



 BROADBEACH, GOLD COAST
PH: 07 55701030

B O N A P P E T I T E

| 4.0 CORKAGE PER PERSON | ONE ACCOUNT PER TABLE | THANK YOU |

LA SPECIALITÀ DELLO

CHEF | THE CHEF'S SPECIALS

ENTRÉES

PENNE BUGS	19.9
Penne pasta tossed with bug meat in a pink sauce	
COCONUT AVOCADO PRAWNS	24.9
King prawns with avocado and coconut cream sauce	
BBQ OCTOPUS	19.9
Baby octopus marinated and grilled with olive oil	
SPAGHETTI POLPI	19.9
Fresh king prawns, octopus and scallops in olive oil and garlic served with spaghetti	
ROCKET AND PARMESAN SALAD	17.9
Fresh rocket salad and shaved parmesan cheese finished with balsamic vinegar and olive oil	

MAINS

FILLETO NEPTUNO	45.9
Choice 280g eye fillet topped with Moreton bay bug, prawn, sundried tomato, black olives in a garlic and olive oil sauce	
VEAL JENNY	31.9
Veal scaloppini served with prosciutto & provolone cheese in a pink sauce	
SPAGHETTI MEATBALLS	24.9
Homemade meatballs tossed in a tomato basil sauce	
SCALOPPINI PIZZIOLA	31.9
Veal scaloppini pan fried with black olives, roasted capsicum & capers finished in a napoli sauce	
POLLO ROMANZA	31.9
Chicken breast, topped with avocado, provolone cheese and bacon, and finished in a creamy tomato sauce	
BARRAMUNDI CATOCCIO	39.9
Barramundi baked with our fresh seafood sauce	

STARTERS

BREADS

HERB FOCACCIA	10.9
Pizza bread with seasoned fresh herbs	
GARLIC FOCACCIA	10.9
Pizza bread with garlic and olive oil	
BRUSCHETTA AL POMODORO	15.9
Pizza bread with fresh tomatoes, garlic, olive oil & basil	
ITALIAN BREAD	6.9
Warm rustic bread served with butter	

SOUPS

STRACCIATELLA	14.5
Chicken Soup Italian style	
MINISTRONE	14.5
Traditional Italian soup of garden fresh vegetables	
ZUPPA DI ZUCCA	14.5
Creamy pumpkin soup	
ZUPPA DI ZUCCA E GAMBERETTI	15.9
Pumpkin and crab soup	

SALADS

INSALATA ITALIAN	15.9
Lettuce, tomato, cucumber, onions, capsicum, olives and vinaigrette dressing	
INSALATA MEDITERRANEAN	16.9
Feta cheese, black olives, cucumber, tomato, onions and vinaigrette dressing	
INSALATA CAESAR	16.9
Lettuce, croutons, bacon, parmesan cheese and house made Caesar dressing	
INSALTA CAPRESE	19.9
Fresh sliced tomatoes with bocconcini, basil, extra virgin olive oil and pepper	

PRIMI PIATTI

ENTRÉES

OYSTERS

MORNAY	½ DOZEN / 21.9	1 DOZEN / 32.9
NATURAL	½ DOZEN / 20.9	1 DOZEN / 31.9
KILPATRICK	½ DOZEN / 21.9	1 DOZEN / 32.9

ENTRÉE PLATES

FETTUCINE VEGETERIAN	19.5
Fresh vegetables cooked in Napoli sauce served with fettuccine	
TORTELLINI AI FUNGHI	19.9
Hat shaped pasta filled with mince and herbs, finished in a mushroom cream sauce	
CALAMARI	21.9
Rings of calamari lightly crumbed	
RAVIOLI DI RICOTTA IN SALSA ROSA	19.9
Pockets of pasta filled with ricotta cheese and spinach, finished in a lightly spiced tomato sauce	
GAMBERI AL PEPERONCINO	25.9
Fresh king prawns, marinated in a chilli tomato sauce, served on a bed of rice	
GAMBERI ALL' AGLIO	25.9
Fresh king prawns, flamed in brandy and finished with a cream garlic sauce and served on a bed of rice	

BAMBINI (FOR THE LITTLE ONE'S)

SPAGHETTI BOLOGNESE	15.9
PENNE NAPOLI	15.9
CHICKEN NUGGETS & CHIPS	12.9
STEAK & CHIPS	15.9
FISH & CHIPS	15.9
CHICKEN SNITZEL & CHIPS	15.9

PASTA

GLUTEN FREE AVAILABLE

SPAGHETTI, FETTUCINE, PENNE, GNOCCHI, MINCED RAVIOLI, RICOTTA & SPINACH RAVIOLI, TORTELLINI

SPAGHETTI AGLIO E OLIO	21.9
Spaghetti tossed with garlic and olive oil	
SPAGHETTI BOLOGNESE	23.5
Spaghetti with our traditional mince sauce	
SPAGHETTI NAPOLI	22.5
Spaghetti tossed with our special Napoli sauce	
SPAGHETTI AI PESTO	22.9
Spaghetti with pine nuts and basil sauce	
FETTUCCINE POLLO	23.9
Fettuccine with chicken and mushroom in a cream brandy sauce	
LASAGNA	23.9
Layers of pasta filled with ham, cheese and Bolognese sauce	
FETTUCCINE ALFREDO	23.9
Fettuccine tossed with bacon and mushrooms in a cream brandy sauce	
GNOCCHI AL NAPOLI	25.9
Homemade gnocchi finished in a basil and tomato sauce	
TORTELLINI AI FUNGHI	22.9
Hat shaped pasta filled with mince and herbs, finished in a mushroom cream sauce	
FETTUCCINE CARBONARA	23.9
Fettuccine tossed with bacon in a cream brandy sauce	
RAVIOLI DI RICOTTA	25.9
Pockets of pasta filled with ricotta cheese and spinach, finished in a lightly spiced Napoli	
RAVIOLI BOLOGNESE	23.9
Pockets of pasta filled with mince and herbs served in Bolognese sauce	
PENNE AL' AMATRICIANA	23.9
Penne pasta served with bacon and onions in tomato basil and chilli sauce	
FETTUCCINI ZINGARA	25.9
Fettuccini tossed with prawns and mushrooms in a cream brandy sauce	
SPAGHETTI PESCATORE	29.9
Prawns, scallops, calamari, mussel and crab meat marinated and served with our special seafood tomato sauce	
SPAGHETTI MARINARA	29.9
Prawns, scallops, calamari, mussel and crab meat marinated and served with olive oil and garlic	

CHICKEN |

POLLO ALA CAMPAGNOLA 31.9

Chicken breast with spinach and mushroom finished in a cream brandy sauce

POLLO ALFONSO 31.9

Chicken breast with mushrooms and prawns finished in a cream and brandy sauce

POLLO PARMIGIANA 31.9

Chicken schnitzel, lightly crumbed and served in a Napoli sauce, lightly grilled with mozzarella cheese

VEAL |

VEAL MILANESE 29.9

Crumbed veal served with fresh vegetables

VEAL PARMIGIANA 31.9

Veal lightly crumbed and served with Napoli sauce lightly grilled with mozzarella cheese

SCALOPPINE ALA PANNA 30.9

Milk fed veal lightly pan fried and tossed in a flavoured cream sauce

SCHNITZEL MELENZANA PARMIGIANA 31.9

Veal lightly crumbed, finished with eggplant and mozzarella cheese

SCALOPPINE ALA MARSALA 30.9

Veal pan fried in a marsala sauce served with fresh vegetables

SCALOPPINE AL LIMONE 30.9

Veal pan fried in a lemon sauce served with fresh vegetables

SCALOPPINE AL VINO 30.9

Veal pan fried in a white wine sauce served with fresh vegetables

VEAL MILANESE BOLOGNESE 31.9

Crumbed veal served with spaghetti Bolognese

SCALOPPINE AI FUNGHI 31.9

Milk fed veal, lightly pan fried and finished in a reduced mushroom cream sauce served with fresh vegetables

SCHNITZEL VALENTINOS 31.9

Crumbed veal finished with a bacon, mushroom and reduced cream sauce served with fresh vegetables

STEAK |

FILETTO ALLA GRIGLIA	35.9
280g Eye fillet grilled and served with fresh vegetables	
FILETTO AL FUNGHI	38.9
280g Eye fillet with a mushroom sauce and served with fresh vegetables	
FILETTO AL PEPE	38.9
280g Eye fillet with a pepper sauce and served with fresh vegetables	
FILETTO DIANNE	38.9
280g Eye fillet with a Dianne sauce and served with fresh vegetables	

SEAFOOD |

CALAMARI	31.9
Rings of calamari lightly crumbed	
BBQ OCTOPUS	31.9
Octopus marinated and grilled	
PESCE DEL GIORNO	37.9
Barramundi fillet grilled with a lemon butter sauce	
GAMBERI AL PEPEROCINO	39.9
Fresh king prawns served with chilli sauce	
GAMBERI ALL' AGLIO	39.9
Fresh king prawns served with a cream garlic sauce	
BBQ BUGS	46.9
Fresh Moreton Bay Bugs grilled and served with garden salad	
SALMON BUGS	49.9
Fresh Moreton Bay Bugs with smoked salmon sauce served with garden salad	

PIZZA

+ GLUTEN FREE BASES IN LARGE SIZE ONLY

AUSSIE

Cheese, tomato ham & egg

SMALL / 18.9 LARGE / 24.9

BACON

Cheese, tomato & bacon

SMALL / 18.5 LARGE / 24.5

CAPRICE

Cheese, tomato, ham, mushrooms, olives & anchovies

SMALL / 19.9 LARGE / 25.5

FOUR CORNERS

Cheese, tomato, ham, prawns, capsicum & mushrooms

SMALL / 19.9 LARGE / 26.9

HAM

Cheese, tomato & ham

SMALL / 18.5 LARGE / 24.5

HAWAIIAN

Cheese, tomato, ham & pineapple

SMALL / 18.5 LARGE / 25.5

MARGHERITA (V)

Cheese, tomato & parsley

SMALL / 17.5 LARGE / 24.5

MARINARA

Cheese, tomato, prawns, clams, garlic & parsley

SMALL / 17.5 LARGE / 24.9

MUSHROOM (V)

Cheese, tomato & mushrooms

SMALL / 18.9 LARGE / 25.9

PIZZA |

NAPOLI

Cheese, tomato, olives & anchovies

SMALL / 19.5 LARGE / 25.5

PRAWN

Cheese, tomato & prawns

SMALL / 19.5 LARGE / 25.5

ROMA

Cheese, tomato, ham & onion

SMALL / 18.9 LARGE / 25.5

TONY'S SPECIAL

Cheese, tomato, pepperoni, onion & spices

SMALL / 18.5 LARGE / 26.9

SUPREME

Cheese, tomato, ham, mushrooms, capsicum, onion, olives & anchovies

SMALL / 19.9 LARGE / 26.9

VEGETARIAN (V)

Cheese, tomato, mushroom, onions, capsicum, olives & pineapple

SMALL / 19.9 LARGE / 25.9

CHICKEN & MUSHROOM

Cheese, tomato, fresh chicken and mushrooms

SMALL / 19.9 LARGE / 25.9

VALENTINOS LOT

All the above toppings except egg and bacon

SMALL / 20.9 LARGE / 27.9

EXTRAS

PRAWNS

SMALL / 1.5 LARGE / 2.5

OTHERS

SMALL / 1.0 LARGE / 1.5

DOLCE

DESSERTS

APPLE PIE 15.9

Homemade apple pie made with granny smith apples infused with cinnamon, served warm with vanilla bean ice cream and whipped cream

TIRAMISU 15.9

Our homemade liqueur dessert completed with espresso soaked ladyfingers and layered with a light and airy filling made from mascarpone. Treat yourself to the hints of Baileys, Kahlua and Frangelico found in this Italian classic

STICKY DATE PUDDING 15.9

Rich in flavour and irresistibly sweet, our homemade date pudding is a perfect dessert for all occasions. Served with vanilla bean ice cream and whipped cream

BACI 12.9

A traditional rich blend of hazelnuts and chocolate gelato in the shape of a truffle

CRÈME CARAMEL 12.9

A house made rich vanilla custard based dessert with a layer of soft caramel on top

CASSATA 12.9

This Sicilian traditional dessert is fashioned with layers of creamy, smooth nougat & chocolate gelato, together with delicate Chantilly cream, mixed candied fruit & a core dipped in Stregga liqueur

MIXED GELATO 12.9

Choose 3 flavours – Lemon, Mango, Strawberry, Chocolate, Vanilla

THE AFTER DINNER MINT 12.9

Crisp peppermint gelato, coated in rich dark chocolate

AFFOGATO WITH FRANGELICO (18+) 15.9

Espresso served with a scoop of vanilla bean ice cream and complimented with Frangelico or your favourite choice of liqueur

LIQUEUR COFFEES 12.9

IRISH COFFEE

JAMESON'S WHISKEY

ROMAN COFFEE

VANILLA GALLIANO

JAMAICAN COFFEE

TIA MARIA

MEXICAN COFFEE

KAHLUA

IRISH CREAM COFFEE

BAILEYS

FRENCH COFFEE

GRAND MARNIER

BEVERAGES

COFFEES/HOT DRINKS

FLAT WHITE | 4.5

LATTE | 4.5

PICCOLO | 4.0

MACCHIATO | 4.2

SHORT BLACK | 4.2

CAPPUCCINO | 4.5

LONG BLACK | 4.5

CAFÉ VIENNA | 4.5

HOT CHOCOLATE | 4.5

MOCHA | 4.5

LOOSE LEAF TEAS

ENGLISH BREAKFAST, PEPPERMINT, EARLY GREY, CHAMOMILE, GREEN TEA, CHAI | 4.5

MILKSHAKES

CHOCOLATE, STRAWBERRY, VANILLA, CARAMEL, COFFEE | 5.5

ICED DRINKS

ICED COFFEE, ICED STRAWBERRY, ICED MOCHA & ICED CHOCOLATE | 6.5

NON-ALCOHOLIC

COCA COLA | SPRITE | LIFT | FANTA | COKE ZERO | DIET COKE | SODA WATER | TONIC WATER | GINGER ALE
PINK LEMONADE | 4.5

LEMON, LIME & BITTERS | 5.0

NON-ALCOHOLIC GINGER BEER | 5.0

ORANGE JUICE | APPLE JUICE | PINEAPPLE JUICE | TOMATO JUICE | CRANBERRY JUICE | 4.5

SAN PELLEGRINO – 500ML | 8.5

AQUA PANNA STILL WATER – 500ML | 8.5

VINO

WINE + CHAMPAGNE

SPARKLING / CHAMPAGNE

HOUSE CHAMPAGNE		7.9	29.9
CHANDON BRUT NV	YARRA VALLEY, VIC		43.9
MOET & CHANDON	FRANCE		125.0
ASTI RICCADONNA	ITALY		37.9
DAL ZOTTO NV PROSECCO	KING VALLEY, VIC		39.9

SAUVIGNON BLANC

TED'S PLACE SAUVIGNON BLANC	MARLBOROUGH, NZ	7.9	29.9
GIESEN SAUVIGNON BLANC	MARLBOROUGH, NZ	9.9	39.9
OYSTER BAY SAUVIGNON BLANC	MARLBOROUGH, NZ	10.9	41.9
CATALINA SOUNDS SAUVIGNON BLANC	MARLBOROUGH, NZ		45.9
SHAW & SMITH SAUVIGNON BLANC	ADELAIDE HILLS		52.0

CHARDONNAY

HIGHGATE CHARDONNAY	HUNTER VALLEY	7.9	29.9
GOUNDREY CHARDONNAY	MARGARET RIVER, WA	8.5	37.9
FIFTH LEG CHARDONNAY	WESTERN AUSTRALIA	8.9	38.9
OYSTER BAY CHARDONNAY	MARLBOROUGH, NZ	9.5	41.9
SNAKE + HERRING CHARDONNAY	MARGARET RIVER	9.5	42.9

WHITE BLENDS

FIFTH LEG SEMILLON SAUVIGNON BLANC	WESTERN AUSTRALIA	8.9	34.9
FIRST CREEK SEMILLON SAUVIGNON BLANC	HUNTER VALLEY, NSW	9.5	39.9

PINOT GRIGIO

ZONTE'S FOOTSTEP PINOT GRIGIO	ADELAIDE HILLS	8.9	34.9
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ROSÉ / MOSCATO

GALLO ROSÉ	CALIFORNIA, USA	7.9	29.9
ZONIN REGIONS MOSCATO	ITALY	7.9	28.9

VINO

WINE + CHAMPAGNE

CABERNET SAUVIGNON

TRACTOR TUBE SOCIETY CABERNET	CLARE VALLEY, SA	7.5	29.9
PETER LEHMANN CABERNET SAUVIGNON	BAROSSA VALLEY, SA	10.9	42.9
SNAKE + HERRING CABERNET SAUVIGNON	MARGRET RIVER, WA	11.9	44.0

ITALIAN

LAMBRUSCO	ITALY	7.9	29.9
CHIANTI	ITALY	8.9	39.9

MERLOT

PAUL MAS MERLOT	FRANCE	7.9	29.9
YALUMBA MERLOT	BAROSSA VALLEY, SA	8.5	34.9
PEPPER TREE MERLOT	POKOLBIN, NSW	10.5	44.9
GIANT STEPS MERLOT	YARRA VALLEY	11.5	49.9

PINOT NOIR

ELYSIAN SPRINGS PINOT NOIR	ADELAIDE HILLS	8.9	39.9
PENCARROW PINOT NOIR	MARTINBOROUGH, NZ	9.9	44.0
RED CLAW PINOT NOIR	MORNINGTON PENINSULAR	10.9	45.9

RED BLENDS

GOUNDREY CABERNET MERLOT	WESTERN AUSTRALIA	8.9	36.9
WIRRA WIRRA CHURCH BLOCK	MCLAREN VALE, SA	9.9	41.9
THREE LIONS CABERNET MERLOT	GREAT SOUTHERN, WA	9.5	38.9

SHIRAZ

TRACTOR TUBE SOCIETY SHIRAZ	CLARE VALLEY, SA	7.9	29.9
YALUMBA SHIRAZ	BAROSSA VALLEY, SA	8.9	34.9
ST HALLETT'S SHIRAZ	BAROSSA VALLEY, SA	9.5	37.9
MR RIGGS "THE GAFFER" SHIRAZ	MCLAREN VALE, SA	10.5	44.0
SHAW + SMITH SHIRAZ	ADELAIDE HILLS, SA		79.0

VINO

WINE + CHAMPAGNE

RESERVE

PENFOLDS GRANGE SHIRAZ	SOUTH AUSTRALIA	POA
PENFOLDS BIN 128 COONAWARRA SHIRAZ	SOUTH AUSTRALIA	POA
PENFOLDS BIN 28 KALIMNA SHIRAZ	SOUTH AUSTRALIA	POA
PENFOLDS BIN 407 CABERNET SAUVIGNON	SOUTH AUSTRALIA	POA
PENFOLDS BIN 389 SHIRAZ CABERNET	SOUTH AUSTRALIA	POA
PENFOLDS ST HENRI	SOUTH AUSTRALIA	POA
HENSCHKE MT EDELSTONE	SOUTH AUSTRALIA	POA

BEER + CIDER |

IMPORTED BEER

PERONI	ITALY	7.9
PERONI LEGGERA	ITALY	7.9
CORONA	MEXICO	7.9
STELLA ARTOIS	BELGIUM	7.9
HEINEKEN	HOLLAND	7.9

LOCAL BEER

HAHN LIGHT	NEW SOUTH WALES	5.9
CASCADE LIGHT	TASMANIA	5.9
XXXX GOLD	QUEENSLAND	5.9
VICTORIA BITTER	VICTORIA	6.9
TOOHEYS OLD	NEW SOUTH WALES	6.9
TOOHEYS NEW	NEW SOUTH WALES	6.9
CARLTON COLD	VICTORIA	6.9
XXXX BITTER	QUEENSLAND	6.9
JAMES BOAGS	TASMANIA	6.9
PURE BLONDE	VICTORIA	6.9
TOOHEYS EXTRA DRY	NEW SOUTH WALES	6.9
HAHN SUPER DRY	NEW SOUTH WALES	6.9
CROWN LAGER	VICTORIA	7.5
GREAT NORTHERN	QUEENSLAND	7.9

CIDER

SOMERSBY SWEET APPLE CIDER	COPENHAGEN, DENMARK	8.9
SOMERSBY PEAR CIDER	COPENHAGEN, DENMARK	8.9

SPIRITS + LIQUEURS |

VODKA

HOUSE		8.5
ABSOLUT	SWEDEN	8.9
ABSOLUT BERRY	SWEDEN	8.9
GREY GOOSE	FRANCE	10.9

BOURBON

JIM BEAM	USA	8.5
WILD TURKEY	USA	8.5
JACK DANIELS	USA	8.5
MAKERS MARK	USA	9.5

RUM

BACARDI	PUERTO RICO	8.5
BUNDABERG	QUEENSLAND	8.5
CORUBA	JAMAICA	9.0

GIN

GORDONS LONDON DRY GIN	UNITED KINGDOM	8.5
BOMBAY SAPPHIRE	UNITED KINGDOM	10.5
TANQUERAY No. 10	UNITED KINGDOM	11.0

WHISKEY BLENDED

JOHNNY WALKER RED	SCOTLAND	8.5
JOHNNY WALKER BLACK	SCOTLAND	10.9
JAMESON	IRELAND	9.9
CANADIAN CLUB	CANADA	9.9
DIMPLE 12 Y/O	SCOTLAND	10.9
CHIVAS REGAL	SCOTLAND	11.9

WHISKEY SINGLE MALT

GLENFIDDICH 12 Y/O	SCOTLAND	11.9
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VERMOUTH

CINZANO SWEET VERMOUTH	ITALY	8.5
CINZANO EXTRA DRY VERMOUTH	ITALY	8.5
CINZANO ROSSO VERMOUTH	ITALY	8.5

TEQUILA

JOSE CUERVO ESPECIAL REPOSADO	MEXICO	9.9
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APERITIFS

PIMMS No. 1	UNITED KINGDOM	8.5
CAMPARI	ITALY	8.5

DIGESTIVES

LIMONCELLO	ITALY	8.5
GRAPPA	ITALY	11.0
AMARETTO	ITALY	10.9
BLACK SAMBUCA	ITALY	8.5
WHITE SAMBUCA	ITALY	8.5
VANILLA GALLIANO	ITALY	8.5
JÄGERMEISTER	GERMANY	10.9
AVERNA AMARO	ITALY	8.5

Ouzo

BARBARESSO Ouzo	GREECE	8.5
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Schnapps

DE KUYPER APPLE	NETHERLANDS	7.9
DE KUYPER BUTTERSCOTCH	NETHERLANDS	7.9
DE KUYPER PEACH	NETHERLANDS	7.9

Brandy

BARDINET VSOP	FRANCE	10.9
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Cognac

HENNESSEY VSOP	FRANCE	11.0
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Port

PENFOLDS GRANDFATHER PORT	AUSTRALIA	12.9
GALWAY PIPE 12Y/O GRAND TAWNY	AUSTRALIA	10.9

Liqueurs

(LOCAL & IMPORTED)

MELON MIDORI	MEXICO	8.5
FRANGELICO	ITALY	8.5
CHARTREUSE	FRANCE	9.0
SOUTHERN COMFORT	USA	8.5
CHAMBORD	FRANCE	9.9
COINTREAU	FRANCE	9.9
AMARETTO	ITALY	10.9
DRAMBUIE	SCOTLAND	10.9
GRAND MARNIER	FRANCE	11.9
KAHLUA	MEXICO	8.9
MALIBU	BARBADOS	8.5
TIA MARIA	ITALY	8.9
BAILEYS	IRELAND	8.9

COCKTAILS |

SIGNATURE COCKTAILS |

THE BIG APPLE	20
DE KUYPER APPLE SCHNAPPS, CHAMBORD, SOUR APPLE LIQUEUR, AND GARNISHED WITH SLICED GRANNY APPLE	
MADAME DEVINE	22
GIN, APPLE AND PEACH LIQUEURS, LEMON JUICE, AND ROSE SYRUP	
ESPRESSO MARTINI	18
FRESHLY BREWED ESPRESSO, ABSOLUT VODKA, KAHLUA, DARK CRÈME DE CACAO, AGAVE	
ITALIAN JOB	18
LIMONCELLO, CAMPARI, MUDDLED LIME, PASSIONFRUIT AND GRAPEFRUIT JUICE	
LA ROSÉ	18
CHAMPAGNE BRUT, CHAMBORD, PEACH SCHNAPPS, RASPBERRIES	
DIRTY GOOSE	20
GREY GOOSE VODKA, CINZANNO EXTRA DRY VERMOUTH, LEMON PEEL	

CLASSICS |

MAI THAI	19
BACARDI, DARK RUM, AMARETTO, PINEAPPLE, SWEET AND SOUR, MINT	
PASSIONFRUIT CAPRIOSKA	16
VODKA, MUDDLED LIMES, FRESH PASSIONFRUIT, AGAVE, MINT LEAVES	
RASPBERRY MULE	16
ABSOLUT BERRY, LIME JUICE, GINGER BEER, RASPBERRIES	
NEGRONI	16
GIN, VERMOUTH ROSSO, CAMPARI, ORANGE ZEST	
GODFATHER	16
SCOTCH SINGLE MALT, AMARETTO, ORANGE SQUEEZE	
OLD FASHIONED	16
BOURBON, CANE SUGAR, ORANGE SQUEEZE	
WASHINGTON APPLE	18
CANADIAN CLUB, APPLE SCHNAPPS, CRANBERRY JUICE, LIMES	
ITALIAN SUNRISE	18
AMARETTO, VODKA, ORANGE JUICE, GRENADINE	
LA ROSÉ	18
ABSOLUT BERRY, SWEET ROSÉ, SUGAR SYRUP, BERRIES, SERVED FROZEN	

CLASSICS |

MARGARITA	16
TEQUILA, COINTREAU, AGAVE, SALT, LIME JUICE	
MINT MOJITO	16
BACARDI, MINT LEAVES, SQUEEZED LIMES, CANE SUGAR, SODA	
COSMOPOLITAN	16
VODKA, COINTREAU, CRANBERRY JUICE, FRESH LIME	
PINA COLADA	16
BACARDI, MALIBU RUM, COCONUT CREAM, PINEAPPLE	
STRAWBERRY DAIQUIRI	16
BACARDI, DE KUYPER STRAWBERRY LIQUEUR, FRESH STRAWBERRIES, LIME	
BAY BREEZE	16
VODKA, MALIBU RUM, CRANBERRY JUICE, FRESH LIME	
LONG ISLAND ICED TEA	25
GIN, TEQUILA, VODKA, BACARDI, TRIPLE SEC, COLA, LEMONADE, SWEET AND SOUR	
KAMIKAZE	16
VODKA, TRIPLE SEC, LIMES	
MIDORI SPLICE	16
MIDORI MELON LIQUEUR, MALIBU, PINEAPPLE JUICE, FRESH CREAM	
FRUIT TINGLE	16
VODKA, BLUE CURACAO, SPRITE, GRENADINE	
SEX ON THE BEACH	16
VODKA, MIDORI MELON LIQUEUR, PINEAPPLE JUICE, ORANGE JUICE, GRENADINE	

MARTINIS |

VODKA MARTINI	17
HOUSE VODKA, DRY VERMOUTH, 3 OLIVES	
GIN MARTINI	18
HOUSE GIN, DRY VERMOUTH, 3 OLIVES	
THE FRENCH MARTINI	17
VODKA, CHAMBORD, PINEAPPLE JUICE	
ABBAY MARTINI	18
GIN, ROSSO VERMOUTH, ORANGE, AROMATIC BITTERS, ZEST	
LYCHEE MARTINI	18
VODKA, LYCHEE LIQUEUR, LYCHEE JUICE	
ABSOLUT WATERMELON	18
ABSOLUT BERRY VODKA, WATERMELON SCHNAPPS, CRANBERRY JUICE, LIME	

DESSERT COCKTAILS

GRASSHOPPER	16
VANILLA GALLIANO, CRÈME DE MENTHE, CRÈME DE CACAO, LIGHT CREAM	
MUDSLIDE	16
BAILEYS, KAHLUA, DARK CRÈME DE CACAO, CHOCOLATE GELATO	
BLACK RUSSIAN	16
KAHLUA, ABSOLUT VANILLA VODKA, COLA	
WHITE RUSSIAN	16
KAHLUA, ABSOLUT VANILLA VODKA, MILK	
BRANDY ALEXANDER	17
VSOP BRANDY, DARK CRÈME DE CACAO, FRESH CREAM	
ALESSANDRO	18
BLACK SAMBUCA, GIN, MILK, LIGHT CREAM	