

FAVE FLAVORS



Wisconsin
**CHEESE
CRISPS**



Avocado
TOAST



Margarita **FLIGHT**

Holy **MARY**



Penne Pasta
ALFREDO



Happy
HOUR **Monday-Friday 3pm-6pm**
50% OFF
ALL ALCOHOL

GF Gluten-Free

Fave Popular Item

BOLD APPS

CHICKEN WINGS

Served with celery and your choice of blue cheese or ranch. 15.99

Tossed in:

- BUFFALO
- NASHVILLE HOT
- GOCHUJANG
- BBQ
- RASPBERRY CHIPOTLE

COCONUT SHRIMP

Crispy coconut shrimp served with pineapple slaw and gochujang sauce. 12.99

WISCONSIN CHEESE CRISPS

Served with marinara. 13.99

STUFFED JALAPEÑOS

Cream cheese-stuffed jalapeños served with raspberry chipotle sauce. 13.99

Fave STREET TACOS **GF**

Beef fajita with sautéed onions on mini corn tortillas, topped with fresh cilantro, served with homemade salsa. 16.99

POTATO SKINS **GF**

Melted cheddar, chopped bacon, and chives, served with choice of ranch or sour cream. 12.99

CHIPS & QUESO

Traditional homemade queso topped with pico de gallo, served with corn tortilla chips 10.99

Fave FRIED PICKLE SPEARS

With ranch dressing. 13.99

LOADED POTATO CHIPS

Kettle chips topped with Alfredo sauce, blue cheese crumbles, bacon & chives 8.99

KOREAN MEATBALLS

Meatballs tossed in gochujang sauce, served with pineapple slaw, and topped with black sesame seeds. 11.99

QUESO CHILI FRIES

French fries topped with our queso, beef chili, and fresh pico de gallo.

Klassic 9.99 NY 15.99

BEEF-STUFFED CABBAGE ROLL **GF**

A traditional Hungarian harvest feast! Fresh savory cabbage leaves stuffed with seasoned beef and rice, topped with European sauce. 8.99

NOSH BASKET

Potato pancake wedges, sliced jalapeño cheddar sausage, fried zucchini, and Wisconsin cheese crisps, with gochujang sauce. 13.99

Fave SCRATCH-MADE SPINACH & ARTICHOKE DIP

Creamy spinach with artichokes, topped with melted Provolone, served with corn tortilla chips. 12.99

CHICKEN TENDERS

Tossed in Buffalo, BBQ, Nashville hot, gochujang or raspberry chipotle. Served with celery and your choice of blue cheese or ranch. 13.99

Chips & Queso



SIGNATURE SANDWICHES

THE REUBEN

Traditional NY-style reuben on grilled rye with sauerkraut, Swiss cheese, and Russian dressing...you pick the meat – corned beef, pastrami, or turkey breast. Skinny 13.99 | Klassic 18.99 | New York 24.99

KATZ'S PRIDE

Corned beef, Russian dressing, and coleslaw. Recommended on rye. Skinny 13.99 | Klassic 17.99 | New York 22.99

THREE STOOGES

Corned beef, pastrami, turkey breast, and Swiss cheese with spicy brown mustard. Recommended on French. 16.99

SCOTTISH SMOKED SALMON*

Traditional NY-style lox sandwich – smoked salmon, cream cheese, capers, tomatoes, red onions, lettuce on toasted rye. Skinny 14.99 | Klassic 18.99 | New York 24.99

GRILLED SHRIMP SUB

Grilled shrimp, pesto, baby spinach, bell pepper, avocado, roasted balsamic onions with our red pepper vinaigrette on a French hoagie. 17.99

GRILLED CHEESE SUPREME

Your childhood classic, with melted Muenster, pepper jack and American cheese, sliced tomatoes and a side of tomato-basil for dipping...Unbelievable!! 11.99 Add bacon or jalapeño cheddar sausage. 3.50

TIMES SQUARE

Grilled turkey breast, Swiss cheese, lettuce, and tomatoes with honey mustard. Recommended on challah or whole wheat. Add avocado 1.99 Skinny 13.99 | Klassic 18.99 | New York 23.99

PHILLY CHEESESTEAK

Prime cuts of beef, sautéed onions, and bell peppers with American and Swiss cheese. Recommended on French. Skinny 15.99 | Klassic 19.99 | New York 23.99

MONTE KRISTO

Griddled, not fried, Challah French toast piled high with turkey-ham, Muenster cheese, and a fried egg. Raspberry chipotle on the side for that extra kick. 13.99

LONG ISLAND EXPRESS

Hot meatballs tossed in gochujang sauce layered on our pineapple slaw and jalapeño cheese with black sesame seeds. Recommended on French. 13.99

SHEA STADIUM

Grilled turkey-ham (turkey cured like ham) & Swiss cheese. Recommended on sourdough or whole wheat. 13.99

FRENCH DIP

Hot roast beef and melted Provolone cheese. Served with au jus. Recommended on French. Skinny 13.99 | Klassic 17.99 | New York 21.99

KOUNTRY KLUB

Double-decker turkey breast, bacon, lettuce, tomatoes, and Russian dressing. Recommended on whole wheat. Add avocado 1.99 Skinny 14.99 | Klassic 18.99 | New York 23.99

KATZ MEOW

Pastrami, turkey breast, roast beef, corned beef, lettuce, tomatoes, and Russian dressing. Recommended on French. 15.99

YANKEE POT ROAST

Texas beef slow roast with melted Muenster cheese, sautéed onions, and gravy. Recommended on grilled sourdough or whole wheat. Skinny 14.99 | Klassic 19.99 | New York 24.99

DELUXE VEGETARIAN REUBEN

Avocado, tomatoes, sauerkraut, Russian dressing, melted Muenster, and Swiss cheese. Recommended on rye. Skinny 13.99 | Klassic 17.99 | New York 21.99

TURKEY DELICACY

Turkey breast, lettuce, tomato, avocado, and Swiss on toasted whole wheat bread. 15.99

P/C

Pastrami and corned beef. Recommended on rye. Skinny 13.99 | Klassic 17.99 | New York 21.99

TUNA MELT

Grilled tuna salad, lettuce, tomatoes, and cheddar cheese. Recommended on sourdough. 13.99

Traditional

SANDWICHES

Sandwiches served on freshly baked Jewish rye, French roll, whole wheat, challah, sourdough or bagel.
Add homemade NY-style chips to any sandwich for 3.99

**SKINNY 12.99 | KLASSTIC 16.99
NEW YORK 20.99**

| | |
|------------------------------------|---|
| CORNED BEEF | BLT ^{LT} |
| PASTRAMI | TUNA SALAD ^{LT} |
| ROAST BEEF ^{LT} | CHICKEN SALAD ^{LT} |
| TURKEY BREAST ^{LT} | TURKEY-HAM & SWISS ^{LT} |

^{LT} - Served with lettuce & tomato

1/2'ER SANDWICH + CHOICE OF SIDE

Special

\$12.99

From 10am-4pm

Any half signature or traditional sandwich. Not available on Thanksgiving, Christmas, or New Year's Day.



GF SUBSTITUTE GLUTEN-FREE BREAD ON ANY SANDWICH FOR AN ADDITIONAL 2.99
Please keep in mind that gluten-free products are prepared in a kitchen that handles other wheat products.

HOTHEROES

BLACKENED CHICKEN PHILLY

Blackened chicken, with sautéed onions & bell peppers, topped with queso and melted Provolone on a hoagie roll. 15.99

CHICKEN HERO

Grilled chicken breast, lettuce, tomatoes, Muenster cheese, and honey mustard on a hoagie roll. 15.99

CHICKEN PARMESAN HERO

Breaded chicken cutlet topped with our rich marinara sauce, Parmesan, and melted Provolone on a hoagie roll. 15.99

GRILLED PASTRAMI HERO

Grilled pastrami, sautéed onions and mushrooms with Russian dressing and melted Muenster cheese on a hoagie roll. 18.99

CHICKEN, BACON & RANCH HERO

Diced grilled chicken, bacon, and ranch with melted American and Provolone cheese on a hoagie roll. 15.99

MEATLOAF ROCK & ROLL HERO

Homemade meatloaf, sautéed onions, brown gravy and melted Provolone on a hoagie roll. 14.99

MEATBALL PARM HERO

Six meatballs topped with our rich marinara, melted Provolone and Parmesan cheese on a hoagie roll. 14.99

TEXAS BRISKET & TURKEY HERO

1/2 lb of hot chopped brisket and turkey breast, melted jalapeño cheese, and a side of BBQ sauce. Served on a challah bun. 18.49

DELI LAMA VEGGIE HERO

Baby spinach, tomatoes, cucumber, avocado, red onion, bell peppers, oil & vinegar, and Swiss cheese on a hoagie roll. 15.99 Add grilled chicken breast 7

GRILLED SALMON HERO

Herb-marinated salmon, grilled & topped with red onions, lettuce and tomatoes on a hoagie roll. 17.99

HOMEMADE SOUP

CUP 5.99 BOWL 9.99

MATZO BALL

Award-winning matzo ball, chicken & noodle soup.

BROCCOLI CHEESE

RUSTIC TOMATO-BASIL

FRENCH ONION AU GRATIN

(Cup only) Not available to go

HOMEMADE CHILI 6.99

(Cup only)

KRISPSALADS

All Salads served with choice of dressing on the side, except Caesar Salads. Choice of Homemade Dressings: Russian, Ranch, Oil & Vinegar, Blue Cheese, Caesar, Honey Mustard, Honey Balsamic (Additional Dressing 0.99)

NIÇOISE SALAD

Katz's homemade tuna salad on a bed of baby spinach and romaine lettuce. Red onion, cucumber, Kalamata olives, capers, hard-boiled egg, and diced tomato. 13.99

GRILLED SHRIMP SALAD

Shrimp with roasted sweet corn, tomato, cucumber, artichoke hearts, feta cheese and mixed greens. 18.99

SALMON SALAD

Herb grilled Atlantic salmon, roasted balsamic onions, crispy bacon, and toasted almonds with sliced fresh strawberries and blueberries. 21.99

CENTRAL PARK CHICKEN CAESAR SALAD

Chargrilled or blackened chicken breast, romaine lettuce, Parmesan cheese and homemade croutons tossed in creamy Caesar dressing. 14.99 Sub shrimp for 2

COBB SALAD

Freshly grilled chicken breast, avocado, bacon, tomato, croutons, blue cheese crumbles, cucumbers, and romaine lettuce (Please let the server know if you want your salad mixed). 15.99

BUFFALO CHICKEN SALAD

Katz's krispy boneless chicken tenders tossed in zesty Buffalo sauce on a bed of garden greens, tomatoes, blue cheese crumbles, cucumbers & croutons. 15.99

CALIFORNIA SALAD

Grilled chicken breast with diced tomatoes, avocado, toasted pecans, fresh strawberries and homemade croutons on a bed of romaine lettuce. 16.99

MEDITERRANEAN CHICKEN SALAD

Grilled chicken breast with cucumber, roasted tomatoes, artichoke hearts, and Greek olives on a bed of romaine and baby spinach. 16.99



Mediterranean Chicken Salad

SALAD ADD-ONS:

Crispy Chicken or Grilled Chicken 7
Shrimp 13, Salmon 14, Steak* 16
Garlic Bread 1



Carnegie Hall Burger

KRAFTBURGERS

FRESH, NEVER FROZEN GROUND BEEF HANDCRAFTED THROUGHOUT THE DAY.
Served with french fries or homemade NY-style chips. Upgrade to onion rings, sweet potato fries, or cheese-stuffed potato for an additional 1

CARNEGIE HALL BURGER*
Topped with bacon, gochujang sauce, cheddar cheese, jalapeño cream cheese bites, lettuce, and tomato. 19.99

BROOKLYN PATTY MELT*
On grilled Jewish rye with melted American cheese, lettuce, and tomato. Sautéed onions and/or mushroom on request. 15.99

BROADWAY BURGER*
Topped with gochujang sauce, jalapeño cheese, fried pickles, lettuce, and tomato. 18.99

EMPIRE STATE BBQ BURGER*
Topped with bacon, BBQ sauce, Swiss cheese, sautéed mushroom and onion, lettuce, and tomato. 19.99

THE MADISON SQUARE GARDEN VEGGIE BURGER **BEYOND MEAT**
Chargrilled Beyond Burger (veggie burger patty) topped with spicy brown mustard, Muenster cheese, garden mix, and tomato. 17.99

1/2 POUND BURGER*
With lettuce and tomato. Sautéed onions and/or mushrooms on request. 14.99 Add cheese for .75

ADD QUESO 1.99 | ADD BACON 3.50 | ADD CHILI 2.99 | ADD AVOCADO 1.99
SUBSTITUTE ANY BEEF PATTY FOR A BEYOND BURGER PATTY 1.99 | EXTRA PATTY 4.99

KATZ'S MAIN FEATURES

SEAFOOD & Poultry

CREAMY HERB GRILLED SALMON
Atlantic salmon with creamy spinach sauce, artichoke hearts, mushrooms, roasted tomatoes, and savory rice pilaf. 29.99

SHRIMP & GRITS
Six pan-seared shrimp served with homemade grits cake, sauteed spinach, roasted tomatoes, and creamy Cajun sauce. 24.99

PAN-SEARED AUSTRALIAN SEA BASS
Served with sautéed spinach, rice pilaf, topped with roasted red pepper sauce and sliced almonds. 24.99

COCONUT SHRIMP
Eight butterflied shrimp breaded in coconut breadcrumbs and lightly fried, served on french fries with pineapple slaw & gochujang sauce. 23.99

BLACKENED SEA BASS ACAPULCO
Blackened sea bass fillet topped with sautéed shrimp, fresh pico de gallo, and diced avocado tossed in lemon-garlic butter sauce. Served with choice of one side item. 29.99

BLACKENED CHICKEN ACAPULCO
Blackened chicken breast topped with sautéed shrimp, fresh pico de gallo, and diced avocado tossed in lemon-garlic butter sauce. Served with choice of one side item. 21.99

BREADED CHICKEN CUTLET
On a bed of mashed potatoes topped with our world-famous brown gravy. Served with choice of one side item. 16.99

CHICKEN-FRIED CHICKEN WITH COUNTRY CREAM GRAVY
Hand-battered boneless chicken breast served on a bed of mashed potatoes and smothered with cream gravy. 18.99

SOUTHERN FRIED CHICKEN
Hand-battered boneless chicken breast seasoned with lemon pepper, served on a bed of mashed potatoes with a side of our famous brown gravy. 18.99

The MEATS

TEXAS BEEF SLOW ROAST
With carrots, potatoes, green beans, and brown gravy. Served with garlic bread. 26.99

THE MANHATTAN STEAK DINNER*
7oz sirloin on mashed potatoes with sauteed mushrooms and onions. Served with au jus and your choice of one side. 28.99

MOM'S MEATLOAF
Homemade meatloaf served on mashed potatoes with sautéed onions and rich brown gravy. Served with your choice of one side. 18.99

CHOPPED STEAK*
Marinated beef, grilled and served over mashed potatoes and topped with roasted onions. Served with your choice of one side. 16.99

BEEF-STUFFED CABBAGE ROLLS (2) **GF**
Fresh savory cabbage leaves stuffed with seasoned beef and rice, topped with European sauce. Served with your choice of one side. 19.99

Pretty Pretty PASTA *All pastas served with garlic bread*

TWO-SAUCE PASTA
A robust blend of our famous Alfredo sauce and our rich marinara, tossed with imported penne pasta and topped with Parmesan cheese. 14.99

PASTA PRIMAVERA
Penne pasta tossed in pesto sauce with bell peppers, broccoli, carrots, and zucchini. Topped with Parmesan cheese. 14.99

PENNE PASTA ALFREDO
Penne pasta tossed in our famous Alfredo sauce, topped with Parmesan cheese. 14.99

CHOICE OF PROTEIN FOR ABOVE PASTAS
With Chicken 18.99 With Shrimp 21.99 With Salmon 22.99 With Steak* 24.99

ADDITIONAL PROTEINS MAY BE ADDED
Add Chicken 7 Add Shrimp 13 Add Salmon 14 Add Steak* 16

SHRIMP & SAUSAGE PASTALAYA
Jambalaya with a pasta twist! Shrimp and jalapeño cheddar sausage on penne pasta mixed with sautéed onion, mushrooms, marinated bell peppers, and creamy Cajun sauce. 25.99

CHICKEN PARMESAN
Homemade chicken cutlets with melted Provolone over fresh imported spaghetti with our rich marinara and Parmesan cheese. 18.99

SPAGHETTI & MEATBALLS
Homemade meatballs on top of fresh imported spaghetti with our rich marinara sauce and Parmesan cheese. 15.99



Shrimp & Sausage Pastalaya



Sea Bass Acapulco



Chicken-Fried Chicken

SIDES

OVEN-ROASTED TOMATOES 3.99
RICE PILAF 3.99
ONION RINGS 4.99
CREAMED SPINACH 4.99
CHEESE-STUFFED POTATO 4.99

FRENCH FRIES 4.99
HOME FRIES 3.99
SWEET POTATO FRIES 4.99
MAC-N-CHZ 4.99
POTATO PANCAKES (2) 3.99 (8) 10.99

MASHED POTATOES 3.99
PINEAPPLE SLAW 3.99
HOMEMADE NY-STYLE CHIPS 3.99
CUP OF SOUP 5.99
POTATO SALAD 3.99

VEGETABLE MEDLEY 4.99
ROASTED SUCCOTASH VEGGIES 4.99
GARDEN SALAD 4.99
CAESAR SALAD 5.99
SEASONAL FRUIT SALAD 6.99
Topped with pecans



NASHVILLE HOT CHICKEN SANDWICH
Chicken breast lightly fried and tossed in Nashville hot sauce, with pickles and mayonnaise. 17.99

GRILLED CHICKEN SANDWICH
Served with lettuce and tomato. 13.99
Add cheese .75

NYC CHILI CHEESE CONEY
All-beef hot dog with homemade chili and shredded cheddar cheese. 14.99

THE BUFFALO BILL
Fried chicken tossed in Buffalo sauce, jalapeño cheese, blue cheese crumbles, lettuce, and tomato. 17.99

KOSHER-STYLE FOOT-LONG
All-beef hot dog with sauerkraut and sautéed onions. 13.99

FRIED CHICKEN SANDWICH
Served with lettuce and tomato. 15.99
Add cheese .75

REUBEN-STYLE FOOT-LONG
All-beef hot dog with sauerkraut, Russian dressing, and melted Swiss cheese. 14.99

YANKEE FAVORITES

Served with french fries or homemade NY-style chips. Upgrade to onion rings, sweet potato fries, or cheese-stuffed potato for an additional 1

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 18% GRATUITY WILL BE ADDED FOR ALL PARTIES OF 6 OR MORE. TO-GO ORDERS WILL INCUR AN AUTOMATIC 5% GRATUITY. CREDIT CARD PAYMENTS WILL BE ASSESSED A 2.85% SURCHARGE. PLEASE PAY WITH CASH OR DEBIT TO REMOVE THIS FEE.



STRAWBERRY • PASSION FRUIT
WATERMELON • MANGO • PEACH



161 St
River Av
Yankee
Stadium

Happy
HOUR
Monday-Friday 3pm-6pm
**50%
OFF**
ALL ALCOHOL

Welcome to

MONTROSE

KRAFT KOCKTAILS

THE CAPTAIN'S SPICED HOT APPLE CIDER

Captain Morgan Spiced rum with hot apple cider, topped with whipped cream. 10

VODKA CHERRY LIMEADE

Cherry-limeade vodka, fruit juices and Sprite – the adult version of your childhood favorite! 12

HANDMADE RANCH WATER

Tesoro Blanco tequila, fresh-squeezed lime juice & Topo Chico – chamoy & Tajin rim. 12

MANGO-PINEAPPLE PUNCH

Mango-pineapple vodka, mango & pineapple juices. 11

MALIBU PIÑA COLADA

A refreshing Piña Colada on the rocks, made with coconut rum by Malibu. 11

BOOZY PEACH TEA

Deep Eddy Peach vodka with peach schnapps and fresh iced tea. 12

KENTUCKY BUCK

Maker's Mark bourbon mixed with strawberry purée, fresh lime juice and ginger beer. 14

IRISH TIRAMISU

Baileys Irish Cream, Pinnacle Whipped vodka and tiramisu liqueur, topped with whipped cream and graham cracker-cinnamon crumbs. 12

LAVENDER LEMONADE

1876 vodka, crème de violette, Chambord raspberry, lemon. 13

FRENCH 75

Bombay Sapphire gin with lemon juice and simple syrup, stirred and topped with prosecco. 12

MOSCOW MULE

Deep Eddy vodka, fresh lime juice, ginger beer. 11

OLD FASHIONED

Old Forester bourbon, sugar and Angostura bitters, orange peel. 12

HURRICANE JUDY

Malibu Coconut rum, amaretto, fresh tropical juices with a 151 float. 15

MARTINIS

KEY LIME MARTINI

Key lime rum cream, vodka, Tuaca – served up. 14

LEMON DROP

Deep Eddy Lemon vodka, Tuaca, fresh lemon juice, simple syrup, sugar rim. 14

DIRTY BIRD

Grey Goose vodka, olive juice, stuffed olives. 14

ESPRESSO MARTINI

A unique spin; shaken, not stirred – with Skrewball peanut butter bourbon, Kahlúa and cold brew coffee. 13

CUCUMBER MARTINI

Stoli Cucumber vodka, fresh lime juice, Tajin half-rim. 13

AFTER-DINNER DRINKS

IRISH COFFEE

Irish whiskey, brewed hot coffee, brown sugar, topped with whipped cream and crème de menthe. 11

SALTED CARAMEL MACCHIATO

Baileys Irish Cream and Kahlúa Salted Caramel liqueur with Katz cold brew, topped with whipped cream and caramel. 11

CINNAMON ROLL

RumChata with Kahlúa Salted Caramel makes this a tasty cocktail for dinner or dessert. 11



HOMEMADE MARGARITAS

KATZ'S MARGARITA ON THE ROCKS

El Jimador blanco, Cointreau & fresh lime juice. – Sm 11 / Lg 16 *Make it a Blue Rita +1*

FROZEN MARGARITA

Lime, Strawberry, Mango, Peach, or Passion Fruit. Made with Cuervo Gold and Gran Gala. Sm 11 / Lg 16

ROCKET BALL RITA

Frozen Strawberry Rita layered over Frozen Lime Rita. 16

SKINNY 'RITA

Tequila, fresh lime juice, light agave. 11

SANGRIA SWIRL MARGARITA

Red Sangria swirled with frozen Margarita. 14

WATERMELON MARGARITA

El Jimador blanco tequila, blue agave nectar, fresh lime juice and watermelon purée with optional chamoy & Tajin rim. 15

SPICY SOMBRERO

Dulce Vida Pineapple-Jalapeño tequila, Ancho Reyes, Paula's Texas Orange, agave, fresh lime juice, chamoy & Tajin 15

HIBISCUS MARGARITA

El Jimador blanco, hibiscus, Paula's Texas Orange, agave and fresh lime juice – salted rim. 15

200Z.
TOTAL

FROZEN MARGARITA FLIGHT

Choose 4 amazing flavors – Strawberry, Mango, Peach, Passion Fruit or Lime 18



MARYS & MICHELADAS

HOLY MARY

Homemade Bloody Mary with Absolut Peppar, celery, bacon, stuffed olives, pepperoncini, lemon, Muenster cheese, with seasoned salt rim. 13

TEXAS MARY

El Jimador blanco, homemade Bloody Mary, celery, bacon, stuffed olives, pepperoncini, lime and Muenster cheese. 13

EL CAPITAN

MICHELADA

Cold beer, hot sauce, fresh lime juice, ice and salted rim – choice of beer. 8

¡HOLY CERVEZA!

Our Deluxe Michelada on ice, with bacon, stuffed olives, pepperoncini, lime, and Muenster cheese – choice of beer 9

Enjoy your Michelada with Dos XX or Modelo Especial or any draft beer of choice.



LET'S GET STRAIGHT TO THE PINT

DRAFT BEERS & CIDERS 8

LOVE STREET KÖLSCH

YELLOW ROSE IPA

BROOKLYN LAGER

MILLER LITE

MICHELOB ULTRA

BLUE MOON

DOS XX LAGER

MODELO ESPECIAL

CRACKBERRY CIDER

FIREMANS #4 BLONDE ALE

BEER FLIGHT 10

Choose any FOUR draft beers in 5 oz. glasses



200Z. TOTAL

WINE & DINE



MIMOSA Glass 10 | Carafe 33

Prosecco with choice of flavor.

- Orange Mimosa
- Cranberry Cocktail Mimosa
- Orange-Pineapple Mimosa

- Strawberry Mimosa
- Peach Mimosa
- Pineapple Mimosa

GRAND MARNIER MIMOSA

Grand Marnier with orange juice and prosecco. 15

RED WINES

SKYFALL MERLOT
GLASS 8 BOTTLE 30

MEIOMI PINOT NOIR
GLASS 12 BOTTLE 40

LAPIS LUNA CABERNET
SAUVIGNON
GLASS 9 BOTTLE 33

MADRIA SANGRIA
GLASS 7 BOTTLE 25

WHITE WINES

SEAGLASS PINOT GRIGIO
GLASS 8 BOTTLE 30

KIM CRAWFORD
SAUVIGNON BLANC
GLASS 11 BOTTLE 36

PROSECCO
GLASS 9 BOTTLE 33

LA CREMA CHARDONNAY
GLASS 11 BOTTLE 36

 Customer Faves

The **WINTER POUR**

Handcrafted Winter Drinks



Salted **CARAMEL MACCHIATO**

Baileys Irish Cream and Kahlúa Salted Caramel liqueur with Katz cold brew, topped with whipped cream and caramel. 11



The Captain's **SPICED HOT APPLE CIDER**

Captain Morgan Spiced rum with hot apple cider, topped with whipped cream. 10



Irish **TIRAMISU**

Baileys Irish Cream, Pinnacle Whipped vodka and tiramisu liqueur, topped with whipped cream and graham cracker-cinnamon crumbs. 12

Cinnamon
ROLL
RumChata with Kahlúa Salted Caramel makes this a tasty cocktail for dinner or dessert. 11

