



Imperial Fez Dinner Menu

Soup, Salads & Appetizers

Moroccan Soup DuJour \$6

- *Moroccan Harrira*-Lentils, Chickpeas & Soup Seasoned with Moroccan Herbs and Spices (VEG. GF. Available) (Add Beef by Request)
- *Harirra De'l Khodra*-Creamy Mixed Moroccan Seven Vegetable Soup
- *Harirra De'l Foul*-Creamy Fava Beans Soup Seasoned with Cumin, Paprika, and Olive Oil

Salads \$10

Served with Pita Bread

- *Zaalouk*- Moroccan Marinated Eggplant Dip
- *Byssara*-Fava Bean Dip Soup Seasoned with Cumin, Paprika, and Olive Oil
- *Bakoula*-Steamed Spinach & Beet Leaves Sautéed in Garlic Cumin, and Paprika
 - *Hummus*-Chickpeas Blended with Tahini, Lemon Juice & Garlic Garnished with Olive Oil, Whole Chickpeas, and Smoked Paprika
- *Baba Ghanoush*- Eggplant Blend with Tahini, Lemon Juice, Garlic & Salt Garnished with Olive Oil, Ground Cumin, and Smoked Paprika
 - Sweet & Spicy Carrots with Paprika and Chile Flakes
 - *Sweet Beets* with Lemon Juice, Onions, and Olive Oil Dressing
- *Sweet Shredded Carrot Salad* with Orange Juice, Orange Blossom Water Pineapple, Raisins, and Cinnamon

Fez Garden Salad \$10

Served with Chef's Signature Tamarin Dressing or Ranch Dressing
Romaine, Red Cabbage, Moroccan Pitted Olives, Radishes, Broccoli & Onions

- Additional: *Halal Grilled Chicken* +\$9 *Halal Grilled Lamb Mishoui* +\$15
Grilled Shrimp +\$12 *Grilled Salmon* +\$14.

Combination Moroccan Salad \$22

Served with Moroccan Bread

Includes: Zaalouk, Byssara, Bakoula, Sweet Beets Sweet & Spicy Carrots and Sweet Shredded Carrots

Mediterranean Mezze \$27

Served with Pita Includes: Hummus, Baba Ghanoush, Spanakopita and Mixed Moroccan Olives.

Chicken B'Stella \$14

A Delectable Combination of Savory Chicken, Spiced Eggs, Crushed Roasted Almonds, and Cinnamon Encased in Flaky Filo Dough, Artfully Garnished a Topping of Powdered Sugar Cinnamon.

Vegetable B'Stella \$12

A Delectable Assortment of Moroccan-Seasoned Vegetable Delicacies, Encased in Delicate Pastry Filo Dough, Complemented by a Tantalizing Honey Harissa Glaze, Artfully Presented on a Bed of Assorted Greens

Seafood B'stella \$14

Delicate Gourmet Seafood Encased in Flaky Filo Dough, Artfully Garnished with Paprika, Lemons, and Accompanied by a Delectable Chef's Signature Sauce.

Spanakopita \$14

Spinach and Feta Briouat with Sweet Balsamic

Croquetas \$14

Breaded Halal Ground Beef Served with Sweet & Spicy Mango Chutney

Ground Beef Kofta Tajine (Appetizer) \$14

Served with Moroccan Bread

Halal Ground Beef in a Tomato, Onion, and Garlic Sauce

Rice Dolmas \$10

Tender Grape Leaves Stuffed with Seasoned Rice, Fresh Herbs, and a Hint of Lemon.

Culcul \$14

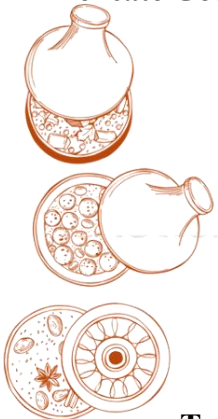
Mediterranean Olives, Roasted Guergag (Walnuts), Roasted Spicy Louz (Almonds) & Oregano Olive Oil with Pita.

Baby Rosemary Potatoes \$8

Tender Baby Potatoes, Roasted with Fresh Rosemary and A Hint of Garlic.

Crispy Risotto Balls \$12

With a Creamy, Herb-Infused Center. Serve with a Farm Roasted Pineapple & Habanero Gourmet Glaze





Imperial Fez Dinner Menu Entrées

Served with Moroccan Harirra & Bread

- Vegetable M'Hammer with Paprika, Moroccan Herbs & Spices- Served with Moroccan Rice \$24
 - Seven Vegetable Moroccan Couscous with Chickpeas & Raisins \$24
 - Spicy Potatoe with Wild Mushrooms- Served with Moroccan Rice \$24
- Baked Chicken M'Hammer in a Garlic & Paprika Sauce- Served with Moroccan Rice \$30
- Moroccan Chicken with Preserved Lemons & Olives - Served with Moroccan Rice \$30
 - Chicken Apricot with Sweet Onions & Raisins - Served with Moroccan Rice \$30.
 - Seven Vegetable Chicken Couscous with Chickpeas & Raisins \$30
 - Baked Ginger Saffron Tilapia with Capers, Sundried Tomatoes, Cured Olives, and Preserved Lemons - Served with Moroccan Rice \$39
 - Seven Vegetable Salmon Couscous with Chickpeas & Raisins \$39
- Lemon Pepper Crispy Fish - Served with Moroccan Rice, Moroccan Loubia, Mixed Greens & Lemon Pepper Sauce \$39
- Grilled Salmon - Served with Moroccan Rice, Moroccan Loubia, Mixed Greens \$39.
 - Marinated Lamb Culets 4 Pieces - Served with Moroccan Rice, Moroccan Loubia Mixed Greens \$45
 - Lamb Apricot with Sweet Onions & Raisins - Served with Moroccan Rice \$42
- Lamb Morozaia with Sweet Onions, Raisins & Plums - Served with Moroccan Rice \$42
 - Baked Lamb Shank with Wild Mushrooms - Served with Moroccan Rice \$42.
- Marinated Chicken Kabob - Served with Moroccan Rice, Moroccan Loubia, Mixed Greens \$30
- Marinated Beef Tenderloin Kabob - Served with Moroccan Rice, Moroccan Loubia, Mixed Greens \$35
- Marinated Shrimp Kabob - Served with Moroccan Rice, Moroccan Loubia, Mixed Greens \$35
- Marinated Lamb Kabob - Served with Moroccan Rice, Moroccan Loubia, Mixed Greens \$39

Royal Moroccan Dinner

Served with Moroccan Harirra & Bread

- Royal Vegetable Gourmet Trio- Served with Moroccan Rice Seven Vegetable Couscous, Vegetable M'Hammer & Spicy Potatoe \$63
- Surf and Turf-Served with Moroccan Rice, Moroccan Loubia, Mixed Greens Lemon Pepper Crispy Fish, Lamb Cutlet 3 Pieces & Garlic Shrimp \$83
- Royal Marinated Lamb Cutlet 6 Pieces- Served with Moroccan Rice \$63
 - Royal Marinated Grilled Combo- Served with Moroccan Rice Includes: One Skewer of Chicken, Lamb, Beef & Shrimp Kabob Lamb cutlet 1 Piece (NO SUBSTITUTIONS) \$63
 - Royal Couscous- Served with Seven Vegetables, Garbanzos & Raisins Includes: One Skewer of Chicken, Lamb, Beef, Shrimp Kabobs & Kefta \$63

Sides \$6: Fries, Moroccan Cured Olives (Unpitted), Moroccan Bread 2 Loafs, Moroccan Loubia, Moroccan Rice, Plain Couscous, Sweet Moroccan Onions with Raisins, Sweet Apricot, Sweet Plums, Wild Mushrooms.

Kid's Half Portion Half Price

Kids Twelve & Under (Excluding Crispy Fish & Lamb Shank)

ADD \$30 MAKE IT A FIVE - COURSE - ADD \$15 MAKE IT A KIDS FIVE - COURSE

5 Course Includes: Moroccan Harrira Soup, Moroccan Combination Salad, Moroccan B'Stella Appetizer, Your Choice of Entrée, Traditional Tea & Dessert (VGE, VG & GF available)

Desserts \$7.99

Please Ask Your Waiter About Our Dessert Availability



Imperial Fez Wine List



White Wine List

Prophecy Butter Chardonnay (California)	GLS. \$11	BTL. \$33
Notes of Toasted Pear, Spiced Apple & Vanilla		
Prophecy Sauvignon Blanc (California)	GLS. \$11	BTL. \$41
Aromas of Grapefruit, Lychee & Lime Zest		
Prophecy Pinot Grigio (Delle Venezia)	GLS. \$11	BTL. \$41
Flavors of Citrus, Tropical Fruit & Mineral Rose		
Andre Moscato Sparkling (California)	GLS. \$14	BTL. \$52
Fruity Bouquet with a Hint of Apple & Cranberry Notes		
La Marca Prosecco Sparkling (Italy)	GLS. \$14	BTL. \$52
Fresh Citrus with Hints of Honey and Floral Notes		
Selbach Riesling (Germany)	GLS. \$12	BTL. \$45
Flavors of Green Apple, Citrus and a Hint of Minerality & Vibrant Acidity		

Rosé Wine List

Prophecy French Rosé (France)	GLS. \$13	BTL. \$49
Layers of fresh Strawberries, Raspberries & A Hint of White Peach		
Graham Fisk Rosé with Bubbles (California)	GLS \$8	
Crisp with a Soft Sweetness & Layers of Fresh Strawberries		



Red Wine List

Aphotic Merlot (California)	GLS. \$13	BTL. \$49
Blueberry & Black Cherry Fruit Characteristics That Fits the Subtle Vanilla/Coconut Oak		
Prophecy Cabernet Sauvignon (California)	GLS. \$11	BTL. \$41
Blackberry, Plum & Raspberry with Oaky Notes of Graham Cracker, and a Smooth Finish		
Prophecy Pinot Noir (California)	GLS. \$13	BTL. \$39
Aromas of a Bouquet of Toasted Oak, Ripe Raspberries, Red Cherry & Strawberry		
Prophecy Red Blend	GLS. \$14	BTL. \$52
Layers of Red Fruit Complimented by Aromas of Spice & Vanilla		
Don Miguel Gascon Malbec (Argentina)	GLS. \$14	BTL. \$52
Aromas of Blackberry, Plum and a Hint of Mocha		
The Black Shiraz (Australia)	GLS. \$14	BTL. \$52
Notes of Cherry and Blackberry with A Hint of Spice		
Vina Otano Rioja Crianza (Spain)	GLS. \$15	BTL. \$57
Tangy Acids, Moderated Tannins & Okay Finish		
Kermit Lynch Beaujolais (France)	GLS. \$18	BTL. \$67
Floral & Succulent with Notes of Little Red Berries		

Champagne

Mistinguett Cava Brut	GLS. \$15	BTL. \$57
Andre Moscato Sparkling	GLS. \$14	BTL. \$52
Veuve Clicquot Yellow Label		BTL. \$139
Moet & Chandon Imperial Ice		BTL. \$185
Dom Perignon		BLT. \$600
Louis Roederer Cristal Brut		BTL. \$620



Wednesday: Refreshing & Crisp

Theme: Light and invigorating drinks to rejuvenate the midweek spirit.

Wine Cocktails (\$15 A Glass \$45 A Pitcher)

1. Sigel's Golden Swirl

*"As radiant and captivating as her dance, this drink is a perfect celebration of artistry."
La Marca Prosecco, Granny Smith apple syrup, blueberry puree, club soda.*

Tasting Notes: Effervescent and crisp, with tart apple and sweet blueberry swirling like Sigel's enchanting movements.

2. Sailor Mercury's Tranquil Waters

*"Cool and composed, like the water warrior's serene wisdom."
Prophecy Sauvignon Blanc, lychee puree, lemon juice, tonic water.*

Tasting Notes: Subtle and floral, with a refreshing lemon kick balancing Mercury's calm intellect.

3. Aphrodite's Kiss

*"As sweet and enchanting as the goddess of love herself, this drink will steal your heart."
Prophecy Chardonnay, peach syrup, passion fruit syrup, sparkling water.*

Tasting Notes: Smooth and tropical, with ripe peach and passion fruit creating a drink as captivating as Aphrodite's essence.

4. Neptune's Fresh Tide

*"As refreshing as the tides Neptune commands, this drink flows with grace and sweetness."
Selbach Riesling, honeydew melon syrup, pineapple juice, soda water.*

Tasting Notes: Sweet melon and pineapple blend for a crisp and rejuvenating drink.

Beer Cocktails (\$13 A Glass \$26 A Pitcher)

1. Buffy Summers' Courage Brew

*"A bold and fearless drink, embodying Buffy's unwavering strength."
Dos Equis Amber, iced tea, black cherry puree, lemon juice. Tasting Notes: Rich and robust, with dark cherry and tangy citrus battling like Buffy's courageous feats.*

2. Poseidon's Ocean Surge

*"Refreshing and powerful, like the rolling waves of the sea god."
Sweetwater 420 IPA, grapefruit juice, blue raspberry syrup, soda water. Tasting Notes: Crisp hops, sharp citrus, and raspberry sweetness flow like Poseidon's commanding tides.*

3. Mediterranean Darkness

*"Deep and mysterious, this drink captures the allure of the unknown."
Guinness Stout, coconut syrup, lime juice, tonic water. Tasting Notes: Bold stout meets smooth coconut and lime for a complex and intriguing experience.*

4. Medina Mint Sparkle

*"Bright and invigorating, this drink awakens the senses with a refreshing twist."
Heineken, peppermint syrup, Sprite, soda water. Tasting Notes: Light beer paired with mint and citrus creates a sparkling drink that energizes midweek.*

Mocktails (\$6 A Glass \$15 A Pitcher)

1. The Charmed One's Berry Spell

*"A sparkling burst of magic, perfect for an enchanting refresh."
Blackberry puree, raspberry syrup, grenadine, soda water. Tasting Notes: Sweet and tart with vibrant berry notes, this mocktail sparkles with a magical fizz.*

2. Sailor Mercury's Mist

*"Clear and cool, this drink reflects Mercury's calm intellect."
Blueberry puree, lemonade, soda water. Tasting Notes: Sweet blueberry and zesty lemonade combine for a crisp, invigorating sip.*

3. Lychee Moon Glow

*"Soft and sweet, like the moonlight's calming embrace."
Lychee puree, strawberry syrup, Sprite, soda water. Tasting Notes: Sweet lychee and strawberry create a drink as gentle and soothing as moonlight.*

4. Lemon Breeze Charm

*"Bright and uplifting, like a spell of joy cast on a sunny day."
Lemon juice, mango puree, tonic water, soda water. Tasting Notes: Zesty lemon and tropical mango combine for a sparkling, refreshing drink.*

Thursday: Bold & Adventurous

Theme: Daring and robust drinks to spark the thrill of adventure.

Beer Cocktails (\$13 A Glass \$26 A Pitcher)

1. Hercules' Labors

*"Strong and resolute, this drink embodies the determination of the legendary hero."
Yuengling Traditional Lager, lemon juice, coconut syrup, ginger beer. Tasting Notes: Crisp lager meets spicy ginger and creamy coconut, creating a bold and enduring drink worthy of Hercules' strength.*

2. Zeus' Thunder

*"Electrifying and bold, this drink strikes with the power of a thunderbolt."
Lagunitas IPA, cranberry juice, blue raspberry syrup, soda water. Tasting Notes: Hoppy and tart, with bold cranberry zing and raspberry sweetness, this drink channels Zeus' electrifying energy in every sip.*

3. Ares' Bold Charge

*"Strong and fearless, this drink rallies your spirit for any challenge."
Samuel Adams Wicked Easy IPA, grapefruit juice, caramel syrup, tonic water. Tasting Notes: Bitter hops balanced with zesty grapefruit and rich caramel create a drink as daring as Ares' strength in battle.*

4. Corona Fireburst

*"A refreshing yet fiery drink, igniting your adventurous spirit."
Corona Extra, orange juice, cinnamon syrup, soda water. Tasting Notes: Light beer with tangy orange and warm cinnamon delivers a fiery yet refreshing twist.*

Mocktails (\$6 A Glass \$15 A Pitcher)

1. Sailor Mars' Flame Burst

*"Fiery and bold, this drink ignites your senses with its vibrant energy."
Orange juice, lime juice, ginger beer, soda water. Tasting Notes: Zesty orange and lime meet fiery ginger, creating a mocktail that burns bright with Mars' passionate intensity.*

2. Buffy Summers' Slayer Strength

*"Strong and unyielding, this drink fuels your adventurous spirit."
Pomegranate juice, passion fruit syrup, Sprite, soda water. Tasting Notes: Sweet pomegranate and tropical passion fruit deliver a drink that empowers the senses with Buffy's indomitable will.*

3. Athena's Wisdom Brew

*"Sharp and calculated, this drink embodies Athena's clever strategies."
Cantaloupe syrup, grapefruit juice, tonic water, soda water. Tasting Notes: Bitter grapefruit and sweet cantaloupe blend for a mocktail that's as balanced and sharp as Athena's intellect.*

4. Ares' Fiery Nectar

*"A bold and spicy drink, capturing the intensity of the god of war."
Cranberry juice, mango puree, cinnamon syrup, ginger beer. Tasting Notes: Sweet mango and tart cranberry meet fiery cinnamon and ginger, delivering a bold and adventurous sip.*

Friday: Sweet & Spicy

Theme: A daring blend of sweetness and heat to kick off the weekend.

Wine Cocktails (\$15 A Glass \$45 A Pitcher)

1. Rita's Spiced Oasis

"A radiant blend inspired by the bustling marketplaces of Morocco." *Prophecy Sauvignon Blanc, orange juice, passion fruit syrup, cinnamon syrup, soda water. Tasting Notes: Sweet and tangy with tropical passion fruit and a touch of cinnamon warmth, transporting you to the vibrant heart of Marrakech.*

2. Phoebe Halliwell's Spark

"Bright and bold, this drink brings a magical burst of flavor." *Prophecy Pinot Grigio, raspberry syrup, lime juice, Sprite. Tasting Notes: Zesty lime and tart raspberry sparkle with bold flavor, as enchanting as Phoebe's charm.*

3. Aphotic Passion

"Dark and alluring, this drink is as intense as it is captivating." *Aphotic Merlot, blackberry puree, blueberry syrup, tonic water. Tasting Notes: Bold Merlot with vibrant berry flavors create a deep, sultry drink full of intrigue.*

4. Scarlet Flame

"Fiery yet graceful, this drink blazes with intensity." *Don Miguel Gascon, strawberry syrup, caramel syrup, club soda. Tasting Notes: Rich red wine meets strawberry and caramel for a drink that dances with fiery elegance.*

Beer Cocktails (\$13 A Glass \$26 A Pitcher)

1. Buffy Summers' Dust Slayer

"As fierce and decisive as a stake to the heart, this drink slays with flavor." *Stone Delicious IPA, ginger beer, black cherry puree, lemon-lime soda. Tasting Notes: Hoppy and robust, with cherry sweetness and ginger's fiery kick, this drink boldly captures Buffy's strength.*

2. Zeus' Thunderstorm

"A powerful surge of flavors that strikes with every sip." *Dos Equis Lager Especial, pineapple juice, grenadine, soda water. Tasting Notes: Tropical pineapple and rich grenadine burst together in a drink that electrifies the senses.*

3. Corona Lime Chill

"Cool and refreshing, like a breeze on a hot day." *Corona Light, lime juice, grapefruit syrup, tonic water. Tasting Notes: Crisp beer with citrus zest delivers a light and invigorating experience.*

4. Guinness Ember

"Dark and smoldering, this drink burns with rich flavors." *Guinness Stout, chocolate syrup, peppermint syrup, soda water. Tasting Notes: Bold chocolate and mint combine with stout for a smoky, complex drink.*

Mocktails (\$6 A Glass \$15 A Pitcher)

1. Piper Halliwell's Fire Charm

"A drink with a spicy kick, as bold and dynamic as her magical powers." *Cranberry juice, passion fruit syrup, ginger beer, soda water. Tasting Notes: Sweet tropical passion fruit balances cranberry's tartness, with fiery ginger adding a spark.*

2. Sailor Mars' Solar Flare

"Fiery and bold, this drink bursts with Mars' passionate energy." *Orange juice, grenadine, lemon-lime soda, soda water. Tasting Notes: Zesty citrus and sweet grenadine sparkle together for a mocktail that radiates warmth.*

3. Cherry Inferno

"Sweet and bold, with a hint of heat that ignites your senses." *Cherry syrup, pomegranate juice, Sprite, soda water. Tasting Notes: Sweet cherry and tart pomegranate create a drink with a fiery twist.*

4. Tropical Glow

"Bright and sunny, this drink lights up your weekend with every sip." *Mango puree, pineapple juice, coconut syrup, tonic water. Tasting Notes: Tropical flavors blend harmoniously for a bright, refreshing experience.*

Saturday: Vibrant & Festive

Theme: A lively celebration of flavors to embrace the weekend energy.

Wine Cocktails (\$15 A Glass \$45 A Pitcher)

1. Sailor Venus' Radiant Glow

"Golden and sparkling, this drink shines with Venus' vibrant energy." *Graham Fisk Rosé with Bubbles, peach syrup, watermelon syrup, tonic water. Tasting Notes: Sweet peach and watermelon create a drink that radiates warmth and vitality.*

2. Beaujolais Bliss

"Bright and cheerful, like a joyous festival in a glass." *Kermit Lynch Beaujolais, blackberry syrup, sour apple syrup, soda water. Tasting Notes: Tart apple and bold blackberry combine with vibrant Beaujolais for a fun, fruity drink.*

3. Sunrise Rosé

"Soft and light, like the first rays of dawn." *Prophecy French Rosé, cantaloupe syrup, orange juice, Sprite. Tasting Notes: Sweet cantaloupe and fresh orange juice blend beautifully with delicate Rosé.*

4. Twilight Glow

"Mysterious and sweet, this drink sparkles with intrigue." *Selbach Riesling, banana syrup, pineapple juice, club soda. Tasting Notes: Tropical pineapple and banana create a silky, glowing experience.*

Beer Cocktails (\$13 A Glass \$26 A Pitcher)

1. Apollo's Solar Glow

"Radiant and golden, this drink shines with the brilliance of the sun god." *Samuel Adams Boston Lager, lemonade, blue curaçao syrup, soda water. Tasting Notes: Lemonade and blue curaçao create a vibrant, refreshing drink.*

2. Modelo Sunrise

"Warm and inviting, like the start of a perfect day." *Modelo Especial, orange juice, grenadine, tonic water. Tasting Notes: Crisp beer and sweet citrus pair beautifully in a bright, invigorating cocktail.*

3. Stella Citrus Spark

"Bright and bold, with a citrusy kick that awakens the senses." *Stella Artois, grapefruit juice, lime syrup, soda water. Tasting Notes: Light beer with tart grapefruit and lime creates a sparkling finish.*

4. Angry Orchard Breeze

"Crisp and refreshing, like a cool autumn wind." *Angry Orchard Hard Cider, caramel syrup, apple juice, soda water. Tasting Notes: Sweet caramel and apple create a drink that feels like a fresh orchard breeze.*

Mocktails (\$6 A Glass \$15 A Pitcher)

1. Neptune's Ocean Breeze

"Cool and calming, like Neptune's serene power." *Cantaloupe syrup, honeydew melon syrup, Sprite, soda water. Tasting Notes: Fresh cantaloupe and honeydew flow together for a light, refreshing drink.*

2. The Charmed Trio

"Three vibrant flavors in one magical drink, reflecting the power of unity." *Blue raspberry syrup, pineapple juice, lemonade, soda water. Tasting Notes: Sweet pineapple, zesty lemonade, and blue raspberry sparkle in harmony.*

3. Cherry Blossom Fizz

"Delicate and sweet, with a hint of effervescent magic." *Cherry syrup, lemon juice, tonic water, soda water. Tasting Notes: Tart cherry and crisp lemon sparkle together gracefully.*

4. Tropical Paradise

"A burst of sunshine in every sip, perfect for a festive day." *Ingredients: Mango puree, orange juice, coconut syrup, Sprite. Tasting Notes: Sweet mango and coconut create a tropical escape in every sip.*

Sunday: Elegant & Radiant

Theme: A graceful conclusion to the week with refined, glowing flavors.

Wine Cocktails (\$15 A Glass \$45 A Pitcher)

1. Sigel's Velvet Flame

"Smooth and radiant, this drink glows with the warmth of her captivating performances."

La Marca Prosecco, strawberry syrup, lime juice, soda water.

Tasting Notes: Light and sparkling, with tangy lime and sweet strawberry reflecting Sigel's enchanting elegance.

2. Hera's Golden Bloom

"Regal and vibrant, like the queen of the gods herself."

Prophecy Cabernet Sauvignon, orange juice, banana syrup, tonic water.

Tasting Notes: Bold and rich, with tropical orange and banana creating a drink that radiates majesty.

3. Twilight Nectar

"Soft and sweet, like a radiant twilight glow."

Selbach Riesling, cantaloupe syrup, pineapple juice, soda water.

Tasting Notes: Tropical pineapple and cantaloupe flow together for a refreshing and refined finish.

4. Bordeaux Sunset

"Deep and rich, like the final rays of a sunlit horizon."

Bordeaux, caramel syrup, apple juice, club soda.

Tasting Notes: Bold wine with warm caramel and crisp apple creates a drink full of elegance and depth.

Beer Cocktails (\$13 A Glass \$26 A Pitcher)

1. Starlight Stout

"Dark and enchanting, like a starry sky on a calm evening."

Guinness Stout, chocolate syrup, peppermint syrup, soda water.

Tasting Notes: Rich chocolate and refreshing peppermint swirl with stout for a mesmerizing, indulgent drink.

2. Bud's Sunset Glow

"A drink to bid farewell to the week, warm and inviting."

Bud Light, orange juice, grenadine, soda water.

Tasting Notes: Bright orange and rich grenadine pair with light beer for a smooth, colorful drink perfect for unwinding.

3. Almanza Citrus Charm

"Bright and zesty, like a spark of joy at the week's end."

Almanza Pilsner, grapefruit juice, lime syrup, tonic water.

Tasting Notes: Crisp beer with tangy grapefruit and lime creates a sparkling, uplifting brew.

4. Michelob Berry Frost

"Delicate and refreshing, a light drink to end the week with grace."

Michelob Ultra, blueberry puree, honeydew syrup, soda water.

Tasting Notes: Sweet blueberry and smooth honeydew pair with light beer for a crisp, refreshing cocktail.

Mocktails (\$6 A Glass \$15 A Pitcher)

1. Luna's Twilight Elixir

"Gentle and calming, like the moon's soft glow."

Lychee puree, strawberry syrup, soda water, Sprite.

Tasting Notes: Sweet lychee and ripe strawberry combine for a refreshing drink as soft and radiant as Luna's light.

2. Cherry Blossom Spark

"Delicate and sweet, a drink to end the week with grace."

Cherry syrup, lemon juice, tonic water, soda water.

Tasting Notes: Tart cherry and crisp lemon sparkle together in a graceful, refined finish.

3. Neptune's Melon Bliss

"Cool and serene, like the still waters of Neptune's domain."

Honeydew melon syrup, cantaloupe syrup, Sprite, soda water.

Tasting Notes: Sweet honeydew and cantaloupe blend for a mocktail as refreshing as the ocean breeze.

4. Morning Glow

"Bright and sweet, like the first light of a new day."

Mango puree, pineapple juice, Sprite, tonic water.

Tasting Notes: Sweet mango and tangy pineapple deliver a vibrant, sunny drink to brighten your evening.



Craft Beer \$7



Samuel Adams Boston Lager - Samuel Adams Wicked Easy IPA
Lagunita Indian Pale Ale IPA - Stone Delicious IPA
Yuengling Traditional Lager - Sweetwater IPA
Sweetwater 420

Angry Orchard Hard Cider Apple Crisp



Imported Beer \$6

Modelo Especial – Stella Artois - Dos Equis Amber - Corona Extra
Corona Light - Heineken - Guinness Stout
Almanza Pilsner (Lebanon) - Non-Alcoholic Heineken 0.0

Domestic Beer \$5

Michelob Ultra - Bud Light - Budweiser - Miller Light

Beverages Carbonated- \$3

Coke Zero - Diet Coke - Tonic Water - Club Soda - Ginger Ale - Sprite
Dr. Pepper - Coke

Moroccan Iced Tea \$ 3

Sweet Moroccan - Unsweet Moroccan



Original Lemonade - Flavored Lemonade \$4

Choose your flavor.: Strawberry, Blue Raspberry, Lychee, Blueberry, Banana, Blackberry,
Honeydew Melon, Mango, Passion Fruit, Pineapple, Sour Apple, Grapefruit Sour,
Coconut, Granny Smith Apple, Peach, Black Cherry, Watermelon, Granadine,
Peppermint, Blue Curaçao, and Wild Grape.

Specialties \$5

Arnold Palmer - Ginger Beer - Shirley Temple

Juices \$4

Mango, Pineapple, Cranberry, Orange, Grapefruit, Passion Fruit, Apple Juice
Pomegranate

Energy Drink \$7

Original Red - Red Bull Tropical

Water \$5

Fuji Still Water - Perrier Sparkling Water



Coffee & Tea

Small Pot \$4 - Medium Pot \$10 - Large Pot \$15

