

# Cafe Pamlico

49684 NC Highway 12 The Inn on Pamlico Sound 27920 · +12529954500 · Updated: Jan 14, 2026

[View online menu](#)



## BREAKFAST 16

### Breakfast Burrito \$13.00

Scrambled Egg, Bacon and Cheddar Burrito, Side of Hashbrowns

### Traditional Eggs Benedict \$12.00

Toasted English Muffin, Ham, Poached Egg, Hollandaise Sauce, Hash Browns

### California Eggs Benedict \$14.00

Toasted English Muffin, Avocado, Tomato, Poached Egg, Hollandaise Sauce, Hash Browns

### Biscuits & Gravy \$14.00

Fresh Biscuits, Sausage Gravy, Hash Browns

### French Toast AVAILABLE OPTIONS

Texas Toast Battered & Baked, Cinnamon, Powdered Sugar, Maple Syrup, Choice of Bacon or Sausage

\$10.00

Banana Nut French Toast: \$12.00

### Pancakes AVAILABLE OPTIONS

Two Pancakes, Bacon or Sausage

\$10.00

Today's Pancake Special: \$12.00

### \*Pamlico Breakfast \$12.00

Two Eggs Your Way, Bacon or Sausage, Toast, Hash Browns

### The Hungry Surfer \$16.00

One Pancake, Two Eggs Your Way, Bacon or Sausage, Hash Browns

### Shrimp & Grits \$15.00

NC Shrimp, Andouille Sausage, Blackened Cream, Tomato, Scallions, Smoked Gouda Stone Ground Grits

### Chicken & Waffle \$15.00

Fried Tenders tossed in a Honey Hot Sauce served with a Belgian Waffle drizzled with Maple Syrup

### Gravlax Bagel \$12.00

House Cured Scottish Salmon, Chive Cream Cheese & Fried Capers on an Everything Bagel

### Avocado Toast (V) AVAILABLE OPTIONS

Rustic Whole Grain Bread, Avocado Salad, Sweetie Drop Peppers, Cilantro, Sprouts, Lime Wedge

\$10.00

Add bacon: \$3.00

Add 1 egg: \$2.00

Add 2 egg: \$4.00

Add Salmon: \$4.00

**Granola Bowl** **\$8.00**

Granola, Berries, Coconut Flakes, Almond Milk

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**Yogurt Parfait (GF)** **\$8.00**

Nonfat Vanilla Greek Yogurt, NC Honey, Granola, Berries

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**Veggie Scramble** **\$12.00**

Sauteed Mushroom, Onion, Bell Pepper, Spinach, Over Choice of Hash Browns or Rice

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**BLT** **AVAILABLE OPTIONS**

Bacon, Lettuce, Tomato, White or Wheat

\$9.00

Add Egg: \$2.00

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**A LA CARTE** 16

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**Pork Sausage** **\$3.00**

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**Applewood Bacon** **\$3.00**

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**Ham** **\$3.00**

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**1 Egg** **\$2.00**

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**2 Egg** **\$4.00**

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**Avocado** **\$2.00**

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**Sausage Gravy** **\$5.00**

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**Fruit Bowl** **\$5.00**

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**Yogurt** **\$4.00**

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**Hash Browns** **\$3.00**

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**Smoked Gouda Grits** **\$5.00**

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**Toast** **\$2.00**

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**Bagel** **\$3.00**

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**Waffle** **\$4.00**

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**French Toast Slice** **\$4.00**

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**Pancake** **\$4.00**

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**BRUNCH** 14

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**Pamlico Breakfast\*** **AVAILABLE OPTIONS**

Two Eggs Your Way, Bacon or Sausage, Toast, Hash Browns

\$12.00

Add a Pancake: \$4.00

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## Traditional Eggs Benedict\*

Toasted English Muffin, Ham, Poached Egg, Hollandaise, Hash Browns

### AVAILABLE OPTIONS

\$12.00

Add Avocado: \$3.00

Add Tomato: \$1.00

Add Crabmeat: \$10.00

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## Breakfast Burrito\*

Scrambled Egg, Bacon and Cheddar Burrito, Side of Hash Browns

**\$13.00**

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## Pancake of the Day

Two Pancakes with your choice of Bacon or Sausage

**\$12.00**

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## Banana Nut French Toast

Texas Toast, Battered & Baked, Cinnamon, Powdered Sugar, Maple Syrup, Choice of Bacon or Sausage

**\$12.00**

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## Chicken & Waffle

Fried Tenders, Honey Hot Sauce, Belgian Waffle, Maple Syrup

**\$15.00**

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## Avocado Toast

### AVAILABLE OPTIONS

\$10.00

Add: Bacon: \$3.00

1 Egg\*: \$2.00

2 Egg's\*: \$4.00

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## Biscuits & Gravy

Fresh Biscuits, Sausage Gravy, Hash Browns

**\$14.00**

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## Shrimp & Grits

NC Shrimp, Andouille Sausage, Blackened Cream, Tomato, Peppers, Onions, Scallions, Smoked Gouda Grits

**\$15.00**

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## Spinach Salad

Spinach, Strawberries, Candied Pistachio's, Goat Cheese, Lemon Herb Vinaigrette

**\$12.00**

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## Café Burger

Lettuce | Tomato | Onion | Brioche

**\$15.00**

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## Buttermilk Fried Chicken Sandwich

Chile Infused Honey | Lettuce | Tomato | Brioche

**\$16.00**

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## Steak Frites

Grilled Filet Tips | Mixed Greens | Seasoned Shoestring Fries | Roasted Garlic & Black Pepper Emulsion

**\$18.00**

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## Coconut Rice Bowl

Snap Peas | Grilled Zucchini & Squash | Peppers | Onions | Tomatoes | Green Onion & Black Garlic Teriyaki | Cilantro

**\$20.00**

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## SOUPS | SALADS 6

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### Soup du Jour

Rotating Fresh Ingredients

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### Lobster Crab Bisque

Blackened Sherry Cream | Lobster Stock | Lump Crab

**\$14.00**

<b>Field Greens Salad</b>	<b>\$12.00</b>
Mixed Greens   Shaved Celery   Crispy Prosciutto   Radish   Roasted Sunflower Seeds   Poached Pears   Gorgonzola   Truffle Brioche   Honey Balsamic Vinaigrette	
<b>Charred Caesar</b>	<b>\$12.00</b>
Charred Hearts of Romaine   Heirloom Cherry Tomatoes   Green Goddess Dressing   Truffle Brioche   Grana Padano	
<b>Brussels Sprouts Salad</b>	<b>\$12.00</b>
Warm Lemon Herb Vinaigrette   Pine Nuts   Dried Cranberries   Crispy Prosciutto   Grana Padano	
<b>Kale &amp; Quinoa</b>	<b>\$12.00</b>
Chopped Kale   Quinoa   Spinach   Roasted Chickpeas   Dried Cranberries   Burrata   Red Onions   Pomegranate Vinaigrette	

## STARTERS | LIGHTER FARE 7

<b>Arancini</b>	<b>\$12.00</b>
Fried Risotto   Mozzarella   Provolone   Fire Roasted San Marzano Tomato Sauce   Chile Oil   Grana Padano   Basil	
<b>Bang Bang Clams</b>	<b>\$14.00</b>
Fried Clam Strips   Peppadews   House Bang Bang Sauce   Micro Greens   Lemon	
<b>Café Crab Dip</b>	<b>\$16.00</b>
Blue Crab   Cream Cheese   Spinach   Grilled Pita	
<b>Steak Frites</b>	<b>\$18.00</b>
Grilled Hereford Beef Tips   Mixed Greens   Shoestring Fries   Green Goddess Dressing	
<b>Charcuterie &amp; Cheese</b>	<b>AVAILABLE OPTIONS</b>
Artisanal Cheese's   Cheshire Farms N.C. Charcuterie   Grilled Pita   Chef's Accompaniments	
	\$13.00
	Large: \$25.00
<b>Blistered Shishitos</b>	<b>\$10.00</b>
Pan Seared Peppers   Hatteras Saltworks Ginger Sea Salt   Grana Padano   Citrus Ponzu	
<b>Seared Scallops</b>	<b>\$13.00</b>
Neuske's Bacon   Jalapeno Corn Aioli   Truffle Oil   Micro Greens	

## SANDWICHES 4

<b>Café Burger*</b>	<b>\$15.00</b>
Hereford Beef   Lettuce   Tomato   Onion	
<b>Crab Cake Sandwich</b>	<b>\$18.00</b>
Fried Green Tomato   Lettuce   Onion   Café Cocktail	
<b>Chicken Sandwich</b>	<b>\$16.00</b>
Fried Chicken Breast   Hot Honey   Lettuce   Tomato   Onion	
<b>Bánh Mì</b>	<b>\$16.00</b>
Spicy Capicola   Mojo Mustard   Matchstick Carrots   Radish   Fresh Jalapeño   Cilantro   Fried Egg   Avocado	

## ENTREES 9

<b>Filet Neptune</b>	<b>\$65.00</b>
Blackened 8 oz. Hereford Beef Filet   Butter Poached Lobster   Blue Fin Crab   Vegetable de Jour   Boursin Cheese & Chive Crushed Potatoes   Brown Butter Béarnaise	
<b>Hereford Beef Filet</b>	<b>\$42.00</b>
House Seasoning   Lyonnaise Mashed Potatoes   Vegetable Du Jour   Black Cherry Demi Glaze	
<b>Butcher's Cut*</b>	
Chef Special	
<b>Fresh Catch*</b>	
Pan Seared Fish   Fingerling Potato Hash   Asparagus   Garlic   Peppers   Onions   Neuske's Bacon   Gremolata	
<b>Shrimp &amp; Grits*</b>	<b>\$38.00</b>
Shrimp   Andouille Sausage   Onions   Peppers   Blackened Cream   Smoked Gouda   Stone Ground Grits   Grana Padano   Scallions	
<b>Café Carbonara*</b>	<b>\$42.00</b>
Blackened & Grilled Sea Scallops   Bucatini Pasta   Spicy Capicola   Roasted Red Peppers   Sweet Peas   Garlic Cream   Egg Yolk   Black Pepper   Grana Padano   Scallions	
<b>Chicken &amp; Gnocchi</b>	<b>\$36.00</b>
Oven Roasted   French Cut Chicken Breast   Brown Butter Seared Gnocchi   Shallots   Spinach   Carrots   Celery   Peas   Rosemary Garlic Cream   Puff Pastry   Herb EVOO	
<b>Crab Cakes*</b>	<b>\$38.00</b>
Pan Seared Lump Crab Cakes   Sweet Potato Fries   Grilled Asparagus   Mixed Greens   Lemon Herb Dressing   Grana Padano   Café Cocktail	
<b>Duck*</b>	<b>\$36.00</b>
Pan Seared 8oz Hudson Valley Duck Breast   Brown Butter Sweet Potato Risotto   Seasonal Vegetables   Mascarpone   Balsamic & Truffle Oil Drizzle   Scallions	

## COCKTAILS 11

<b>Blood Orange Jalapeno Margarita</b>	<b>\$15.00</b>
Tequila, Orange Liquor, Muddled Jalapeno, Lime, Orange, House Made Sour Mix, Blood Orange Juice	
<b>Bonfire by the Sea</b>	<b>\$14.00</b>
Mezcal, Ginger Beer, Splash of Pineapple, Lime, Tajín	
<b>Harvest Punch</b>	<b>\$13.00</b>
Captain Morgan's Spiced Rum, Pumpkin Butter, Apple Cider, Cinnamon Stick	
<b>Rum Old Fashioned</b>	<b>\$14.00</b>
Jamaican Rum, Pecan Magnolia & Habanero Crude Bitters, Demerara Simple, Orange Twist	
<b>Rosemary Gin Fizz</b>	<b>\$14.00</b>
Gin, St. Germaine, Hibiscus Lavender & Oak Crude Bitters, Fresh Lime, Tonic, Rosemary Sprig	
<b>Jaded Mule</b>	<b>\$12.00</b>
Vodka, NC Honey Syrup, Lemon Juice, Ginger Beer	

**Getting' Figgy with It** **\$13.00**

Whiskey, Orange and Fig Crude Bitters, Local Fig Preserves, Ginger Beer

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**The Uncle Dilly** **\$16.00**

Bourbon, Muddled Toschi Cherry, Lime & Orange, House Made Sour Mix, Splash of Soda

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**Cafe Old Fashioned** **AVAILABLE OPTIONS**

Choice of Bourbon or Rye, Orange Bitters, Demerara Simple Syrup

Bourbon: \$15.00

Rye: \$16.00

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**Maple Manhattan** **\$16.00**

Bulleit Rye Whiskey, Toasted Coconut Pineapple & Allspice Crude Bitters, Sweet Vermouth, Maple Syrup, Toschi Cherry,  
Served Up

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**Chrysanthemum** **\$18.00**

St Germaine, B&B, Absenthe, Orange Twist

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## **MARTINIS** 5

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**Lavender Lemontini** **\$13.00**

Vodka, Lemon Juice, Lavender Simple Syrup, Dried Lavender

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**Free Drop** **\$13.00**

Citrus Vodka, Triple Sec, Simple Syrup, Unsweet Tea, Lemon Juice, Lime Juice

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**Dirty Martini with a Kick** **\$14.00**

Vodka, Fresh Jalapeno, Olive Juice. Choose: Queen Olive or Blue Cheese Stuffed Cocktail Olive

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**Cucumber Basil Gimlet** **AVAILABLE OPTIONS**

Choice of Vodka or Gin, Cucumber, Fresh Basil, Lime, Simple Syrup, Served Up

Vodka: \$14.00

Gin: \$15.00

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**Espresso Martini** **\$14.00**

Vodka, Kahlua, Coffee & Cocoa Crude Bitters, Café Pamlico Blend Espresso

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## **MOCKTAILS** 7

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**Blood Orange Mock Mule** **\$6.00**

Blood Orange Juice, Splash of Lime, Ginger Beer

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**Lavender Lemonade** **\$6.00**

Lemon Juice, Lavender Syrup & a Splash of Sprite

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**Little Figgy** **\$6.00**

Local Fig Preserves & a Splash of Sprite

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**Harvest Spritzer** **\$6.00**

Apple Cider, Pumpkin Butter, Ginger Ale

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**Pamlico Spritzer** **\$6.00**

Pineapple Juice, OJ, Blue Raspberry Syrup & a Splash of Sprite

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**Shirley Temple** **\$4.50**

Sprite, Grenadine, Cherry

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**Roy Rodgers** **\$4.50**

Cola, Grenadine, Cherry

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## **SPARKLING** 8

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**Risata, Moscato** **AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$40.00

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**Cavicchioli 1928, Prosecco, Emilia-Romagna, Italy** **AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$35.00

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**Santa Margherita, Prosecco, Veneto, Italy** **\$40.00**

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**Ornella Molon, Prosecco Brut Rose, Veneto, Italy** **\$45.00**

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**Valdelavia, Brut, Cava, Spain** **\$35.00**

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**Fre, Non Alcoholic, Sparkling Brut, California** **\$30.00**

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**Unshackled, Prisoner, Sparkling Brut, California** **\$40.00**

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**\*Veuve Clicquot, Brut, Champagne** **\$95.00**

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## **WHITE** 20

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**J. Lohr, Sauvignon Blanc, Arroyo Seco, Monterey, California** **AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$35.00

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**Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand** **\$40.00**

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**Baby Blue Blanc, White Blend, Sonoma, California** **\$50.00**

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**Mezzacorona, Pinot Grigio Blend, Italy** **AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$35.00

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**Wilamette Vineyards, Pinot Gris, Wilamette Valley, Oregon** **\$40.00**

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**Santa Margherita, Pinot Grigio, Italy** **\$45.00**

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**Schlink Haus, Riesling Spatlese, Nahe, Germany** **AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$35.00

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**Jean-Luc Mader, Alsace Riesling, Alsace, France** **\$45.00**

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**Lagosta, Vinho Verde, Portugal** **\$30.00**

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Conde Valdemar, Rioja Blanco, Rhone, France

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$35.00

Pinha, Encruzado, Dao, Portugal

\$40.00

Guigal Cotes du Rhone Blanc, Rhone, France

\$50.00

Campet St Marie, Chardonnay, France

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

J. Lohr, Chardonnay, Arroyo Secco, Monterey, California

\$40.00

Backsberg Estates, Unoaked Chardonnay, South Africa

\$45.00

Daou, Chardonnay, Paso Robles, California

\$45.00

Louis Jadot, Chardonnay, Beaune, France

\$50.00

\*Cuvaision, Chardonnay, Napa Valley, Los Carneros, California

\$55.00

Merryvale, Chardonnay, Carneros, California

\$60.00

The Prisoner, Chardonnay, Napa Valley, California

\$65.00

ROSE <sup>2</sup>

Vino, Rose of Sangiovese, Washington

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$30.00

Champs de Provence, Rose, Rhone, France

\$45.00

RED <sup>33</sup>

Tread Softly, Pinot Noir, Australia

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$35.00

J. Lohr, Falcon's Perch, Pinot Noir, Monterey, California

\$40.00

Planet Oregon, Pinot Noir, Willamette Valley, Oregon (organic)

\$45.00

Coste-Caumartin, Pinot Noir, Burgundy, France

\$50.00

\*The Prisoner, Pinot Noir, Napa Valley, California

\$60.00

J Lohr, "Los Osos", Merlot, Paso Robles, California

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$35.00

Emmolo, Merlot, Napa, California

\$55.00

<b>Torres “Altos”, Rioja, Crianza, Spain</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$12.00
	Bottle: \$40.00
<b>Conde Valdemar, Rioja, Grand Reserva, Spain</b>	<b>\$55.00</b>
<b>Las Moradas, Inito, Grenache, Spain (certified vegan)</b>	<b>\$45.00</b>
<b>Edmeades, Zinfandel, Mendocino, California</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.00
	Bottle: \$40.00
<b>Robert Biale “Black Chicken”, Zinfandel, Napa, California 75</b>	<b>\$60.00</b>
<b>Battle Axe, Malbec, Argentina</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$10.00
	Bottle: \$35.00
<b>Seppeltsfield, Barossa, Shiraz, Australia</b>	<b>\$45.00</b>
<b>Zede de Labegorce, Bordeaux, Margaux, France</b>	<b>\$60.00</b>
<b>Quilt, Threadcount, Red Blend, Napa Valley, California</b>	<b>\$45.00</b>
<b>The Prisoner, Red Blend, Napa Valley, California</b>	<b>\$80.00</b>
<b>Fabre Montmayou, Cabernet Franc Reserva, Mendoza, Argentina</b>	<b>\$40.00</b>
<b>Bruno Preveaux la Pointe de Matifaults, Chinon, Cabernet Franc, Loire, France</b>	<b>\$55.00</b>
<b>Hayes Ranch</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$10.00
	Bottle: \$30.00
<b>Long Valley Ranch, Cabernet Sauvignon, Monterey, California</b>	<b>\$35.00</b>
<b>Robert Mondavi, Bourbon Barrel Aged Cabernet Sauvignon, Napa, California</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$12.00
	Bottle: \$40.00
<b>J Lohr, Cabernet Sauvignon, Paso Robles, California</b>	<b>\$40.00</b>
<b>Bagueri, Cabernet Sauvignon, Slovenia</b>	<b>\$45.00</b>
<b>Francis Coppola Black Label, Cabernet Sauvignon, California</b>	<b>\$45.00</b>
<b>Daou, Cabernet Sauvignon, Paso Robles, California</b>	<b>\$55.00</b>
<b>Daou Reserve, Cabernet Sauvignon, Paso Robles, California</b>	<b>\$65.00</b>
<b>Mount Veeder, Cabernet Sauvignon, Napa Valley, California</b>	<b>\$70.00</b>
<b>*The Prisoner, Cabernet, Napa Valley, California</b>	<b>\$80.00</b>
<b>Stags Leap Cellars “Artemis”, Cabernet Sauvignon, Napa, California</b>	<b>\$110.00</b>

<b>*Silver Oak, Cabernet Sauvignon, Alexander Valley, California</b>	<b>\$140.00</b>
<b>*Caymus, Cabernet Sauvignon, Napa, California</b>	<b>\$155.00</b>
<b>*Silver Oak, Cabernet Sauvignon, Napa, California</b>	<b>\$180.00</b>

## **BEER** 12

<b>Bud Light</b>	<b>\$4.50</b>
<b>Swells'a Brewing, Hatty Light, Pilsner</b>	<b>\$6.00</b>
<b>Stella Artois, Lager</b>	<b>\$5.00</b>
<b>Heineken 0</b>	<b>\$5.00</b>
Non Alcoholic	
<b>Carolina Brewery Sky Blue Kolsch</b>	<b>\$5.50</b>
<b>Carolina Brewery Fin Chaser Pale Ale</b>	<b>\$5.50</b>
<b>Carolina Brewery Costero Lager</b>	<b>\$5.50</b>
<b>Carolina Brewery, Paddle Daze, Hazy</b>	<b>\$5.50</b>
<b>Lost Colony Hatteras Red</b>	<b>\$5.50</b>
<b>Lost Colony Nut Brown Ale</b>	<b>\$5.50</b>
<b>Lost Colony Cherron Stout</b>	<b>\$5.50</b>
<b>Ace, Pineapple Cider</b>	<b>\$5.00</b>

## **BREAKFAST BEVERAGES** 10

<b>Locally Roasted Coffee</b>	<b>\$3.50</b>
<b>Iced Coffee</b>	<b>\$3.50</b>
<b>Hot Tea</b>	<b>\$3.00</b>
<b>Espresso Shot</b>	<b>\$2.50</b>
<b>Cappuccino</b>	<b>\$5.00</b>
<b>Juice</b>	<b>\$3.00</b>
Orange, Apple, Pineapple, Ruby Red Grapefruit, Cranberry, Tomato	
<b>Soda</b>	<b>\$2.50</b>
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Root Beer, Ginger Ale, Pink Lemonade	
<b>Fresh Brewed Iced Tea</b>	<b>\$2.50</b>
<b>Lavender Iced Tea</b>	<b>\$3.50</b>

**Hibiscus Iced Tea** **\$3.50**

**MARY'S** 4

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**Original Mary** **\$10.00**

Absolut Peppar, BM Mix, Lime Wedge

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**Dirty Mary** **\$11.00**

Absolut Peppar, BM Mix, Olive Juice, Olive Skewer, Sea Salt Rim

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**Hot Mary** **\$11.00**

Absolut Peppar, BM Mix, Sriracha, Old Bay Rim

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**Hot & Dirty Mary** **\$11.00**

Absolut Peppar, BM Mix, Olive Juice, Sriracha, Sea Salt Rim

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**MORNING COCKTAILS** 3

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**Morning Punch** **\$11.00**

Grapefruit Vodka, Pineapple & Orange Juice, Grenadine

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**Pamlico Sunrise** **\$10.00**

Sauza Tequila, Orange Juice, Grenadine

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**Irish Coffee** **\$12.00**

Café Pamlico Blend Coffee, Jameson Whisky, Bailey's Irish Cream, Whipped Cream

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**MIMOSA** 23

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**The Classic** **\$8.00**

Prosecco, Choice of Orange, Pineapple, Ruby Red Grapefruit or Cranberry Juice

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**The Bottomless Mimosa** **\$25.00**

Any Flavor Classic Mimosa (6 Maximum)

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**The Faux-Mosa** **\$8.00**

Fre Non-Alcoholic Bubbles, Choice of Orange, Pineapple, Ruby Red Grapefruit or Cranberry Juice

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**The Islander** **\$10.00**

Prosecco, Pineapple Juice, Coconut Rum

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**The Orange Blossom** **\$10.00**

Prosecco, Orange Juice, St. Germaine, Orange Bitters

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**The Grand-Mosa** **\$10.00**

Prosecco, Orange Juice, Grand Marnier

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**The Berry-Mosa** **\$10.00**

Prosecco, Cranberry Juice, Chambord

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<b>The Pineapple Upside Down Mimosa</b>	<b>\$10.00</b>
Prosecco, Amaretto, Pineapple Juice, Cherry	
<b>The Lemon Lavender Mimosa</b>	<b>\$10.00</b>
Prosecco, Lemonade, Lavender Syrup	
<b>The Blood Orange Jalapeno Mimosa</b>	<b>\$10.00</b>
Prosecco, Tripple Sec, Blood Orange Juice, Jalapeno	
<b>The Melon-Mosa</b>	<b>\$10.00</b>
Prosecco, Midori	
<b>The Pomegranite Mimosa</b>	<b>\$10.00</b>
Prosecco, Pama, Pom Juice	
<b>The Ruby Red Elderflower Mimosa</b>	<b>\$10.00</b>
Prosecco, St. Germaine, Ruby Red Grapefruit Juice	
<b>The Prosecco Royale</b>	<b>\$10.00</b>
Prosecco, Crème de Casis	
<b>The Mermaid-Mosa</b>	<b>\$10.00</b>
Prosecco, Midori, Blue Curacao, Pineapple Juice	
<b>The Moscow Mule-Mosa</b>	<b>\$10.00</b>
Prosecco, Ginger Beer, Lime	
<b>The St. Henderick's</b>	<b>\$10.00</b>
Henderick's, Prosecco, St. Germaine, Lime	
<b>The Apple Pie Mimosa</b>	<b>\$10.00</b>
Vanilla Vodka, Apple Brandy, Prosecco	
<b>The Man Mosa</b>	<b>\$10.00</b>
Vodka, Prosecco, Orange Juice	
<b>The Beer Mosa</b>	<b>\$10.00</b>
Prosecco, Sunny Day's IPA, Orange	
<b>The Mimosa Flight</b>	<b>\$32.00</b>
Choose any 4 of our Signature Mimosa's	
<b>The Craft Your Own Mimosa Kit</b>	<b>\$35.00</b>
Bottle of Prosecco, Carafe's of Orange, Pineapple, Cranberry& Ruby Red Grapefruit Juice to Mix & Match, Flutes for Everyone	
<b>Each Additional Bottle of Prosecco</b>	<b>\$25.00</b>

## KIDS MEALS 3

### Popcorn Shrimp

### Chicken Tenders

## Mac and Cheese

### AVAILABLE OPTIONS

add grilled chicken: \$6.00

add shrimp: \$8.00

## HOUSE DRINKS 6

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Lemonade

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Sierra Mist

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Pepsi

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Diet Pepsi

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Ginger Ale

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Juice

## SOUPS & SALADS 2

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**The Sonoma**

**\$12.00**

Baby Spinach, Arugula, Citrus Candied Pistachios, Red Grapes, Radish, Red Onions, Croutons, Lemon Herb Vinaigrette.

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**Sicilian Citrus Salad**

**\$12.00**

Honey Gem Lettuce, Orange Supremes, Shaved Fennel, Kalamata Olives, Mint, Serrano Peppers, Heirloom Tomatoes, Basil, Red Onions, Sweet Drop Peppers, Lemon Herb Vinaigrette.

## STARTERS & LIGHTER FARE 3

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**Roasted Portobello Stack**

**\$15.00**

Roasted Portobello Cap, Beefsteak Tomato, Blueberry Balsamic Reduction, Fresh Basil, Local Smoked Pecan Sea Salt, Crostini, EVOO.

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**Moroccan Brussels**

**\$12.00**

Deep Fried Brussel Sprouts, Preserved Lemon, Capers, Honey, Sweet Drop Peppers.

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**Cauliflower Florets**

**\$14.00**

Deep Fried, Sriracha, Sweet Thai Chile Sauce, Peppadews, Scallions.

## ADDITIONS 1

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**Tofu**

**\$8.00**