

ANTIPASTO

Insalata Mista ~ Organic greens, cucumbers, grape tomatoes, red onions, carrots & radishes tossed in our zesty red wine rosemary garlic vinaigrette.

Sm: \$4.99 Reg: \$9.50

Insalata Cesare ~ Crispy romaine hearts, herbed croutons, grilled Venetian Pancetta & Parmigiano-Reggiano tossed in our Caesar dressing.

Sm: \$6.99 Reg: \$12.99

Insalata Brutus ~ Baby spinach, red onions, grape tomatoes, Venetian pancetta crisp & Parmigiano-Reggiano tossed in our Caesar dressing.

Sm: \$7.99 Reg: \$13.99

Riesling Poached Pear Salad ~ Organic greens, Riesling poached pears, Danish Cream Blue Cheese & candied pecans in our Pear Poppy Seed vinaigrette.

Sm: \$8.99 Reg: \$14.99

Warm Spinach Salad ~ Sautéed organic greens & baby spinach, figs, pine nuts with our garlic white wine balsamic vinaigrette topped with a focaccia crusted warm goat cheese.

\$14.99

Grilled Vegetable Salad ~ Grilled vegetables with our pineapple maple syrup garlic ginger dressing topped with candied pecans.

\$15.99

Add grilled marinated chicken breast (\$4.99) or grilled shrimp (\$6.99) to any salad.

Soup of the Day ~ Ask your server.

\$6.99

Pesto Bread ~ Toasted rosemary focaccia with our basil pesto & grape tomatoes topped with melted mozzarella & Parmigiano-Reggiano. (Contains Nuts)

\$12.99

Mushroom Artichoke Bruschetta ~ Artichokes, mushrooms & Parmigiano-Reggiano in our garlic vermouth cream sauce on a rosemary focaccia.

\$14.99

Grilled Calamari ~ Grilled marinated calamari & caramelized onions on a bed of organic greens with our horseradish lime aioli & balsamic reduction.

\$16.99

Seafood Crostini ~ Puff pastry on a bed of organic greens with shrimps, calamari, sea scallop, mushrooms, green onions, sun dried tomatoes & Parmigiano-Reggiano in our garlic vermouth cream sauce.

\$16.99

Carpaccio Di Manzo ~ Rare AAA reserved angus beef tenderloin thinly sliced medallions, capers, red onions, Italian parsley, cracked pepper, extra virgin olive oil & Parmigiano-Reggiano with our garlic Dijon cognac sauce. \$15.99

Carpaccio Di Salmone Affumicato ~ Thinly sliced smoked salmon, capers, red onions, Italian parsley, cracked pepper, extra virgin olive oil & Parmigiano-Reggiano with our garlic Dijon cognac sauce. \$15.99

Lobster Ravioli ~ House made ravioli stuffed with lobster, caramelized onions, ricotta, provolone, mozzarella & Parmigiano-Reggiano in our garlic vermouth tomato concasse cream sauce with fresh sage & toasted pine nuts. \$16.99

Fresh PEI Mussels ~ Marinara & chilies with Parmigiano-Reggiano. \$13.99

Chilies & leeks in our garlic white wine cream sauce with Parmigiano-Reggiano. \$15.99

Coconut curry ginger garlic cream sauce with Parmigiano-Reggiano. \$15.99

PRIMI

All our pasta noodles are freshly made twice daily on site.....enjoy & taste the difference. All our lunch pastas & risottos except Cannelloni and Manicotti are only offered during lunch until 4:00 pm & accompanied with complimentary Insalata Mista or Soup. You may choose Insalata Cesare (\$1.99).

Gluten free pasta is available at your request Lunch (\$1.50) Dinner (\$2.99)

Risotto

Risotto Fungi ~ Arborio rice with wild mushrooms, shallots & Parmigiano-Reggiano in our garlic white wine cream sauce. Lunch: \$10.50 Dinner: \$18.99

Italian Sausage Risotto ~ Arborio rice with grilled Italian sausage, tiger shrimps, kalamata olives, baby spinach, capers, chilies, sweet peas, shallots & feta in our garlic white wine marinara sauce. Lunch: \$13.50 Dinner: \$24.99

Marsala Beef Stroganoff Risotto ~ Grilled AAA angus reserve beef tenderloin, mushrooms, shallots & Parmigiano-Reggiano in our garlic marsala sour cream sauce. Lunch: \$15.50 Dinner: \$28.99

Champagne Risotto ~ Arborio rice with grilled marinated chicken breast, Venetian pancetta, grape tomatoes, shallots, sweet peas, chilies, baby spinach, ghee & Parmigiano-Reggiano in our garlic Champagne tomato broth. Lunch: \$15.99 Dinner: \$29.99

Pasta

Koosh ~ Fettuccini with Prosciutto Di Parma, mushrooms & Parmigiano-Reggiano in our garlic white wine cream sauce. Lunch: \$11.99 Dinner: \$21.99

Whiskey Smoked Salmon ~ Spinach Tagliatelle with smoked salmon, capers, shallots, chilies & Parmigiano-Reggiano in our light garlic whiskey tomato sauce. Lunch: \$14.50 Dinner: \$26.99

Pesto Grilled Chicken ~ Linguini with grilled marinated chicken breast in our basil pesto & goat cheese. (Contains Nuts) Lunch: \$12.50 Dinner: \$22.99

Riva ~ Fettuccini with Fresh PEI mussels, tiger shrimps, sea scallops, calamari, baby clams, onion & Parmigiano-Reggiano in our white wine Mediterranean marinara sauce. Lunch: \$14.50 Dinner: \$26.99

Primavera ~ Fettuccini with carrots, parsnips, leeks & Parmigiano-Reggiano in our carrot & pear juice reduction topped with toasted hazel nuts. Lunch: \$13.50 Dinner: \$24.99

Vongole ~ Linguini with baby clams, onions & Parmigiano-Reggiano in our garlic white wine cream sauce topped with toasted hazelnuts. Lunch: \$11.99 Dinner: \$21.99

Puttanesca Sausage ~ Tagliatelle with grilled Italian sausage, capers, shallots, chilies, anchovies, kalamata olives, garlic & Parmigiano-Reggiano in our marinara sauce. Lunch: \$11.50 Dinner: \$20.99

Mediterranean Aglio Olio ~ Tagliatelle with grilled marinated chicken breast, artichokes, sun dried tomatoes, leeks, kalamata olives, chilies & Parmigiano-Reggiano in our herbed Aglio Olio. Lunch: \$14.99 Dinner: \$27.99

Angel Hair Fungi ~ Angel hair with wild mushrooms, green onions & Parmigiano-Reggiano in our garlic white wine cream sauce. Lunch: \$10.99 Dinner: \$19.99

Cannelloni & Manicotti ~ One pasta roll filled with meat and another with cheese & spinach baked in our marinara sauce topped with melted mozzarella and Parmigiano-Reggiano. \$19.50 Double Meat \$19.99 Double Cheese \$20.25

Italian Sausage Creole ~ Fettuccini with grilled Italian sausage, artichokes, kalamata olives, baby spinach, red onions, chilies & feta in our garlic rose sauce.

Lunch: \$14.50 Dinner: \$26.99

Bolognese ~ Tagliatelle with mushrooms & Parmigiano-Reggiano in our meat sauce.

Lunch: \$10.50 Dinner: \$18.99

Mizithra ~ Spinach linguini in our marinara sauce with Mizithra cheese & ghee.

Lunch: \$9.99 Dinner: \$17.99

Marinara ~ Fettuccini with Parmigiano-Reggiano with our marinara sauce.

Lunch: \$8.99 Dinner: \$15.99

SECONDI

All Secondi items come with roasted herbed fingerling potatoes and seasonal vegetables. You may substitute the potato and vegetables with a side pasta portion of one of the following: Mizithra, Koosh, Puttanesca Sausage, Marinara or Bolognese (\$2.99).

Chicken

Chicken Marsala ~ Floured & pan seared tender chicken breast in our mushroom Marsala sauce.

\$23.99

Chicken Toscana ~ Floured & pan seared tender chicken breast in our rosemary garlic butter sauce.

\$20.99

Chicken Piccata ~ Floured & pan seared tender chicken breast, capers, shallots, Italian parsley in our garlic white wine tomato concasse lemon butter sauce.

\$23.99

Baileys Chicken ~ Floured & pan seared tender chicken breast, tiger shrimps, Prosciutto Di Parma, tomatoes, mushrooms, green onions & Parmigiano-Reggiano in our garlic Baileys cream sauce on a puff pastry.

\$29.99

Orchard Chicken ~ Floured & pan seared tender chicken breast, Prosciutto Di Parma, apricots, raisins, apples & candied pecans in our garlic white wine butter sauce.

\$27.99

Grilled Parma Polo Pesto ~ Chicken breast rubbed with our basil pesto, wrapped with Prosciutto Di Parma & grilled, then baked with marinara, mozzarella & Parmigiano-Reggiano. (Contains nuts)

\$27.99

Veal Scallopini

Veal Marsala ~ Floured & pan seared tender white veal Scallopini in our mushroom Marsala sauce. \$26.99

Veal Bentivoglio ~ Floured & pan seared tender white veal Scallopini in our mushroom garlic white wine cream sauce on a rosemary focaccia with Parmigiano-Reggiano. \$27.99

Veal Gorgonzola ~ Floured & pan seared tender white veal Scallopini in our cheesy gorgonzola sauce with whiskey candied apples on a rosemary focaccia. \$31.99

Veal Piccata ~ Floured & pan seared tender white veal Scallopini, capers, shallots & Italian parsley in our garlic white wine tomato concasse lemon butter sauce. \$26.99

Coconut Curry Veal ~ Floured & pan seared tender white veal Scallopini, baby spinach, carrots, parsnips & leeks in our coconut curry ginger garlic cream sauce topped with toasted hazelnuts. \$27.99

Pork Tenderloin

Grilled Pork Tenderloin ~ Grilled marinated pork tenderloin with our orange ginger caramel sauce. \$23.99

Pork Salata ~ Floured & pan seared marinated pork tenderloin, tiger shrimps, figs & Prosciutto Di Parma in our garlic white wine butter sauce. \$26.99

Pork Tenderloin Pomodoro ~ Grilled marinated pork tenderloin, Venetian Pancetta crisp with our roasted grape tomato pomodoro. \$24.99

Coconut Curry Pork Tenderloin ~ Grilled marinated pork tenderloin & baby spinach, carrots, parsnips & leeks in our coconut curry ginger garlic cream sauce topped with toasted hazelnuts. \$24.99

Cascadian Dark Ale Pork Tenderloin ~ Grilled marinated pork tenderloin, sun dried tomatoes, artichokes, shallots, capers & chilies in our garlic Cascadian Dark Ale butter sauce topped with toasted hazelnuts. \$28.99

Fillet Mignon

Rosemary Fillet Mignon ~ Grilled AAA reserve Angus beef tenderloin wrapped with Venetian pancetta & grilled to your liking with our garlic rosemary compound butter. \$40.99

Cabernet Merlot Fillet Mignon ~ Grilled AAA reserve Angus beef tenderloin wrapped with Venetian pancetta & grilled to your liking with mushrooms & red onions in our garlic Cabernet Merlot reduction cream sauce. \$46.99

Mediterranean Fillet Mignon ~ Grilled AAA reserve Angus beef tenderloin wrapped with Venetian pancetta & grilled to your liking with our Mediterranean butter cream sauce. \$44.99

Pomodoro Fillet Mignon ~ Grilled AAA reserve Angus beef tenderloin wrapped with Venetian pancetta & grilled to your liking with our roasted grape tomato pomodoro. \$45.99

Lamb

Grilled Spring Lamb Tenderloin ~ Grilled marinated spring lamb tenderloin on a bed of organic greens with our garlic tarragon Dijon cream sauce and toasted pine nuts. \$35.99

Lamb Shank ~ Braised lamb shank, grilled zucchinis with our yellow split pea lime tomato sauce on a bed of garlic pancetta cheesy potato mash. \$29.99

PIZZA

Grilled Spring Lamb Tenderloin ~ Herbed Aglio Olio, grilled marinated spring lamb tenderloin, Riesling poached pears, brie, Parmigiano-Reggiano, caramelized onions & candied pecans. \$25.99

Margherita ~ Marinara, fresh basil, red onions, mozzarella, goat cheese & Parmigiano-Reggiano. \$15.99

Mediterranean ~ Marinara, artichokes, kalamata olives, sun dried tomatoes, leeks, mozzarella & Parmigiano-Reggiano. \$20.99

Popeye ~ Garlic cream sauce, baby spinach, red onions, toasted hazelnuts, mozzarella & Parmigiano-Reggiano. \$ 19.99

DESSERT

- Crepe ~ House made crepe filled with a cream cheese icing, fresh bananas & strawberries topped with a three berry coulis, whipped cream, cocoa & icing sugar. \$6.99
- Chocolate Crepe ~ House made crepe filled with a chocolate hazelnut cream cheese icing & fresh bananas with crème anglaise, chocolate ganache, whipped cream, toasted hazelnuts, cocoa & icing sugar. \$8.50
- English Trifle Martini ~ Layers of dark rum soaked pound cake, custard, three berry coulis, whipped cream, cocoa & icing sugar. \$7.50
- Rice Pudding Martini ~ Rose water, vanilla bean & cardamom rice pudding with maple syrup, pistachios & almonds. \$6.99
- Espresso Crème Brulee ~ Velvety & rich espresso crème brulee. \$7.50
- Tiramisu ~ Traditional Italian tiramisu. \$8.99

ALL YOU CAN EAT MUSSELS

\$24.99 PER PERSON

Join us every Sunday for Live Jazz & Fresh Mussels from 6 pm ~ 10 pm

- Chilies & leeks in our garlic white wine cream sauce with Parmigiano-Reggiano
- Marinara & chilies with Parmigiano-Reggiano
- Coconut curry ginger garlic cream sauce with Parmigiano-Reggiano
- Celery, onions, chick pea & Parmigiano-Reggiano in our garlic peanut butter vermouth cream sauce.

Please Note

- 18% automatic gratz may apply to parties of 8 people or more.
- A \$2.00 per person charge will apply to parties bringing their own dessert.
- A splitting charge \$5.00 for lunch items & \$10.00 for dinner items may apply.
- We are child, gluten & allergy friendly. Ask your server for more details.
- 10% McMaster & Columbia student discount only applies on weekdays until 4:00 pm (not including holidays) and on food only (Antipasto and Lunch items only)

BRUNCH

We offer brunch on Saturdays and Sundays from 11:00am to 2:00 pm

Mimosa (\$7.99) is available, please ask your server.

Eggs Benedict ~ Poached eggs on grilled Venetian pancetta & rosemary focaccia topped with freshly made hollandaise sauce. \$13.75

Eggs Natasha ~ Poached eggs on smoked salmon & rosemary focaccia topped with freshly made hollandaise sauce. \$13.99

Eggs Florentine ~ Poached eggs on sautéed baby spinach & apricots in our garlic orange butter sauce with rosemary focaccia topped with freshly made hollandaise sauce. \$13.50

Koosh Omelet ~ A perfectly airy three fold omelet filled with Prosciutto Di Parma, mushrooms & Parmigiano-Reggiano in our garlic white wine cream sauce. \$12.50

Omelet of the day ~ Ask your server for more details. \$11.50

Crepe Caponata ~ House made crepes filled with eggplant, kalamata olives, shallots, chilies & capers in our garlic cocoa tomato sauce topped with marinara sauce & Parmigiano-Reggiano. \$14.99

All above dishes are accompanied with roasted herbed home fries & organic greens topped with fresh strawberries & apples in an orange pepper vinaigrette.

Crepe ~ House made crepes filled with a cream cheese icing, fresh bananas & strawberries topped with a three berry coulis, whipped cream, cocoa & icing sugar. \$11.99

Koosh Pancake ~ **This is not your ordinary pancake.** A very hearty baked pancake with fresh bananas & strawberries topped with a three berry coulis, whipped cream, cocoa & icing sugar. Sm: \$9.99 Reg: \$13.99

Frittata ~ an open faced baked omelet with angel hair pasta, kalamata olives, garlic, shallots, chilies & Feta topped with our marinara & Parmigiano-Reggiano. \$14.99

Brunch Pizza ~ Grilled Venetian pancetta, Baby spinach, red onion & four poached eggs with freshly made hollandaise sauce & sesame seeds. \$20.99

BOTTLE LIST

Red Wine

Italy



**ROCCA DELLE
MACIÈ CHIANTI CLASSICO DOCG, Tuscany**
Extra Dry ~ Medium-bodied & fruity
\$48.99



MONTE ANTICO
Extra Dry ~ Medium-bodied & fruity
\$40.99



**ZENATO
VALPOLICELLA SUPERIORE RIPASSA
DOC, Veneto**
Dry ~ Full-bodied & smooth
\$61.99



**FONTANA FREDDA
BRICOTONDO BARBERA**
Extra Dry ~ Medium-bodied & fruity
\$40.99



**TERRA D'ALIGI
TATONE MONTEPULCIANO D'ABRUZZO**
Extra Dry ~ Full-bodied & smooth
\$40.99



**TEDESCHI
AMARONE DELLA VALPOLICELLA
CLASSICO**
Dry ~ Full-bodied & smooth
\$89.99

Argentina



CATENA MALBEC
Dry ~ Full-bodied & smooth
\$51.99

Chile



**SANTA DIGNA
CABERNET SAUVIGNON RESERVA**
Dry ~ Full-bodied & smooth
\$37.99

Ontario



TRIUS RED Niagara
Peninsula
Extra Dry ~ Full-bodied & smooth
\$54.99

Australia



MITOLO JESTER SHIRAZ
McLaren Vale, South Australia
Dry ~ Full-bodied & smooth
\$54.99



**PENFOLDS THOMAS
HYLAND SHIRAZ South Australia**
Extra Dry ~ Full-bodied & smooth
\$51.99

California



**BERINGER
CABERNET SAUVIGNON Knights Valley,
Sonoma County**
Extra Dry ~ Full-bodied & firm
\$83.99



**BELLE GLOS MEIOMI
PINOT NOIR**
Dry ~ Full-bodied & smooth
\$63.99



STERLING MERLOT
Napa Valley
Extra Dry ~ Full-bodied & smooth
\$65.99



**ROBERT MONDAVI
CABERNET SAUVIGNON Napa Valley**
Dry ~ Full-bodied & firm
\$76.99

France



MOUEIX MERLOT AC
Bordeaux
Extra Dry ~ Medium-bodied & fruity
\$40.99



**PERRIN & FILS LES
SINARDS CHÂTEAUNEUF- DU-PAPE AC, Rhône**
Extra Dry ~ Full-bodied & smooth
\$76.99

British Columbia



**MISSION HILL
RESERVE CABERNET SAUVIGNON**
Okanagan Valley
Extra Dry ~ Full-bodied & firm
\$59.99

South Africa



**PORCUPINE RIDGE
SYRAH**
Extra Dry ~ Full-bodied & smooth
\$38.99



**CATHEDRAL CELLAR
CABERNET SAUVIGNON**
Extra Dry ~ Full-bodied & firm
\$40.99



GOATS DO ROAM RED
WO Western Cape
Dry ~ Medium-bodied & fruity
\$33.99

Spain



MUGA RESERVA
DOCa Rioja
Extra Dry ~ Full-bodied & firm
\$57.99



**JULIAN CHIVITE
GRAN FEUDO RESERVA DO Navarra**
Extra Dry ~ Medium-bodied & fruity
\$43.99

White Wine

Italy



**SANTA MARGHERITA
PINOT GRIGIO DOC Valdadige**
Extra Dry ~ Light & crisp
\$43.99



**ANSELMI SAN
VINCENZO**
Dry ~ Aromatic & flavourful
\$43.99



**FOSS MARAI EXTRA
DRY PROSECCO**
Dry ~ Light & fruity
\$51.99

Ontario



**CAVE SPRING ESTATE
RIESLING**
Dry ~ Aromatic & flavourful
\$45.99

British Columbia



**MISSION HILL
RESERVE CHARDONNAY VQA Okanagan
Valley**
Extra Dry ~ Full-bodied & rich
\$51.99

California



CONUNDRUM
Medium ~ Off-dry & fruity
\$59.99

France



**LA CHABLISIENNE
VIEILLES VIGNES CHABLIS Burgundy**
Extra Dry ~ Full-bodied & rich
\$59.99

New Zealand



**KIM CRAWFORD
SAUVIGNON BLANC**
Extra Dry ~ Aromatic & flavourful
\$51.99

House Wine

Red

Santa Carolina Cabernet Merlot

White

Two Oceans Sauvignon Blanc

Glass 5oz: \$7.99

½ Litre: \$17.99

Full Litre: \$27.99

Featured Wines ~ glass & ½ Litre,

please ask your server for more
details.

Draft Beer



Our Draft beer is from a Micro Organic Brewery from Barrie, called The Flying Monkeys Brewery.

4 & 6 oz bigger than the other guys.

24oz \$9.50

16oz \$6.99

- Anti Gravity Light Lager
- Robert Simpson Confederation Amber Ale
- Hoptical Illusion Almost Pale Ale
- Netherworld Cascadian Dark Ale

Bottled Beer

Domestic ~ Canadian, Budweiser,

Coors Light \$4.75

Premium ~ Alexander Keith's \$5.75

Imports ~ Stella, Corona,
Heineken \$6.25

Spirits 1 oz \$5.99

Smirnoff Vodka, Canadian Club Rye Whiskey, Bacardi White Rum, Beefeater Gin & Grants Scotch Whiskey.

Premium Spirits 1 oz \$6.99

Napoleon Brandy, Bombay Sapphire, Absolut Vodka, Jameson Irish Whiskey, Crown Royal, Jose Cuervo Tequila Gold, Jagermeister & Jack Daniels.

Liqueurs 1 oz \$6.99

Disaronno, Grand Marnier, Sambuca, Frangelico, Chambord, Baileys, Kahlua, Godiva White Chocolate & Tequila Rose.

Top Shelf Spirits 1 oz

Grey Goose Vodka \$9.99

Grappa \$10.50

Hennessy VSOP \$10.50

Dalwhinnie 15 Years \$10.50

The Macallan Ruby \$36.00

Signature Cocktails 1 oz \$7.50

Hurricane Jack ~ Jack Daniels, Peach Schnapps, Blue Curacao & Cranberry Juice.

Love Potion 59 ~ Blue Sour Puss, Peach Schnapps, Lime Juice & Cranberry Juice.

Salty Dog ~ Vodka, Lime Juice, Grapefruit Juice & Salted Rim.

Sex On The River ~ Malibu Banana Rum, Blue Curacao, Melon Liqueur, Lime Juice & Pineapple Juice.

Tropical Thunder ~ Malibu Banana Rum, Grand Marnier, Pineapple Juice & Oj.

The Freeze ~ Gin, Blue Curacao, Cherry Brandy, Crème De Menthe, Galliano, Lime Juice & Ginger ale.

Cocktails 1 oz \$7.50

Screwdriver ~ Vodka & Oj.

Fuzzy Navel ~ Peach Schnapps & Oj.

Tom Collins ~ Gin, Lime Juice & Soda.

Tequila Sunrise ~ Tequila, Oj & Grenadine.

Sex On The Beach ~ Coconut Rum, Peach Schnapps, Oj & Cranberry Juice.

White Russian ~ Vodka, Kahlua & Milk.

Black Russian ~ Vodka & Kahlua.

Rusty Nail ~ Scotch & Drambuie.

Cape Coder ~ Vodka & Cranberry Juice.

Sea Breeze ~ Vodka, Grapefruit Juice & Cranberry Juice.

Manhattan ~ Rye, Sweet Vermouth & bitters.

Cocktails 2oz \$9.50

Bloody Caesar ~ Vodka, Worcestershire, Tabasco, Clamato Juice & Celery Salted Rim.

Bloody Mary ~ Vodka, Worcestershire, Tabasco, Tomato Juice & Salted Rim.

Long Island Ice Tea ~ Vodka, Gin, Rum, Triple Sec, Bar Lime & Pepsi.

Koosh Caesar ~ For a True Caesar Lover. Ask server for details. **\$10.50**

Signature Martinis 2oz \$8.50

The Koosh ~ Malibu Coconut Rum, Melon Liqueur & Cranberry Juice.

The Gibbler ~ Malibu Coconut Rum, Raspberry Vodka, Pineapple Juice & Grenadine.

Green Lantern ~ Jagermeister, Baileys, Blue Curacao & Crème De Banana **\$10.50**

Jackie "O" ~ Strawberry Vodka, GrandMarnier, Peach Schnapps, Fresh Lime & Cranberry Juice.

Neapolitan ~ Godiva White Chocolate, Baileys, Tequila Rose & Milk.

Godiva Mama ~ Godiva White Chocolate, Frangelico, Butter Ripple, Crème De Cacao, Milk & Cinnamon.

Chambord Truffle ~ Chambord, Vodka & Crème De Cacao.

Nutty Professor ~ Chambord, Frangelico, Crème De Cacao & Milk.

Specialty Coffee & Tea \$7.25

Koosh Coffee ~ Godiva White Chocolate, Frangelico, Butter Ripple & Crème De Cacao.

Italian Coffee ~ Disaronno.

B52 ~ Kahlua, Baileys & GrandMarnier.

Irish Coffee ~ Baileys & Jameson.

Monte Cristo ~ Grand Marnier & Kahlua.

Nutty Irish ~ Frangelico.

Spanish Coffee ~ Brandy & Kahlua.

Blueberry Tea ~ Grand Marnier & Disaronno.

Martinis 2oz

The following Classic, Premium & Top Shelf Martinis can be made Straight up, On The Rocks, Shaken, Stirred, with a Twist, Dirty or Dry.

Classic ~ Beefeater Gin or Smirnoff Vodka. **\$8.50**

Premium ~ Bombay Sapphire Gin or Absolut Vodka. **\$10.50**

Top Shelf ~ Grey Goose Vodka. **\$15.50**



\$8.50

Cosmopolitan ~ Vodka, Triple sec, Fresh Lemon & Cranberry Juice.

Green Apple ~ Green Sourpuss & Vodka.

Chocolate ~ Vodka & Crème De Cacao.

After Eight ~ Vodka, Crème De Menthe & Crème De Cacao.

Crispy Crunch ~ Frangelico & Crème De Cacao.

Coffee & Tea

Our Coffee & Decaf Is Organic Fair Trade Ground Fresh Daily.

Tea \$2.25

Herbal Tea \$2.75

Chai Tea & Steamed Milk \$3.25

Coffee \$2.50

Organic Hot Chocolate \$3.50

Americano \$3.75

Macchiato \$3.99

Espresso \$3.50

Double Espresso \$5.75

Cappuccino \$4.50

Latte \$4.75

Mochachino \$5.25

Non Alcoholic

Pop \$2.25

Juice \$2.75

Perrier Small \$3.50

San Pellegrino 750 ml \$5.99

Bottled Water \$2.50

Milk \$2.99

Virgin Caesar & Shirley Temple \$3.99

