

HOMEMADE APPETIZERS

- NEW** 8OZ. CHICKEN KEBOB SKEWER \$5.95/each
 SAGANAKI Fried cheese flambéed table side. Opa! \$13.95
 BRUSCHETTA Fresh tomatoes and basil served on crostini with a drizzle of balsamic syrup. \$10.95
 FRIED MOZZARELLA STICKS (8) With homemade marinara sauce. \$12.95
 STUFFED MUSHROOM Portobella stuffed with spinach and feta. \$14.95
 SHRIMP COCKTAIL * 6 Extra Jumbo shrimp served with cocktail sauce. \$17.95
 FRIED EGGPLANT \$13.95
 TRUFFLE FRIES Crispy French fries, truffle oil and parmesan cheese. \$8.95
 FRIED GOAT CHEESE BALLS On a bed of pesto sauce. \$13.95
 FRESH FRIED CALAMARI \$18.95
 GARLIC BREAD \$6.95 WITH CHEESE \$8.95
 CHEESY BREADSTICKS Our double thick crust 12" pizza topped with garlic butter and three cheese blend, served with red sauce and ranch dressing. \$17.95
 STUFFED AVOCADO (Spicy) Stuffed with chicken, bacon, peppers, then baked. \$14.95
 BAKED EGGPLANT GORGONZOLA Eggplant stuffed with gorgonzola cheese and topped with tomato sauce and parmesan. \$13.95
 ZUPPA DI COZZE Steamed mussels in a wine, lemon, garlic butter. \$16.95
 COZZE VINO Mussels in a spicy tomato wine sauce. \$14.95
NEW MEDITERRANEAN MEZE Grilled meatballs, tzatziki, pita bread. \$17.95
NEW SPINACH FETA QUICHE \$14.95
NEW SPICY FETA CHEESE DIP Spicy feta mousse, roasted tomatoes and pita bread \$14.95
NEW TZATZIKI DIP Yogurt, garlic, cucumber and pita bread. \$11.95

SALADS

- ROASTED BEET SALAD Roasted beets, goat cheese, dried cranberries, and walnuts tossed with spring greens and white wine vinaigrette. \$15.95
 INSALATA CAPRESE Fresh mozzarella, fresh tomato and fresh basil over a bed of spring greens tossed in our house dressing with a drizzle extra virgin olive oil and balsamic syrup. \$15.95
 FRESH PEAR & GORGONZOLA CHEESE Fresh pears, gorgonzola cheese, and candied pecans over a bed of spring greens with a pear vinaigrette. \$15.95
 MEDITERRANEAN GREEK SALAD Spring greens, tomato, cucumber, green peppers, feta cheese, kalamata olives, onions, oregano, extra virgin olive oil, red wine vinegar. \$15.95
 CAESAR SALAD Fresh romaine, parmesan cheese, crostini, and Caesar dressing. \$13.95
 SPRING SALAD Fried goat cheese and bruschetta mix over a bed of spring greens and house dressing. \$15.95
 INSALATA ARUGULA Fresh arugula and roasted artichokes tossed with extra virgin olive oil and lemon and topped with shaved parmesan. \$15.95
 APPLE & FETA Spring mix, red apple, cranberries, candied pecans, feta cheese, raspberry vinaigrette. \$15.95
 ADD AVOCADO \$2.95, CHICKEN \$6.95,
 SHRIMP \$8.95, SALMON * \$10.95

SANDWICHES

All sandwiches come with fries, homemade chips or cup of soup.
 Sub for \$1.95 extra: fruit cup, coleslaw, side salad or Caesar salad.

- NEW** CHICKEN KABOB OVER PITA Tomato, onion, tzatziki. \$15.95
 AUTHENTIC ITALIAN STREET SANDWICH Fresh bread baked to order, fresh mozzarella, tomato, prosciutto, arugula, basil, pesto, oil, balsamic reduction. \$17.95
 GRILLED CHICKEN SANDWICH * Grilled chicken, provolone, lettuce, onion, and tomato served with bistro sauce. \$15.95
 CHICKEN PARMESAN SANDWICH Served with fries or chips. \$17.95
 GRILLED CHEESE Grilled cheese served on Texas bread with cheddar, fresh mozzarella, provolone. \$12.95
 MEATBALL SANDWICH Homemade meatballs with house marinara sauce and melted mozzarella. \$15.95
 MUFFULETA Salami, mortadella, pepperoni, ham, provolone, fresh mozzarella, cheddar, hot giardiniera, pesto and green olives. \$17.95
 FISH SANDWICH Lightly breaded with lettuce, tomato, onion, cheese and tartar sauce. \$15.95
 LOX SANDWICH Lox salmon, capers, onion, lettuce, tomato, cream cheese, caviar. \$19.95

PIZZA

Everyday 2 for 1 **CARRYOUT ONLY.**

- Holidays Excluded (Mother's Day, Father's Day, Valentine's Day....ETC).**
- | | 12" inch | 16" inch |
|--|----------|----------|
| VINO'S SIGNATURE | \$24.95 | \$32.95 |
| Pesto sauce, pepperoni, salami, mortadella, olives, giardiniera, green peppers, mozzarella, provolone and asiago cheese blend. | | |
| ULTIMATE PEPPERONI | \$22.95 | \$26.95 |
| Red sauce, double layer of pepperoni, with mozzarella, provolone and asiago cheese blend. | | |
| SPINACH FETA | \$24.95 | \$28.95 |
| White sauce, fresh spinach, feta cheese, onions, dill, with mozzarella, provolone and asiago cheese blend. | | |
| MEAT LOVERS | \$24.95 | \$28.95 |
| Red sauce, pepperoni, sausage, bacon, ham, with mozzarella, provolone and asiago cheese blend. | | |
| SAUSAGE, MUSHROOM, ONION | \$24.95 | \$27.95 |
| Red sauce, Italian sausage, onion, and fresh mushrooms, with mozzarella, provolone and asiago cheese blend. | | |
| HAWAIIAN | \$23.95 | \$27.95 |
| Red sauce, ham, pineapple, with mozzarella, provolone and asiago cheese blend. | | |
| CAPRESE | \$23.95 | \$28.95 |
| Red sauce, fresh Roma tomatoes, fresh mozzarella, fresh basil, with mozzarella, provolone and asiago cheese blend. | | |
| BBQ CHICKEN BACON | \$23.95 | \$28.95 |
| BBQ sauce, chicken, bacon, onion, with mozzarella, provolone and asiago cheese blend. | | |
| BUFFALO CHICKEN | \$23.95 | \$28.95 |
| Red sauce, hot buffalo sauce, chicken, onion, with mozzarella, provolone and asiago cheese blend. | | |
| CHICKEN CARBONARA | \$23.95 | \$28.95 |
| White sauce, chicken, bacon, onion, with mozzarella, provolone and asiago cheese blend. | | |
| CHICKEN PESTO | \$24.95 | \$29.95 |
| Pesto sauce, chicken, and fresh spinach, with mozzarella, provolone and asiago cheese blend. | | |
| NEW ARTICHOKE AND ARUGULA | \$24.95 | \$29.95 |
| Red sauce, mozzarella-asiago-provolone cheese blend, topped with fresh arugula, roasted artichokes and fresh shaved parmesan. | | |
| NEW PROSCIUTTO AND ARUGULA | \$25.95 | \$31.95 |
| Red sauce, mozzarella-asiago-provolone, topped with fresh arugula, prosciutto and fresh shaved parmesan. | | |
| NEW TRUFFLE MUSHROOM PIZZA | \$23.95 | \$28.95 |
| White sauce, mushrooms, truffle oil. | | |
| NEW THE GENOVESE | \$25.95 | \$31.95 |
| Pesto sauce, fresh mozzarella, prosciutto. | | |

GLUTEN FREE OR CAULIFLOWER CRUST PIZZA

(Not good for two for one Pizzas) *Excludes holidays and parties over 20

10" INCH CHEESE \$16.95

TOPPINGS: \$2.50 EACH

Pepperoni, Bacon, Sausage, Mushrooms, Spicy Giardiniera Peppers, Roma Tomatoes, Black Olives, Basil, Roasted Garlic, Spinach, Roasted Red Peppers, or Carmelized Onion

BUILD YOUR OWN PIZZA

START WITH THE SAUCE:

Red Sauce, Alfredo Sauce, Pesto, or BBQ

12" CHEESE PIZZA \$17.95

16" CHEESE PIZZA \$19.95

TOPPINGS: 12" \$2.50 • 16" \$3.50

Pepperoni, Bacon, Sausage, Mushrooms, Spicy Giardiniera Peppers, Roma Tomatoes, Black Olives, Basil, Roasted Garlic, Spinach, Green Peppers, Roasted Red Peppers, or Carmelized Onion

PREMIUM TOPPINGS: 12" \$3.25 • 16" \$4.95

Fresh Mozzarella, Goat Cheese, Sundried Tomatoes, Gorgonzola or Chicken

PASTAS

Everyday 2 for 1 **CARRYOUT ONLY.**

Holidays Excluded (Mother's Day, Father's Day, Valentine's Day.....ETC).

All pastas served with a side of garlic bread and a house salad.

RIGATONI MAMA ROSA \$22.95

Tomato sauce, white sauce, fresh basil, fresh mozzarella.

CHICKEN PARMIGIANA * \$25.95

Served with spaghetti and tomato sauce.

SPAGHETTI WITH MEATBALLS \$22.95

Homemade Sicilian style meatballs served over spaghetti with our home-made marinara sauce.

SPAGHETTI WITH MEAT SAUCE \$21.95

Spaghetti topped with our homemade meat sauce.

RIGATONI with ITALIAN SAUSAGE \$22.95

Rigatoni pasta with Italian sausage in a tomato sauce with peppers, onions, and mushrooms.

LASAGNA \$22.95

Homemade lasagna with Italian sausage and loaded with cheese then baked.

RIGATONI ALLA PUTANESCA \$20.95

Rigatoni pasta sauteed with olive oil, garlic, capers and Kalamata olives in a wine tomato oregano sauce.

SPAGHETTI ALLA CARBONARA \$22.95

Sauteed bacon and peas with spaghetti tossed in our creamy cheese sauce.

RIGATONI ai QUATRO FORMAGGI \$22.95

Rich creamy sauce with a blend of four cheese (parmesan, gorgonzola, mozzarella, pecorino) tossed with rigatoni pasta.

RIGATONI CON FUNGHI (penne with mushrooms) \$22.95

Creamy sauce with sauteed fresh mushrooms and parmesan cheese.

CHICKEN ALFREDO \$26.95

In a creamy homemade white sauce over spaghetti.

SPAGHETTI AL PESTO ALFREDO \$24.95

A special sauce from Genoa, Italy made with fresh basil, pinenuts, garlic, extra virgin olive oil, and pecorino cheese, blended with our homemade Alfredo sauce.

RIGATONI PRIMAVERA \$22.95

Pepper cream sauce, onion, mushrooms, green pepper and red pepper.

ADD TO PASTA:

CHICKEN * \$6.95 | SALMON * \$10.95 | SHRIMP * \$8.95

2 FOR 1 SPECIAL DOES NOT APPLY TO PROTEIN ADDITIONS.

WRAPS

Wrapped in tortilla, and served fries, homemade chips or cup of soup.

Sub for \$1.95 extra: fruit cup, coleslaw, side salad or Caesar salad.

MEDITERRANEAN CHICKEN with feta \$15.95

CHICKEN CAESAR \$15.95 BUFFALO CHICKEN \$15.95

ADD AVOCADO \$2.95

1/2 LB. PREMIUM ANGUS BURGERS

All burgers come with fries, homemade chips or cup of soup.

Sub for \$1.95 extra: fruit cup, coleslaw, side salad or Caesar salad.

BLACK & BLUE * \$17.95

Blackened burger topped with bacon and gorgonzola cheese.

HAMBURGER * \$15.95

Topped with lettuce, tomato, onion, bistro sauce.

CHEESEBURGER * \$16.95

Topped with lettuce, tomato, onion, and bistro sauce.

Add bacon \$1.45

MUSHROOM SWISS BURGER * \$17.95

Topped with fresh sauteed mushrooms and Swiss cheese.

TEXAS BBQ BURGER * \$17.95

Topped with bacon, BBQ sauce, and cheddar cheese.

CAJUN STYLE BURGER * \$17.95

Topped with Cajun spices, hot buffalo sauce, and cheddar cheese.

ADD AVOCADO \$2.95

QUARTS OF SOUP TO GO

LENTIL \$12.95 CHICKEN ORZO \$12.95

ROASTED RED PEPPER \$16.95

LOBSTER BISQUE (Friday Only) \$18.95

SEAFOOD

All served with a side of garlic bread and a house salad.

STUFFED SALMON * \$29.95

Stuffed with spinach and feta.

Served with rice and vegetables.

GRILLED SALMON * \$25.95

Served with rice and vegetables. Topped with avocado and remoulade.

NEW SHRIMP CAJUN PASTA * \$27.95

Spaghetti pasta with shrimp in a creamy, spicy Cajun sauce. Served with onion and pepper and topped with black olive and tomato.

SHRIMP ALFREDO * \$27.95

In a creamy homemade white sauce over spaghetti.

SPAGHETTI DI GAMBERI (SHRIMP) POMODORO \$27.95

Shrimp, tomato, wine, garlic, parsley, over spaghetti pasta.

LOBSTER RAVIOLI \$29.95

In a special house made creamy lobster limoncello sauce.

FRIED CALAMARI DINNER * \$25.95

Served with Spaghetti Marinara.

RIGATONI, SMOKED SALMON & CAVIAR * \$29.95

Alfredo sauce, lox and caviar.

SPAGHETTI CON FRUTTA DI MARE * \$29.95

Shrimp and mussels in a tomato wine sauce.

SHRIMP SCAMPI * \$27.95

In a lemon wine garlic sauce.

SPAGHETTI CON COZZE * \$24.95

Mussels in a tomato wine sauce.



DAILY FISH SELECTION

Your choice of Fried, Baked, or Sicilian Style

(baked in tomato sauce with kalamatta olives and oregano).

All Fried fish served with fries, coleslaw, and tartar.

All Baked or Sicilian Style served on a bed of rice pilaf and vegetables.

	Fried	Baked	Sicilian Style
COD	\$16.95	\$19.95	\$22.95
PERCH	\$19.95	-	-
WALLEYE	\$24.95	-	-

PREMIUM MARTINIS

MARTINI BREEZE

Grey Goose Vodka, Cranberry Juice and Grapefruit Juice 15.00

COSMO

Grey Goose Le Citron, Orange Liqueur & Cranberry Juice 15.00

PEAR TREE MARTINI

Grey Goose La Poire, St. Germain, Lime Juice 15.00

LIMONCELLO MARTINI

Limoncello, Grey Goose Vodka & Lemon Juice 15.00

CHOCOLATE MARTINI

Godiva Chocolate Liqueur, Smirnoff Vanilla & Baileys Irish Cream 15.00

COOL AS A CUCUMBER

Rehorst Gin, Cucumber, Mint, St. Germain 15.00

BEERS

BLUE MOON	6.00
MILLER LITE / MGD	5.00
BUD LIGHT	5.00
COORS LIGHT	5.00
STELLA ARTOIS (DRAFT)	8.00
NEW BELGIAN FAT TIRE	7.00
SAM ADAMS LAGER	5.00
CORONA	6.00
NEW GLARUS SPOTTED COW	7.00
HACKER PSCHORR WEISSE	8.00
HEINEKEN	6.00
LAKEFRONT IPA	8.00
SUMMER SHANDY	7.00
PERONI	7.00
ANGRY ORCHARD	7.00
ST. PAULI GIRL (N/A)	5.00

Vino Cappuccino Specials

PASTAS

All pastas served with garlic bread and a choice of soup or salad

SPAGHETTI CON ARAGOSTA (LOBSTER)

9oz. lobster tail over spaghetti with a tomato, wine and garlic sauce. \$39.95

BEEF SHORT RIB RAVIOLI *

Stuffed beef short rib ravioli topped with homemade tomato sauce with mushrooms, green peppers, and onions. 29.95

Pairs well with Cusumano Nero d'Avola

TORTELLINI CON PROSCIUTTO, FUNGHI, E BISI

Cheese filled tortellini in a cream sauce with prosciutto, mushrooms & peas. 26.95

Add Salmon 10.95 Add Shrimp 8.95 Add Chicken 6.95

Pairs well with Riondo Prosecco

TORTELLINI ALLA GORGONZOLA

Cheese filled tortellini in a creamy gorgonzola sauce and topped with walnuts. 24.95

Add Salmon 10.95 Add Shrimp 8.95 Add Chicken 6.95

Pairs well with Wente Chardonnay

RIGATONI ALA NORMA

Tomato sauce, eggplant, caramelized onions, fresh mozzarella, fresh basil. 22.95

Add Salmon 10.95 Add Shrimp 8.95 Add Chicken 6.95

Pairs well with Castello di Querceto Chianti Classico

RIGATONI ALA TRIESTINA

Alfredo sauce, Italian sausage, mushroom, caramelized onion. 25.95

Add Salmon 10.95 Add Shrimp 8.95 Add Chicken 6.95

Pairs well with Johnny Q Shiraz

CHICKEN CAJUN PASTA 26.95

Spaghetti pasta with chicken in a creamy, spicy Cajun sauce.

Served with onion and pepper and topped with black olive and tomato.

PARMEGIANA DI MELANZANE (EGGPLANT PARMESAN)

Served over spaghetti with a tomato basil sauce. 23.95

BEEF SHORT RIB RAVIOLI ROSA

Tomato sauce, Alfredo sauce, fresh mozzarella and fresh basill. 29.95

BEEF SHORT RIB RAVIOLI ALFREDO

In a creamy homemade white sauce. 29.95

PORK CHOPS

Two 8oz. pork chops charbroiled and served over rice and vegetables. 25.95

ITALIAN SKEWERS

Served with garlic bread and a choice of soup or salad

Italian herb marinated skewers of chicken or shrimp drizzled with lemon butter sauce served with rice pilaf & vegetables.

Chicken * 25.95 Shrimp * 28.95

Pairs well with Markham Sauvignon Blanc

WINES

SPARKLING

Riondo Prosecco, <i>Italy</i>	split: 15/56
Freixenet Blanc de Blanc, <i>Spain</i>	split: 15/56
Capriccio Sparkling Sangria, <i>Spain</i>	14
Veuve Clicquot Brut	150
Dom Perignon Brut	350
Mimosa	14
Bellini	14

SAUVIGNON BLANC

Coastal Vines Sauvignon Blanc	9/34
Marlborough, <i>New Zealand</i>	12/48
Markham, <i>Napa Valley, CA</i>	14/56

PINOT GRIGIO

Coastal Vines Pinot Grigio	9/34
Lunardi, <i>Veneto, Italy</i>	12/48

CHARDONNAY

Coastal Vines Chardonnay	9/34
Gato Negro, <i>Chile</i>	12/48
Hayes Ranch, <i>Livermore Valley, CA</i>	12/48
Wente, <i>Livermore Valley, California</i>	14/56

RIESLING

Crane Lake Riesling	9/34
Washington Hills Riesling	12/48

WHITE BLENDS/UNIQUE WHITES

New Age, <i>Argentina</i>	12/48
Seven Daughters Moscato, <i>Italy</i>	12/48
Umberto Fiore Moscato d'Asti, <i>Italy</i>	14/56

PINK

Coastal Vines White Zinfandel	9/34
Stemmari Rose, <i>Sicily, Italy</i>	12/48

MERLOT

Coastal Vines Merlot	9/34
Carmenet, <i>Napa Valley, CA</i>	12/48
Boomtown by Dusted Valley, <i>WA</i>	12/48

PINOT NOIR

Coastal Vines Pinot Noir	9/34
Stemmari, <i>Sicily, Italy</i>	12/48
Cloudline, <i>Oregon</i>	15/60

ITALIAN REDS/UNIQUE REDS

Vino Cappuccino Chianti	12/48
Opici Lambrusco	10/40
Cusumano Nero d'Avola	12/48
Cecchi Chianti	10/40
Castello di Querceto Chianti Classico	12/48
Stella Rosa Rosso	12/48
Colimoro Montepulciano D'Abruzzo	52
Arienzo by Marques de Riscal Tempranillo, <i>Spain</i>	60
Bertani Valpolicella Ripasso	80
Luigi Righetti Amarone	130
Luca Bosio Barolo	160

SHIRAZ/SYRAH

Johnny Q Shiraz, <i>Australia</i>	12/48
Jean-Luc Colombo Cote du Rhone Rouge	
Cote du Rhone, <i>France</i>	58
Kay Brother's Basket Pressed Shiraz, <i>Australia</i>	120
M. Chapoutier Chatenuef du Pape "La Bernadine", <i>France</i>	120

CABERNET SAUVIGNON

Coastal Vines Cabernet Sauvignon	9/34
Gato Negro, <i>Chile</i>	12/48
Estrella, <i>California</i>	12/48
Wente Charles Wetmore, <i>Livermore V., CA</i>	20/80
Rutherford Hill, <i>Napa Valley</i>	125
Chimney Rock, <i>SLD, Napa Valley, CA</i>	180
Nickel & Nickel, <i>Oakville, CA</i>	180

ZINFANDEL

Ironstone Lodi, <i>Lodi, CA</i>	14/56
Haraszthy, <i>Amador County, CA</i>	75

MALBEC

Trapiche Broquel, <i>Argentina</i>	12/48
Elsa Bianchi, <i>Argentina</i>	12/48




Vino Cappuccino
Desserts \$10.95




CHOCOLATE MOUSSE CAKE
LIMONCELLO CAKE
CHEESECAKE OF THE DAY
CRÈME BRÛLÉE
BAKLAVA
TIRAMISU

Dessert Drinks

PRESIDENTIAL 20 YR TAWNY PORT 15.
MELETTI SAMBUCA 12.
BAILEYS IRISH CREAM 12
NONINO GRAPPA 15



*Wisconsin Department of Health warns that consuming raw
or undercooked meat,
seafood, or poultry can cause food borne illness.




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Vino Cappuccino
Kids Menu \$9.95

CHICKEN TENDERS

BUTTERED NOODLES

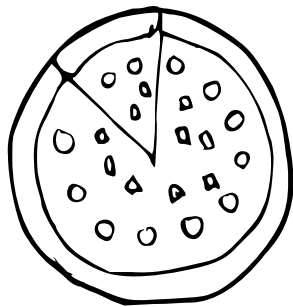
GRILLED CHEESE SANDWICH

KID'S CHEESE PIZZA

SPAGHETTI & MEATBALLS

MACARONI & CHEESE

FISH FRY



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Vino Cappuccino
Kids Menu \$9.95

CHICKEN TENDERS

BUTTERED NOODLES

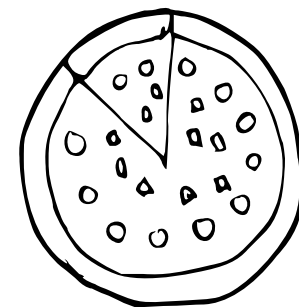
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MACARONI & CHEESE

FISH FRY



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Martinis

Pear Tree Martini

Grey Goose La Poire Vodka, St. Germain Elderflower Liqueur, Lime Juice | \$15

Cool as a Cucumber

Rehorst Gin, Cucumber, Mint, St. Germain | \$15

Patrón Perfect Margarita

Patrón Silver Tequila, choice of Patrón Citronge, Orange, or Lime, Orange Juice, Sweet & Sour, Lime Juice | \$15

Citrus Volley

Grey Goose L'Orange Vodka, Benedictine, Sweet & Sour, Lemon Lime Soda | \$15

Martini Breeze

Grey Goose Vodka, Cranberry Juice, Grapefruit Juice | \$15

Cosmo

Grey Goose Le Citron, Triple Sec, Cranberry Juice | \$15

French Gimlet

Bombay Sapphire Gin, St. Germain Elderflower Liqueur, Lime Juice | \$15

Limoncello Martini

Grey Goose Vodka, Limoncello, Lemon Juice | \$15

Disaronno Siciliano

Disaronno Amaretto, Limoncello, Lemon Juice | \$15

Romana Holiday

Romana Sambuca, Bombay Sapphire Gin, Lemon Juice, Simple Syrup | \$15

Pomegranate Cherry

Smirnoff Cherry Vodka, Pomegranate Liqueur, Grenadine | \$15

Chocolate Martini

Smirnoff Vanilla Vodka, Baileys Chocolate Liqueur, Baileys Irish Cream | \$15

Tiramisu Martini

RumChata, Baileys Irish Cream, Cazadores Cafe | \$15

Specialty Cocktails

Diablo Del Sol

Captain Morgan Original Spiced Rum, Orange Juice and Grenadine | \$12

St. Germain Cocktail

Sparkling Wine, St. Germain Elderflower Liqueur, Club Soda | \$15

The Ultimate Refresher

Tito's Vodka, St. Germain Elderflower Liqueur, Lime Juice, Club Soda, Lemon Lime Soda | \$15

Cherry Moon

Smirnoff Cherry Vodka, Lemon Lime Soda, Grenadine | \$14

Traditional Elderfashioned

Bulleit Bourbon, St. Germain Elderflower Liqueur, Bitters | \$16

Long Island Spiced Tea

Captain Morgan Rum, Bombay Sapphire Gin, Patrón Citronge, Lemon Juice, Coke | \$18

Red Snapper

Crown Royal Whiskey, Disaronno Amaretto, Cranberry Juice | \$15

Dewar's Ward Eight

Dewar's White Label, Orange, Lemon and Grenadine | \$12

Cappuccino RumChata

RumChata, Coffee and Amaretto | \$12