



RAINBOW

BY CIPRIANI

Bar menu

Asparagus vinaigrette

\$ 19.00

Mozzarella di bufala and tomato

\$ 19.00

Prosciutto crudo di Parma

\$ 29.00

Turkey tonnato

\$ 22.00

Fresh tuna tartare

\$ 31.00

Fresh marinated salmon

\$ 31.00

Mixed salad

\$ 15.00

Chef salad

\$ 22.00

Chicken salad

\$ 23.00

Club sandwich

\$ 24.00

Harry's bar chicken croquettes

\$ 4.00 each

Harry's bar hot sandwiches

\$ 4.00 each

Eggs and anchovies sandwiches

\$ 4.00 each

Harry's chicken sandwiches

\$ 4.00 each

Harry's rolls with carpaccio or salmon

\$ 4.00 each

Choices of our home dessert and ice cream

\$ 13.00

SUGGESTED DRINKS

SPECIAL HOUSE DRINK IS

BELLINI

\$ 16.00

APERITIFS

Americano \$ 16.00

Negroni \$ 16.00

COCKTAILS

Montgomery \$ 16.00

Perfect Manhattan \$ 16.00

Sours \$ 16.00

Rob Roy \$ 16.00

Side Car \$ 16.00

Daiquiri \$ 16.00

LONG DRINKS

Roger \$ 17.00

Bloody Mary \$ 17.00

Tom Collins \$ 17.00

Planters Punch \$ 17.00

WHISKEY AND LIQUORS

Beer \$ 9.00

Whiskey \$ 14.00

Aged whiskey \$ 19.00

Vodkas & gins \$ 14.00

Premium vodkas & gins \$ 17.00

J. Walker Blue Label \$ 50.00

Cognac V.S.O.P. \$ 27.00

Cognac X.O. \$ 42.00

Liquors \$ 14.00

Grappa \$ 14.00

Glass of Port \$ 18.00

Glass of vintage Port \$ 32.00

SUGGESTED DRINKS

SPECIAL HOUSE DRINK IS

BELLINI

\$

16.00

APERITIVES

Americano
Negroni

\$

16.00
16.00

COCKTAILS

Montgomery
Perfect Manhattan
Bourbon Old Fashioned
Whiskey Sour
Rob Roy
Sidecar
Daiquiri

\$

16.00
16.00
16.00
16.00
16.00
16.00
16.00

LONG DRINKS

Roger
Bloody Mary
Tom Collins
Planter's Punch

\$

17.00
17.00
17.00
17.00

WHISKEY AND LIQUOR

Beers
Whiskey
Aged Whiskey
Vodkas and Gins
Premium Vodkas and Gins
J. Walker Blue La
Cognac V.S.O.O.P.
Cognac X.O.
Liquors
Grappa
Glass of Port
Glass of Vintage Port

\$

9.00
14.00
19.00
14.00
17.00
50.00
27.00
42.00
14.00
14.00
18.00
32.00

New York, Wednesday March 22nd, 2000

WEDNESDAY DIET

**FARAONA
PEVARADA
WITH
VEGETABLES**

\$ 44.00

THE GRILL MENU

Fresh tuna tartare

Salmon with endives

Selection of our home made desserts

\$ 60.00

PRE-THEATRE MENU

\$ 48.00

Tomatoes and mozzarella

Veal farfalle al limone

Choice of homemade desserts

AVAILABLE FROM 5.30pm TO 6.45pm

**Harry's Bar Venice
THE CLASSICS**

Pasta e fagioli \$ 16.00
Traditional fish soup \$ 19.00

Riso pilaf alla Valenziana \$ 31.00
Baked tagliolini with ham \$ 29.00
Risotto alla Primavera \$ 31.00

Fish of the day alla Carlina \$ 41.00
Calves liver alla Veneziana \$ 37.00
Chicken curry with rice pilaf \$ 36.00
Carpaccio alla Cipriani \$ 35.00

Crêpes à la crème \$ 16.00

HARRY'S GRILL

**Half free-range chicken
\$ 36.00**

**Calves liver
\$ 37.00**

**Prime beef sirloin
\$ 54.00**

**Lamb Chops
\$ 48.00**

**Fish of the day
\$ 41.00**

All served with vegetables

Cocktail hours: 12.00Noon to 1.00AM

**Cipriani Catering
Cipriani 42nd, Off Premises
Call 499-0599**

**Inquiries for private parties at Rainbow Room
Call 632-5000**

APPETIZERS AND FIRST COURSES

Fresh polenta with veal ragú \$ 15.00
Asparagus alla vinaigrette \$ 19.00
Mozzarella di bufala with tomatoes \$ 19.00
Turkey tonnato \$ 22.00
Artichokes, avocado and parmigiano salad \$ 25.00
Prosciutto crudo di Parma with honeydew \$ 29.00
Prosciutto cotto di Parma with mozzarella \$ 29.00
Fresh tuna tartare \$ 31.00
Tonno scottato with fennel and basil \$ 31.00
Fresh cold marinated salmon with asparagus \$ 31.00
Beluga caviar garnished \$175.00

SOUPS

Minestrone \$ 16.00
Cauliflower soup \$ 16.00
Pasta e fagioli \$ 16.00
Brodetto di pesce \$ 19.00

PASTA

Tagliardi with veal ragú \$ 29.00
Spaghetti all'Amatriciana bianca \$ 31.00
Pappardelle alla Bolognese \$ 29.00
Tagliarelle with select mushrooms \$ 29.00
Spinach and cheese cannelloni with asparagus \$ 29.00
Veal ravioli alla Piemontese \$ 29.00
Risotto alla Sbiraglia \$ 31.00

MAIN COURSES

Fried calamari with mixed green salad \$ 37.00
Salmon with endives \$ 41.00
Bay shrimps al curry \$ 41.00
Red snapper with fresh tomatoes and capers \$ 41.00
Halibut alla Cá d' Oro \$ 41.00
Boneless chicken spezzatino with mushrooms \$ 36.00
Veal kidney with risotto alla Milanese \$ 37.00
Veal farfalle al limone \$ 38.00
Veal Milanese with vegetables \$ 41.00
Veal chop with butter and sage \$ 44.00

SALADS

Mixed salad \$ 15.00
Red beat, string bean, and goat cheese salad \$ 20.00
Roast beef salad \$ 22.00
Chef salad \$ 22.00
Chicken salad \$ 23.00

SANDWICHES AND DESSERTS

Hamburger \$ 26.00
Club \$ 24.00
Small Harry's Bar sandwiches \$ 4.00
Choice of homemade ice creams \$ 12.00
Choice of homemade cakes \$ 13.00

HOUSE WINE SUGGESTION

White wine is Pinot grigio

By the Glass	\$	11.00
Small Carafe	\$	20.00
Medium Carafe	\$	25.00
Large Carafe	\$	30.00

Red wine is Merlot

By the Glass	\$	11.00
Small Carafe	\$	20.00
Medium Carafe	\$	25.00
Large Carafe	\$	30.00

House Champagne by the glass

Veuve Clicquot Ponsardin	\$	19.00
Moet & Chandon Brut Imperial	\$	19.00

Prosecco Cipriani

By the Glass	\$	14.00
--------------	----	-------

For further selection please ask for our wine list

MINERAL WATER

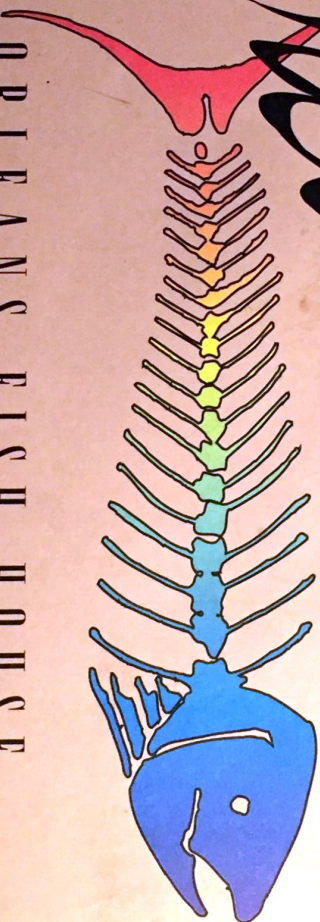
S.Pellegrino and Panna

Small	\$	6.00
Large	\$	12.00

COFFEE AND TEAS

Coffee	\$	4.00
Espresso	\$	5.00
Dou	\$	8.00
Milk	\$	3.50
Teas and Herbs	\$	4.00

Emmy's



NEW ORLEANS FISH HOUSE

AT THE MGM GRAND HOTEL

APPETIZERS

Fried Creole Marinated Calamari served with a Smoked Tomato Sauce and a New Orleans Style Olive Salad		\$9.50
A Selection of Seasonal Oysters with Homemade Dipping Sauce	1/2 dozen	\$9.00
	Dozen	\$18.00
Emeril's New Orleans Barbecue Shrimp served with a Petite Rosemary Biscuit		\$10.50
Pan Fried Louisiana Crab Cakes served with Creole Tartar Sauce and Creole Mustard Cabbage Slaw		\$14.00
Chilled Red Pepper Soup with an Avocado & Spicy Boiled Maine Lobster Timbale and Snipped Chives		\$14.00
Twice Cooked Veal Grillades served with Creamy Grits, Creole Meunière Sauce and Oven Roasted Tomatoes		\$14.00
Tempura Fried Spicy Salmon Roll served with an Infused Soy Sauce, Wasabi and Pickled Ginger		\$9.00

SOUPS & SALADS

Our Gumbo of the Day	\$6.50
Fall River Clam Chowder	\$6.50
Our Creative Soup of the Day	\$6.50
Emeril's House Salad - Assorted Organic Baby Lettuces tossed with Pepper Jack Cheese, Marinated Sun Dried Tomatoes, Olive Oil, Balsamic Vinegar and Spiced Croutons	\$7.50
Fish House Caesar Salad - Specially Grown Organic Romaine Lettuce tossed with Caesar Dressing and served with Homemade Parmesan Bread Sticks	\$10.50
Salad of Organic Baby Lettuces and a Crispy Smoked Salmon Cake with Caper & Red Onion Vinaigrette and Fresh Herb Aioli	\$11.00

MERCHANDISE

In order to share our restaurant with you after you leave, we have created a line of products that represent the quality and style of Emeril's New Orleans Fish House.

Please ask your waiter for details on product information and purchase.

Emeril's TV Dinners Cookbook	\$25.00
Emeril's New Orleans Cooking Cookbook	\$23.00
Louisiana Real & Rustic Cookbook	\$25.00
Emeril's Creole Christmas Cookbook	\$23.00
Essence of Emeril Spice Line	\$25.95
Emeril's N.O. Fish House T-Shirt	\$16.00
Emeril's N.O. Fish House Baseball Cap	\$18.00
Emeril's N.O. Fish House Base Plate	\$60.00
Cajun Cooking Musical Meals CD	\$10.00
Photos by Brian Smale/Emeril Lagasse	\$250.00

PEPPER JELLY

1 1/2 cups white distilled vinegar
2 tablespoons balsamic vinegar
1/4 cup corn syrup
1 yellow bell pepper, finely diced
1 red bell pepper, finely diced
1 green bell pepper, finely diced
1 jalapeno, finely diced
1/2 teaspoon cayenne pepper

Combine the white and balsamic vinegars and corn syrup in a large saucepan and bring to a boil. Reduce heat to a slow boil and cook until liquid is reduced by half, about 10 to 15 minutes. Add the peppers, chili and cayenne and simmer for 10 min-

SOME FISH SELECTIONS

Grilled Fish of the Day - Market Choice and served on a Warm Salad of Frisée, Potatoes, & Fire Roasted Peppers with a Smoked Red Pepper Butter Sauce \$19.00

Pan Roasted Gulf Snapper on a bed of Herbed New Potatoes, with Tomato and Fennel Confit, Steamed Mussels and Kalamata Olives \$26.00

Andouille Crusted Redfish served on a bed of Creamy Grits with an Oyster-Artichoke Cream Sauce and Fried Spinach Leaves \$25.00

Seared Creole Spiced Atlantic Salmon served with a Homemade Andouille-Wild & Exotic Mushroom Étouffée on a bed of Country Smashed Potatoes and Crispy Buttermilk Onion Rings \$23.00

SOME SHELLFISH SELECTIONS

Shellfish and Pasta - a Combination of Clams, Mussels, Shrimp and Oysters sautéed in Portuguese Piri Piri with Homemade Chorizo Sausage \$27.00

Hilda's Portuguese Steamed Fresh Clams simmered with Homemade Chorizo Sausage, Garlic, Olives, Onions, Tomatoes and Parsley and served with Crunchy Saffron Garlic Bread \$23.50

Roasted Bacon Wrapped Jumbo Shrimp served with a Traditional Corn Maque Choux, Dirty Rice and a Spicy Tomato Marmalade \$28.00

Creole Boiled Maine Lobster with a Warm Rock Shrimp Slaw and Essence Spiked Lemon Butter Sauce Market Price

SOME OTHER CREATIONS

Creole Mustard Crusted Norris Farms Chicken Breast, Homemade Chicken Boudin and Tabasco Fried Wings served with Southern Cooked Greens and Sweet Potato Gravy \$21.00

Grilled Pork Chop served with Homemade Andouille Bread Pudding and smothered with Caramelized Onions and Crispy Fried Parsnip Strips \$23.00

Trio of Homemade Vegetarian Ravioli - Roasted Eggplant & Pine Nut, Mushroom & Goat Cheese, and Spinach, Corn, & Parmesan Cheese served in a Mushroom Truffle Broth with Organic Watercress \$22.00

Charred Milk Fed Veal Sirloin on a Bed of Garlic Creamed Potatoes with a Wild & Exotic Mushroom Relish and a Red Wine Reduction Sauce \$29.00

Louisiana Cedar Plank Campfire Steak - Creole spiced and smothered with the Trinity on a Bed of Country Smashed Potatoes and drizzled with a Warm Remoulade and a hint of Emeril's Homemade Worcestershire Sauce \$28.00

ESPECIALLY TONIGHT

CHEF'S TASTING MENU

January 2, 2000

Mixed Baby Greens tossed in a Citrus Vinaigrette with Black Pepper Crusted Goat Cheese, Toasted Pistachios and Blood Orange Slices

Tattinger "La Francaise" Brut NV
(Champagne, France)

Goat Cheese Crusted Baked Sablefish on a bed of Creamy White Beans with Golden Beets and California Sweet Onions

Ladoix Verget '97
(Burgundy, France)

Emeril's New Orleans Barbecue Shrimp served with a Petite Rosemary Biscuit

Abita Brewing Company "Turbo Dog" Stout

Dry Aged Grilled Ribeye Steak with Country Smashed Potatoes, Emeril's Homemade Worcestershire Sauce and a Buttermilk Fried Onion Ring

Chateau Montelena "Calistoga Cuvée" Napa Cabernet Sauvignon '96

Cheese Plate of St. Andre, Brie, Fontina, Parmesan Reggiano and Goat Cheeses with Port Wine Syrup Candied Pecans and a Parsley Grape Relish

Warres Late Bottled Vintage '86
(Portugal)

Hawaiian Vintage Chocolate Pecan Pie with Hot Fudge Sauce and Homemade Vanilla Ice Cream

\$65.00 per person
\$43.00 wine package per person



Emeril's New Orleans Fish House is 1500 miles west of New Orleans; Some would say it is the western - most point of New Orleans. The flavors, the culture and the warmth of this southern city are all here. Here in Las Vegas created by one of New Orleans' and the nations' brightest culinary stars, Chef Emeril Lagasse.

Chef Emeril Lagasse developed his passion for cooking at the very young age of twelve and has been cooking ever since. Following his formal education at Johnson & Wales University in Rhode Island, Emeril turned his eye toward the classic cuisine of France. This eventually led him to New Orleans where he became a leading creative force with the opening of his first resaurant, Emeril's, located in the warehouse district, followed soon after by his second restaurant, NOLA, located in the historic French Quarter.

In New Orleans, Chef Emeril Lagasse redefined the local cuisine by adding the flavors of other cultures present in Louisiana to the rich foundation of Creole cooking creating "New New Orleans" cooking. This unique style coupled with his unwavering commitment to using only the finest and freshest products has brought him to the attention of food loving Americans everywhere.

Although Chef Emeril Lagasse never stops thinking of ways to outdo everything he has already done, he remains devoted as ever to using fresh, top quality ingredients in the dishes he creates, and employs cottage industry ranchers, farmers, and fisherman to ensure that he will always get the best for his restaurants. He tirelessly explores the Gulf waters and the Louisiana countryside to discover untapped sources for delicious and interesting food experiences.

Emeril's New Orleans Fish House will always offer something fresh and deliciously provocative; Something dazzling and unique; Something created only by Chef Emeril Lagasse.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.

	15 cl
"", 1998	18,00 F 2.74 €
"Fer", 1997	17,00 F 2.59 €
", 1998	18,00 F 2.74 €
"", 1998	17,00 F 2.59 €
"t de Chêne", 1997	18,00 F 2.74 €
", 1994	18,00 F 2.74 €

	1/2 Bouteille 37,5 cl	Bouteille 75 cl
	90,00 F 13.72 €	
97	49,00 F 7.47 €	87,00 F 13.26 €
1998		89,00 F 13.57 €

	44,00 F 6.71 €	80,00 F 12.00 €
		85,00 F 12.96 €
98	49,00 F 7.47 €	86,00 F 13.11 €
	49,00 F 7.47 €	87,00 F 13.26 €

	49,00 F 7.47 €	88,00 F 13.42 €
998	49,00 F 7.47 €	86,00 F 13.11 €
		90,00 F 13.72 €
B	49,00 F 7.47 €	86,00 F 13.11 €

	87,00 F 13.26 €
1994	88,00 F 13.42 €
44,00 F 6.71 €	80,00 F 12.20 €

	1/2 Bouteille 37,5 cl	Bouteille 75 cl
	150,00 F 22.87 €	260,00 F 39.64 €
		400,00 F 60.98 €
		225,00 F 34.30 €
		265,00 F 40.40 €
		255,00 F 38.87 €
		215,00 F 32.78 €
		465,00 F 70.89 €

LES APÉRITIFS

Martini Rosso, Bianco, Dry	6 cl	26,00 F 3.96 €
Noilly Prat	6 cl	26,00 F 3.96 €
Campari nature	6 cl	26,00 F 3.96 €
Picon	6 cl	26,00 F 3.96 €
Suze	6 cl	26,00 F 3.96 €
Lillet	6 cl	26,00 F 3.96 €
Kir Royal au champagne	13 cl	41,00 F 6.25 €
Kir au Gaillac blanc Perlé	13 cl	24,00 F 3.66 €
Ricard, Pernod, Pastis 51	2 cl	21,00 F 3.20 €
Anisette Marie Brizard	2 cl	21,00 F 3.20 €
Porto Offley rouge ou blanc	6 cl	26,00 F 3.96 €
Accompagnée de cacahuètes BENOIT		

LES BOISSONS

	1/2 Bouteille 50 cl	Bouteille 100 cl
EAUX MINÉRALES		
Vittel, Evian	17,00 F 2.59 €	19,00 F 2.90 €
Badoit, San Pellegrino	17,00 F 2.59 €	19,00 F 2.90 €

	33 cl	75 cl
Perrier	19,00 F 2.90 €	21,00 F 3.20 €

JUS DE FRUITS ET SODAS

Jus de fruits Granini (orange, tomate, pamplemousse, ananas, abricot, pomme)	20 cl	18,00 F 2.74 €
Coca-Cola, Coca-Cola light	33 cl	19,00 F 2.90 €
Orangina, Orangina rouge	25 cl	19,00 F 2.90 €
Schweppes Indian Tonic	20 cl	19,00 F 2.90 €

BIÈRES

Heineken pression	25 cl	22,00 F 3.35 €
Heineken pression	50 cl	39,00 F 5.95 €
1664	33 cl	26,00 F 3.96 €
Abbaye de Leffe	33 cl	26,00 F 3.96 €

LES BOISSONS CHAUDES

Thé (Sir Thomas Mousseline, Ceylan des Grands Jardins, Darjeeling Impérial, Grand Earl Grey, Impérial Chine)	14,00 F 2.13 €
Infusions (Eléphant, tilleul, verveine, Saveur du soir Fruitiers, Saveur du soir Grand Sud)	14,00 F 2.13 €
Café express Jacques Vabre Harmonosio 80/20	10,00 F 1.52 €
Café express décaféiné Night & Day	10,00 F 1.52 €
Double café express Jacques Vabre Harmonosio 80/20	18,00 F 2.74 €
Chocolat chaud	14,00 F 2.13 €

Les boissons du bar pourront également vous être servies sur demande.
A full range of drinks are available on request from the bar.

D BONJOUR

petit déjeuner à volonté de 6 heures à 9 h 30 au restaurant (10 h 30 les week-ends et jours fériés).
breakfast buffet served at the restaurant from 6.00 to 9.30 a.m. (10.30 a.m. on weekends and public holidays).

60,00 F
9.15 €

6 cl	26,00 F 3.96 €
6 cl	26,00 F 3.96 €
6 cl	26,00 F 3.96 €
6 cl	26,00 F 3.96 €
6 cl	26,00 F 3.96 €
6 cl	26,00 F 3.96 €
3 cl	41,00 F 6.25 €
3 cl	24,00 F 3.66 €
2 cl	21,00 F 3.20 €
2 cl	21,00 F 3.20 €
6 cl	26,00 F 3.96 €

	Bouteille 100 cl
9 €	19,00 F 2.85 €
9 €	19,00 F 2.85 €
	75 cl
0 €	21,00 F 3.20 €

0 cl	18,00 F 2.74 €
3 cl	19,00 F 2.90 €
5 cl	19,00 F 2.90 €
0 cl	19,00 F 2.90 €

5 cl	22,00 F 3.35 €
0 cl	39,00 F 5.95 €
3 cl	26,00 F 3.96 €
3 cl	26,00 F 3.96 €

14,00 F 2.13 €

14,00 F 2.13 €
10,00 F 1.52 €
10,00 F 1.52 €
18,00 F 2.74 €
14,00 F 2.13 €

vies sur demande.
n the bar.

60,00 F
9.15 €

s).
ys).

20,00 F
3.05 €

LES APERITIFS

	15 cl
	18,00 F 2.74 €
Brêt", 1998	17,00 F 2.59 €
e Fer", 1997	18,00 F 2.74 €
e", 1998	17,00 F 2.59 €
Fût de Chêne", 1997	18,00 F 2.74 €
e", 1994	18,00 F 2.74 €

	1/2 Bouteille 37,5 cl	Bouteille 75 cl
	90,00 F 13.72 €	
1997	49,00 F 7.47 €	87,00 F 13.26 €
"", 1998		89,00 F 13.57 €

	44,00 F 6.71 €	80,00 F 12.00 €
		85,00 F 12.96 €
1998	12,00 F 7.47 €	86,00 F 13.11 €
	12,00 F 7.47 €	87,00 F 13.26 €

	10 F 7.47 €	88,00 F 13.42 €
e", 1997	10 F 7.47 €	86,00 F 13.11 €
		90,00 F 13.72 €
1998	10 F 7.47 €	86,00 F 13.11 €

1997		87,00 F 13.26 €
------	--	-----------------

ne", 1994		88,00 F 13.42 €
	44,00 F 6.71 €	80,00 F 12.20 €

	1/2 Bouteille 37,5 cl	Bouteille 75 cl
	150,00 F 22.87 €	260,00 F 39.64 €
		400,00 F 60.98 €
		225,00 F 34.30 €
		265,00 F 40.40 €
		255,00 F 38.87 €
		215,00 F 32.78 €
		465,00 F 70.89 €

Martini Rosso, Bianco, Dry	6 cl	26,00 F 3.96 €
Noilly Prat	6 cl	26,00 F 3.96 €
Campari nature	6 cl	26,00 F 3.96 €
Picon	6 cl	26,00 F 3.96 €
Suze	6 cl	26,00 F 3.96 €
Lillet	6 cl	26,00 F 3.96 €
Kir Royal au champagne	13 cl	41,00 F 6.25 €
Kir au Gaillac blanc Perlé	13 cl	24,00 F 3.66 €
Ricard, Pernod, Pastis 51	2 cl	21,00 F 3.20 €
Anisette Marie Brizard	2 cl	21,00 F 3.20 €
Porto Offley rouge ou blanc	6 cl	26,00 F 3.96 €
Accompagnée de cacahuètes BENOIT		

LES BOISSONS

EAUX MINÉRALES

Vittel, Evian	17,00 F 2.59 €	19,00 F 2.90 €
Badoit, San Pellegrino	17,00 F 2.59 €	19,00 F 2.90 €

Perrier

	1/2 Bouteille 50 cl	Bouteille 100 cl
	33 cl	75 cl
	19,00 F 2.90 €	21,00 F 3.20 €

JUS DE FRUITS ET SODAS

Jus de fruits Granini (orange, tomate, pamplemousse, ananas, abricot, pomme)	20 cl	18,00 F 2.74 €
Coca-Cola, Coca-Cola light	33 cl	19,00 F 2.90 €
Orangina, Orangina rouge	25 cl	19,00 F 2.90 €
Schweppes Indian Tonic	20 cl	19,00 F 2.90 €

BIÈRES

Heineken pression	25 cl	22,00 F 3.35 €
Heineken pression	50 cl	39,00 F 5.95 €
1664	33 cl	26,00 F 3.96 €
Abbaye de Leffe	33 cl	26,00 F 3.96 €

LES BOISSONS CHAUDES

Thé (Sir Thomas Mousseline, Ceylan des Grands Jardins, Darjeeling Impérial, Grand Earl Grey, Impérial Chine)	14,00 F 2.13 €
Infusions (Eléphant, tilleul, verveine,	
Saveur du soir Fruitsiers, Saveur du soir Grand Sud)	14,00 F 2.13 €
Café express Jacques Vabre Harmonosio 80/20	10,00 F 1.52 €
Café express décaféiné Night & Day	10,00 F 1.52 €
Double café express Jacques Vabre Harmonosio 80/20	18,00 F 2.74 €
Chocolat chaud	14,00 F 2.13 €

Les boissons du bar pourront également vous être servies sur demande.
A full range of drinks are available on request from the bar.

AND BONJOUR

60,00 F

buffet petit déjeuner à volonté de 6 heures à 9 h 30 au restaurant (10 h 30 les week-ends et jours fériés).
antifull breakfast buffet served at the restaurant from 6.00 to 9.30 a.m. (10.30 a.m. on weekends and public holidays).

9.15 €

CROISSANT

20,00 F

café Espresso et 2 croissants servis au bar de 6 h à 11 h.
Espresso and 2 "croissants" served daily at the bar from 6.00 to 11.00 a.m.

3.05 €



CÔTÉ JARDIN

restaurant

LES ENTRÉES ET SALADES

Salade Novotel Novotel salad with ham, cheese, lettuce and tomatoes	36,00 F 5.49 €
 Petite faim	
Soupe froide de melon à la menthe Chilled melon soup flavoured with mint	26,00 F 3.96 €
Carpaccio de saumon et ses toasts Thin slices of raw, marinated salmon and	24,00 F 3.66 €
L'assiette "Côté Jardin" The "Côté Jardin" platter	41,00 F 6.25 €
Charlotte de rougets à l'aneth Mullet charlotte with dill	29,00 F 4.42 €
Aumônière de chèvre chaud et magret fumé Little parcel of hot goat's cheese and smoked duck breast	38,00 F 5.79 €
Tarte fine à la tomate et au basilic Tomato and basil thin pastry tart	42,00 F 6.40 €
	34,00 F 5.18 €

LES CHARCUTERIES

Jambon de Bayonne et son pain aillé Cured Bayonne ham and garlic-flavoured bread	52,00 F 7.93 €
Mille feuilles de gésiers de canard confits Preserved ducks' gizzards in flaky pastry	48,00 F 7.32 €

LES ŒUFS

Omelette à votre choix Omelette prepared to your taste	49,00 F 7.47 €
 Petite faim	34,00 F 5.18 €
Brouillade d'œuf au saumon fumé Scrambled eggs with smoked salmon	48,00 F 7.32 €

LES PÂTES

Tagliatelles à la carbonara Tagliatelli with carbonara sauce	58,00 F 8.84 €
 Petite faim	43,00 F 6.55 €
Spaghetti à la Toulousaine Spaghetti prepared Toulouse style	65,00 F 9.91 €
 Petite faim	47,00 F 7.71 €

LES GRANDES ASSIETTES

La Toulousaine:

Salade de saison, aiguillettes de canard, cou d'oie farci, manchon de canard, magret d'oie séché, toasts, aumônière de chèvre chaud 89,00 F
Seasonal salad, slices of duck, stuffed neck goose, 13.57 €
duck wing, slices of dried goose bread, toast, little parcel of hot goat's cheese

La Méridionale:

Tarte fine à la tomate et au basilic, anti pasti, jambon de Bayonne, salade de saison, melon, beignet de morue, pain de campagne aillé, brochette de tomate mozzarella 78,00 F
Tomato and basil thin pastry tart, Italien antipasti, 11.89 €
cured Bayonne ham, seasonal salad, melon, cod fritter, garlic-flavoured farmhouse bread, skewer of tomato and mozzarella cheese

La Côtière:

Carpaccio de saumon, toasts, terrine de rougets, salade de saison, queues de gambas, calamar, blinis, ananas 80,00 F
Thin slices of raw, marinated salmon, toast, 12.20 €
mullet terrine, seasonal salad, breaded Mediterranean prawns, squid, blini parcels, pineapple

LES POISSONS

Pavé de saumon grillé 72,00 F
Thick slice of grilled salmon 10.98 €
Brandade de morue 71,00 F
Creamed salt cod 10.82 €

LES VIANDES

La "Super Entrecôte" aux échalotes confites (env. 230 g) 95,00 F
Super-size rib steak (230 g) with stewed shallots 14.48 €
Magret de canard à la coriandre 105,00 F
Duck breast with coriander 16.01 €
 Petite faim 65,00 F
9.91 €
Cassoulet Toulousain 88,00 F
Cassoulet duck and pork 13.42 €
with haricot bean dish from Toulouse
Cuisse de canard confit à l'aigre doux 74,00 F
Preserved duck's leg, sweet and sour style 11.28 €

LES BROCHETTES

Brochette de mignon de porc aux pruneaux 70,00 F
Fillet mignon of pork with prunes 10.67 €
 Petite faim 55,00 F
8.38 €

Brochette de volaille aux poivrons
Chicken with peppers



Petite faim

69,00 F
10.52 €
52,00 F
7.93 €

Brochette d'aiguillettes de canard au poivre et au miel
Slices of duck with peppercorns and honey



Petite faim

84,00 F
11.81 €
62,00 F
7.45 €

Brochette d'agneau au romarin
Lamb flavoured with rosemary



Petite faim

75,00 F
11.59 €
56,00 F
8.54 €

LES FROMAGES

Part de fromage et salade 28,00 F
Cheese portion with salad 4.27 €
Plateau de fromages affinés 38,00 F
Cheeseboard of matured cheeses 5.79 €
Faisselle de fromage blanc à votre goût 22,00 F
Soft white cheese seasoned to your taste 3.35 €
Yaourt au lait entier 15,00 F
Full-fat milk yoghurt 2.29 €

LES GOURMANDISES

Crème brûlée à la vanille Bourbon 29,00 F
Bourbon vanilla-flavoured set egg custard and its hot caramel topping 4.42 €
Coupe banana split 27,00 F
Banana split cup 4.12 €
Glaces et sorbets 25,00 F
Ice cream and sorbet 3.81 €
Corbeille de fruits de saison 17,00 F
Basket of seasonal fruit 2.59 €
Soufflé glacé au Pousse Rapière 28,00 F
Iced soufflé flavoured with Pousse Rapière liqueur 4.27 €
Croquant aux trois fruits rouges 35,00 F
Crunchy biscuit with three types of red fruit 5.34 €
Terrine de chocolat aux amandes grillées 24,00 F
Chocolate and grilled almond terrine 3.66 €
Croustillant aux fraises 32,00 F
Shortcake with strawberries 4.88 €



LE MENU JUNIOR DOLFI (-12 ANS)

Demande ton menu préparé par Dolfi et tes cadeaux. Boisson comprise 33 cl

Ask for your Dolfi menu and gifts - Drink included 33 cl

50,00 F
7.63 €

LES GRANDES ASSIETTES

La Toulousaine:

Salade de saison, aiguillettes de canard, cou d'oie farci,
manchon de canard, magret d'oie séché, toasts,
aumônière de chèvre chaud 89,00 F
Seasonal salad, slices of duck, stuffed neck goose, 13.57 €
duck wing, slices of dried goose bread, toast,
little parcel of hot goat's cheese

La Méridionale:

Tarte fine à la tomate et au basilic, anti pasti, jambon
de Bayonne, salade de saison, melon, beignet de morue, pain
de campagne aillé, brochette de tomate mozzarella 78,00 F
Tomato and basil thin pastry tart, Italien antipasti, 11.89 €
cured Bayonne ham, seasonal salad, melon, cod fritter,
garlic-flavoured farmhouse bread, skewer of tomato
and mozzarella cheese

La Côtière:

Carpaccio de saumon, toasts, terrine de rougets,
salade de saison, queues de gambas,
calamar, blinis, ananas 80,00 F
Thin slices of raw, marinated salmon, toast, 12.20 €
mullet terrine, seasonal salad, breaded Mediterranean
prawns, squid, blini pancakes, pineapple

LES POISSONS

Pavé de saumon grillé 72,00 F
Thick slice of grilled salmon 10.98 €
Brandade de morue 71,00 F
Creamed salt cod 10.82 €

LES VIANDES

La "Super Entrecôte" aux échalotes confites
(env. 230 g) 95,00 F
Super-size rib steak (230 g) with stewed shallots 14.48 €
Magret de canard à la coriandre 105,00 F
Duck breast with coriander 16.01 €
 Petite faim 65,00 F
9.91 €
Cassoulet Toulousain 88,00 F
Cassoulet duck and pork 13.42 €
with haricot bean dish from Toulouse
Cuisse de canard confit à l'aigre doux 74,00 F
Preserved duck's leg, sweet and sour style 11.28 €

LES BROCHETTES

Brochette de mignon de porc aux pruneaux 70,00 F
Fillet mignon of pork with prunes 10.67 €
 Petite faim 55,00 F
8.38 €

Brochette de volaille aux poivrons
Chicken with peppers



Petite faim

65,00 F
9.53 €
52,00 F
7.78 €

Brochette d'aiguillettes de canard
au poivre et au miel
Slices of duck with peppercorns and honey



Petite faim

84,00 F
11.88 €
62,00 F
7.41 €

Brochette d'agneau au romarin
Lamb flavoured with rosemary



Petite faim

76,00 F
11.59 €
56,00 F
8.14 €

LES FROMAGES

Part de fromage et salade 28,00 F
Cheese portion with salad 4.77 €
Plateau de fromages affinés 38,00 F
Cheeseboard of matured cheeses 5.79 €
Faisselle de fromage blanc à votre goût 22,00 F
Soft white cheese seasoned to your taste 3.35 €
Yaourt au lait entier 15,00 F
Full-fat milk yoghurt 2.29 €

LES GOURMANDISES

Crème brûlée à la vanille Bourbon 29,00 F
Bourbon vanilla-flavoured set egg custard
and its hot caramel topping 4.42 €
Coupe banana split 27,00 F
Banana split cup 4.12 €
Glaces et sorbets 25,00 F
Ice cream and sorbet 3.81 €
Corbeille de fruits de saison 17,00 F
Basket of seasonal fruit 2.59 €
Soufflé glacé au Pousse Rapière 28,00 F
Iced soufflé flavoured with Pousse Rapière liqueur 4.27 €
Croquant aux trois fruits rouges 35,00 F
Crunchy biscuit with three types of red fruit 5.34 €
Terrine de chocolat aux amandes grillées 24,00 F
Chocolate and grilled almond terrine 3.66 €
Croustillant aux fraises 32,00 F
Shortcake with strawberries 4.88 €



LE MENU JUNIOR DOLFI (-12 ANS)

Demande ton menu préparé par Dolfi
et tes cadeaux. Boisson comprise 33 cl

Ask for your Dolfi menu and gifts · Drink included 33 cl

50,00 F
7.62 €



Appetizers

Chips & Salsa - Crisp corn tortilla chips - served with our homemade salsa **\$2.50** Refills \$1.50

Chili Con Queso - A unique blend of cheeses, spices, meats and peppers - served with crisp corn tortilla chips and our homemade salsa **\$4.95**

Buffalo Wings - choose mild or hot - served with celery sticks and Bleu cheese dressing - small **\$4.95** Large **\$7.95**

Idaho Potato Skins - Topped with Cheddar & Monterey Jack cheese, bacon bits and chives - served with sour cream **\$4.95**

Old Fashioned Chicken Fingers - The appetizer version of our great chicken tenders, breaded and deep fried to a golden brown - served with creamy homestyle gravy **\$4.95**

French Fries - A loaded basket of hot, crispy fries **\$2.95**

Cheese Fries - Crispy French fries piled high with Cheddar & Monterey Jack cheese - topped with bacon bits & chives **\$4.95**

Shrimp Cocktail - A half dozen large fresh shrimp - served with cocktail sauce **\$5.95**

Texas Toothpicks - Onion and jalapeno slivers battered & deep fried to a golden brown - served with Ranch dressing **\$3.95**

Nachos - Crisp corn tortilla chips covered with Cheddar & Monterey Jack cheese and diced jalapeno peppers **\$4.25**
Add Grilled Chicken **\$1.95** Add Taco Meat **\$1.50**
Add Sour Cream **.75¢** Add Guacamole **\$1.50**

Wicked Chicken Nachos - The works! Crisp corn tortilla chips, Cheddar & Monterey Jack cheese, black frijoles, cajun grilled chicken, diced bell peppers, diced tomatoes, diced onions, jalapeno peppers, guacamole and sour cream **\$6.95**

Mozzarella Cheese Sticks - Battered and deep fried to a golden brown - served with our own marinara sauce **\$4.75**

Shrimp on the Half Shell - Red jalapenos, split and filled with large shrimp, stuffed with garlic butter cream cheese, dipped in a lightly seasoned breading and deep fried to a crisp golden brown **\$5.95**

Soups, Salads & Spuds

Soups of the Day - Please ask your server or see our specials board for today's offerings **Cup \$1.95 Bowl \$2.50**

Soup & Salad - A cup of your choice of soup and a dinner salad **\$4.25**

Soup & Sandwich - A cup of your choice of soup and a grilled cheese, grilled ham & cheese or grilled turkey & cheese sandwich **\$4.75**

Dinner Salad - Mixed greens and garden fresh vegetables - topped with croutons **\$2.75**

Dinner Caesar Salad - Romaine tossed with our creamy Caesar dressing - topped with croutons and Parmesan cheese **\$3.25**

Club House Salad - A Vista classic! Mixed greens topped with our famous chicken fingers, tomatoes, bacon bits, egg and Monterey Jack & Cheddar cheese - served with Honey-Mustard dressing **\$6.95**

Chef Salad - Mixed greens topped with ham, smoked turkey, egg, Cheddar & Monterey Jack cheese and diced tomatoes **\$5.95**

Grilled Chicken Salad - Mixed greens topped with marinated, grilled chicken breast, Cheddar & Monterey Jack cheese and diced tomatoes **\$6.75**

SALAD DRESSINGS: Bleu Cheese, Creamy Caesar, Honey-Mustard, Ranch, Raspberry Vinaigrette, Fat-Free French, Fat-Free Italian, Fat-Free Ranch & Fat-Free 1000 Island

Spinach Salad Spinach topped with diced red onion, diced tomatoes, sliced mushrooms and croutons **\$4.50**

Taco Salad - Choose either seasoned ground beef or marinated, grilled chicken breast topped with sour cream, guacamole, diced onion, tomato and black olives - served in a crisp flour tortilla bowl - Beef **\$6.25** Chicken **\$6.95**

Chicken Caesar Salad - Romaine tossed in our creamy Caesar dressing and topped with marinated, grilled chicken breast, croutons and Parmesan cheese **\$6.25**

Loaded Baked Potato - Topped with butter, sour cream Cheddar cheese and bacon bits **\$2.95**

Broccoli & Cheddar Baked Potato - **\$3.50**

Ham & Cheese Baked Potato - **\$3.95**

Chili Con Queso Baked Potato - **\$3.75**

Baked Potato & Salad A baked potato served with butter, sour cream and a dinner salad **\$4.95**

Baked Potato & Soup of the Day - A baked potato served with butter, sour cream and a cup of your choice of soup **\$4.25**

Burgers

Burgers are fresh 1/3 pound, 100% pure ground beef and served with homemade potato chips - sub fries add \$1.25

The Vista Burger - Char-grilled and served with lettuce, tomato, pickles and onion **\$3.95**

Bacon Cheeseburger - Topped with bacon and Cheddar cheese - served with lettuce, tomato, pickles and onion **\$4.95**

Bayou Burger - Seasoned with Cajun spices - topped with Cheddar cheese and grilled onions **\$4.50**

Texas Toothpick Burger - Topped with Cheddar Cheese and crispy Texas Toothpicks (Onion & Jalapeno slivers battered & deep fried) **\$4.25**

Caesar Burger - Romaine topped with Cheddar cheese and our creamy Caesar dressing **\$4.95**

Mushroom & Swiss Burger - Topped with sauteed mushrooms and Swiss cheese **\$4.95**

Ranch Burger - Topped with Ranch dressing, Cheddar cheese and bacon bits **\$4.95**

Veggie Burger - The "Original" Gardenburger served with lettuce, tomato, provolone cheese and herb mayonnaise **\$4.95**

If our service pleases you, allow us to add 15% gratuity to parties of 6 or more • A charge of 35¢ will be added for each 'to go' item
All of our fried foods are fried in Wesson® Canola Oil - Absolute lowest in saturated fat & cholesterol free

The Vista Is Available For Private Parties • Receptions • Rehearsal Dinners • Banquets • Full Catering Menu • Full Bar Available • Call 447-0909 or speak with the manager
TO GO ORDERS 447-0909

Sandwiches

Sandwiches are served with crisp homemade potato chips - sub fries add \$1.25

Vista Club - A true triple decker with smoked turkey, ham, bacon, American & Swiss cheeses, lettuce, tomato and mayonnaise **\$6.25**

Sooner Chicken Sandwich - Marinated and char-grilled chicken breast topped with ham, Cheddar cheese and BBQ sauce **\$6.75**

Hawaiian Chicken Sandwich - Marinated and char-grilled chicken breast topped with Cheddar cheese and grilled pineapple **\$6.95**

Vista Chicken Sandwich - Marinated, char-grilled chicken breast served with lettuce, tomato, pickles, onion and Honey-Mustard dressing **\$6.25**

Bacon & Cheddar Chicken Sandwich - Marinated, grilled chicken breast topped with bacon and Cheddar cheese **\$6.50**

Chicken Bagel - Thin strips of marinated, char-grilled chicken breast on a whole wheat bagel - topped with lettuce and tomato **\$5.95**

Veggie Bagel - A whole wheat bagel topped with a variety of fresh vegetables and herb mayonnaise **\$4.25**

Turkey, Cream Cheese & Avocado - Smoked turkey, cream cheese and avocado on a whole wheat bagel **\$5.95**

Turkey, Mushroom & Swiss - Smoked turkey breast, sauteed mushrooms and Swiss cheese **\$5.95**

Turkey Club - Smoked turkey breast, bacon and Ranch dressing top this Vista classic **\$4.95**

Italian Dip - Thinly sliced, slow roasted Italian beef - served with au jus on a fresh roll **\$6.75**
Add mushrooms & Swiss **.75¢**

Pork Loin Sandwich - Slow roasted sliced pork loin topped with BBQ sauce **\$5.95**

Oklahoma Chicken Fried Steak Sandwich - Breaded and deep fried - topped with lettuce, tomato and mayonnaise **\$5.95**

Philly Steak Sandwich - Tender roast beef - topped with cream cheese, sauteed bell peppers, onions and Provolone cheese **\$6.95**

Fresh Pasta

Pastas served with toasted French bread

Shrimp Scampi - Shrimp sauteed in a light herb garlic sauce tossed with linguine **\$8.95**

Pasta Primavera - Fresh sauteed vegetables with spinach and tomato basil fettuccini tossed in a light cream sauce **\$7.25**

Fettuccini Alfredo - Fettuccini tossed in our creamy Alfredo sauce **\$5.95** With grilled diced chicken **\$7.95**

Pepperoni & Sun-Dried Tomato Pasta Linguine topped with pepperoni, sun dried tomatoes and black olives in a light red sauce **\$6.95**

Pasta Carbonara - Mushrooms sauteed with garlic, bacon and diced onions - tossed with fettuccini in a light cream sauce **\$7.75**

Penne, Artichoke Hearts & Capers - Tossed in a light herb sauce - topped with Parmesan cheese **\$6.25**

Classic Spaghetti - Topped with our own red sauce **\$3.95**

Bayou Pasta - Chicken, mushrooms, bacon, bell pepper and garlic tossed with linguine in a creamy southern sauce **\$8.25**

Vista Specialties

Chicken Fried Steak - Buttermilk dipped, twice battered and fried to a crisp golden brown - served with mashed potatoes & cream gravy, green beans and French bread **\$6.75**

Old Fashioned Chicken Fingers Chicken tenders breaded and deep fried - served with mashed potatoes & cream gravy, green beans and French bread **\$6.95**

Chicken Quesadilla - Char-grilled chicken, Cheddar & Monterey Jack cheese and pico de gallo - served with beans and rice **\$6.50**

Beef Quesadilla - Seasoned beef, Cheddar & Monterey Jack cheese, black olives and pico de gallo - served with beans and rice **\$6.25**

Veggie Quesadilla - Spinach, black frijoles, Cheddar and Monterey Jack cheese and pico de gallo - served with beans and rice **\$5.95**

Soft Beef Tacos - Two soft tacos loaded with seasoned beef, Cheddar & Monterey Jack cheese, lettuce and tomato - served with beans and rice **\$5.95**

Juanita's Chicken Casserole - Chicken, tortilla strips, and penne pasta tossed in a garlic/cumin sauce - topped with Cheddar & Monterey Jack cheese and tomatoes - served with garlic toast **\$7.95**

Chicken Breast Dinner - Marinated, char-grilled chicken breast topped with grilled pineapple - served with wild rice and vegetable of the day **\$7.25**

Roasted Pork Loin - Tender pork loin, slow roasted - served with wild rice and vegetable of the day **\$7.95**

Rib Eye Steak - A juicy, tender 8 ounce rib eye char-grilled to perfection - served with a dinner salad and baked potato **\$9.95**

Vista Chicken Fajita Tacos - Two soft flour tortillas stuffed with fajita chicken, sauteed bell peppers & onions, Cheddar & Monterey Jack cheese, lettuce and tomatoes - served with beans and rice **\$5.95**

Sizzling Fajitas - Beef or chicken, marinated and char-grilled, sauteed bell peppers and onions, Served with flour tortillas, Cheddar & Monterey Jack cheese, pico de gallo, sour cream and guacamole **\$9.95**

Desserts

Chocolate Brownie Sundae - **\$1.95**

New York Style Cheesecake - **\$1.95**

See our specials board or ask your server for today's other selections

Beverages

Soft Drinks -

Coca Cola, Diet Coke, Dr. Pepper, Sprite **\$1.25** (one free refill)

Iced Tea - .95¢ **Coffee** - .95¢

Specialty Drinks

The Original Margarita

Cuervo Gold Tequila, Cointreau and
lemon & lime

Traditional Margarita

Cuervo Gold Tequila, triple sec, lemon & lime
and a splash of orange juice

Grand Gold Margarita

Cuervo 1800 Tequila, Grand Marnier
and lemon & lime

Melon Margarita

Cuervo Gold Tequila, triple sec, melon
liqueur and lemon & lime

Cape Cod

Vodka and cranberry juice

Screwdriver

Vodka and orange juice

Long Island Tea

Vodka, rum, tequila, triple sec, gin, lemon &
lime juice and a splash of Coke

Mimosa

Champagne and Orange Juice

Tom Collins

Gin, lemon & lime juice and soda

Singapore Sling

Gin, Sloe Gin, cherry brandy, orange and
pineapple juice

Brandy Ice

Brandy, Dark Creme de Cacao
and ice cream

Mai Tai

Rum, Creme de Noyeaux, orange and pineapple
juice

Zombie

Myers's Rum, Orange Curacao, Apricot
Brandy, orange and pineapple juice

Colorado Bulldog

Vodka, Kahlua, cream and Coke

Tumbleweed

Kahlua, Dark Cream de Cacao and ice cream

White Russian

Vodka, Kahlua and cream

Hurricane

Rum, pineapple juice, orange juice
and grenadine

Club Special

Vodka, lemon & lime juice, soda
with a salted rim

The Vista is available for private parties, wedding receptions, rehearsal dinners, banquets, meetings, Christmas parties, special dinners & luncheons with seating up to 125.

We offer our banquet menu which features many of our most popular menu items including pastas, sandwiches & burgers, fajitas, steaks & more.

For further information call 447-0909 or speak to a manager



C A N T I N A
O N T H E R I V E R W A L K



NAKED IGUANA
On The Riverwalk

Combinaciones

Served with refritos, Mexican rice and salad.

ONE ENCHILADA & ONE TACO 10.95

A tortilla filled with shredded chicken, beef or cheese and topped with a mild sauce and melted cheese. A crispy tortilla filled with choice of beef or chicken, shredded lettuce, tomato and cheese.

ONE ENCHILADA & ONE CHILE RELLENO 11.95

A tortilla filled with shredded chicken, beef or cheese and topped with a mild sauce and melted cheese. Served with our own homemade chile rellenos, and topped with salsa ranchera and melted cheese.

ONE ENCHILADA & ONE CHALUPA 10.95

A tortilla filled with shredded chicken, beef or cheese and topped with a mild sauce and melted cheese. A crisp, flat tortilla topped with refritos, chicken or beef, shredded lettuce, tomato, cheese, avocado slices and sour cream.

ONE ENCHILADA & ONE TAMAL 11.95

A tortilla filled with shredded chicken, beef or cheese and topped with a mild sauce, melted cheese, and served with one chicken tamal.

Tostadas Grandes

TOSTADA DE PECHUGA DE POLLO 9.95

Your boat overflows with broiled fajita breast of chicken, Rio Rio beans, avocado slices, cheese, tomato and mixed greens.

TOSTADA CON FAJITA DE CARNE DE RES 9.95

Or, fill your boat with broiled beef fajitas, Rio Rio beans, avocado slices, cheese, tomato and mixed greens.

Platillos Chiquitos

The child's plate was invented in the 4th century to accommodate the proliferation of the little people, as tribes became friendlier. A drawing of the first child's plate can be found in a cave somewhere.

6.25

You get one of these items served with refritos, Mexican rice and salad.

- BEEF, CHICKEN, OR CHEESE ENCHILADA •
- TAMAL • CRISPY BEEF TACO •
- CRISPY CHICKEN TACO •
- BEAN & CHEESE CHALUPA •

Side Orders

CHICKEN AND RICE SOUP	3.95
RIO RIO BEANS	2.50
MEXICAN RICE	2.50
REFRITOS	2.50
VEGETABLES	4.95

Postres

DEATH BY PASTEL DE QUESO 4.95

Chocolate chocolate cheese cake.

KAHLUA CINNAMON FLAN 3.95

Richly flavored Mexican custard.

PASTEL DE TRES LECHES 4.95

Traditional Mexican sponge cake filled with cream, condensed, and evaporated milks.

**Juan Rio Rio, two-legged taco, Julio and Gomez welcome
you to San Antonio and to**

the unequalled experience of Mexican food. Here at Rio Rio, we've created a bountiful menu that takes you on quite an adventure in tastes. Relax, indulge, and, to quote a time-honored Mexican proverb: "Ha dejado ud. Abierta la ventana." Translated: "You've left the window open."

Aperitivos

In September, B.C. Gomez, The Terrible, who dominated the food worshipping Tlaxcalians, issued the now famous decree: "Eat Before Ate."

GUACAMOLE **Market Price**

Derived from an ancient Inca potion that caused burning desire. A rousing dip.

SUPER NACHOS **6.95**

¡Macho Nachos! From the bottom up: crispy tortilla chips. On top of that, refritos (refried beans), cheese and sliced jalapenos. On top of that, guacamole, pico de gallo and sour cream.

FAJITA NACHOS **8.95**

Our super nachos piled high with beef or chicken. Covered with cheese, jalapenos, pico de gallo, guacamole and sour cream. Yes, they do come with beans.

VEGETARIAN QUESADILLA **Grande 9.95**

A huge flour tortilla filled with Oaxaca cheese, mushrooms, fresh spinach, scallions and mild chiles. The stuff on top is guacamole and pico de gallo. ¡Viva Vegate!

Chiquita 7.95

QUESADILLA DE LA CASA **Grande 10.50**

A ques-a-dee-ya full of cheese, green chiles, bacon and chicken. Topped with guacamole and pico de gallo.

Chiquita 8.50

FLAUTAS **6.95**

Crispy rolled corn tortilla filled with chicken, topped with guacamole, pico de gallo and sour cream. When you've got it, flaut it!

RIO RIO COMBINATION **14.95**

¡Muy mas! Nachos, chicken quesadillas and chicken flautas with guacamole, pico de gallo and sour cream.

QUESO FLAMEADO CON CHORIZO **7.25**

Melted Oaxaca cheese with Mexican sausage. ¡Mess o'Queso!

CHILE CON QUESO **6.50**

Spicy melted cheese with chiles, tomatoes and onions. Revolutions have been fought for less.

Especialidades Favoritos

CHIMICHANGA **10.95**

¡Flour tortilla grande! Filled with shredded beef or chicken, cheese and refritos. Then deep-fried. Topped with guacamole and sour cream. Served with Mexican rice, Rio Rio beans and mixed green salad. ¡Viva!

CHILE RELLENOS **(1) 9.95 (2) 11.95**

¡Estupendo! Made fresh daily. Large, mild California chiles, roasted and peeled. Then filled with shredded beef, raisins, a touch of pecans, then dipped in egg batter and fried. Covered in salsa verde or salsa ranchera. Served with Rio Rio beans, Mexican rice and a mixed green salad.

- **No Checks Accepted.**
- **All Major Credit Cards Accepted.**
- **For separate checks, please inform server prior to ordering. There will be a delay when processing separate checks.**
- **No Substitutions Please.**
- **Tips are never added.**

BANQUE

Enchiladas Especialidades

Of mysterious origin. Enchiladas are believed to have emerged from a colossal fountain that spewed beans and cheese. The beans later became extinct from the Enchilada species.

All served with refritos, Mexican rice and salad.

ENCHILADAS COMBINACIONES 11.50

Two cheese enchiladas and one chicken enchilada. Covered with green sauce and melted cheese. Topped with avocado slices and sour cream.

ENCHILADAS RIO RIO 9.95

¡Grande Grande! Two beef enchiladas. Topped with diced onions, jalapenos and black olives. Doused with mild chile sauce and melted cheese.

ENCHILADAS SUIZAS 9.95

Two corn tortillas filled with chicken. Topped with green sauce, melted cheese and sour cream. ¡Fantastico!

ENCHILADAS DE LA CASA 9.95

Two corn tortillas filled with cheese. A mild chile sauce covered with melted cheese on top.

ENCHILADAS RANCHERAS 9.95

Two corn tortillas filled with either chicken or beef, then covered with our famous salsa ranchera and melted cheese. Garnished with guacamole and sour cream.

ENCHILADAS DE POLLO EN MOLE 9.95

Two corn tortillas filled with chicken, smothered in our rich mole sauce. Sprinkled with diced onions. One reason why Juan Rio Rio civilization will never become extinct.

Botana Grande

Marinated strips of Beef and Chicken Fajitas with Grilled Onions
Shrimp Mojo de Ajo Sauteed in a Garlic Lime Butter
Queso Flameado

Served with guacamole, sour cream, pico de gallo, Mexican rice,
Rio Rio beans, mixed green salad and flour tortillas.

Dinner for 2 26.95

Especialidades Tipicos de Mexico

BISTEC TAMPIQUENA 15.95

8 oz. filet of beef with grilled onions and green peppers topped with salsa ranchera. Served with Mexican rice, Rio Rio beans and mixed green salad.

PUNTAS DE FILETE EN CHILE CHIPOTLE 14.95

8 oz. beef tips in a hot chipotle sauce, accompanied with Mexican rice, Rio Rio beans, and mixed green salad.

RIO RIO BABY BACKS

Tender baby back ribs, basted in our own sauce.
Served with Rio Rio beans, arroz a la Mexicana and
mixed green salad.

Full Rack 15.95

Half Rack 11.95

POLLO EN MOLE 12.95

Boneless 8 oz. breast of chicken broiled and covered in our own Rio Rio mole sauce. Served with Rio Rio beans, Mexican rice and mixed green salad.

POLLO AL CARBON 11.95

Lightly marinated 8 oz. breast of chicken (but not Loco) and broiled. Served with Mexican rice, fresh vegetables and mixed green salad.

POLLO EN CHILE CHIPOTLE 12.95

Boneless 8 oz. breast of chicken covered in chipotle sauce. Served with Rio Rio beans, Mexican rice and mixed green salad.

ET-PARTY FACILITIES AV

www.Joesfood.com

Mariscos del Mar

The inspiration for the preclassic epic nautical poem "¡ajo! aquí esta el poema de los hombres y fishies."

All served with salad, Mexican rice and fresh vegetables.

CAMARONES AL MOJO DE AJO

18.95

Shrimp sauteed in a creamy garlic butter and lime sauce. A feast for garlic lovers.

CAMARONES YUCATECO

18.95

Spicy shrimp sauteed in a Corona Beer sauce. Be careful on this one. Muy caliente para come-lumbre.

PESCADO FRESCO VERACRUZANA

15.50

Fresh fish from the Gulf in a sauce of fresh tomato, onions, cilantro, Serrano peppers and a touch of garlic. Finished with capers and green olives.

PESCADO FRESCO AL MOJO DE AJO

16.50

Fresh fish from the Gulf sauteed in a creamy garlic butter and lime sauce. A favorite from the Cabo San Lucas.

Especialidades Rio Rio

FAJITAS AL CARBON

Ancient Aztec rainmaker offered fajitas to the gods to bring rain for the tortilla crop. Broiled marinated skirt steak or breast of chicken. Served with guacamole, pico de gallo, sour cream, Rio Rio beans, Mexican rice, mixed green salad and tortillas.

BEEF

12.95

CHICKEN

12.95

Burritos Grandissimos

Served with salad, Mexican rice and Rio Rio beans.

BURRITO FAJITA DE RES

11.95

Broiled marinated skirt steak, sauteed bell pepper and onions, cheese and refritos wrapped inside a vast flour tortilla. Enchilada sauce tops it off. A favorite at the spas in Cuicuilco.

BURRITO FAJITA DE POLLO

11.95

Another vast tortilla wrapped around broiled breast of chicken, sauteed bell peppers and onions, cheese and refritos. Topped with salsa verde!

¡Viva Vegate!

VEGETARIAN BURRITO

10.95

An enormous flour tortilla filled with Mexican rice, fresh spinach, mushrooms, vegetarian Rio Rio beans, cilantro, mild green chiles and cheese. Topped with salsa ranchera, guacamole and sour cream. A drunken burro perched on a cactus made a point of dining on this legendary dish.

VEGETABLES RIO SAN ANTONIO

9.95

A rainbow of fresh steamed vegetables tossed with salsa ranchera and served with rice and a mixed green salad.

TOSTADA DE VEGETARIAN

9.95

Stacked with Rio Rio beans, scallions, mushrooms, fresh spinach, tomato, avocado slices, cheese and mixed greens.

ILABLE

Our Margaritas

The Margarita tree was much worshiped by peasants. Its healing nectar and lime fruit were consumed regularly. Non-believers took it with them with a grain of salt.

RIO RITA

Only the finest ingredients. Prepared with Gold Tequila, Cointreau, orange juice, lime juice, and a float of Grand Gala. Best when served on the rocks.

Small 5.50 Large 9.00 Pitcher 19.25

*HORN MARGARITA

Prepared with Sauza Hornitos Tequila, Grand Gala, and our own Sweet & Sour.

Small 5.75 Large 9.25 Pitcher 19.50

*PRESIDENTE MARGARITA

Prepared with Presidente Brandy and Grand Gala.

Small 5.75 Large 9.25 Pitcher 19.50

YAGORITA

Our Margarita served with a float of fresh juices and Yago Sangria.

Small 5.75 Large 9.00 Pitcher 19.50

BLUE RITA

Blue Curacao makes only our Margarita turn blue, not you.

Small 5.50 Large 9.00 Pitcher 19.25

GREEN IGUANA MARGARITA

Our classic Margarita with Midori melon liqueur.

Small 5.75 Large 9.25 Pitcher 19.50

STRAWBERRY MARGARITA

Our classic Margarita with sweet strawberries.

Small 5.75 Large 9.25 Pitcher 19.50

*NOT AVAILABLE FROZEN

NAKED JOSE IGUANA

8.50

Jose stumbled in one morning, holding his Iguana and mumbling something about this recipe. You, too, can experience The Night of the Iguana.

Other Border Specialties

All these recipes are derived from potions that soldier-kings consumed prior to crossing the border. For that was no little feat.

PINA COLADA

6.25

Frozen concoction of coconut, pineapple and rum. Have a Lod'a Colada.

BACARDI DAIQUIRI

6.25

Punchy blends of strawberry and Bacardi Light.

SAN ANTONIO SUNSET

6.25

Tres Generaciones, Grand Gala, grenadine and orange juice. A San Antonio Sun sets smooth.

ULTIMATE LIMON-ADE

8.00

Bacardi Limon, Cointreau, lemonade, cranberry juice and a float of Bacardi 151 rum. Ultimate! Need we say more.

Cervezas

IMPORT

Dos Equis XX Amber
Dos Equis XX Lager
Bohemia
Corona
Tecate

TEXAS

Lone Star
Salado Creek Amber
Salado Creek Honey Bock

DOMESTIC

Miller Lite
Coors Light
Budweiser

IMPORT 4.00

DOMESTIC 3.50

Bebidas

COFFEE

1.65

ICED TEA, PEPSI, DIET PEPSI,

DR. PEPPER, ROOT BEER, SLICE

1.95

LEMONADE

2.75

ORANGE JUICE

2.75

LET US HOST YOUR NEXT PARTY



CHINA WOK

Chinese Restaurant



(Open 7 Days A Week)

Party or Banquet Rooms Available

Monday-Thursday	11:00 a.m. - 9:30 p.m.
Friday-Saturday	11:00 a.m. - 10:00 p.m.
Sunday	11:00 a.m. - 9:30 p.m.

FREE DELIVERY

(Limited Area)

(\$9.00 Minimum)

4:30 p.m. - 9:30 p.m.

Order To Take Out and Dine In

631-2885

Lunch Buffet with salad bar

Monday - Saturday	Adults	\$3.95
11:00 a.m. - 3:00 p.m.	Children Under 10	\$2.00

Sunday Buffet Deluxe with salad bar & desserts

11:00 a.m. - 8:00 p.m.	Adults	\$4.95
	Children Under 10	\$2.50

8986 S. Western

Oklahoma City, OK 73139





SOUP

S1. Egg Drop Soup (1)	.95
S2. Wonton Soup (1)	1.25
* S3. Hot and Sour Soup (1)	1.25
S4. Chicken Noodle Soup (1)	1.75
S5. BBQ Pork & Egg Noodle Soup (1)	1.75
S6. Chicken Rice Soup	1.75
S7. Vegetable Soup (2)	2.50
S8. Three Delight Soup (2)	3.00
S9. Wonton Soup (L)	3.00
S10. BBQ Pork Noodle Soup (L)	3.50
S11. Seafood Bean Curd Soup (2)	5.00

APPETIZERS

A1. Fried Bread (5)	.75
A2. French Fries	.95
A3. Egg Roll (2)	1.90
A4. Fried Wonton (10)	1.90
A5. Crab Sticks (4)	2.50
A6. B-B-Q Pork	2.80
A7. Chicken Wings (4)	2.80
A8. Paper Wrapped Chicken (4)	2.80
A9. Fried Dumplings (6)	3.00
A10. B-B-Q Ribs (4)	3.50
A11. Beef Teriyaki (4)	3.50
A12. Vietnamese Egg Roll (3)	3.50
A13. Chef's Tray - B-B-Q Ribs, Eggroll & Fried Shrimp	3.50
A14. Fried Shrimp (6)	4.00
A15. PoPo Combination Tray (2)	6.95

Egg Rolls, B-B-Q Ribs, Paper Wrapped
Chicken, Fried Wonton, Fried Shrimp,
Beef Teriyaki & Crab Sticks

POULTRY

SM. REG.

101. Garlic Frittered Chicken	3.55	4.95
102. Sweet and Sour Chicken	3.75	5.50
103. Moo Goo Gai Pan	3.95	5.75
Sliced chicken sauteed with mushrooms, snow peas and assorted vegetables in light sauce.		
104. Lemon Chicken	3.95	5.65
* 105. Chicken with Hot Pepper Sauce (Curry Chicken)	3.95	5.75
106. Cashew Chicken	3.95	5.75
107. Almond Chicken	3.95	5.75
108. Chicken with Snow Peas		5.75
109. Mushroom Chicken		5.75
110. Broccoli Chicken		5.75
* 111. Kung Pao Chicken		5.75
112. Moo Shu Chicken (with four Pancakes)		5.95
* 113. Chicken with Garlic Sauce		5.95
* 114. Hunan Chicken		5.95
* 115. Szechuan Chicken		5.95
* 116. General Tso's Chicken		6.25
Boneless chicken chunks, marinated and quickly fried, all is then sauteed with scorched red peppers in our special sauce.		
* 117. Orange Chicken		6.25
118. Cantonese Roast Duck		6.95
119. Hon Sui Duck		7.95

* Hot and Spicy





BEEF

	SM.	REG.
201. Pepper Steak	3.95	5.95
202. Beef with Broccoli	3.95	5.95
203. Beef with Mixed Vegetables	3.95	5.95
* 204. Hunan Beef	3.95	6.25
Choice flank strip sauteed separately with seasoned vegetables in hot sauce.		
* 205. Kung Pao Beef	3.95	6.25
Sliced beef with water chestnuts, bamboo shoots and carrots in hot spicy sauce, topped with peanuts.		
206. Beef with Oyster Sauce		6.25
* 207. Szechuan Beef		6.25
* 208. Beef with Garlic Sauce		6.25
209. Mushroom Beef		6.25
210. Beef with Snow Peas		6.25
211. Peking Beef		6.25
212. Beef with Bean Curd		6.45
213. Moo Shu Beef (with four Pancakes)		6.95
* 214. Mongolian Beef		6.95
Sliced tenderloin sauteed with green onions in brown sauce.		
* 215. Orange Beef		6.95
A truly unique delicacy, pieces of tender juicy steak expertly marinated cooked over a high flame and enhanced by a special flavored sauce.		

SHRIMP

	SM.	REG.
301. Sweet and Sour Shrimp	4.50	6.95
302. Shrimp with Mixed Vegetables	4.50	6.95
303. Cashew Shrimp	4.50	6.95
* 304. Kung Pao Shrimp	4.50	6.95
Shrimp with hot delicious sauce, topped with peanuts.		
305. Broccoli Shrimp		6.95
306. Moo Shu Shrimp		6.95
307. Butterfly Shrimp		6.95
* 308. Shrimp with Garlic Sauce		7.45
* 309. Hunan Shrimp		7.45
310. Shrimp with Lobster Sauce		7.45
Tender jumbo shrimp simmered with minced chicken in a delicate egg sauce topped with lobster sauce.		
* 311. Szechuan Shrimp		7.45
Tender jumbo shrimps sauteed with ginger, onions in szechuan chill sauce.		

PORK

	SM.	REG.
401. Sweet and Sour Pork	3.75	4.95
* 402. Twice Cooked Pork	3.75	5.45
403. Pork with Mixed Vegetables		5.65
404. B.B.Q. Pork with Pea Pods		5.65
* 405. Szechuan Pork		5.65
* 406. Pork with Garlic Sauce		5.65
407. Moo Shu Pork (with four Pancakes)		5.95

*Hot and Spicy



CHEF SPECIALTIES

501. Hon Sui Squid	6.95
* 502. Black Bean Squid	6.95
503. Sweet & Sour Squid	6.95
504. Combination Pan Fried Noodles	6.95
505. Sweet & Sour Combination	6.95
S.S. Pork, S.S. Chicken & S.S. Shrimp	
506. Winter Mushroom Beef	6.95
507. Empress Sesame Chicken	6.95
* 508. Hunan Combination	7.25
509. Happy Family	7.95
Shrimp, chicken, BBQ pork, beef stir-fried with assortment of fresh Chinese vegetables	
* 510. Chef's Chicken	7.95
* 511. Sesame Beef	7.95
512. Lake Tung Ting Shrimp	7.95
513. Sweet & Sour Scallops	8.95
* 514. Crisp Shrimp	8.95
515. Triple Delight	8.95
Shrimp, scallops, crab meat tossed with vegetables	
516. Scallops with Shrimp	8.95
517. Lobster Chicken Imperial	9.95
518. Lobster & Scallops	11.50
519. Seafood Combination	12.50
Scallops, shrimp and lobster tossed with vegetables	

FAMILY DINNER

\$7.50 Per Person

Includes

Choice of Soup: Egg Drop, Wonton or Hot & Spicy Soup

Appetizers: Beef Teriyaki, Egg Rolls, and Fried Wonton

One entree per person:

- | | |
|------------------------------|-----------------------------|
| 1. Chow Mein (any kind) | * 11. Hunan Beef/Chicken |
| 2. Sweet & Sour Chicken | 12. Garlic Chicken |
| 3. Pepper Steak | * 13. Mongolian Beef |
| 4. Sweet & Sour Pork | 14. Sweet and Sour Shrimp |
| 5. Moo Goo Gai Pan | * 15. Szechuan Beef/Chicken |
| * 6. Twice Cooked Pork | * 16. Szechuan Shrimp |
| 7. Broccoli Beef/Chicken | 17. Lake Tung Ting Shrimp |
| * 8. Hunan Combination | * 18. General Tso's Chicken |
| 9. Almond Chicken | 19. Cashew Chicken |
| 10. Egg Foo Young (any kind) | 20. Butterfly Shrimp |

Served with Fried Rice and Fortune Cookie.

* Hot and Spicy



EGG FOO YOUNG

601. Chicken	4.75
602. Beef	4.75
603. B-B-Q Pork	4.75
604. Vegetable	4.75
605. Shrimp	5.00
606. Mixed	5.50

VEGETARIAN

SM. REG.

701. Buddhist Delight	3.75	5.45
* 702. Broccoli with Garlic Sauce	3.75	5.45
* 703. Bean Curd Szechuan Style		5.45
704. Bean Curd Family Style		5.45
* 705. Mixed Vegetables with Garlic Sauce		5.45
706. Broccoli with Oyster Sauce		5.45
707. Mixed Vegetables Deluxe		5.45

CHOW MEIN, CHOP SUEY

SM. REG.

801. Chow Mein (with Chicken, Pork or Beef)	3.45	5.25
802. Chop Suey (with Chicken, Pork or Beef)	3.45	5.25
803. Shrimp Chow Mein	3.75	5.45
804. Shrimp Chop Suey	3.75	5.45

FRIED RICE - LO MEIN (soft noodles) SM. REG.

805. Vegetable Fried Rice		4.00
806. Fried Rice (with Chicken, Pork or Beef)	3.25	4.50
807. Shrimp Fried Rice	3.55	4.95
808. Ham Fried Rice		4.95
809. Combination Fried Rice		5.25
810. Vegetable Lo Mein		4.95
811. Lo Mein (with Chicken, Pork or Beef)		5.25
812. Shrimp Lo Mein		5.45
813. Combination Lo Mein		5.95

COMBINATION DINNERS

1. Chicken Chow Mein and Sweet and Sour Pork	4.95
2. Sweet and Sour Pork and Broccoli Beef	4.95
3. Broccoli Beef and Garlic Chicken	4.95
4. Chicken Chow Mein and Garlic Chicken	4.95
5. Chicken Chow Mein and Sweet and Sour Chicken	5.25
6. Garlic Chicken and Sweet and Sour Pork	5.25
7. Broccoli Beef and Sweet and Sour Chicken	5.45
8. Sweet and Sour Pork and Sweet and Sour Chicken	5.45
9. Chicken Chow Mein, Garlic Chicken and Sweet and Sour Pork	5.95
10. Broccoli Beef, Garlic Chicken and Sweet and Sour Pork	5.95
11. Garlic Chicken and Sweet and Sour Chicken	5.45
12. Pepper Steak and Sweet and Sour Pork	5.45
13. Pepper Steak and Garlic Chicken	5.45
14. Pepper Steak and Sweet & Sour Chicken	5.75
15. Chicken Chow Mein and Broccoli Beef	5.95
16. Pepper Steak, Garlic Chicken and Sweet & Sour Pork	5.95

All served with Egg Drop Soup, Egg Roll and Fried Rice.

No Substitutions Please!

* Hot and Spicy





LUNCH SPECIAL

Monday - Saturday 11:00 a.m. - 3.00 p.m.
Served with Egg Drop Soup, Egg Roll and Fried Rice.

1. Sweet and Sour Chicken 3.55
2. Moo Goo Gai Pan 3.55
- 3. Chicken with Hot Pepper Sauce 3.55
4. Egg Foo Young 3.55
5. Sweet and Sour Pork 3.55
6. Chow Mein (with Chicken Pork or Beef) 3.55
7. Chop Suey (with Chicken Pork or Beef) 3.55
8. Garlic Frittered Chicken 3.55
9. Cashew/Almond Chicken 3.55
- 10. Twice Cooked Pork 3.75
11. Pepper Steak 3.75
12. Beef with Broccoli 3.75
- 13. Hunan Beef 3.75
14. Lemon Chicken 3.75
15. Shrimp Chow Mein 3.75
16. Shrimp Chop Suey 3.75
17. Chicken and Shrimp Combination 3.95
- 18. Kung Pao Shrimp 3.95
19. Sweet and Sour Shrimp 3.95
20. Shrimp with Lobster Sauce 4.25

*Hot and Spicy

BUFFET TO GO

Sunday - \$4.95 Monday - Saturday - \$3.95

Choice of 2 Entrees
and 1 Egg Roll 1 Garlic Chicken
1 Fried Bread and Fried Rice.

No Self Service Please!

DRINKS

Coffee	.60
Tea (Hot or Iced)	.60
Soft Drinks	.60
Soft Drinks (Refill)	.30
Soy Bean Milk	.80
Vietnamese Coffee (with milk)	1.20
Lemonade (Fresh)	1.20
Orange (Fresh)	1.20
Logan	1.20
Lychi	1.20
Rambutan	1.20
Beer	1.25





O'CONNELL'S SINCE 1968

Since 1968 O'Connell's Pub has been a legendary hangout for fun-loving crowds who enjoy great food, drinks and good company. Sports fans are the ingredients for exciting watch parties whether in the stadium, parking lot or on TV.

O'Connell's has always been recognized as the place for exciting special events, such as the annual St. Pat's Celebration, All Greek Boxing Tournament, Live Sports Radio Shows and the OU/TX Kickoff party to name a few.

If you have time, look around at the articles and pictures on the walls and you too will realize that O'Connell's is truly a tradition in Oklahoma and well-known nationwide.

APPETIZERS

TIJUANA POPPERS

Jose wakes early to dice jalapenos then blends them with cheddar cheese to create a unique and spicy flavor. Enjoy these breaded poppers by the basketfull with our Ranch dressing.....4.25

ONION CLAWS

Straight from the fields of Dublin. Enjoy a basket of our seasoned onion claws together with our homemade tangy BBQ-Ranch dressing.....4.65

FINGER CHICKEN

Hand breaded chicken strips served golden brown, with our sweet-n-spicy honey mustard sauce and ranch dressings.....4.45

IRISH MEDALLIONS

Sliced medallions of potato, smothered in jack & cheddar cheeses, with bacon chips and scallions. Served with sour cream & ranch dressings.....4.25

BUFFALO WINGS

Enjoy our chicken drummets, baked with a light breading and then dipped in our spicy glaze. Served with blue cheese, ranch dressing and celery sticks.

Small order (8).....3.95
Large order (12).....4.75

CHIPS N' DIP

A generous basket of fresh tortilla chips with your choice of:

Homemade Salsa: made fresh with cucumbers, green bell peppers, cilantro, ripe tomatoes, and blend of spices.....1.95

Queso: O'Connell's queso is a blend of cheeses, diced tomato and seasoned ground sausage.....4.65

Combo: Salsa & Queso.....4.95

MOZZA STICKS

Mozzarella cheese lightly breaded and served golden brown with marinara sauce, ranch dressing & crisp celery sticks.....4.25

BITES OF SPICE

Bites of chicken breast wrapped in a spicy pepper breading served with hickory and ranch dressings.....4.45

GOLDEN VEGETABLES

A basket of lightly breaded mushrooms or zucchini.....4.45
Combo basket of okra, zucchini and mushrooms.....4.60

CHEDDAR FRIES

A mound of fresh cut fries covered with melted cheddar cheese, bacon chips & scallions. Served with a side of ranch dressing and sour cream.....4.65

BASKET OF FRIES

We hand cut our fries daily from extra large Idaho potatoes.

Large.....1.25
Small......95
O'Connell's unique Steak Fries......95

BASKET OF ONION RINGS

In the wee hours of the morning we cut and batter our onion rings using colossal yellow onions.

Large.....1.25

SALAD BAR



O'CONNELL'S OWN FRESHLY BLENDED DRESSINGS:

Ranch, Reduced Calorie Ranch, Caesar & Honey Mustard

Bottled: Thousand Island, Reduced Calorie Italian & Blue Cheese

CHICKEN FAJITA SALAD

Fajita chicken slices on a bed of lettuce, together with tomatoes, grilled onions, bell pepper and jack and cheddar cheese.....4.65

GRILLED CHICKEN SALAD

Grilled chicken breast slices on a bed of lettuce with tomato, red onion, swiss and cheddar cheeses. Served in an edible tortilla bowl.....4.65

TURKEY DELUXE SALAD

Tender sliced turkey on a bed of lettuce, tomato, red onion, swiss and cheddar cheese. Served in an edible tortilla bowl.....4.55

TACO SALAD

Spicy beef or chicken on a bed of lettuce with jack and cheddar cheeses, tomatoes and red onions. Served in an edible tortilla bowl, with your choice of salsa, sour cream or dressing.....4.45

CLUB SALAD

Ham, turkey and bacon chips on a bed of lettuce and fresh tomato with red onion, cheddar and swiss cheeses. Served in an edible tortilla bowl.....4.65

CALIFORNIA CHICKEN SALAD

Breaded chicken strips on a bed of crisp lettuce with tomatoes, red onions, swiss and cheddar cheeses.....4.75

SMALL HOUSE SALAD

Crisp iceberg lettuce, cheese and diced tomatoes.....2.25

SANDWICHES



THE BEEFEATER

A generous slice of rib eye served as a sandwich with a side of au jus.....4.60
Add swiss or cheddar.....4.85

CHICKEN BREAST SANDWICH

A charbroiled chicken breast sandwich served with your favorites from the garden.....4.65



Try your chicken breast the Hale way with swiss cheese, lettuce, tomato and mayo.....4.80

(James Hale with WWLS Sports Radio has enjoyed his chicken breast sandwich prepared this way for 15 years.)

O'CAJUN CHICKEN SANDWICH

A uniquely seasoned chicken breast sandwich, smothered with sautéed bell peppers and onions then topped with a mound of jack cheese.....4.85

PUB CLUB

Ham, turkey and bacon with swiss and cheddar cheeses, served hot or cold on a french loaf.....4.65

THE MOTHERLOAD

Generous portion of sliced ham or turkey, with swiss or cheddar cheese on a french loaf.....4.65

MONTE CRISTO

Ham, turkey and swiss, between three slices of lightly toasted bread, sprinkled with powdered sugar, with strawberry jam. Perfect for a sweet appetite....4.25

CHICKEN FRY O'Connell's STYLE

CHICKEN FRIED CHICKEN

As a sandwich or a dinner. A tender chicken breast, battered and cooked to a golden brown.

Sandwich with fries, onion rings or steak fries.....4.75

Dinner with fries, onion rings or steak fries together with gravy and texas toast.....4.95

CHICKEN FRIED STEAK.

You demanded it! Enjoy our hand breaded chicken fried steak as a sandwich or dinner.

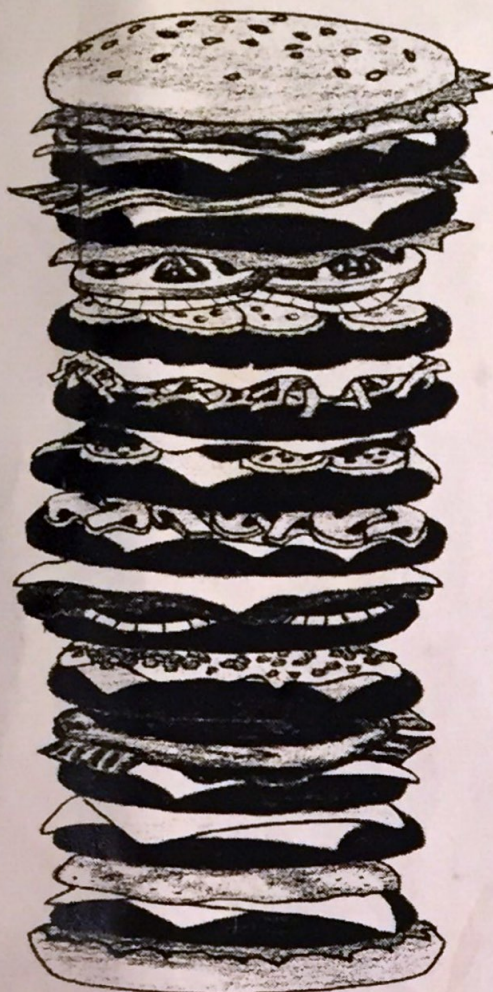
Sandwich with fries, onion rings or steak fries.....4.75

Dinner with fries, onion rings or steak fries together with gravy and texas toast.....4.95

BURGERS

Our beef patties are prepared especially for O'Connell's by Sysco Foods of Oklahoma. All these great burgers served with a side of lettuce, tomato, pickles, onions and your choice of mayonnaise and mustard.

SYSCO



SPECIAL INSTRUCTIONS

Double everything on your burger. 2.00
Add fresh fries, rings or steak fries... .95

ORIGINAL PUB

1/2 lb. of charbroiled sirloin..... 4.55
(allow extra time for preparation)

ETW-EXTRA TASTY WOOFENS

This one is nationally recognized by Sports Magazine for a great taste you'll love. We add grilled ham to this burger plus a mound of swiss and cheddar cheese..... 4.55

BACON CHEESEBURGER

Grated cheddar cheese and bacon strips make this a traditional favorite..... 4.45

JUNIOR PUB BURGER

1/3 lb. sirloin burger with all your favorite fixin's.....3.85

CAESAR BURGER

1/3 lb. charbroiled sirloin burger topped with lettuce and our homemade Caesar dressing.....4.35

THETA BURGER

Grated cheddar cheese, mayo, pickles and homemade hickory sauce..... 4.35

MUSHROOM & SWISS

A pile of grated swiss cheese and sauteed mushrooms..... 4.55

CHILI CHEESE BURGER

Homemade chili and grated cheddar cheese..... 4.45

RANCH HAND

A real favorite in Norman. Enjoy this burger covered with grated cheddar cheese, homemade ranch dressing and bacon chips..... 4.45

C & R BURGER

Cynde & Renee created this favorite. Try our charbroiled patty covered with grated cheddar cheese, bacon strips, a large onion ring and smothered in homemade hickory sauce..... 4.45

CHEESEBURGER IN PARADISE

Jimmy Buffett must have just tried this delightful burger before writing his hit song. Enjoy this burger piled high with a stack of grated swiss and cheddar cheese..... 4.55

O'GUAC BURGER

1/3 lb. charbroiled burger, topped with Calavo guacamole and shredded jack cheese.....4.45

THE 'GRILLED-ONION'

NEW

1/2 lb. charbroiled burger, smothered with O'Connell's seasoned onions.....4.25

SOUTH OF THE BORDER

All mexican items are served with fresh salsa and sour cream.

Add fresh guacamole!..... .50

Try'em loaded with jalapenos, onions, lettuce and diced tomatoes.

NACHOS

Fresh tortilla chips covered with melted cheddar and jack cheeses..... 4.25

NACHOS JOSE

Our cheese nachos smothered with O'Connell's own homemade chili.... 4.75

CHICKEN NACHOS

Our cheese nachos burried under a mound of spicy chicken..... 4.75

CHILI

Try a bowl of O'Connell's spicy chili. It's thick, meaty and covered with jack and cheddar cheeses. Ask for onions or jalapenos to add more spice. Served with fresh tortilla chips.

Cup.....1.95
Bowl..... 2.95

CHIMICHANGA CHA CHA CHA

Enjoy a beef or chicken chimichanga covered with O'Connell's homemade chili and topped with jack and cheddar cheeses..... 4.45

RIO DE BURRITO

Try our burrito packed with seasoned beef, chicken, cheddar cheese or all three rolled and smothered with our spicy homemade chili..... 4.45

DESSERTS



BROWNIE FINALE

Brownie bites with a scoop of vanilla ice cream, hot fudge and whipped cream..... 2.45

CLIFFS OF APPLE AND ICE

Hot apple pie with vanilla ice cream..... 1.95

CRIMSON AND CREAM

Blue Bell Vanilla Bean ice cream topped with sliced strawberries and whipped topping.....2.25

HOT FUDGE SUNDAE

Blue Bell Vanilla Bean ice cream topped with rich hot fudge.....2.25

SHAKES and MALTS

Blue Bell Vanilla Bean or Real Milk Chocolate ice cream are the beginnings for these creamy delights! Your choice of malt or shake.....1.95

DRINKS

Enjoy **Coca-Cola**

Coca Cola, Diet Coke, Dr. Pepper, Tea, Sprite, IBC Rootbeer, Coffee, Butternut Hot Cocoa (seasonal)..... 1.25

**Take O'Connell's
with you!**

O'Connell's INFAMOUS T-SHIRTS

Large, X-Large, XX-Large.. 12.00

O'Connell's GLASSWARE

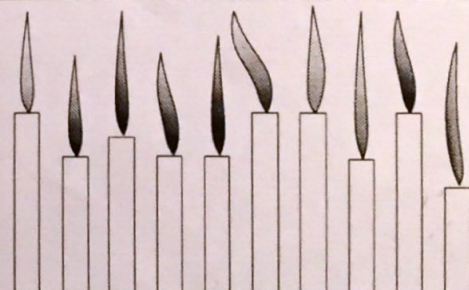
Liter Mug..... 9.95

Medium Mug..... 7.95

Small Mug..... 5.95

O'Connell's SWEATSHIRTS

Large, X-Large (seasonal). 25.00



ASK ABOUT YOUR

BIRTHDAY

T-SHIRT!!



O'CONNELL'S SHOT LIST

ABSOLUT WHITE DEATH Absolut, Lt. Cocoa, Wilderry Schnapps, Cranberry
ABSOLUT NUT absolut, frangelico
AFTERBURNER Rumple Minz, Kahlua.
AMERICAN FLAG Blue Curacao, Half & Half, Grenadine
ATTITUDE ADJUSTMENT Root Beer Schnapps, Baileys, So Co
B-52 Kahlua, Orange Curacao, Baileys
B-53 Kahlua, Frangelico, Baileys
BABY ASPIRIN Baileys, Blue Curacao
BAD ASS SHOT Southrn Comfort, Coconut Rum
BAILEYS COMET Baileys, Amaretto, Cream
BANANA BOAT Rum, Banana Liqueur, Pineapple Juice
BANANA SPLIT Banana Liqueur, Lt. Cocoa, Baileys
BEAM ME UP SCOTTY Kahlua, Baileys, Banana Liqueur.
BETWEEN THE SHEETS Rum, Brandy, Cointreau
BIG FAT ONE Vodka, Cointreau, Midori
BIKINI (layered) Strawberry Schnapps, Grand Marnier, Vodka
BIT-O-HONEY Baileys, Butterscotch Schnapps
BLACK EYE Vodka, Blackberry Brandy
BLACK HAWK Canadian Club, Sloe Gin
BLACK JACK Scotch, Kahlua, Triple Sec, Lime Juice
BLOW JOB Kahlua, Baileys, whipped Cream
BLUE BALLS Blue Curacao, 151
BLUE CHOW Tequila, Vodka, Southern Comfort
BLUE JESUS 151, Jack Daniels, Blue Curacao
BLUE NORTHERN Blue Curacao, Rumple Minz
BLUE MOTHERF??KER 151 Blue Curacao, Tequila
BLUEBERRY MUFFIN Blueberry Schnapps, Baileys
BOMBER Rootbeer Schnapps, 151, Glass of beer
BOURBON STREET Bourbon, Amaretto
BRAIN TUMOR Peach Schnapps, Baileys, Grenadine
BRANDING IRON Rumpleminze, Firewater, Jagermeister
BRAVE BULL Cuervo, Kahlua
BUTTERY NIPPLE Vodka, Butterscotch Schnapps, Baileys
CANDY CANE Peppermint Schnapps, Strawberry Schnapps
CEMENT MIXER (2 shots) Lime Juice, Baileys
CHERRY BOMB Cherry Brandy, Rum, Sweet & Sour
CHERRY LIFESAVER Vodka, Amaretto, Crandberry
CHINESE TORTURE 151, Campari, Sweet & Sour
CHOCOLATE COVERED CHERRY Noya, Dk. Cocoa, Baileys
CHOCOLATE CREAM PEACHES Peach, Dk. Cocoa, Baileys
CINNAMINT Cinnamon Schnapps, Peppermint Schnapps
COCAIN COCKTAIL Amaretto, Crown, Kahlua
COPPERTONE Coconut Rum, Banana Liqueur, Pineapple
COUGH DROP Peppermint Schnapps, Blackberry Brandy
DEEP BLUE SOUTHERN Vodka, Jack Daniels, Southern Comfort, 151, Blue Curacao
DOUBLE MINT Peppermint Schnapps, Spearmint Schnapps
DUCK FART Baileys, Kahlua, Crown Royal
F??KIN'WILLY Vodka, Lime Juice, Amaretto
FFF Sloe Gin, Midori, Vodka, 7up
57 T-BIRD Gran Manier, Amaretto, Pineapple Juice
FLAMING ARMADILLO Tequila, Amaretto, 151
FLAMING DR. PEPPER Vodka, Amaretto, 151
FLAMING JESUS Vodka, Blue Curacao, 151
FLYING WET DREAM Amaretto, Dk. Cocoa, Cream
FOUR HORSEMEN Jager, Rumple, Vodka, Yukon Jack
FOURTH OF JULY Grenadine, Peppermint, Blue Curacao
FRENCH TICKLER Cinnamon Schnapps, Gran Manier
FROG CUM Vodka, Midori, 7up
FRUIT LIFESAVER Blackberry, Wildberry, Banana Liqueur
FUEL INJECTION Peppermint Schnapps, Brandy
GIRL SCOUT COOKIE Dk. Cocoa, Baileys, Grn Creme de Menthe
GODFATHER Scotch, Amaretto
GODMOTHER Vodka, Amaretto
GOLDEN SIN Gold Tequila, Cinnamon Schnapps
GORILLA FART Wild Turkey, 151
GREAT SEX Vodka, Frangelico, Baileys
GREEN CHILI Peach Schnapps, Midori, Tabasco
GREEN DEVIL Gin, Green Menthe, Lime Juice
GREEN EMERALD Green Menthe, Brandy
GREEN SPIDER Green Menthe, Vodka, Peppermint Schnapps
GUILLotine Vodka, Tequila, Peppermint Schnapps, Tabasco
HOT CHERRY PIE Amaretto, Cranberry
HOT PANTS Drambuie, 4 Drops Tabasco
HOT SHOT Coffee, Galliano with whipped topping

HURRICANE (layered) Blue Curacao, Irish Cream, Coconut Rum
IGUANA Tequila, Vodka, Kahlua
IRISH NUT Baileys, Frangelico
ITALIAN SPEAR Amaretto, Peppermint Schnapps
ITALIAN STALLION Tequila, Galliano, Grenadine
ITALIAN STINGER Galliano, Brandy
JACK ATTACK Jack Daniels, Kahlua, 151
JACK KEVORKIAN jack, kahula, 151
JELLYFISH Lt. Cocoa, Amaretto, Baileys, Grenadine
JOLLY RANCHER Midori, Peach Schnapps, Vodka
KAMIKAZI Vodka, Triple Sec, Lime Juice
LATIN LOVER Tequila, Amaretto
LEMON DROP Vodka, Sweet & Sour
LIQUID, NITRO Cinnamon Schnapps, Rum, Cream
LIQUID QUALUDE 151, Tequila
LUICE JUICE Vodka, Baileys, Amaretto, OJ
M & M Chambord, Midori, Cranberry
MAN OF WAR 151, Baileys, Grenadine
McIRISH Peppermint Schnapps, Lt. Cocoa, Green Menthe
MELON BALL Midori, Vodka, OJ
MENOPAUSE Campari, Yukon Jack
MEXICAN BERRY Cuervo, Cranberry
MIAMI ICE Kahlua, Coconut Rum
MILES OF SMILES crown, amaretto, rumple
MIND ERASER Kahlua, Vodka, Soda
MINI MAI TAI Dk. Rum, Lt. Rum, 151, Grenadine, Pineapple, OJ.
MONKEYS NIPPLE Baileys, Frangelico
MOTHERBOARD Coconut Rum, Blue Curacao
MUDSLIDE Kahlua, Vodka, Baileys
NUTCRACKER Peppermint Schnapps, Frangelico, Coconut Rum
NUTTY IRISHMAN Frangelico, Baileys
NUTTY JAMAICAN Dk. Rum, Frangelico
ORGASM Kahlua, Amaretto, Baileys
PANTHER Peach Brandy, Lt. Creme de Menthe
PEARL NECKLACE Vodka, Lt. Cocoa, Milk
PEPPERMINT PATTY Lt. Cocoa, Green Menthe
PICK ME UP Brandy, Galliano
PINEAPPLE BOMBER Southern Comfort, Amaretto, Pineapple
PINK BLOSSOM Baileys, Creme de Noya, Kahlua
PINK SQUIRREL Creme de Noya, Lt. Cocoa, Cream
PRAIRIE FIRE Tequila, Tabasco
PURPLE HAZE Blackberry Brandy, Rumpleminze, Vodka
PURPLE HOOTER Chambord, Vodka, Splash Sweet & Sour
PURPLE JESUS Yukon Jack, Blackberry Brandy, So Co
RATTLESNAKE Southern Comfort, Yukon Jack
RED HOT Cinnamon Schnapps with a Splash of Tabasco
ROCK LOBSTER Lt. Cocoa, Baileys, Cinnamon Schnapps
ROMULAN CLOAKING DEVICE Vodka, Cinnamon Schnapps
ROOTBEER FLOAT Rootbeer Schnapps, Baileys
ROYAL JACK FLUSH Rumpleminze, Crown Royal, Yukon Jack
RUSSIAN ICEBERG Stoli, Rumpleminze
RUSSIAN QUAALUDE Vodka, Frangelico, Baileys
SCARLETT O'HARA Southern Comfort, Cranberry, Sweet & Sour
SCOTTY DOG Scotch, Lime Juice
SCREAMING NAZI jagertmeister, rumpleminz
SEX IN THE SAND Vodka, Peach Schnapps, Cranberry, Sugar
SEX ON THE BEACH Vodka, Peach Schnapps, Cranberry
SEXUAL ADVENTURE Peppermint Schnapps, Kahula
SILK PANTY Rum, Vodka, Peach Schnapps
SILVER BULLET Vodka, Scotch, Dry Vermouth
SIZZLING SUNSET Cinnamon Schnapps, OJ, Splash of Tabasco
SKIP AND GO NAKED Gin, Sweet & Sour & Beer
SLIPPERY TIT Peppermint Schnapps, Baileys
SNAKE BITE Yukon Jack, Lime Juice
SNOWSHOE Wild Turkey, Rumpleminze
SOMBRERO Kahlua, Cream
SPANISH MOSS Tequila, Kahlua, Green Menthe
SPERM BANK Gold Tequila, Drop of Milk
SPRING BREAK Coconut Rum, Cranberry Juice
STOP LIGHT Sloe Gin, Banana Liqueur, Green Menthe
STORM CLOUD Amaretto, 151, Drop of Milk
SURFING ON ACID malibu, oj, jager
SWEET TART Vodka, Cassis, Sweet & Sour, Lime Juice
TEST TUBE BABY Tequila, Amaretto, Baileys
THREE WISE MEN Jagermeister, Rumpleminze, Vodka
TITTY Peppermint Schnapps, Baileys
TOASTED ALMOND Amaretto, Dk. Cocoa, Splash of Cream
TOOTSIE ROLL Dk. Cocoa, Triple Sec
TRIFECTA Banana Liqueur, Baileys, 151
TWILIGHT ZONE Lt. Rum, dk. Rum, grenadine
URINALYSIS Southern Comfort, Rumpleminze
WATERMELON Southern Comfort, Creme de Noya, OJ
WET SPOT Cuervo, Baileys
WHITE SPIDER Vodka, Peppermint Schnapps
WILLIE Vodka, Amaretto, Lime Juice
WISCONSIN SNOWSHOE Brandy, Peppermint Schnapps
WOLF PUSSY vodka, amaretto, gran marnier
WOO WOO Peach Schnapps, Vodka, Cranberry
WORM BUCKET Lt. Rum, Pineapple, 7up, Grenadine
YUKON ROSE Yukon Jack, Lime Juice
ZIPPERHEAD Stoli, Chambord, Splash of Soda



O'CONNELL'S DRINK LIST

ALABAMA SLAMMER Vodka, Rum, So co, Bourbon, OJ, Grenadine
ALIEN SECRETION 151, Coconut Rum, Midori, Pineapple
ATOMIC GREEN Vodka, Midori, Peach Schnapps, Banana, Milk
BANANA POP Vodka, Banana Liqueur, OJ
BAT UP SIDE THE HEAD 151, Coke, Grenadine
BAY BREEZE Vodka, Banana Liqueur, OJ
BEACHSIDE Coco Lopez, Strawberry, Midori, Lt Rum, Pineapple
BLACK RUSSIAN Vodka, Kahlua
BLOODY MARY Vodka, Spiced Tomato Juice
BLUE HAWAIIAN Rum, Blue Curacao, Pineapple, S & S
BY THE POOL Midori, Peach Schnapps, 7up
CACTUS COLADA Coco Lopex, Tequila, Midori
CAPE COD Vodka, Cranberry
CHOCOLATE SHAKE Dk. Cocoa, Vodka, Crème Cassis, Milk
CLUB SPECIAL Vodka, S & S, Soda, 7up.
COLORADO BULLDOG Vodka, Kahlua, Cream, Coke
COOL AIDE Midori, Cranberry, Soda
COOL BLUE Peppermint Schnapps, Blue Curacao, S & S
CRANBERRY COOLER Amaretto, Cranberry, OJ
CUBRA LIBRA Rum, Coke, Lime
DOWNHILL RACER Rum, Coke, Lime
DREAMSISCLE Peach Schnapps, Amaretto, Milk
ELECTRIC LEMON AIDE Rum, Vodka, Tequila, Gin, S&S
F??K ME SILLY So co, Crème Noyaux, Peach Schnapps, 151, OJ, Pineapple Juice
FOG CUTTER Rum, Brandy, Gin, OJ
FROSTY EMERALD Wildberry Schnapps, Midori, 7up
FUZZY NAVEL Peach Schnapps, OJ
GARDEN SNAKE Midori, Rum, Scotch, S & S
GEORGIA PEACH Peach Schnapps, Rum, Cranberry
GRASSHOPPER Green Menthe, Lt. Cocoa, Milk
GREEN DOLPHIN Midori, Lt. Cocoa, Cream
GREEN EYES Midori, Coconut Rum, Pineapple
GREYHOUND Vodka, Grapefruit
GROUP SEX Midori, Vodka, Blackberry Brandy, Pine, Cran
HARVEY WALLBANGER Vodka, Galliano, OJ
HUCKLEBERRY Blueberry Schnapps, Cranberry
HURRICANE Lt. Rum, Dk. Rum, OJ, S & S Grenadine
JACK COLLINS Jack Daniels, S & S, soda
JAMAICAN PUNCH Lt. Rum, Dk. Rum, OJ, S&S, Gren
KAHLUA FIZZ Kahlua, Cream, Soda
KILLER COOL AIDE Midori, Cranberry, 151, Soda
LONG BEACH TEA Tequila, Rum, Vodka, Gin, Cranberry, S&S
LYNCHBURG LEMONADE Jack Daniels, Triple Sec, 7up, S&S
MADRAS Vodka, OJ, Cranberry

WORLD OF BEERS

BASS
BECKS LIGHT
BECKS DARK
BLACK AND TAN
CARTA BLANCA
CORONA
DOS EQUIS

FOSTERS OIL CAN
FOSTERS BOTTLE
GUINNESS
GROLSCH
HALF AND HALF
HARP
HEINEKEN DARK
HEINEKEN LIGHT
MOOSEHEAD
MOLSON GOLDEN
MOLSON ICE
NEWCASTLE
RED STRIPE
ROLLING ROCK
SAM ADAMS
SAM ADAMS HONEY PORTER
SAPPORA
ST. PAULI GIRL LIGHT

ST. PAULI GIRL DARK
STEINLAGER
SHINER BOCK
TECATE
BUD
BUD LIGHT
BUD DRY
COORS
COORS LIGHT
MGD
MGD LIGHT
MILLER
MILLER LITE
KILLIANS RED
MICHELOB LIGHT
MICHELOB DARK
RED DOG
ZIMA



MAITAI Lt. Rum, Dk. Rum, Triple Sec, OJ Gren, Lime Juice
MATADOR Tequila, Pineapple
MELON BALL Midori, Vodka, OJ, Pineapple
O'CONNELL'S COLLINS Gin S&S, Soda, Grenadine
ORANGE BLOSSOM Gin, OJ
ORANGE LOLLIPOP So Fo, Crème de Noya, OJ, Pineapple
PEARL HARBOR Vodka, Pineapple
PEPPER REDHEAD, Vodka, Tabasco, Lime Juice
PINATA Tequila, Pineapple, Grenadine
PINK BELLY Rum, Vodka, S&S, Grenadine
PLANTERS PUNCH Dk. Rum, OJ, Lime Juice, Grenadine
PRESBYTERIAN Bourbon, S&S, Soda
RUM SMASH Rum, Pineapple, OJ, Dk. Rum Floater
RUSTY NAIL Scotch Topped with Drambuie
SALTY DOG Vodka, Grapefruit, Salted Rim
SCREWDRIVER Vodka, OJ
SEA BREEZE Vodka, Cranberry, Grapefruit
SHARK BITE Dk. Rum, Triple Sec, Grenadine, OJ
SINGAPORE SLING Gin, S&S, Sloe Gin, Soda, Cherry Brandy
SKYLAB FALLOUT Rum, Vodka, Peach Schnapps, Blue Curacao, S&S, Pineapple
SLOE GIN FIZZ Sloe Gin, 7up, Soda
SLOW COMFORTABLE SCREW Sloe Gin, So Fo, OJ
SLOW COMFORTABLE SCREW WITH A KISS Same as above with a splash of grenadine
SOUTHERN SQUEEZE Southern Comfort, S&S, Splash OJ
SOUTHERN SUICIDE Jack Daniels, So co, OJ, 7up, Grenadine
SUNSET PUNCH Lt. Rum, Lime Juice, Grenadine, OJ
SUNSPLASH Lt. Rum, Dk. Rum, Coconut Rum, OJ, Pineapple Grenadine
TEQUILA BANGER Tequila, OJ, Galliano
TEQUILA SUNRISE Tequila, OJ Grenadine
TIE ME TO THE BEDPOST So Fo, Vodka, Peach Schnapps, 7up, Grenadine
TIJUANA BULLDOG Tequila, Coke, Cream, Kahlua
TIJUANA TAXI Tequila, Dr. Pepper
TOM COLLINS Gin, S&S, Soda
VODKA COLLINS Vodka, S&S, Soda
WHISKEY SOUR Whiskey, S&S, Soda
WHITE RUSSIAN Vodka, Kahlua, Cream
WILD THING Vodka, Lt. Rum, Triple Sec, S&S, Lime Juice, Cranberry
WINDEX Vodka, Blue Curacao, 7up
WINDJAMMER Amaretto, OJ Pineapple
ZOMBIE 151, Lt Rum, Dk. Rum, OJ, Pineapple, Orange Curacao