFINO MOSCATO	\$36
#NB LA VOLIERA ROSATO	\$36
#NB MONCHIERO ARNEIS RECIT	\$36

PORTUGUESE

#120 ESPORÃO MONTE VELHO	\$35
#124 MONTE D'OIRO VIOGNIER	\$39
#125 VILA NOVA VINHO VERDE	\$35

USA

#128 EDUCATED GUESS CHARDONNAY	\$39
#133 TARARA CHARVAL	\$38
#129 J. LOHR RIVER STONE CHARDONNAY	\$38

OTHER

#135 NEW HARBOR SAUVIGNON BLANC	\$38
#136 BACKSBERG CHENIN BLANC	\$38
#137 RAIMAT ALBERIÑO	\$36
#138 BLUEFISH RIESLING	\$32

MARTINI LIST

ALL MARTINIS \$5.5 EVERY MONDAY

ASIAN PEAR

ABSOLUT PEAR VODKA, DOMAINE DE CANTON,
PEAR NECTAR, FRESH LIME JUICE \$9.5

DOUBLE ESPRESSO

SMIRNOFF VANILLA VODKA, KAHLUA, CHOCOLATE
LIQUEUR, CRÈME DE CACAO, CREMA FINA, ESPRESSO,
CREAM \$9.5

BLUE LAGOON

SMIRNOFF BLUEBERRY VODKA, MUDDLED BLUEBERRIES,
BASIL, FRESH LEMON JUICE, PURE CANE SUGAR, PINK
SUGAR RIM

RUBY ROSE

DEEP EDDY RUBY RED VODKA, ST. GERMAINE
ELDERFLOWER LIQUEUR, GRAN GALA, CRANBERRY \$9.5

KEY LIME PIE

ABSOLUT LIME VODKA, FRESH LIME JUICE, CREAM,
PINEAPPLE, GRAHAM CRACKER RIM \$9.5

MANDRIN CREAMSICLE

ABSOLUT MANDRIN, SMIRNOFF WHIPPED VODKA, FRESH
ORANGE JUICE, GRAN GALA, SPLASH CREAM \$9.5

WATERMELON BREEZE

SMIRNOFF WATERMELON VODKA, WATERMELON
LIQUEUR, ST. GERMAINE ELDERFLOWER LIQUEUR,
MUDDLED CUCUMBER, CRANBERRY \$9.5

SLOE BERRY

TANQUERAY 10, MR. BOSTON SLOE GIN, CHAMBORD, ST.
GERMAINE ELDERFLOWER LIQUEUR, MUDDLED
RASPBERRIES \$9.5

STONEFRUIT 'TINI

STONEFRUIT INFUSED VODKA, SMIRNOFF VANILLA
VODKA, PEACH SCHNAPPS, ST. GERMAINE ELDERFLOWER
LIQUEUR, FRESH LIME JUICE \$9.5

MILKY WAY

SMIRNOFF CARAMEL VODKA, CRÈME DE CACAO, CREMA
FINA, CREAM, CARAMEL \$9.5

BLENDED BEVERAGES

PAMA MARG

SAUZA 100% AGAVE TEQUILA, GRAND MARNIER,
PAMA LIQUEUR, SPARKLING WINE, FRESH LIME JUICE,
PINK SUGAR RIM \$10.5

ORCHATA COLADA

CHILA 'ORCHATA, DON Q COCONUT RUM, BANANA
LIQUEUR, COCONUT MILK, PINEAPPLE JUICE,
CINNAMON \$9.5

PEACH DAIQUIRI

DEEP EDDY PEACH VODKA, GOSLING'S DARK RUM,
FRESH PEACHES, PURE CANE SUGAR \$9

CRAFT COCKTAILS

PINEAPPLE GINGER MOJITO

MOUNT GAY BLACK BARREL RUM, DOMAINE DE
CANTON GINGER LIQUEUR, MUDDLED PINEAPPLE
& MINT, FRESH LIME JUICE \$9.5

SAUZA BERRY MARG

SAUZA 100% AGAVE TEQUILA, MR. BOSTON SLOEV
GIN, CHAMBORD, GRAN GALA, FRESH LIME JUICE \$9.5

STRAWBERRY BOTANIST

THE BOTANIST GIN, ST. GERMAINE ELDERFLOWER
LIQUEUR, HOUSE MADE STRAWBERRY SIMPLE SYRUP,
MUDDLED STRAWBERRIES, SELTZER WATER \$10.5

SPARKLING RASPBERRY LEMONADE

ABSOLUT RASPBERRY VODKA, CHAMBORD,
MUDDLED RASPBERRIES, FRESH LEMONADE,
TOPPED WITH SPARKLING WINE \$8.5

CHOCOLATE OLD FASHIONED

SIGNATURE COCKTAIL

BULLEIT 10 YEAR BOURBON, WHITE CRÈME DE
CACAO, CHOCOLATE BITTERS, ORANGE ZEST \$10.5

HONEY BEAR \$9.5

LARCENY BOURBON, HOUSE MADE HONEY SAGE
SYRUP, SAGE \$9.5

CUCUMBER COLLINS

EFFEN CUCUMBER VODKA, ST. GERMAINE
ELDERFLOWER LIQUEUR, MUDDLED CUCUMBER,
FRESH LIME JUICE \$9

ROSÉ REFRESHER

DEEP EDDY GRAPEFRUIT VODKA, ROSÉ WINE,
SELTZER WATER, PINK SUGAR RIM, MINT \$8.5

BOURBON/WHISKEY 1.5OZ 2OZ

AMERICAN HONEY	\$6	\$7
BUFFALO TRACE	\$9	\$10
JIM BEAM	\$6	\$6.5
JIM BEAM DEVIL'S CUT	\$6.5	\$7
JIM BEAM RYE	\$6	\$6.5
BRECKENRIDGE	\$9	\$10
JACK DANIELS	\$6	\$6.5
CLYDE MAY'S SMALL BATCH	\$8.5	\$9
MAKER'S MARK	\$9.5	\$10.5
MAKER'S 46	\$11	\$12
CROWN ROYAL	\$6.5	\$7
CROWN ROYAL VANILLA	\$6.5	\$7
CROWN ROYAL APPLE	\$6.5	\$7
BOOKER'S	\$10	\$11
BASIL HAYDEN	\$9.5	\$10.5
BLANTON'S	\$9.5	\$10.5
BOWMAN BROS.	\$8	\$9
KNOB CREEK	\$9	\$10
KNOB CREEK RYE	\$9	\$10
LARCENY	\$8	\$9
KO BARE KNUCKLE RYE	\$8.5	\$9.5
SAGAMORE RYE	\$8	\$9
WOODFORD RESERVE	\$10	\$11
ELIJAH CRAIG SMALL BATCH	\$8.5	\$9.5
TULLAMORE DEW 12 YR	\$8	\$8.5
JAMESON IRISH WHISKEY	\$7.5	\$8
JAMESON BLACK BARREL	\$8	\$8.5
BULLEIT	\$8.5	\$9.5
BULLEIT RYE	\$8.5	\$9.5
BULLEIT 10 YEAR	\$9	\$10

SCOTCH 1.5OZ 2OZ

CHIVAS REGAL 12 YEAR	\$9	\$10
OBAN 14	\$12	\$13.5
DEWAR'S WHITE LABEL	\$10	\$11
GLENLIVET 12 YEAR	\$10	\$11
GLENLIVET FOUNDERS RESERVE	\$15	\$16
GLENLIVET 18 YEAR	\$18	\$19
GLENLIVET 25 YEAR	\$50	\$55
JOHNNIE BLACK	\$9.5	\$10.5
JOHNNIE BLUE	\$37	\$42
GLENMORANGIE 10 YEAR	\$9	\$10
GLENMORANGIE LA SANTA	\$11	\$12
GLENMORANGIE 18 RARE CASK	\$13	\$14
LAPHROAIG 10 YEAR	\$11	\$12
MACALLAN 12 YEAR	\$11	\$12
MACALLAN RARE	\$35	\$40
MACALLAN DOUBLE CASK	\$12	\$13

**NOW FEATURING MACALLAN FLIGHT
1 OZ EACH FOR \$40**

VODKA 1.5OZ 2OZ

ABSOLUT	\$6.5	\$7
STOLICHNAYA	\$7	\$7.5
TITO'S	\$8	\$8.5
DEEP EDDY	\$6.5	\$7
KETEL ONE	\$8.5	\$9
BELVEDERE	\$9.5	\$10.5
GREY GOOSE	\$9.5	\$10.5

RUM 1.5OZ 2OZ

DON Q GRAND ANEJO	\$10.5	\$11.5
CAPTAIN MORGAN	\$6.5	\$7
BACARDI SUPERIOR	\$6.5	\$7
GOSLING'S DARK	\$7	\$7.5
SUGAR ISLAND	\$6.5	\$7.5

GIN 1.5OZ 2OZ

HENDRICK'S	\$9.75	\$10.5
THE BOTANIST	\$	\$
TANQUERAY	\$7.25	\$8.25
TANQUERAY 10	\$8	\$9
BEEFEATER	\$7.5	\$8.5
BOMBAY SAPPHIRE	\$8	\$9
KO BATTLE STANDARD	\$8.5	\$9.5
KO BARREL FINISHED	\$9	\$10

TEQUILA 1.5OZ 2OZ

PATRON SILVER	\$12	\$13
PATRON REPOSADO	\$14	\$15
PATRON AÑEJO	\$16	\$17
TRES AGAVES SILVER	\$8	\$9
TRES AGAVES AÑEJO	\$9	\$10
CASA NOBLE	\$8.5	\$9
LUNAZUL REPOSADO	\$8	\$9
SAUZA SILVER	\$6.5	\$7.5

COGNAC 1.5OZ 2OZ

CHRISTIAN BROS. BRANDY	\$7	\$8
COURVOISIER VSOP	\$9.5	\$10.5
REMY MARTIN VSOP	\$9.75	\$10.75
HENNESSEY	\$8.5	\$9.5

CORDIALS 1.5OZ 2OZ

B&B	\$9.5	\$10.5
BAILEY'S	\$8.5	\$9
CHAMBORD	\$8.5	\$9.5
CHILA 'ORCHATA	\$7	\$8
DISARONNO	\$10	\$11
DRAMBUIE	\$8.5	\$9
FRANGELICO	\$8.25	\$9.25
GRAND MARNIER	\$10.5	\$11.5
GRAND MARNIER 100	\$26	\$31
JAGER	\$7	\$8
KAHLUA	\$7.5	\$8.5
LIMONCELLO	\$8	\$9
RUMPLE MINZE	\$7.75	\$8.75
SAMBUCA	\$8.5	\$9.5
TIA MARIA	\$7.5	\$8.5
TUACA	\$8.5	\$9.5
COINTREAU	\$8.5	\$9.5
LEOPOLD BROS BLACKBERRY	\$7	\$7.5