

Paco Wong's Chinese Restaurant

7111 N Mesa St · +19155817111 · Updated: Jan 14, 2026

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APPETIZERS 16

Chicken Rinds	\$6.00
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Chicken skins served with hot Mexican sauce, Chinese-Mex Cuisine, cooked with potatoes and served with corn tortillas.
For two or more

Dry Chicken Rinds	\$6.00
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Chicken skins served with tortillas and Pico de Gallo. For two or more

Egg Roll Vegetarian (2)	\$8.00
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Stuffed with bamboo shoots, water chestnuts, broccoli, baby corn, snow peas, onions, rolled in egg omelette and deep fried in our special batter

Egg Roll (2)	\$8.00
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Stuffed with bamboo shoots, water chestnuts, chopped shrimp, chicken, rolled in egg omelette and deep fried in our special batter

Coralaky (6)	\$9.00
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Chicken breast, pork and spiced chicken liver, wrapped with bacon. Deep fried in our special batter and served golden brown

Potstickers (6)	\$11.00
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Chicken, pork or vegetables. Pan-fried or steamed

Potstickers Combination (6)	\$13.00
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Combination of chicken, pork or vegetables. Pan-fried or steamed

Crab Wontons (6)	\$10.00
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Crab meat filled wontons served with our special cheese based sweet and sour sauce

Wong's Gourmet Appetizers	\$11.00
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Cantonese Shrimp, Egg Roll, Coralaky and Chinese Barbecue Pork. For two or more

Cantonese Shrimp (5)	\$14.00
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Big fresh shrimp, deep fried in our special batter, and golden brown

Shrimp Natural (8)	\$22.00
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Large steamed shrimp served in a bed of cilantro and green onions with a pepper dipping sauce. Your choice: with or without shell

Chinese Barbecue Pork (Cha-Siw)	\$14.00
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Sliced pork, marinated in Hoisin sauce and spices, barbecued in Chinese oven

Don Paco Chicken Wings	\$16.00
Deep fried chicken wings marinated in soy sauce and Chinese spices	
Chinese Sausage	\$10.00
Fried Chinese Sausage topped with sliced almonds	
Crispy Chicken Wings	\$17.00
Deep fried chicken wings marinated in Chinese spices and cooked with jalapeño peppers	
Spicy Ginger Lettuce Leaves	AVAILABLE OPTIONS
Diced red bell pepper, water chestnuts, scallions, chopped cilantro. Cooked in our special sweet chili sauce, served with cool lettuce cups. Choice of:	Pork: \$14.00
	Chicken: \$14.00
	Shrimp: \$15.00
	Combination: \$17.00

SALADS 7

Chile Amor	\$3.00
Jalapeño, onions and tomatoes served with house vinaigrette	
Chile Atropellado	\$2.00
Fried jalapeño marinated in soy sauce	
Chile de Arbol	\$2.00
Hot chili oil sauce	
Cucumber Salad	\$8.00
Cucumbers and carrots sprinkled with our sweet and sour vinaigrette	
Chinese Chicken Salad	\$15.00
Chicken breast, shredded lettuce with scallions, carrots, toasted almonds and crispy noodles with our special Chinese dressing	
Sesame Chicken Salad	\$15.00
Chicken breast, napa cabbage, carrots, oranges and crispy noodles with our special oriental sesame, ginger and orange dressing	
House Salad	\$8.00
Field greens with tomato, cucumbers, red bell peppers, carrots and broccoli	

VEGETARIAN & SIDES 7

Bell Peppers with Black Beans and Chilies	\$12.00
A combination of red, green and yellow bell peppers cooked with onions and Tau See sauce. Add jalapeño pepper on request	
Chinese Combination	\$12.00
Cooked Chinese vegetables, steamed or stir fried in oyster sauce	
Tofu Specialties	\$14.00
Substitute steamed or deep fried cubes of tofu instead of chicken, pork, beef or seafood in any of our entrees	
Baby Bok Choy with Chinese Mushrooms	\$13.00
Stir fried baby bok choy cuts with Chinese mushrooms in a delicious brown sauce	

Baby Corn with Oyster Sauce	\$12.00
Stir fried baby corn in a delicious brown sauce	
Vegetable Chop Suey	\$12.00
Cooked with beans sprouts, water chestnuts, bamboo shoots, celery and onions	
Vegetable Lo Mein	\$12.00
Egg noodles stirred with mushrooms, onions, green peppers in our special sauce	

SOUPS 4

Egg Drop	AVAILABLE OPTIONS
	Cup: \$3.00
	Bowl: \$5.00
Chinese Cabbage	AVAILABLE OPTIONS
	Cup: \$3.00
	Bowl: \$5.00
Hot and Sour	AVAILABLE OPTIONS
	Cup: \$3.00
	Bowl: \$5.00
Won Ton	\$6.00

FRIED RICE 8

Plain	\$7.00
Vegetables	\$9.00
Dinner Fried Rice (Cha-Siw)	\$9.00
Chicken	\$12.00
Pork	\$12.00
Shrimp	\$13.00
Beef	\$13.00
Combination	\$14.00

FROM THE SEA 29

Shrimp a la Grace	\$23.00
8 Jumbo shelled shrimp with sliced carrots and celery in our special spicy orange cantonese sauce	
Ball of Shrimp	\$19.00
Large shrimp cooked with bamboo shoots, water chestnuts and vegetables	

Shrimp with Lobster Sauce	\$19.00
Large shrimp with ground pork cooked in our special Cantonese Lobster sauce	
Cashew Shrimp	\$19.00
Large shrimp cooked and served with celery, onions, straw mushrooms, bamboo shoots, water chestnuts, chili pods and roasted cashews in our special brown sauce	
Pineapple Shrimp	\$19.00
Deep fried shrimp cooked with pineapple tidbits, carrots and green peppers in a delicious pineapple sauce	
Shrimp a la Pekin	\$19.00
Large Shrimp cooked with green bell peppers, onions, Tau See sauce, and a touch of bacon and jalapeño	
Shrimp with Broccoli	\$19.00
Large shrimp with broccoli in a special brown sauce	
Shrimp Egg Fu Young	\$19.00
Chopped shrimp, celery, onions and bean sprouts in a Chinese omelette style, topped with brown sauce	
Shrimp with Snow Peas	\$19.00
Large shrimp stir fried with snow peas and mushrooms in our special brown sauce	
Kung Pao Shrimp	\$19.00
Large shrimp stir fried with red bell peppers, onions, peanuts and water chestnuts in our special spicy red sauce	
Curry Shrimp	\$19.00
Large shrimp, potatoes, onions and green bell peppers served in our curry sauce	
Sweet and Sour Shrimp	\$19.00
Large shrimp lightly breaded, with cucumbers, pineapple tidbits and shredded papaya. Served with sweet and sour sauce	
Szechwan Shrimp	\$19.00
Large shrimp lightly breaded, served with Chinese vegetables in our delicious spicy sauce, topped with almonds	
Butterfly Shrimp	\$23.00
8 Jumbo shrimp butterfly cut, deep fried with a touch of bacon, in our light red spicy sauce, served in a bed of soft noodles	
Crispy Shrimp	\$23.00
8 Jumbo shrimp, deep fried in our special batter and dressed with a hot chili sauce	
Coconut Shrimp	\$23.00
8 Large coconut breaded shrimp served in a special dipping coconut sauce	
Fish with Vegetables	\$20.00
Deep fried cutlets of Alaskan Pollock filet cooked with Chinese vegetables in a special brown sauce	
Fish with Almonds	\$20.00
Deep fried cutlets of Alaskan Pollock filet, served on a bed of bean sprouts, topped with our brown sauce and sliced almonds	
Fish a la Pekin	\$20.00
Deep fried cutlets of Alaskan Pollock filet cooked with bell peppers, onions, Tau See sauce and a touch of bacon and jalapeño	

Tau See Steamed Fish	\$28.00
Steamed Alaskan Pollock filet cooked with our special Cantonese Tau See sauce. (20-25 minutes to prepare)	
Ricky's Steamed Fish	\$28.00
Steamed Cod filet with ginger, roasted garlic and scallions, topped with bean sprouts and sliced almonds served in a light soy sauce. (20-25 minutes to prepare)	
Cantonese Steamed Fish	\$31.00
Steamed Cod filet topped with shrimp, red bell peppers, water chestnuts, ginger root. (20-25 minutes to prepare)	
Don Paco's Steamed Fish	\$31.00
Steamed Cod filet topped with shredded pork, ginger root, water chestnuts, and a touch of bacon. (20-25 minutes to prepare)	
Steamed Fish (Natural)	\$28.00
Steamed Cod filet with ginger, roasted garlic, scallions in a light soy sauce. (20-25 minutes to prepare)	
Steamed Salmon	\$28.00
Atlantic salmon filet b/s steamed with fresh ginger, roasted garlic, scallions in a light soy sauce (20-25 minutes to prepare)	
Cantonese Steamed Salmon	\$31.00
Big fresh Atlantic salmon filet topped with shrimp, red bell peppers, water chestnuts, ginger root. (20-25 minutes to prepare)	
Don Paco's Steamed Salmon	\$31.00
Steamed Atlantic salmon filet topped with shredded pork, fresh ginger root, water chestnuts and a touch of bacon. (20-25 minutes to prepare)	
Cantonese Lobster	
Delicious lobster tail cooked with bell peppers, onions and our special Cantonese Tau See sauce	
Lobster with Oyster Sauce	
Delicious lobster tail with your choice of Chinese vegetables marinated in our special brown sauce	

FROM THE SKY 20

Chicken with Almonds	\$16.00
Tender pieces of chicken breast cooked with water chestnuts, bamboo shoots and celery. Topped with almonds	
Sweet and Sour Chicken	\$16.00
Special chicken cuts topped with cucumbers, pineapple tidbits and shredded papaya. Served with sweet and sour sauce	
Lemon Chicken	\$16.00
Deep fried chicken breast cooked with our special tangy lemon sauce	
Pineapple Chicken	\$16.00
Deep fried chicken cuts cooked with green bell peppers, carrots and pineapple tidbits, served with pineapple sauce	
Orange Chicken	\$16.00
Deep fried pieces of chicken breast, cooked with our special tangy orange sauce	
Sesame Chicken	\$16.00
Deep fried chicken cuts cooked in our delicious sesame sauce. Topped with sesame seeds	

Chicken Wings in Oyster Sauce	\$16.00
Deep fried chicken wings cooked in our delicious oyster sauce	
Moo Goo Gay Pan Chicken	\$16.00
Slices of chicken breast with bamboo shoots, water chestnuts and vegetables, served on a bed of steamed rice	
Chicken and Broccoli	\$16.00
Tender pieces of chicken breast cooked with broccoli in our special brown sauce	
Kay Pin Chicken	\$16.00
Slices of chicken breast with bamboo shoots, water chestnuts and vegetables	
Chin Kay Chicken	\$16.00
Half fried chicken cut Chinese style, marinated in a delicious brown sauce. (25-30 minutes to prepare)	
Chin Kay Chicken with Vegetables	\$16.00
Half fried chicken cut Chinese style, marinated in a delicious brown sauce with broccoli, cauliflower, celery, onions and baby corn. (25-30 minutes to prepare)	
Chicken Teniente	\$16.00
Half fried chicken cut Chinese style, marinated in a soy sauce served with grilled onion rings and chiles atropellados. (25-30 minutes to prepare)	
Curry Chicken	\$16.00
Chicken breast, potatoes, onions and green bell peppers served with our curry sauce	
Kung Pao Chicken	\$16.00
Chicken breast, served with red bell peppers, onions, peanuts and water chestnuts with our special spicy red sauce	
General Wong's Chicken	\$16.00
Crispy chicken chunks with red bell peppers, chili peppers and spicy orange sauce	
Cashew Chicken	\$16.00
Chicken breast, onions, straw mushrooms, bamboo shoots, water chestnuts, chili pods and roasted cashews cooked with our special sauce	
Chicken with Snow Peas	\$16.00
Chicken breast served with snow peas and mushrooms, cooked with our special sauce	
Szechwan Chicken	\$16.00
Twice cooked chicken breast with Chinese vegetables and our delicious hot sauce, topped with almonds	
Chicken a la See Toy	\$16.00
Slices of chicken breast and potatoes cooked in Tau See sauce, ginger, a touch of sesame oil, chili pods and spices	

DUCK & CORNISH HEN 7

Almond Duck	\$18.00
Pressed Long Island duck in a sweet red sauce, topped with almonds and shredded papaya	
Cantonese Duck	\$20.00
Half roasted duck served with mandarin pancakes, scallions and cucumbers in our delicious Hoisin sauce (25-30 minutes to prepare)	

Duck with Chinese Mushrooms	\$20.00
Boneless steamed duck with Chinese mushrooms served over Chinese cabbage marinated in our special brown sauce. (25-30 minutes to prepare)	
Mandarin Duck	\$18.00
Pressed Long Island duck with Chinese vegetables served in a delicious brown sauce	
Cornish Hen with Oyster Sauce	\$17.00
Deep Fried Cornish Hen, cut Chinese style, marinated in a delicious oyster sauce. (25-30 minutes to prepare)	
Don Paco's Cornish Hen	\$17.00
Deep Fried Cornish Hen, cut Chinese style, marinated in soy sauce and Chinese spices. (25-30 minutes to prepare)	
Cornish Hen with Vegetables	\$19.00
Deep Fried Cornish Hen, cut Chinese style, with Chinese vegetables served in a delicious brown sauce. (25-30 minutes to prepare)	

FROM THE LAND 21

Pork a la See Toy	\$17.00
Slices of pork and potatoes cooked in Tau See sauce, ginger, a touch of sesame oil, chili pods and spices	
Pork with Snow Peas	\$17.00
Tender pieces of pork cooked with snow peas and mushrooms in our special brown sauce	
Sweet and Sour Pork	\$17.00
Deep fried pork cubes served with sweet and sour sauce, topped with cucumbers, carrots and pineapple tidbits	
Roasted Pork	\$17.00
Roasted pork slices with scallions, bean sauce and Chinese spices	
Steamed Pork Ribs with Tau See or Bean Sauce	\$19.00
Steamed pieces of pork ribs with your choice of Tau See or bean sauce	
Mongolian Lamb	\$35.00
Marinated slices of lamb loin served with scallions, yellow bell peppers, onions and mushrooms in our spicy sauce	
Garlic Lamb Loin with Vegetables	\$35.00
Slices of lamb loin, baby bok choy, mushrooms and green onions marinated and cooked in our red wine spicy sauce	
Szechwan Beef	\$19.00
Twice cooked slices of flank steak with Chinese vegetables in a delicious hot sauce, topped with almonds	
Mongolian Beef	\$19.00
Slices of tender flank steak served with yellow bell peppers, scallions and mushrooms in our spicy sauce	
Beef and Baby Corn	\$19.00
Slices of tender flank steak served with baby corn in our special brown sauce	
Green Peppers and Beef	\$19.00
Slices of tender flank steak served with green peppers, onions and tomatoes. Add jalapeños on request	

Beef and Broccoli	\$19.00
Slices of tender flank steak with broccoli in a special brown sauce	
Beef and Chinese Cabbage	\$19.00
Slices of tender flank steak with Chinese cabbage and bacon in our delicious oyster sauce	
Beef with Vegetables	\$21.00
Slices of tender flank steak with Chinese vegetables in our special brown sauce	
Beef a la Pekin	\$19.00
Slices of tender flank steak cooked with green bell peppers, onions with Tau See sauce	
Veal Scallopini with Chinese Mushrooms	\$31.00
Veal cutlets, white wine, chives, lemon zest, Chinese mushrooms with a light chili sauce	
New York Steak with Vegetables	\$29.00
14-ounce Choice New York Steak butterfly cut sliced and marinated in our special oyster sauce with your choice of baby corn, snow peas, broccoli crowns or Chinese mushrooms	
Don Paco's Tenderloin	\$28.00
Grilled beef tenderloin cooked in our special spices and oyster sauce	
Don Paco's Tenderloin with Vegetables	\$30.00
Grilled beef tenderloin cooked in our special spices and brown sauce. Your choice: broccoli crowns, snow peas, baby corn or Chinese mushrooms	
Kui Tenderloin	\$30.00
Grilled tenderloin beef medallions marinated in a special brown sauce and spices	
Kui Medallions with Vegetables	\$32.00
Grilled tenderloin beef medallions marinated in our special spices and brown sauce. Served with your choice of broccoli crowns, snow peas, baby corn o Chinese mushrooms	

HOUSE SPECIALTIES 15

Lo Mein d'Mare	\$36.00
Egg noodles, chopped cilantro, shrimp and scallops in our special sauce	
Lo Mein Delights	\$19.00
Egg noodles stirred with flank steak, chicken, shrimp, mushrooms, onions, and green bell peppers	
Paco's Lo Mein	\$19.00
Egg noodles, stirred with chopped flank steak and cilantro	
Bean Thread Delights	\$19.00
Bean thread noodles stirred with flank steak, chicken, shrimp, mushrooms, onions, and green bell peppers in our special sauce	
Chicken with Chinese Cabbage and Tofu	\$19.00
Chicken breast, chinese cabbage, cashews, cubes of steamed tofu in a delicious brown sauce with a touch of bacon	
Scallops in a Tamarind Glaze	\$29.00
Stir fried scallops with baby carrots, and water chestnuts in a tamarind sauce with a spicy touch	

Curry Scallops	\$29.00
Stir fried scallops, potatoes, onions and green bell peppers served with our special curry sauce	
Kung Pao Scallops	\$29.00
Stir fried scallops, served with red bell peppers, onions, peanuts and water chestnuts with our special spicy red sauce	
Paco's Three Treasures	\$29.00
Our special combination of shrimp, breaded fish, scallops and Chinese vegetables marinated in our delicious brown sauce	
Cantonese Combination	\$23.00
Slices of barbeque pork (Cha Siw), chicken and shrimp served with bamboo shoots, water chestnuts, celery and onions over soft noodles	
Shrimp and Beef	\$26.00
Chopped flank steak, shrimp, water chestnuts, celery and onions served in our delicious brown sauce	
Cantonese Delight	\$27.00
Slices of chicken breast, beef, barbecue pork (Cha Siw), Chinese sausage, breaded fish and shrimp served and cooked with vegetables in our special brown sauce	
Beef Tenderloin with Assorted Bell Peppers	\$31.00
Grilled Beef tenderloin cuts cooked with red, yellow and green bell peppers in a delicious brown sauce with a touch of jalapeño peppers	
Leam Shrimp	\$36.00
Large shrimp and Chinese sausage wrapped in chicken breast, deep fried in our special batter and served with a delicious plum sauce	
Love Connection	
Combination of lobster tail and jumbo shrimp with Chinese mushrooms, green bell pepper, baby corn, celery, bamboo shoots, water chestnuts and snow peas cooked with our special brown sauce	

CHOP SUEY 5

Chicken	\$16.00
Shrimp	\$18.00
Pork	\$16.00
Beef	\$18.00
Combination	\$20.00

CHOW MEIN 5

Chicken	\$16.00
Shrimp	\$18.00
Pork	\$16.00
Beef	\$18.00
Cantonese Almond and Barbecue Pork (Cha-Siw)	\$21.00

DESSERT 7

New York Style Cheesecake	\$12.00
Generous portion, we recommend two or three forks	
Flan with Caramel	\$6.00
Chocolate Decadence	\$10.00
Ice Cream Selections	\$4.00
Carrot Cake	\$12.00
Lychees	\$8.00
Crème Brullé	\$10.00

BEVERAGES 21

Iced Tea	\$3.00
Free Refills	
Regular and Decaf Coffee	\$3.00
Free Refills	
Jasmin Tea	\$3.00
Free Refills	
Coke	\$3.00
No Refills	
Diet Coke	\$3.00
No Refills	
Sprite	\$3.00
No Refills	
Dr. Pepper	\$3.00
No Refills	
Hot Tea Selection	\$2.00
No Refills	
Milk (Whole) or Chocolate Milk	\$3.00
No Refills	
Hot Chocolate	\$3.00
No Refills	
S. Pellegrino Sparkling Water	\$6.00
No Refills	
S. Pellegrino: Limonata & Aranciata	\$3.00
No Refills	

Fiji Natural Artesanian Water	\$4.00
No Refills	
Fresh Juices: Orange or Cranberry	\$4.00
No Refills	
Shaked Tea	AVAILABLE OPTIONS
	\$4.00
	Refills: \$1.00
Fresh Squeezed Lemonade	AVAILABLE OPTIONS
	\$4.00
	Refills: \$1.00
Sweet Iced Tea	AVAILABLE OPTIONS
	\$4.00
	Refills: \$1.00
Raspberry Iced Tea	AVAILABLE OPTIONS
	\$4.00
	Refills: \$1.00
Latte	\$6.00
Specialty Coffee's (No Refills)	
Cappuccino	\$6.00
Specialty Coffee's (No Refills)	
Espresso	\$4.00
Specialty Coffee's (No Refills)	

ASSORTED APPETIZERS 3

Cantonese Shrimp

Chinese Barbecue Pork

Coralaky

SOUP OR SALAD 4

Chinese Cabbage

Hot and Sour Soup

Egg Drop Soup

Chile Amor

MAIN COURSES 4

Kay Pin Chicken

Slices of chicken breast with bamboo shoots, water chestnuts, and Chinese vegetables

Green Peppers and Beef

Slices of tender tender flank steak served with green peppers, onions and tomatoes. Add jalapeños at your request

Sweet and Sour Pork

Deep fried pork cubes served with sweet and sour sauce, topped with cucumbers, carrots and pineapple tidbits

Dinner Fried Rice (Cha-Siw)

BEVERAGE 3

Iced Tea

Jasmine Tea

Coffee

DOMESTIC 7

Budweiser

Bud Light

Coors

Coors Light

Miller Lite

Michelob Ultra

Shiner Bock

IMPORTED 3

Heineken

Heineken Light

Stella Artois

FROM MEXICO 8

Corona

Tecate

XX Lager

Bohemia

Negra Modelo
Sol
Modelo Especial
Pacifico

FROM THE BAR 8

Whiskey
Gin
Vodka
Cognac
Rum
Brandy
Tequila
Scotch

WELL DRINKS 8

Whiskey (Seagrams 7)	\$8.00
Gin (Tanqueray)	\$8.00
Vodka (Absolut)	\$8.00
Cognac (Courvoisier V.S.)	\$10.00
Rum (Bacardi White)	\$8.00
Brandy (Presidente)	\$8.00
Tequila (Sauza Hornitos)	\$8.00
Scotch (J&B)	\$8.00

CABERNET SAUVIGNON 5

J Lohr Cabernet Sauvignon, California	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$32.00
Smith & Hook, California	\$63.00
Sterling "Vintners Collection", California	\$42.00

Louis Martini, Sonoma Coast	\$49.00
Stags' Leap Winery, California	\$84.00

PINOT NOIR 3

Louis Latour "Valmoissine", France	\$35.00
King Estate, Oregon	\$45.00
Sand Point Pinot Noir, California	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$45.00

OTHER REDS 9

BG Chateauneuf du Pape, France	\$56.00
Columbia Winery Merlot, Washington	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$30.00
Casa Madero Merlot, Mexico	\$38.00
Marques Caceres Rioja, Spain	\$35.00
Volver Single Vineyards Tempranillo, Spain	\$40.00
Alamos Malbec, Argentina	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$26.00
Terrazas Malbec Reserva, Argentina	\$47.00
Penfolds Shiraz, Australia	\$33.00
Josh Cellars "Legacy", Red Blend, California	\$30.00

WHITES 6

Louis Latour "Pouilly Fuisse", France	\$45.00
Edna Valley Chardonnay, California	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$30.00
Sterling "Vintners Collection", Chardonnay, California	\$26.00
Ecco Domani Pinot Grigio, Italy	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$25.00

Geyser Peak Sauvignon Blanc, California		AVAILABLE OPTIONS
		Glass: \$7.00
		Bottle: \$26.00
J Lohr "Bay Mist", Riesling, California		\$26.00

SPARKLING 4

LaMarca Prosecco, Italy	\$9.00
Segura Viudas Brut Cava, Spain	\$7.00
Moet Imperial, France	\$93.00
Veuve Clicquot, France	\$105.00

HOUSE WINES 2

CK Mondavi, Cabernet Sauvignon, Chardonnay, Merlot, California	\$6.00
Beringer White Zinfandel, California	\$6.00

PORTS 5

Blandy's Madeira 5yr, Portugal	\$8.00
Grahams Fine Tawny, Portugal	\$6.00
Grahams 10yr, Portugal	\$10.00
Cockburns Fine Ruby, Portugal	\$5.00
Grahams Six Grapes, Portugal	\$7.00