

# Fresh Fish & Specials

## APPETIZERS

**The Friti Platter**  
with fried calamari, popcorn shrimp,  
and catfish nuggets \$17.95

**Th' Bucket Combo**  
Garlic Prawns, Ahi Carpaccio, Buffalo Tenders, and Fried  
Artichoke Hearts \$17.95

## SPECIAL STEAMERS

**Ginger Clams**  
with oranges, tomatoes, cilantro,  
and jalapenos \$12.95

**Th' Bucket Baked Brie**  
baked with apples, pecans, cherries & brown  
sugar with sliced sourdough baguette \$7.95

## FEATURED FRESH ALASKAN HALIBUT

**Garlic Halibut and Garlic Prawns**  
served with mashed potatoes and sauteed spinach \$29.95

**Asiago Crusted Halibut**  
served with mashed potatoes and vegetables \$27.95

**Halibut Piccata**  
served with mashed potatoes, and sauteed spinach \$26.95

**Halibut and Rosemary Garlic Butter**  
broiled and served with mashed potatoes  
and vegetables \$26.95

## Th' BUCKET FISH SPECIAL

**Pan Seared Snapper Puttanesca**  
with chili flakes, anchovies, tomatoes, garlic,  
and kalamata olives served over Th' Bucket risotto \$15.95

**Trout with Rosemary Butter**  
mashed potatoes, and vegetables \$14.95

**Swordfish Pepper Steak**  
served with mashed potatoes, vegetables,  
crusted with peppercorns and  
sauteed in a brandy cream sauce \$18.95

**Swordfish with Walnut Butter**  
served with Th' Bucket risotto, and roasted garlic  
gorgonzola sauce \$19.95

**Red Snapper with Shrimp Lobster Sauce**  
served over mashed potatoes and topped  
with asparagus \$15.95

## Th' BUCKET FISH SPECIAL

**Mahi with Lemon Dijon Sauce**  
with artichoke hearts, green onions and sun-dried tomatoes  
with mashed potatoes and vegetables \$16.95

**Roasted Stuffed Sole**  
with crab and artichoke stuffing, mashed potatoes,  
and vegetables, and lemon butter sauce \$17.95

**Miso Crusted Mahi Mahi**  
served with sticky rice, pineapple,  
mango salsa, asparagus and a soy glaze \$16.95

**Sea Scallops and Prawns Scampi**  
sauteed with lemon, white wine, garlic,  
and green onions \$18.95

**Sesame Mahi Mahi**  
with sticky rice, pineapple salsa, asparagus  
and ginger glaze \$16.95

## TH' BUCKET SALMON SPECIAL

**Grilled Salmon and Potato Cakes**  
with asparagus, grilled tomatoes,  
and lemon chive sauce \$16.95

**Salmon with Lime Pistachio Butter**  
mashed potatoes, and vegetables \$16.95

**Salmon and Prawn Piccata**  
served over mashed potatoes and vegetables \$17.95

**Grilled Salmon**  
served over wild mushroom fettucine, with portabello  
shitaki, cremini mushrooms, with sherry wine  
and stilton bleu \$17.95

**Grilled Salmon with Cabernet Glaze**  
served with mashed potatoes, and vegetables \$16.95

**Smoked Sirloin and Half Rack of Lamb**  
charbroiled half rack of lamb and house smoked top sirloin  
over mashed potatoes and sauteed spinach  
topped with a tarragon brandy sauce \$28.95

**Crab Cakes and Garlic Prawns**  
served with 2 crab cakes, mashed potatoes, Sauté spinach,  
and lemon piccata sauce \$16.95

**Jumbo Prawns**  
with crab stuffing, mashed potatoes, and sauteed spinach \$17.95

**Western Australian Lobster Tail**  
roasted with lemon and butter, served with  
mashed potatoes and vegetables \$49.95

**Lobster Tortellini**  
with mushrooms, shrimps, tomatoes, spinach, and a smoked  
gouda lobster sauce \$19.95

**Bleu Cheese Filet Mignon**  
served with mashed potatoes, and sauteed spinach \$29.95

## APPETIZERS

### Tomato Bruschetta

baked with Parmesan and served with garlic and fresh basil \$6.95  
with bay shrimp \$11.95

### Th' Bucket Cheesy Bread

with dill havarti cheese on sourdough \$4.95

### Classic Dungeness Crab Cocktail

with shredded lettuce, lemon and cocktail sauce \$10.25

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### Steamed Clams Appetizer

half order of our famous authentic bordelaise style clams \$14.95

### Th' Bucket Fried Calamari

with lemon and tartar \$13.95

### Crab Stuffed Mushrooms

with Sherry wine and lemon \$10.95

### Southern Fried Catfish Nuggets

with Creole sauce, lemon and tartar \$10.95

### Classic Bay Shrimp Cocktail

with shredded lettuce, lemon and cocktail sauce \$5.25

### Garlic Roasted Prawns Appetizer

four of our famous garlic roasted prawns  
served over a bed of sauteed spinach \$10.25

### Th' Bucket Crab Cakes

with black bean salsa and Cajun tartar \$10.95

### Crab, Spinach & Artichoke Dip

with lemon and sliced sourdough baguette \$10.25

### Th' Bucket Baked Brie

baked with apples, pecans, cherries & brown sugar  
with sliced sourdough baguette \$7.95

### Buffalo Chicken Tenders

with bleu cheese dressing \$8.95

### Tempura Fried Artichoke Hearts

with lemon and Cajun tartar \$7.95

### Fresh Oysters on the Half Shell

with cocktail sauce and lemon \$2.75 each

### Popcorn Shrimp

with tartar sauce and lemon \$10.95

### Th' Bucket Garlic Bread

with housemade garlic butter on sourdough bread \$3.95

## SOUPS AND SIDE SALADS

all soups and salad dressing are made in house with the highest quality ingredients  
add bay shrimp to any side salad for \$5.25 add Dungeness crab to any side salad for \$10.25

### Daily Soup Special

cup \$4.95 bowl \$5.95

### New England Clam Chowder

cup \$4.95 bowl \$5.95

### Th' Bucket French Onion

traditional with melted cheese and crouton bowl \$5.25

### Th' Bucket House Caesar Salad

crisp romaine, grated Parmesan cheese and croutons  
tossed with our creamy Caesar dressing \$4.95

### Th' Bucket House Salad

romaine lettuce, spring mix, mushrooms, cucumbers,  
tomatoes and roasted red onions topped with croutons  
and your choice of house dressing  
dressing choices: ranch, 1000 island, bleu cheese, or italian \$4.25

### Shaft's Bleu Cheese Salad

romaine, tomatoes, cucumbers and almonds  
tossed with bleu cheese dressing  
and topped with egg and crumbled Shaft's Bleu cheese \$5.95

### Tomato Mozzarella

with avocado, pine nuts, basil, romain lettuce, virgin olive oil,  
and balsamic vinegar \$6.95

### Humbolt Fog Goat Cheese Salad

romaine lettuce, mixed greens, sun-dried cherries apples,  
candied pecans and red onions tossed in a raspberry vinaigrette  
topped with a crouton and Humbolt Fog Goat cheese \$6.25

### Table Mountain Salad

crisp romaine, spring mix, Granny Smith apples, candied nuts,  
bacon, black olives and carrots tossed in a soy caesar dressing  
and topped with crumbled Feta and Mozzarella cheese \$6.95

we gladly accept the following credit cards: Visa, Mastercard, Discover, and American Express - no personal checks accepted  
sales tax is applicable to all menu items - sharing plates is two dollars extra  
no separate checks - gift certificates available for any amount - please ask your server to see our private banquet facilities  
not responsible for lost or stolen articles - please no substitutions - we reserve the right to refuse service to anyone

## ENTREE SALADS

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### Tuna, Shrimp or Crab Louie Supreme

shredded lettuce, cucumber, tomatoes, olives, eggs, avocado and pepperoncini with our thousand island dressing served on the side  
with tuna salad \$14.95    with bay shrimp \$18.95    with Dungeness Crab \$24.95    with Dungeness Crab & bay \$22.95

### Shaft's Bleu Cheese Entree Salad

romaine, tomatoes, cucumbers and almonds tossed with Bleu cheese dressing and topped with egg and crumbled Shaft's Bleu cheese  
with grilled chicken \$13.95    with fried calamari \$16.95    with bay shrimp \$17.95

### Th' Bucket Caesar Salad

crisp romaine, grated Parmesan cheese and croutons  
tossed with our creamy Caesar dressing  
with grilled, blackened or pesto chicken \$13.95  
with bay shrimp \$17.95    with Dungeness crab \$21.95

### Asian Ahi Tuna Salad

Napa cabbage with rice noodles, asparagus, red peppers, carrots, cilantro, green onions and tomatoes with soy vinaigrette and topped with rare sashimi grade Ahi tuna and Dijon aioli \$16.95

### Table Mountain Entree Salad

grilled chicken with crisp romaine, spring mix, Granny Smith apples, candied nuts, bacon, black olives and carrots  
tossed in a creamy soy caesar dressing and topped with crumbled Feta and Mozzarella cheeses \$13.95

### Chinese Chicken Salad

Napa cabbage with rice noodles, asparagus, red peppers, carrots, cilantro, green onions and tomatoes  
tossed with our soy vinaigrette \$13.95

## TH' BUCKET PREMIUM NEW YORK STEAKS

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our New York steaks are 12 ounce center cuts and are served with mashed potatoes and sauteed vegetables  
add mushrooms to your steak \$2.00    substitute sauteed spinach for vegetables for \$1.00

### Th' Bucket New York

topped with garlic butter \$27.95

### Th' Bucket Port Wine Steak

topped with port wine demi glaze  
and caramelized shallots \$27.95

### Th' Bucket Pepper Steak

crusted with peppercorns and  
sauteed in a brandy cream sauce \$27.95

### Th' Bucket Bleu Cheese Steak

topped with crumbled Shaft's Bleu Cheese \$28.95

### Th' Bucket Blackened Chipotle Steak

blackened with Cajun spices and topped with a  
cheese stuffed Anaheim chili and chipotle demi glaze \$29.95

## PREMIUM STEAKS, LAMB, PORK & RIBS

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### House Smoked Sirloin and Charbroiled Half Rack of Lamb

charbroiled half rack of lamb and house smoked top sirloin over mashed potatoes and sauteed spinach  
topped with a tarragon brandy sauce \$28.95

### Charbroiled Rack of Lamb

topped with a tarragon brandy sauce  
and served with spinach and mashed potatoes  
Half Rack \$17.95    Full Rack \$30.95

### Charbroiled House Smoked Sirloin Steak

a nicely cut smoked top sirloin with a port wine demi glaze  
served with mashed potatoes and spinach \$15.95

### Sirloin Steak with Jumbo Garlic Prawns

a nicely cut smoked top sirloin with a port wine demi glaze  
served with spinach and mushroom risotto \$21.95

### House Smoked Baby Back Pork Ribs

served with coleslaw and fries  
full rack \$23.95    half rack \$16.95

## PREMIUM VEAL & CHICKEN

.....

veal and chicken dishes are served with rice pilaf and vegetables

### Three Friends

breast of chicken, veal medallions and prawns sauteed together with marsala wine, garlic, lemon, cream and demi glaze  
traditional three friends \$28.95    with lobster tail as a fourth friend \$ market price

### Veal or Chicken Piccata

sauteed with white wine, lemon, capers and demi glaze  
veal piccata \$20.95    with prawns \$23.95  
chicken piccata \$14.95    with prawns 18.95

### Veal or Chicken Parmagiana

sauteed with olive oil, baked with Mozzarella cheese  
and topped with marinara  
veal parmigiana \$20.95    chicken parmigiana \$14.95

### Veal Scallopini or Chicken Marsala

sauteed with marsala wine, mushrooms, green onions,  
garlic, cream and demi glaze  
veal scallopini \$20.95    chicken marsala \$14.95

### Grilled Hawaiian Peanut Chicken

served over sticky rice with a pineapple, mango and Macadamia  
salsa and sweet and sour sauce \$14.95

## SIGNATURE SEAFOOD

### Baked Western Australian Lobster Tail

served with mashed potatoes and vegetables  
single \$ market price double \$ market price

### Th' Bucket Steamed Clams, Mussels or Dungeness Crab Legs

served a la carte

classic bucket with mussels \$17.95 classic bucket with clams \$22.95 classic bucket with crab legs \$25.95  
family bucket with mussels \$35.95 family bucket with clams \$42.95 family bucket with crab legs \$51.95  
classic bucket with mussels & clams \$20.95 classic bucket with mussels & crab \$21.95 classic bucket with clams & crab \$24.95  
family bucket with mussels & clams \$41.95 family bucket with mussels & crab \$45.95 family bucket with clams & crab \$49.95  
classic bucket with mussels, clams & crab \$27.95 family bucket with mussels, clams & crab \$55.95

### Th' Bucket Italian Style Cioppino

crab legs, clams, mussels, shrimp, prawn, fish and calamari  
in a spicy tomato broth served a la carte

classic bucket \$24.95 family bucket \$48.95

### Th' Bucket Classic Prawns Scampi

sauteed with lemon, white wine, garlic,  
and green onions \$18.95

### Spanish Style Paella

clams, mussels, shrimp, fish, calamari, chicken and spicy  
sausage tossed with saffron rice \$19.95

### Calamari Steak Dore

tender egg-dipped calamari steak sauteed  
with lemon, butter and garlic sauce \$14.95

### Jumbo Garlic Roasted Prawns

prawns oven roasted in garlic butter  
served on a bed of mushroom and spinach risotto  
with fresh Mozzarella cheese and tomato basil fresca \$18.95

## BY-TH'-BUCKET BAR & GRILL'S CEDAR PLANK SPECIALTIES

### Cedar Plank Lobster Tail

our delicious lobster tail with  
potatoes and vegetables roasted on  
a cedar plank \$49.95

### Cedar Plank Salmon with Garlic Prawns

our delicious brown sugar spiced salmon  
with our garlic roasted prawns, potatoes  
and vegetables roasted on a cedar plank \$19.95

### Cedar Plank Garlic Prawns

prawns oven roasted in garlic butter with potatoes  
and vegetables roasted on a cedar plank \$19.95

### Cedar Plank Salmon

brown sugar spiced salmon with potatoes  
and vegetables roasted on a cedar plank \$18.95

## BY-TH'-BUCKET BAR & GRILL'S FAMOUS CATFISH SPECIALTIES

### Catfish and Prawns Etouffee

roasted in cajun spices with a cheese stuffed Anaheim chile  
and served over Etouffee rice  
with shrimp and chorizo sausage \$18.95

### Blackened Catfish Jambalaya

Cajun spiced catfish with jambalaya rice,  
stuffed Anaheim chile and black bean salsa \$17.95

### Southern Style Fried Catfish

served filet style with coleslaw and fries \$16.95

### Catfish Meuniere

sauteed with a lemon, butter and garlic sauce  
and served with rice pilaf and vegetables \$16.95

## BY-TH'-BUCKET ADD ONS

if you would like you may add any of the following to your meal

### Roasted Lobster Tail

\$50.00

### Th' Bucket Crab Cake

\$5.00

### Stuffed Anaheim Chili

stuffed with Jack cheese \$3.00

### Bucket Prawns

blackened grilled or garlic \$2.95 each

## Soft Drinks

### From the Fountain

Coke, Diet Coke, Sprite, Nestea raspberry iced tea,  
Minute Maid pink lemonade ginger ale,  
Shirley Temple, Roy Rogers, soda water or tonic water \$2.95  
Thomas Kemper sodas bottle \$2.95  
black cherry, orange cream or root beer

### Coffees, Teas, Juices and Bottled Water

Italian roast coffee \$3.25  
fresh brewed iced tea or hot tea \$3.25  
orange, pineapple, grapefruit, cranberry or tomato juice \$2.95  
sparkling or still bottled water  
small \$3.25 large \$5.00

## PASTA SPECIALTIES

add one of our deliciously famous meatballs to any pasta for \$1.95

### Seafood Fettucine Alfredo

with clams, shrimp and prawns  
tossed in a creamy Alfredo sauce \$18.95

### Seafood Linguine

with clams, muscles, shrimp, prawns, fish, and calamari  
tossed in a light de la rosa sauce \$18.95

### Fettucine & Scallops

sauteed scallops with tomatoes and mushrooms  
tossed in a light garlic cream sauce \$18.95

### Pesto Chicken Fettucine

sauteed chicken tenders, sun-dried tomatoes and broccoli  
tossed in a creamy basil pesto sauce \$15.95

### Fettucine Bolognese

with sausage, ground beef, onions, mushrooms,  
Marsala wine and Marinara \$13.95

### Pasta Fresca with Chicken

sauteed chicken tenders with black olives, tomatoes,  
mushrooms and fresh basil \$14.95

### Cheese or Meat Ravioli

your choice of Marinara or meat sauce  
cheese ravioli \$13.95 meat ravioli \$12.95

### Pesto Tortellini

with fresh tomatoes, basil, and shaved parmesan \$14.95

### Baked Lasagna

topped with Mozzarella cheese and meat sauce  
served with vegetables  
traditional \$14.95 with Bolognese sauce \$16.95

### Linguine Pisto Piquante

with artichoke hearts, mushrooms, sun-dried tomatoes, basil, red chili flakes, white wine and lemon juice and  
topped with parmesan and fresh mozzarella cheeses  
traditional \$12.95 with chicken \$14.95 with prawns \$18.95

## Signature Pizzas

our one-size fits all pizzas are made with Italian style dough, homemade pizza sauce and quattro formage unless stated

please no substitutions or half and half - each additional topping \$1.50

### No Meat Pizza

#### Th' Aragon

Spinach, garlic, tomatoes, and roasted peppers \$13.95

#### Pesto Pie

Garlic, tomato, parmesan, pine nuts, basil served  
with pesto sauce \$13.95

#### Steven's Creek Delight

Spinach, artichoke hearts, sun dried tomato,  
feta, kalamata olives \$13.95

#### Th' Veggie ala Umbria

Spinach, portobello mushrooms, onions, garlic,  
and tomatoes \$13.95

#### Gourmet Veggie

Tomatoes, zucchini, artichoke hearts, roasted  
peppers, portobello mushrooms, parmesan cheese,  
with Alfredo sauce \$13.95

#### Th' Margherita

Tomatoes, basil garlic, and fresh mozzarella \$13.95

#### Bucket cheese

Provolone mozzarella \$12.95

#### Scranton Cheese

Provolone mozzarella, and cheddar cheese \$12.95

### Meat Pizza

#### Th Classic

Pepperoni, provolone, mozzarella \$13.95

#### Macho Man

All meat with Italian sausage, ham linguica,  
pepperoni and salami \$14.95

#### Manhattan Clam Pie

Baby clams, garlic, tomatoes, onion's, oregano, red sauce \$14.95

#### New England Clam Pie

Baby clams, onions, bacon, garlic, with white sauce \$14.95

#### Th' Hawaiian

Canadian bacon, fresh pineapple, and cilantro \$13.95

#### Th' Combo

sausage, pepperoni, salami, linguica, bell peppers, onions,  
olives and mushrooms \$14.95

#### Th' BBQ Cilantro Chicken

BBQ chicken with cheddar cheese, fresh mozzarella, onions,  
roasted peppers and cilantro \$14.95

#### Th' Vistamont

Sausage, spinach, garlic, mushrooms, and onions \$13.95

#### Comstock Ranch (meatball pie)

Meatball, sliced tomatoes, basil, garlic,  
and fresh mozzarella \$13.95

#### Th' Loaded Mushroom

Portobello mushrooms, spinach, bacon, Italian sausage \$14.95

# Italian Gelato Shoppe

delicious italian style gelato  
ask your server for a list of our current flavors

## **Scoop Gelato**

a single scoop of your choice of six delicious flavors \$3.95

## **Th' Double Play**

two scoops of your choice of six delicious flavors \$7.95

## **Th' Triple Play**

three scoops of your choice of six delicious flavors \$11.95

## **Hand Packed Gelato**

pack it to go for the entire family or for a late night snack  
12 ounce \$8.95 24 ounce \$16.95 32 ounce \$24.95

## **Gelato Mania**

our gelato sample platter  
for those that just cannot make up their minds on one flavor  
sample scoops of all six delicious flavors \$12.95

# Th' Bucket Dessert Shoppe

great meals deserve great desserts

## **Th' Bucket Homemade Italian Tiramisu**

a furiosi family recipe of espresso soaked lady fingers  
with sweet Marscapone cheese and chocolate \$6.95

## **Specialty Cheesecakes**

a towering slice of our specialty cheesecake  
ask your server for all the delicious details \$6.95

## **Warm Chocolate Blackout Cake**

our delicious chocolate dream of a cake  
served warm with vanilla bean ice cream \$6.95

## **Th' Bucket Old Fashioned Mud Pie**

Hagen Dazs Starbucks coffee ice cream in an Oreo cookie crust  
topped with chocolate and peanuts \$6.95

# European Coffee Shoppe

doubles please add \$1.00

add a flavor shot of vanilla, caramel, hazelnut, raspberry, peppermint or almond roca for \$.25  
served hot or iced and also available to go

## **Espresso**

\$2.75

## **Cappuccino**

\$3.75

## **Cafe Latte**

\$3.75

## **Cafe Mocha**

\$4.00

## **Americano**

\$2.75

## **Th' Bucket La Bamba**

an espresso shot mixed with Frangelico liqueur and served over a scoop of vanilla bean ice cream...aye caramba! \$5.95

## **Latte Rothschild**

our delicious cafe latte  
with Baileys Irish Cream and Butterscotch Schnapps \$7.00

## **Baileys Americano**

our delicious americano with a healthy shot of Baileys Irish Cream...  
Baileys and Coffee... just better! \$7.00

## **Almond Roca Mocha**

our cafe mocha with a healthy shot of almond roca flavoring...  
super yummy! \$4.25

## **CaramelNillaCino**

our cappuccino with flavor shots of caramel and vanilla...  
it's great iced! \$4.25

# Bottle \$ Draft Beers

drafts come in two sizes: pints or 22 oz. pilsners... prices vary

## **In The Bottle**

Budweiser, Corona, Corona Light, Heineken, Heineken Premium Light, Miller Lite, Stella Artois and Clausthaler

## **On Draft**

Anchor Steam, Coors Light, Fat Tire, Gordon Biersch, Newcastle, Peroni, Pyramid and Sierra Nevada

# Our Signature Specialties

because we have creative bartenders...they like to be called mixologists  
all our Signature Specialties are served chilled and up unless otherwise specified

## Th' Bucket Lemon Drop

with Lemon vodka, triple sec, sweet & sour mix, fresh lemons  
and a splash of Tuaca

## Th' Bucket Raspberry Lemon Drop

with lemon vodka, triple sec, sweet & sour mix, fresh lemons  
and a splash of Chambord

## Th' Bucket Pomegranate Martini

with Pama pomegranate liqueur, vodka and  
a splash of ginger ale

## Th' Bucket Moroccan Tequini

with Margaritaville Tropical Tangerine tequila, Pama pome-  
granate liqueur and a splash of Sprite

## Th' Bucket Orange Crush

with orange vodka, Triple Sec, orange juice and  
a splash of Sprite

## Th' Bucket Purple Haze

with Margaritaville Calypso Cocunt tequilla,  
splash of grenadine and filled with coke; served over ice

## Th' Bucket Loaded Corona

a shot of Margaritaville Island Lime tequilla  
poured into a Corona beer

## Th' Bucket Washington Apple

with Crown Royal, Sour Apple Puckers and cranberry juice

## Th' Bucket Catalina Tequini

with Margaritaville Last Mango tequilla, peach schnapps,  
blue curacao and sweet & sour mix

## Th' Bucket Wild Thing

with Margaritaville Tropical Tangerine tequilla, cranberry  
juice, soda water and a splash of lime juice

## Th' Bucket Mexi-Coco-Cola

with Margaritaville Calypso Cocunt tequilla,  
splash of grenadine and filled with coke; served over ice

## Th' Bucket Appletini

with apple vodka, triple sec and Sour Apple Puckers

## Th' Bucket Purple Hooter

with orange vodka, Chambord, sweet & sour mix,  
and a splash of lime juice

## Th' Bucket Peachopolitan

with orange vodka, Peach Schnapps  
and lime and cranberry juices

## Th' Bucket Citron Cooler

with lemon vodka, triple sec, sweet & sour mix,  
Minute Maid pink lemonade, fresh lemons and a splash of  
Tuaca; served over ice

# Th' Bucket Beverages

because big portions deserve big drinks...made with premium alcohols

## Bloody Mary

with vodka and our special bloody mary mix  
served with a salted glass rim

## Pomegranate Pina Colada

with light rum, Pama pomegranate liqueur,  
pineapple juice and pina colada mix

## Last Mango Margarita

with Margartiaville Calypso Coconut tequilla, Amaretto  
and margarita mix

## Italian Margarita

with Margartiaville Tropical Tangerine tequila, margarita miz  
and a splash of orange and lime juices

## Tangerine Dream

with Margartiaville Tropical Tangerine tequilla, margarita mix  
and a splash of orange and lime juices

## Pina Colada or Strawberry Pina Colada

with rum, pineapple juice, pina colada and sweet & sour mixes..  
served frozen

## Mai Tai

with light rum, Capt. Morgan spiced rum, triple sec, orange and  
pineapple juices, grenadine and a dark rum float

## Nutty Professor

with Amaretto, Kahlua, Jaegermeister and milk...served frozen

## Frozen Lime or Strawberry Daquiri

with rum, sweet & sour mix and a splash of orange juice

## Hurricane

with coconut rum, light rum and Capt. Morgan Spiced rum,  
orange and pineapple juices and grenadine

## Mud Slide

with vodk, Baileys, Kahlua and milk..  
served frozen in a chocolate syrup laced glass

## Big Apple Iced Tea

with apple vodka, rum, gin, triple sec, sweet & sour mix and  
Sour Apple Puckers

## Long Island Iced Tea

with vodka, rum, gin, triple sec, sweet & sour mix and  
splash of coke

## Three Mile Island

with gold tequilla, Midori, vodka, rum, gin, triple sec  
and sweet & sour mix

## Treesmacker

with Midori, Creme de Banana, Peach Schnapps,  
orange, pineapple and cranberry juices and a splash of Sprite

## Rum Runner

with light rum, Capt. Morgan spiced rum, orange, pineapple  
and cranberry juices and a splash of Sprite

## Sex on the Beach

with Midori, vodka, Chambord and pineapple and cranberry juices

## Lime or Strawberry Margarita

with tequilla, triple sec, margarita mix, splash of orange juice and a  
Grand Marnier float ; lime margarita served with a salted glass rim  
strawberry margarita served frozen

# Bottle & Draft Beers

drafts come in two sizes: pints or 22 oz. pilsners... prices vary

## In the Bottle

Amstel Light, Budweiser, Corona, Corona Light, Heineken,  
Heineken Premium Light, and O'Douls

## On Draft

Sam Adam, Bud Light, Guinness, Heinken, Gordon Biersch,  
Bass, Stella, Wyndmer, and Sierra Nevada, Shock Top