

# The Stuffed Olive

208 3rd St. Des Moines IA 50309 · +15152434456 · Updated: Jan 14, 2026

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## SHARED PLATES 18

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<b>Bruschetta</b>	<b>\$12.00</b>
Tomatoes, Fresh Mozzarella, and Basil. Served on Toasted Batard Bread, and Drizzled with a Balsamic Reduction	
<b>Crispy Cauliflower</b>	<b>\$12.00</b>
Lightly Breaded and Seasoned. Served with a Gochujang Sauce	
<b>Risotto Croquettes</b>	<b>\$12.00</b>
Six bite-sized Croquettes made with Risotto, Parmesan and Provolone Cheese. Served with Marinara Sauce	
<b>Mini Chimis</b>	<b>\$14.00</b>
Four Crispy Chimis stuffed with Grilled Chicken, topped with Homemade Pico de Gallo, and Sour Cream. Served on a bed of Spring Greens	
<b>Crab Rangoons</b>	<b>\$13.00</b>
Real Crab and a Cream Cheese Mix in Crispy Wonton Wrappers. Served with a Homemade Hawaiian Sauce	
<b>Calamari</b>	<b>\$16.00</b>
Hand breaded and cooked until golden brown. Served with our House Sauce for dipping	
<b>Tuna Tartar*</b>	<b>\$17.00</b>
Cubed Sushi Grade Ahi Tuna, Cilantro, and Jalapeño. Served with Wontons and a Homemade Wasabi Cream Sauce	
<b>Spanish Shrimp</b>	<b>\$17.00</b>
Sautéed with Cherry Tomatoes, Garlic & Olive Oil, Served with Toasted Bread	
<b>Spinach Artichoke Dip</b>	<b>\$14.00</b>
A Creamy Blend of Spinach, Artichokes, Parmesan and Cream Cheese. Served with Toasted Garlic Bread	
<b>Grilled Cheese</b>	<b>\$15.00</b>
Variety of Cheese melted between grilled French Bread and served with a bowl of homemade Tomato & Basil Bisque	
<b>Zucchini Fritters</b>	<b>\$13.00</b>
Zucchini, Feta Cheese, Fresh Dill, Onion, Served with Tzatziki Sauce	
<b>Smoked Elote Dip</b>	<b>\$15.00</b>
Corn, Cotija Cheese, Onion, Cilantro, Lime, and Mayonnaise, Served with Corn Chips	

## Brussel Sprouts

Served with Balsamic Glaze

### AVAILABLE OPTIONS

\$12.00

Add Bacon or Blue Cheese: \$3.00

## Stuffed Mushrooms

Cremini Mushrooms filled with our Spinach Artichoke Dip and lightly toasted

**\$14.00**

## Poutine

Hand Cut Fries topped with a Red Wine Demi-Glace, shredded Beef Shoulder, and Wisconsin Cheese Curds

**\$16.00**

## Chicken Skewers

Four Chicken Skewers marinated in our House Spices. Served with Mixed Greens and Garlic Aioli

**\$14.00**

## Cheeseburger Sliders

3 Mini Cheeseburgers topped with American Cheese, Spring Greens, Tomatoes, Red Onion and Signature Sauce. Served on a Brioche Bun

**\$15.00**

## Nashville Hot Chicken Sliders

Three Hot Sauce Drenched Chicken Sliders topped with Spring Greens and a Pickle. Served with a side of Ranch

**\$16.00**

## ENTRÉES 11

### Seared Ahi Tuna\*

Choice of Blackened Kamikaze or Sesame Seared Sushi Grade Ahi Tuna. Accompanied with Sautéed Vegetables and a Homemade Wasabi Cream Sauce

**\$18.00**

### Cajun Salmon

Nordic Salmon, Seasoned New Orleans style with a Spicy House Sauce and Creamy Risotto

**\$18.00**

### Grilled Salmon Tacos

Three Nordic Salmon Tacos, with a Mango Salsa and Aioli on Flour or Corn Tortillas

**\$16.00**

### Caribbean Salmon

Grilled Nordic Salmon on Cauliflower Puree and topped with a fresh Mango Dill Chutney

**\$17.00**

### Traditional Burger & Fries

Local Beef and Bacon, American Cheese, Spring Greens, Tomatoes, Red Onion, & Signature Sauce, on a Brioche Bun with House Cut Fries

### AVAILABLE OPTIONS

\$16.00

Substitute Salad: \$1.00

Make It a Veggie Burger: \$2.00

### Chicken & Spinach Risotto

Homemade Risotto mixed with Grilled Chicken and Spinach. Served with Toasted Garlic Bread

**\$17.00**

### Beef Brisket Sandwich & Fries

Hardwood Smoked Beef Brisket with Homemade Coleslaw and BBQ Sauce on a Brioche Bun. Served with House Cut French Fries

### AVAILABLE OPTIONS

\$16.00

Substitute Salad: \$1.00

### Chicken Sandwich & Fries

Choice of Grilled or Crispy Chicken, topped with Spring Greens, Tomatoes, Red Onion and Homemade Garlic Aioli on a Brioche Bun. Served with House Cut French Fries

### AVAILABLE OPTIONS

\$16.00

Add Cheese: \$1.00

## Build Your Own Mac & Cheese

Big Bowl of Cellentani Pasta in our Cheesy House Alfredo Sauce. Served with Toasted Garlic Bread.  
You'll be back for this!

### AVAILABLE OPTIONS

- \$14.00
- Top it off with Bacon Cheeseburger: \$4.00
- Top it off with Chicken Bacon Ranch: \$4.00
- Top it off with Buffalo Chicken: \$4.00
- Top it off with BBQ Brisket: \$4.00

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## Spring Salad

**\$14.00**

Spring Greens, Feta, Pickled Onion, English Cucumber, and Berry Vinaigrette

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## Dinner Salad

### AVAILABLE OPTIONS

Spring Greens, Bacon Bits, Diced Tomatoes, and Shredded Cheddar Jack Cheese served with our  
Homemade Ranch Dressing

- \$14.00
- Add Chicken: \$4.00
- Add Salmon: \$5.00

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## A LA CARTE 3

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### French Fries

**\$5.00**

Your choice of Lightly Salted, House Spiced, or Parmesan

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### House Salad

**\$5.00**

Spring Greens, Bacon Bits, Tomatoes, and Shredded Cheddar Jack Cheese served with our Homemade Ranch Dressing

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### Side Spring Salad

**\$5.00**

Spring Greens, Feta, Pickled Onion, English Cucumber, and Berry Vinaigrette

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## DESSERTS 3

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### Seasonal Cheesecake

**\$9.00**

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### Crème Brûlée

**\$9.00**

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### Chocolate Mousse

**\$7.00**

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## CRAFT 8

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### Sippin' Pretty, Odell Brewing, Fort Collins, CO

**\$7.00**

Fruited Ale, 4.5%

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### Hazelnut Brown, Rogue, Newport, Oregon

**\$6.00**

Brown Ale, 5.6%

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### Batsquatch, Rogue, Newport, Oregon

**\$7.00**

New England IPA, 6.7%

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### Axe Man, Surly, Minneapolis, MN

**\$11.00**

American IPA, 7.2%

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### Space Dust, Elysian, Seattle, WA

**\$7.00**

Double IPA "DIPA", 8.2%

<b>Alaskan Amber, Alaskan Brewing Co., Alaska</b>	<b>\$6.00</b>
German Altbier, 5.3%	
<b>Tank 7, Boulevard, Kansas City, MO</b>	<b>\$7.00</b>
Saison/Farmhouse Ale, 8.5%	
<b>Brendan's Brew</b>	
Favorite Seasonal Brew	

## LOCAL 6

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<b>Pseudo Sue, Toppling Goliath, Decorah, IA</b>	<b>\$8.00</b>
American Pale Ale, 5.8%	
<b>Gable, SingleSpeed, Cedar Falls, IA</b>	<b>\$6.00</b>
Munich Helles, 5%	
<b>Easy Eddy, Big Grove Brewery, Iowa City, IA</b>	<b>\$7.00</b>
New England IPA, 6.4%	
<b>Brigade Ale, Firetrucker, Ankeny, IA</b>	<b>\$7.00</b>
Pre-Prohibition Golden Ale, 5.6%	
<b>Tip the Cow, SingleSpeed Brewing, Cedar Falls, IA</b>	<b>\$6.00</b>
Milk Stout, 6.2%	
<b>Barntown Draft Rotator, Barntown Brewing, Waukee, IA</b>	
Ask Server for Details	

## COCKTAILS 17

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<b>Aperol Spritz</b>	<b>\$11.00</b>
Aperol, Prosecco, & soda water. Garnished with an orange wedge	
<b>Bad Apple</b>	<b>\$13.00</b>
Crown Apple, Sweet Vermouth, maple syrup, molasses, & old fashioned bitters	
<b>Black Widow</b>	<b>\$14.00</b>
Exotico Tequila, lime juice, blackberries, basil, agave syrup, & Sprite	
<b>London Fog</b>	<b>\$12.00</b>
Beefeater Gin, Licor 43, earl grey tea, vanilla bean simple syrup, & milk	
<b>Manhattan</b>	<b>\$13.00</b>
Templeton Rye, Sweet Vermouth, & cherry juice. Garnished with a cherry. Served up or on the rocks	
<b>Black Berry Mojito</b>	<b>\$13.00</b>
Bacardi Rum, fresh black berries, mint, lime, & simple syrup	
<b>OH Canada</b>	<b>\$13.00</b>
Crown Royal, maple syrup, orange, cherry, & molasses bitters	

<b>The Last Word</b>	<b>\$16.00</b>
Gin, Green Chartreuse, Luxardo Marachino Liqueur, & lime juice. Garnished with a cherry	
<b>Old Fashioned</b>	<b>\$13.00</b>
Maker's Mark, muddled orange, cherry, & simple syrup	
<b>Prohibition</b>	<b>\$12.00</b>
Templeton Rye, grapefruit juice, simple syrup, & orange bitters. Garnished with a lemon twist	
<b>Parasol</b>	<b>\$8.00</b>
Lillet Blanc, Champagne, lemon juice, & simple syrup. Garnished with a lemon twist	
<b>Seasonal Whiskey Smash</b>	<b>\$14.00</b>
Cedar Ridge, seasonal fruit, simple syrup, & lemon	
<b>Moscow Mule</b>	<b>\$12.00</b>
Classic or your choice of flavored vodka, fresh lime juice, & ginger beer	
<b>Strawberry Gimlet</b>	<b>\$11.00</b>
Beefeater, St. Germain, strawberry puree, lime juice, & Sprite	
<b>Jungle Bird</b>	<b>\$10.00</b>
Gosling's Black Seal Rum, Aperol, simple syrup, lime juice, & pineapple juice	
<b>Whiskey Sour*</b>	<b>\$14.00</b>
Basil Hayden's, simple syrup, lemon juice, egg white, & bitters	
<b>Mulberry Gin Fizz*</b>	<b>\$14.00</b>
Revelton Mulberry Gin, lemon juice, simple syrup, egg white, & soda water	

## WHITE WINES 11

<b>Chardonnay, House White, CK Mondavi, Dunnigan Hills, CA</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$8.00
	Bottle: \$29.00
<b>Chardonnay, Chalk Hill, Sonoma Coast, CA</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.00
	Bottle: \$41.00
<b>Chardonnay, Josh, Mendocino / Monterey, CA</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$10.00
	Bottle: \$37.00
<b>Moscato, Cavit, Veneto, Italy</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.00
	Bottle: \$40.00
<b>Rosé, Erath, Willamette Valley, Oregon</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$12.00
	Bottle: \$44.00

**Riesling-Sweet, Chateau St. Michelle, Columbia Valley, WA**

**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$33.00

**Pink Bubbles, Campo Viejo Cava Rose, Penedes, Spain**

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$40.00

**Prosecco, Zonin, Veneto, Italy**

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$41.00

**Pinot Grigio, Alisia, Astoria, Delle Venzie, Italy**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$37.00

**Pinot Gris, Oyster Bay, Crownthorpe Terrace, Hawke's Bay, New Zealand**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$37.00

**Sauv Blanc, Clifford Bay, Marlborough New Zealand**

**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$33.00

## **RED WINES** 9

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**Cabernet, House Red, CK Mondavi, Dunnigan Hills, CA**

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$29.00

**Cabernet, Freakshow, Michael David Winery, Lodi Region, CA**

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$41.00

**Cabernet, Earthquake, Michael David Winery, Lodi Region, CA**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$49.00

**Cabernet, North Coast Cabernet Sauvignon, Bellacosa, North Coast, CA**

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$41.00

**Pinot Noir, Meiomi, Monterey / Sonoma / Santa Barbara, CA**

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$41.00

**Red Blend, Conundrum, Caymus, Monterey, CA**

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$41.00

**Red Blend, Bourbon Barrel Aged Red, Exitus, Parlier, CA**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$49.00

**Merlot, Paso Robles Merlot, J. Lohr, Paso Robles, San Luis Obispo, CA**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$49.00

**Malbec, Altos del Plata, Terrazas de Los Andes, Mendoza, Argentina**

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$41.00

**FRESH STUFFED OLIVES** 10

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**Bleu Cheese**

**Prosciutto & Provolone**

**Garlic**

**Sun Dried Tomato**

**Parmesan**

**Jalapeño**

**Pimento**

**Pepper Jack**

**Bacon**

**Cream Cheese**

**TRADITIONAL MARTINIS** 13

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**Classic**

**\$11.00**

Gin or Vodka, Dry Vermouth. Garnished with a lemon twist or your choice of stuffed olives

**Dirty Bird**

**\$14.00**

Grey Goose Vodka, olive brine. Garnished with your choice of stuffed olives

**Dirty**

**\$11.00**

Gin or Vodka, and olive brine. Garnished with your choice of stuffed olives

**Funky**

**\$11.00**

New Amsterdam Vodka, Olive Brine, muddled Blue Cheese Olives. Served with a skewer of Blue Cheese Olives

**Garlic Mashed Potato**

**\$11.00**

Chopin Vodka (made from potatoes), and olive brine. Garnished with garlic stuffed olives

**The Gibson**

**\$11.00**

Gin or Vodka, and Dry Vermouth. Garnished with cocktail onions

<b>Hot N' Dirty</b>	<b>\$11.00</b>
New Amsterdam Vodka, Franks Red Hot, and olive brine. Garnished with your choice of Jalapeño, pepper jack, or blue cheese olives	
<b>James Bond</b>	<b>\$11.00</b>
Gin, Vodka, and Lillet Blanc. Garnished with a lemon twist or your choice stuffed olives	
<b>Naked</b>	<b>\$11.00</b>
Gin or Vodka. Garnished with a lemon twist or your choice of stuffed olives	
<b>New York</b>	<b>\$11.00</b>
Gin, Dry Vermouth, and orange juice. Garnished with a lemon twist	
<b>Perfect</b>	<b>\$14.00</b>
Tanqueray #10 Gin, Sweet Vermouth and Dry Vermouth. Garnished with a lemon twist or your choice of stuffed olives	
<b>Rusty Nail</b>	<b>\$16.00</b>
Johnny Walker Black and Drambuie	
<b>Smokey</b>	<b>\$16.00</b>
Gin, Dry Vermouth, and Laphroaig 10 year. Garnished with a lemon twist or your choice of stuffed olives	

## MARTINIS 91

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<b>Almond Joy</b>	<b>\$11.00</b>
Tippy Cow Chocolate, Malibu Rum, Frangelico, coconut cream, and cream. Garnished with a coconut rim and chocolate swirls	
<b>Almost Better than Sex</b>	<b>\$11.00</b>
Irish cream, Kahlua, Amaretto, and cream. Garnished with chocolate swirls	
<b>Amber</b>	<b>\$11.00</b>
New Amsterdam vodka, Amaretto, and Frangelico	
<b>Apple-Tini</b>	<b>\$11.00</b>
Smirnoff Green Apple Vodka, and Apple Pucker, and lemonade. Garnished with a cherry	
<b>August Moon</b>	<b>\$11.00</b>
Amaretto, Triple Sec, and orange juice. Garnished with a cherry	
<b>Banana Cream Pie</b>	<b>\$11.00</b>
Smirnoff Whipped Cream Vodka, Crème de Banana, and Baileys Irish cream. Garnished with a caramel and graham cracker rim	
<b>Big Berry</b>	<b>\$11.00</b>
Pearl Pomegranate Vodka, Raspberry Schnapps, Cherry Pucker, and cranberry juice. Garnished with a lemon	
<b>Birthday Cake</b>	<b>\$11.00</b>
Smirnoff Whipped Cream Vodka, Dr. McGillicuddy's Vanilla, Tippy Cow Vanilla, cake batter, and cream. Garnished with a rainbow sprinkle rim	
<b>Bloody Mary</b>	<b>\$12.00</b>
Absolut Peppar, olive brine, and bloody mary mix. Garnished with your choice of stuffed olives, and a house spice rim	

<b>Blueberry Lemon Drop</b>	<b>\$11.00</b>
Blueberry Vodka, Limoncello, and sweet & sour. Garnished with a sugar rim	
<b>Boulevardier</b>	<b>\$13.00</b>
Maker's Mark Bourbon, Sweet Vermouth, and Campari. Garnished with an orange twist	
<b>Cable Car</b>	<b>\$11.00</b>
Captain Morgan Spiced Rum, Orange Liqueur, and sour mix. Garnished with a cherry	
<b>Cactus Juice</b>	<b>\$11.00</b>
Exotico Reposado, Amaretto, lime juice, and sweet & sour. Garnished with a lime slice	
<b>Candied Pear</b>	<b>\$11.00</b>
Absolut Pear Vodka, St. Germain, Domaine De Canton, and lemon juice. Garnished with a sugar rim	
<b>Caramel Apple</b>	<b>\$11.00</b>
Smirnoff Green Apple Vodka, Apple Pucker, Buttershots, and caramel swirls	
<b>Carrot Cake</b>	<b>\$11.00</b>
Baileys Irish cream, Buttershots, Hot Damn, and cream. Topped with whipped cream and nutmeg	
<b>Cherry Koolaid</b>	<b>\$11.00</b>
Smirnoff Cherry Vodka, Cherry Pucker, Bada Bing cherry juice, and sweet & sour. Garnished with a sugar rim and cherry	
<b>Chocolate Bliss</b>	<b>\$11.00</b>
360 Chocolate, Kahlua, Frangelico, Tippy Cow Chocolate, a splash of cream, and chocolate swirls	
<b>Chocolate Covered Cherry</b>	<b>\$11.00</b>
Smirnoff Cherry Vodka, Cherry Pucker, Tippy Cow Chocolate, Crème de Cacao, chocolate syrup, cherry juice, and cream. Garnished with a cherry	
<b>Citrus</b>	<b>\$11.00</b>
Deep Eddy Lemon Vodka, Chardonnay, and sweet & sour. Garnished with a lemon twist	
<b>Continental</b>	<b>\$11.00</b>
Deep Eddy Lemon Vodka, and Raspberry Liqueur. Garnished with a lemon twist	
<b>Cosmopolitan</b>	<b>\$11.00</b>
Deep Eddy Lemon Vodka, Triple Sec, lime juice, and cranberry juice. Garnished with a lime slice	
<b>Cucumber</b>	<b>\$12.00</b>
Pearl Cucumber Vodka, Hendricks Gin, simple syrup, and tonic. Garnished with a slice of cucumber	
<b>Cucumber Melon</b>	<b>\$11.00</b>
Pearl Cucumber Vodka, Watermelon Pucker, tonic, and Sprite. Garnished with a cucumber slice	
<b>Cucumber Mint</b>	<b>\$11.00</b>
Pearl Cucumber Vodka, Mint, simple syrup, lime juice, and soda. Garnished with a cucumber slice	
<b>Dark Chocolate</b>	<b>\$11.00</b>
Chocolate Vodka, Tippy Cow Chocolate, Crème de Cacao, and cream. Garnished with a chocolate kiss	

<b>Daydreaming of Flora</b>	<b>\$12.00</b>
Hendricks Gin, Deep Eddy Ruby Red Vodka, St. Germain, Basil, and Champagne	
<b>Dirty Banana</b>	<b>\$12.00</b>
Crème de Banana, Screwball Peanutbutter Whiskey, Smirnoff Caramel Vodka, Tippy Cow Chocolate, and cream. Garnished with chocolate & caramel swirls	
<b>Drunkey Monkey</b>	<b>\$12.00</b>
Screwball Peanut Butter Whiskey, Crème de Banana, and caramel. Garnished with a monkey	
<b>El Oro</b>	<b>\$30.00</b>
Don Julio 1942, Grand Marnier, lime juice, agave, and orange bitters. Garnished with a salt rim	
<b>Espresso</b>	<b>\$12.00</b>
Espresso, New Amsterdam Vodka, Kahlua, and simple syrup	
<b>Everything's Peachy</b>	<b>\$11.00</b>
Deep Eddy Peach Vodka, Peach Schnapps, and Peach Puree	
<b>Flirtini</b>	<b>\$11.00</b>
Smirnoff Raspberry Vodka, Peach Schnapps, Moscato and pineapple juice with Raspberry Schnapps sunk to the bottom	
<b>French Kiss</b>	<b>\$11.00</b>
Smirnoff Whipped Cream Vodka, Raspberry Liqueur, and pineapple juice	
<b>Fruit Loop</b>	<b>\$11.00</b>
Three Olives Loopy Vodka, RumChata, and cream. Garnished with a Fruit Loop cereal rim	
<b>German Chocolate</b>	<b>\$11.00</b>
Tippy Cow Chocolate, Frangelico, Malibu Rum, Dr. McGillicuddy's Vanilla, coconut cream and cream. Garnished with a toasted coconut rim	
<b>Gilligan's</b>	<b>\$11.00</b>
Bacardi Rum, Malibu Rum, Crème de Banana, pineapple juice, orange juice, coconut cream and cream. Garnished with an orange slice	
<b>Ginger Peach</b>	<b>\$11.00</b>
Deep Eddy's Peach Vodka, Domaine de Canton, Peach Puree, and Ginger Beer	
<b>Girl Scout Cookie</b>	<b>\$11.00</b>
Crème de menthe, Kahlua, and White Crème de Cacao. Garnished with chocolate swirls	
<b>Grapefruit</b>	<b>\$11.00</b>
Deep Eddy Grapefruit Vodka, Aperol, simple syrup, and grapefruit juice. Garnished with a sugar rim	
<b>Grape Koolaid</b>	<b>\$11.00</b>
Smirnoff Grape Vodka, Grape Pucker, sweet & sour and cranberry juice. Garnished with a sugar rim	
<b>Grape Tootsitini</b>	<b>\$11.00</b>
Grape Pucker, Raspberry Schnapps, Kahlua, and orange juice	
<b>Grasshopper</b>	<b>\$11.00</b>
360 Chocolate Vodka, White Crème de Cacao, Green Crème de Menthe, and cream. Garnished with chocolate swirls	

<b>Hemingway</b>	<b>\$11.00</b>
Deep Eddy Lemon Vodka, Bacardi Rum, Triple Sec, lime juice, and grapefruit juice	
<b>Honey Badger</b>	<b>\$14.00</b>
Revelton Honey Whiskey, Bärenjäger Honey Liqueur, simple syrup, and lemon juice. Garnished with caramel and graham cracker rim	
<b>Honey Latte</b>	<b>\$14.00</b>
Espresso, Baileys Almande, Revelton Honey Whiskey, and simple syrup	
<b>Hpnotiq Blue</b>	<b>\$11.00</b>
Hpnotiq, Premium Vodka, and lemonade. Garnished with a lemon slice	
<b>Hpnotiq Breeze</b>	<b>\$11.00</b>
Hpnotiq, Malibu Rum, and pineapple juice. Garnished with a cherry	
<b>Jamaican Ten Speed</b>	<b>\$11.00</b>
Malibu Rum, Melon Liqueur, Crème de Banana, pineapple juice, and cream	
<b>Jule - "Up"</b>	<b>\$15.00</b>
Makers Mark Bourbon, Domaine de Canton, simple syrup, ginger beer, mint, and soda	
<b>Key Lime</b>	<b>\$11.00</b>
Smirnoff Whipped Cream, Dr. McGillicuddy's Vanilla, lime juice, and whipped cream. Garnished with caramel and graham cracker rim and a lime slice	
<b>Kinky</b>	<b>\$11.00</b>
Kinky liqueur, Malibu Rum, and pineapple juice	
<b>Lemon Drop</b>	<b>\$11.00</b>
Deep Eddy Lemon Vodka, Limoncello, and sweet & sour. Garnished with a lemon and a sugar rim	
<b>Macaroon</b>	<b>\$11.00</b>
Malibu, Tippy Cow Vanilla, Dr. McGillicuddy's Vanilla, coconut cream, and cream. Garnished with a toasted coconut rim	
<b>Mango-Tini</b>	<b>\$11.00</b>
New Amsterdam Mango Vodka, Mango Puree, and pineapple juice	
<b>Mango Salsa</b>	<b>\$11.00</b>
New Amsterdam Mango Vodka, muddled with fresh jalapenos, simple syrup, pineapple juice, and lime juice	
<b>Margatini</b>	<b>\$12.00</b>
Exotico Blanco, Triple Sec, lime juice, and sour. Garnished with a salt rim and a lime slice	
<b>Miss Money Penny</b>	<b>\$11.00</b>
Bacardi Limon, lime juice, sweet & sour, with Raspberry Schnapps sunk to the bottom	
<b>Mo-Tini</b>	<b>\$11.00</b>
Bacardi Limon, fresh mint, lime juice, Sprite, and simple syrup. Garnished with a lime slice	
<b>Nuts about You</b>	<b>\$12.00</b>
Screwball Peanutbutter Whiskey, Frangelico, Tippy Cow Chocolate, chocolate syrup, and cream. Garnished with chocolate swirls	

<b>Nuts &amp; Berries</b>	<b>\$11.00</b>
Frangelico, Raspberry Liqueur, and cream	
<b>Oatmeal Cookie</b>	<b>\$11.00</b>
Jägermeister, Baileys Irish cream, Kahlua, Hot Damn, and cream	
<b>Orange Daydream</b>	<b>\$11.00</b>
Deep Eddy Orange Vodka, Tippy Cow Vanilla, orange juice and cream Garnished with an orange slice	
<b>Pamatini</b>	<b>\$11.00</b>
Pearl Pomegranate Vodka, PAMA Liqueur, and cranberry juice	
<b>Peach and Coconut</b>	<b>\$11.00</b>
Deep Eddy Peach Vodka, Malibu Rum, coconut cream, and pineapple and orange juice	
<b>Peartini</b>	<b>\$11.00</b>
Absolut Pear Vodka, Amaretto, and sweet & sour. Garnished with a sugar rim	
<b>Pete's Dragon</b>	<b>\$17.00</b>
Laphroaig 10 year, Grand Marnier, Lillet Blanc, Dry Vermouth, and a pinch of black pepper	
<b>Pecan Pie</b>	<b>\$11.00</b>
Frangelico, Dr. McGillicuddy's Vanilla, Buttershots, cream, caramel, and molasses bitters. Garnished with a caramel and graham cracker rim	
<b>Piña Colada</b>	<b>\$11.00</b>
Captain Morgan Pineapple Rum, Malibu Coconut Rum, coconut cream, pineapple juice, and cream. Garnished with an orange and cherry flag	
<b>Pineapple Basil</b>	<b>\$11.00</b>
New Amsterdam Pineapple Vodka, New Amsterdam Mango Vodka, basil, lime, and pineapple and orange juice	
<b>Pink Lemonade</b>	<b>\$11.00</b>
Pearl Pomegranate Vodka, Limoncello, PAMA liqueur, and lemonade. Garnished with a lemon slice	
<b>Pineapple Upside Down Cake</b>	<b>\$11.00</b>
Smirnoff Whipped Cream Vodka, Pineapple Vodka, Butterscotch Liqueur, and pineapple juice. Garnished with a cherry	
<b>Pama Splash</b>	<b>\$11.00</b>
Pearl Pomegranate Vodka, PAMA liqueur, Triple Sec, and orange juice	
<b>Raspberry Brownie Batter</b>	<b>\$11.00</b>
Smirnoff Whipped Cream Vodka, Tippy Cow Chocolate, Raspberry Liqueur, and chocolate syrup	
<b>Raspberry Lemonade</b>	<b>\$11.00</b>
Limoncello, Raspberry Liqueur, sweet & sour, and Sprite. Garnished with a lemon slice	
<b>Redwave</b>	<b>\$12.00</b>
Ciroc Redberry Vodka, Pama liqueur, simple syrup, lime juice, and pineapple juice. Garnished with house spiced rim	
<b>Salted Caramel</b>	<b>\$11.00</b>
Smirnoff Caramel vodka, Tippy Cow Vanilla, and cream. Garnished with caramel syrup and a salted rim	

<b>Sidecar</b>	<b>\$14.00</b>
Cognac, Grand Marnier, lemon juice, and simple syrup. Garnished with a sugar rim and lemon twist	
<b>S'mores</b>	<b>\$11.00</b>
Smirnoff Whipped Cream Vodka, Crème de Cacao, Tippy Cow Chocolate, and whipped cream. Garnished with a chocolate and graham cracker rim and a large 'mallow	
<b>Snickers</b>	<b>\$12.00</b>
Skrewball Peanut Buter Whiskey, Tippy Cow Chocolate, Smirnoff Caramel Vodka, and cream. Garnished with chocolate and caramel swirls	
<b>Sparkling Pear</b>	<b>\$11.00</b>
Absolut Pear Vodka, Moscato, simple syrup and lemonade.	
<b>Strawberry Lemon Drop</b>	<b>\$11.00</b>
Deep Eddy Lemon Vodka, Limoncello, strawberry puree, & Sprite. Garnished with a lemon and a sugar rim	
<b>Stroopwafel</b>	<b>\$11.00</b>
Smirnoff Caramel Vodka, Buttershots, Baileys Irish Cream, RumChata, and cream. Garnished with caramel swirls	
<b>Sunset</b>	<b>\$11.00</b>
Christian Brothers Brandy, Triple Sec, Captain Morgan Spiced Rum, Malibu Rum, orange and pineapple juice, and cherry juice sunk to the bottom	
<b>Sweet Tart</b>	<b>\$11.00</b>
Deep Eddy Orange Vodka, Kinky Liqueur, and orange juice. Garnished with an orange slice	
<b>Tequila Honey Bee</b>	<b>\$11.00</b>
Exotico, Bärenjäger Liqueur, simple syrup, and lemon juice. Garnished with a lemon twist	
<b>Tiramisu</b>	<b>\$11.00</b>
Smirnoff Whipped Cream Vodka, Kahlua, White Crème de Cacao, and cream. Garnished with cocoa powder	
<b>Tropical Depression</b>	<b>\$10.00</b>
HpnotiQ, Captain Morgan Pineapple Rum, Gosling's Black Seal Rum, pineapple, and orange juice. Garnished with an orange cherry flag	
<b>Truffle</b>	<b>\$11.00</b>
Baileys Irish cream, Tippy Cow Chocolate, Kahlua, and Raspberry Liqueur	
<b>Twinkle-Tini</b>	<b>\$11.00</b>
Moscato, Apple Pucker, Raspberry Liqueur, and pineapple juice	
<b>Whiskey Candied Apple</b>	<b>\$12.00</b>
Crown Apple Whiskey, Smirnoff Caramel Vodka, Apple Pucker, and cranberry juice. Garnished with caramel swirls	

## NIGHTLY SPECIALS <sup>6</sup>

### Monday - Buy One Martini - Get One Free

4pm - Close

### Tuesday - Buy 2 Shared Plates - Get One Free

4pm - Close

**Wednesday - Buy One Glass of Wine - Get One Free**

4pm - Close

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**Thursday - Buy Two Martinis - Get One Free**

4pm - Close

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**Friday - Buy Two Martinis - Get One Free**

9pm - Close

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**Saturday - Buy Two Martinis - Get One Free**

9pm - Close

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