



· COFFEE ·

MOCHA

{ 4.00 }

.....

CAPPUCCINO

{ 3.50 }

.....

CARAMEL MACCHIATO

{ 4.00 }

.....

LATTE

{ 3.50 }

.....

CAFÉ AU LAIT

{ 3.50 }

.....

ESPRESSO

{ 2.50 }

.....

DOUBLE ESPRESSO

{ 4.00 }

.....

FLAVOR SHOT TO ANY COFFEE

WHITE CHOCOLATE, VANILLA, CHOCOLATE, OR CARAMEL

{ .50 }

· CHURRO DONUTS ·

{ 6.42 }



MIMOSAS

ORANGE { 6.00 }

CRANBERRY { 6.00 }

GRAPEFRUIT { 6.00 }

PINEAPPLE { 6.00 }

BEER

BUD LIGHT
{ 4.00 }

SEASONAL IMPORTS
{ 5.50 }

WINES

14 HANDS CHARDONNAY
{ 9.00 }

DECOY CHARDONNAY
{ 11.00 }

14 HANDS CABERNET
{ 9.00 }

**FRANCIS COPPOLA
CABERNET**
{ 11.00 }

14 HANDS MERLOT
{ 9.00 }

LA CREMA PINOT NOIR
{ 13.00 }

**MUMM NAPA
CHAMPAGNE**
{ 12.00 }

SPECIALTY DRINKS

MICHELADA
Bud Light, fresh lime juice, and
michelada sauce { 6.00 }

**THE TOASTED YOLK
BLOODY MARY**
Tito's Vodka, fresh lime juice,
Zing Zang, olive juice, and
Worcestershire sauce { 9.50 }

BLOODY MARIA
Patrón Silver Tequila, fresh lime
juice, Zing Zang, olive juice, and
Worcestershire sauce { 9.50 }

BLACKBERRY MOJITO
Barcardi Light Rum, fresh
blackberries, mint, and fresh
lime juice { 8.75 }

MOSCOW MULE
Absolut Vodka, ginger beer, and
fresh lime juice { 8.00 }

MORNING MULE
Absolut Vodka, ginger beer, and
orange juice { 8.00 }

RED WINE SANGRIA
Red wine, champagne, and fresh
fruit { 6.50 }

ALMOND JOY
Amaretto, Malibu Rum, coffee,
chocolate, and whipped cream
{ 8.75 }

CAPPUCCINO COOLER
Absolut Vodka, Baileys Irish
Cream, espresso, chocolate,
caramel, milk, and whipped cream
{ 9.00 }

IRISH COFFEE
Jameson Irish Whisky, Baileys
Irish Cream, creme de menthe,
coffee, and whipped cream
{ 9.00 }

**THE TOASTED YOLK
COFFEE**
Baileys Irish Cream, Kahlúa,
Frangelico, coffee, and whipped
cream { 9.00 }