



Soups

Seafood Chowder Cup \$4.95 Bowl \$6.95
A Signature Chowder with Clams, Shrimp, Corn, Red Peppers, and Potatoes with a Touch of Cream

New Orleans Crab Bisque Cup \$4.95 Bowl \$6.95
Freshly Prepared Creamy Crab Soup Prepared with Local Crab and Sherry Wine

Starters

Deep Fried Bacon \$7.95
House Cured Really Thick Cut Bacon Served with a Seasoned Mustard Sauce

Crispy Domestic Calamari \$8.95
Fresh Calamari served with Banana Pepper Rings and Marinara

Asian Glazed Shrimp \$9.95
Crispy Shrimp Tossed in a Sweet Chili Soy Glaze with Toasted Peanuts and Sesame Seeds

Ahi Tuna Sashimi \$9.95
Seared Tuna, Oriental Glaze, Cucumber Salad, Carrot Ginger Puree, Wasabi

Steamed Edamame \$5.95
A Bowl of Freshly Steamed Edamame (Soybeans) Tossed Lightly with Flaked Salt

"Holy" Trilogy \$12.95

3 Oysters Rockefeller, 4 Clams Casino, and a 1/2 Dozen Spiced Steamed U-Peel Shrimp

Caribbean Conch Fritters \$9.95

Island Style Fresh Conch Fritters with a Cajun Remoulade Sauce

Southern Sweet Hush Puppies \$6.95

A Dozen Crispy Extra Sweet Hush Puppies Served with Whipped Honey Citrus Butter

Oysters 'Drago' \$12.95

Grilled Oysters in the Shell Drenched with Garlic Butter and Parmesan Cheese

Crispy Mahi Mahi Bites \$7.95

Crispy Fresh Mahi Pieces Served with a Cajun Remoulade Sauce

Raw Bar

*All Shucked Shellfish Selections are Served on Shaved Ice with Cocktail Sauce, Hot Sauce, and Fresh Lemon

East Coast Oysters on the Half Shell

1/2 Dozen \$5.95 Dozen \$10.95

New England Clams on the Half Shell

1/2 Dozen \$5.95 Dozen \$10.95

Oyster "Shooters" \$8.95

6 Freshly Shucked Oysters Served in Shot Glasses with a Champagne Mignonette

Jumbo U 10 Shrimp \$2.25 each

Served with Cocktail Sauce and Lemon

U-Peel 21/25 Shrimp

Tossed with Old Bay and Served with Cocktail Sauce and Lemon
1/2 Dozen \$5.95 Dozen \$10.95

Gourmet Pizza

The Family Favorite \$14.95

Pepperoni, Red Peppers, Red Onions, and Mozzarella

Farm Fresh Vegetarian \$14.95

Mushroom, Red Onion, Red Pepper, Tomato, Mozzarella, and Bleu Cheese

NY Margherita \$14.95

Ripe Tomato, Fresh Basil, Olive Oil and Mozzarella

Southern Chicken Ranch \$14.95

Bacon, Mushroom, Red Onion, Red Pepper, Mozzarella, Ranch Dressing

Fresh Salad

All our Dressings are Prepared Fresh from Scratch. Choose From Ranch, Wildberry Balsamic Vinaigrette, Bleu Cheese, and Asian Citrus Dressing

Add Grilled Chicken, Mahi Bites, Blackened Shrimp, Crispy Shrimp or Crab Cake to Your Salad for an Additional \$6.95

House Salad Full \$9.95 Half \$4.95

Fresh Baby Field Greens, Tomato, Red Onion, Cucumber, and Carrots.

'The Best' Caesar Salad Full \$9.95 Half \$4.95

A Creamy Dressing Tossed with Romaine Lettuce, Fresh Croutons, and Parmesan Cheese

Fried Seafood Baskets

All Baskets are Served with Seasoned French Fries, Housemade Coleslaw, Cocktail Sauce, Tartar Sauce, or Cajun Remoulade

Fresh Local Fish \$14.95

Hatteras Island Caught Fresh and Served the Same Way

Shrimp \$16.95

A Dozen Fresh Shrimp Fried to Perfection

Wanchese Sea Scallops \$19.95

6 Jumbo NC Wanchese Scallops Served Plump and Juicy

NC Oysters \$17.95

10 Freshly Shucked NC Oysters from Mid Atlantic Waters

"Bang Bang" Popcorn Shrimp \$14.95

Fried up in a Special Breading and Tossed with Our Own Housemade Cajun Spice

Seafood

English Dark Ale Battered Fish 'n' Chips \$16.95

Our Special Recipe for Crispy Flavorful Mahi Mahi. Served with French Fries, Hush Puppies and our Homemade Coleslaw

Hatteras Island Fishermans' Platter \$28.95

Crispy Battered Mahi, Wanchese Sea Scallops, Local Shrimp, Soft Shell Crab. Served with French Fries, Hush Puppies and our Homemade Coleslaw

Island's Best Crab Cakes \$24.95

Our Jumbo Lump Crab Cakes are Pan Seared and Served with a Dijon Mustard Sauce, Rice Blend, and Broccoli

Signature North Carolina Muddle \$28.95

Blackened Mahi, Shrimp, Scallops, Littleneck Clams, and Mussels Simmered with Tomatoes, Bacon, Onions, Garlic, Red Potato, Currituck Corn and Spices

Meat

Grilled 12oz Delmonico Steak \$22.95

12 oz Delmonico Topped with Sautéed Onions and Mushrooms. Served with Whipped Potatoes and Broccoli

The Squealing Yardbird \$18.95

Grilled Chicken Breast Baked on Texas Toast, Tomatoes Wedges and Finished with a Parmesan Cream and Thick Housemade Bacon

Smoked BBQ St Louis Ribs Half \$14.95 Full \$18.95

Slow Cooked til Tender and Coated with a Smoky Spiced BBQ Sauce. Served with Yukon Gold Whipped Potato and Coleslaw

Good Winds "Hot Mess" \$15.95

Grilled Natural 8 oz Chopped Steak Topped with Sautéed Onions, Mushrooms and Mozzarella. Served over Whipped Potatoes

Asian Noodle Bowls

Japanese Noodles tossed in a Housemade Oriental Sauce infused with Ginger, Garlic, and Soy Sauce and Loaded with Broccoli, Mushrooms, Red Peppers, Onions, Carrots, Bean Sprouts, and Soy Beans. Garnished with a Slice of Fresh Lime, Crushed Wonton Crisps, Peanuts, and Toasted Sesame Seeds

Fresh Yellowfin Tuna (6oz) \$19.95

Grilled Chicken \$16.95

Seared Shrimp \$18.95

Vegetarian \$14.95

Pasta Creations

Blackened Mahi and Shrimp Pasta \$22.95

Blackened Mahi and Shrimp Tossed with Onions, Red Peppers, and Tomatoes in a Spiced Cajun Sauce

Creamy Garlic Shrimp \$19.95

10 Shrimp tossed with Tomatoes, Spinach, and Onions in a Creamy Garlic Butter Sauce with Angel Hair Pasta

Parmesan Crusted Wanchese Scallops \$24.95

Crispy Wanchese Sea Scallops, Fresh Tomatoes, Basil, and Spinach in a Parmesan Garlic Cream Sauce with Rotini Pasta

Grilled Chicken Pasta \$18.95

Grilled Chicken tossed with Tomatoes, Mushrooms, and Spinach in a Parmesan Cream Sauce with Rotini

Tacos, Burgers, Wraps, and Subs

The "Badass" BLT \$7.95

Housemade Thick Cut Bacon, Fried Onions, Mustard Sauce, Brie Cheese, Lettuce, and Tomato on a Sour Dough Kaiser

Crispy Fish Sandwich \$9.95

Fresh Daily Catch from Local Waters and served with Remoulade, Lettuce, and Tomato

Good Winds Cheese Burger \$9.95

8 oz Burger Topped with Provolone, Swiss, or American Cheese

Local Mahi Fish Tacos \$9.95

Spiced Mahi Topped with Lettuce, Tomato, Cilantro Lime Sour Cream and Taco Sauce

Steak & Cheese Sub \$9.95

Shaved Beef with Onions, Red Peppers, and Mushrooms and topped with American Cheese

Vegetarian Philly Sub \$7.95

Vine Ripened Tomato, Onions, Red Peppers, and Mushrooms and topped with American Cheese

Oyster Po Boy \$9.95

6 Cajun Spiced Fried Fresh Oysters with Lettuce, Tomato, and Horseradish Sauce. Served on Sub Roll

Grilled Chicken Caesar Wrap \$8.95

Grilled Chicken tossed with Romaine Lettuce and Caesar Dressing and Served in a Wrap

Seasonal Features

**Seasonal Features are *Now Being Served All Day and All Night* From May 1st til September 31
20% OFF ALL FOOD EVERYDAY FROM 3PM - 5PM (Not Valid for AUCE Items)**

Saturday - Kids 12 and Under EAT FREE from Kids Menu

**With Purchase of 2 Entrees or Sandwiches*

Sunday - \$3 Pirate Punch (Adults)

FREE Kids Specialty Drink with Kids Meal Purchase

Monday - \$3 Margarita Madness

Tuesday - AUCE Fried Shrimp \$19.95

Wednesday - AUCE Snow Crab Legs \$28.95

Thursday - *Prime Rib Specials Starting at \$16.95

**Starts at 4pm*

Friday - AUCE Fish Fry \$14.95 and Live Music

Parties of 6 or More are Subject to an 18% Gratuity

**Large Groups are Welcome with the Understanding We Do Our Best To Seat or Group You All Together, Thank You in Advance
Visit Us at www.goodwindsrestaurant.com and Follow on facebook**



White Wine List

House White

Pinot Grigio \$6 Chardonnay \$6 White Zinfandel \$6

99 Vines Pinot Grigio, California \$7/\$24

Light-bodied. Green apple flavors with notes of luscious white peach, floral blossom, and citrus.

99 Vines Chardonnay, California \$7/\$24

This wine is certainly moderately priced and carries equal moderation in its fruit and weight.

Sombras Del Sol Sauvignon Blanc, Chile \$7/\$24

This succulent Sauvignon Blanc has fresh aromas of citrus, pineapple, and some notes of grass.

Shelton Vineyards Bin 17 Chardonnay, North Carolina \$8/\$26

Citrus Notes are accented with Melon and other Tropical Nuances with a Pleasing Crisp Finish

Shelton Vineyards Yadkin Valley Riesling, North Carolina \$8/\$26

Floral and Fruity with Subtle Hints of Apricot, Honey, Apple, and Peach.

Canyon Road Pinot Grigio, California \$18

Medium Bodied with Hints of Green Apple, Citrus, Peach, and Notes of Floral Bouquet

Canyon Road Sauvignon Blanc, California \$18

Light Bodied Wine with Lush Citrus and a Crisp Finish

Canyon Road Chardonnay, California \$18

Medium Bodied with Crisp Apple, Ripe Citrus and a Hint of Cinnamon

Good Winds "Pirate Cellar" Rose \$18

100% Merlot, this crisp and dry wine has strawberry characteristics shine though in this light-bodied wine.

Good Winds "Pirate Cellar" Raspberry \$18

A Slightly Carbonated Rose that is a Riesling and a touch of Merlot blended with Natural Raspberry Juice

Casa Laora Blush Pinot Grigio, Italy \$22

This wine has rose charm with soft fruits and hints of citrus and spring flowers.

Frey Natural White, California \$22

A blend of Chardonnay and Chenin Blanc Grapes Produce Crisp Acid with Melon and Pear Fruit

Arca Nova Vinho Verde, Portugal \$24

Full flavors or ripe pear, lemon and lime. Goes well with simply prepared fish, shellfish and chicken

Ass Kisser Chardonnay, Australia \$24

This non oaked fresh fruit driven chardonnay exhibits lifted sweet peach and melon flavour

Ca Luca Pinot Grigio - Italy \$26

This Pinot Grigio from northern Italy is a clean well-balanced dry white with delicate perfume and fresh appley fruit.

Paloma Peak Unoaked Chardonnay - Chile \$26

Has fresh aromas of pineapple, quince and apple with floral spices.

Starbrough Sauvignon Blanc, New Zealand \$26

Has fresh aromas of pineapple, quince and apple with floral spices

Martin Codax Abarino, Spain \$28

A Crisp, Elegant, and Dry White Wine with Flavors and Aromas of Pear, Passionfruit, and Apple

Good Winds "Pirate Cellar" Dry Riesling \$32

Delicate and clean wine boasts full fruit flavors. The Wine displays aromas of apricots, rose petal, and mango

Good Winds "Pirate Cellar" Pinot Grigio \$32

Hints of Lime and Green Apple lend a crisp acidity to its Medium Bodied Nature with Peach Notes

Good Winds "Pirate Cellar" Chardonnay \$32

Stainless Steel and Oak for a Clean Crisp Finish. Green Apple Aromas followed by Lemon, Grapefruit, and Melon

William Wycliff Vineyards Champagne, California \$24

Fruity with a Touch of Strawberry and Just the Right Amount of Sugar, Crisp, Clean, and Refreshing

Red Wine List

House Red

Pinot Noir \$6 Merlot \$6 Malbec \$6

Sunset Sangria \$6

Fruity Summertime Pleasure Garnished with Fresh Orange Slice

99 Vines Merlot, California \$7/\$24

Simmer blackberries with blueberries and begin to reduce plums, some brown spices

Sombras Del Sol Cabernet, Chile \$8/\$26

Succulent ripe berry aromas with hints of chocolate, black pepper and smoky oak..

Borsao Red, Campo de Borja, Spanish Blend \$8/\$26

Aromas of ripe red berry fruit and black pepper. It's not sweet, but appropriately dry and tart

Mirrasou Pinot Noir, California \$8/\$26

Intense fruit Flavors and Delicate Aromas with Subtle Hints of Oak

Canyon Road Pinot Noir, California \$18

Fruit Forward Cherry Flavors, Medium Bodied with Velvety Finish

Canyon Road Merlot, California \$18

Medium Bodied with Wild Berries and Hints of Vanilla and Spice

Falling Star Malbec, Australia \$18

Aromas of Chocolate and Subtle Hints of Oak and Fruit

Redtree Zinfandel, California \$18

Aromas of Chocolate and Subtle Hints of Oak and Fruit

Redtree Cabernet Sauvignon, California \$18

Aromas of Cherries and Wild Fruit with a Subtle Finish of Oak

Frey Natural Red, California \$22

A blend of Zinfandel, Syrah, and Carignane Grapes produces a Medium Bodied Fruit Finish

Apothic Red Winemakers' Blend, California \$22

A Blend of Three Distinctive Grapes, with the Dark Fruit Flavors of Syrah, Spice of Zinfandel, and Smooth Merlot

Ass Kisser Shiraz, Australia \$24

Lively vibrant shiraz fruit concentration. A bold wine with lots of dark berries, chocolate and spices.

Wrongo Dongo Red Blend, Spain \$24

Top Ripeness of Figs and Raisins with Unabashed Fruit and Stainless Steel Fermented for Cleanliness

Alamos Malbec, Argentina \$26

Black Cherry Aromas and Floral Notes, Mouthfeel of Black Raspberry and a touch of Chocolate

Gnarly Head Old Vines Zinfandel, California \$26

Robust Berry flavor and exotic spice notes aged in Oak which creates layers of Vanilla and Chocolate on the finish

Leaping Lizard Merlot- California \$28

This crimson wine is full of intense dark chocolate aromas which are underscored by ripe huckleberry with a hint of cassia

Castle Rock Cabernet Sauvignon - California \$32

Elegant bodied wine with aromas of dark cherry and Molasses. There is Plum and Spice on the finish with a hint of Oak

Tortoise Creek Pinot Noir, France \$32

A Pinot Noir that is soft, well-balanced and jammy. It is loaded with bright cherry fruit and finishes smooth

Manifesto Cabernet Sauvignon, California \$38

The nose, jumps out with bold, heady aromas of right-out-the-bramble blackberry, wild strawberry.

Good Winds "Pirate Cellar" Merlot \$38

13 Months of Aging in Both French and American Oak soft, silky finish. Rich Berry Flavors of Vanilla Bean and Spice

Elk Cove Pinot Noir - Oregon \$48

Medium ruby-colored, it offers up a pleasing perfume of smoke, spice box, cherry and cranberry.

Novelty Hill Cabernet Sauvignon - Washington \$48

A deep, concentrated wine with fresh blackberry, dark cherry and red currant.

Good Winds "Pirate Cellar" Signature Red \$62

A Meritage of Merlot, Cabernet Sauvignon, Cabernet Franc varietals create this full, big bodied wine with a smooth, velvety finish. Dark fruit of blackberry and currant prevail in a unique blend



Draught Beer 16oz

Good Winds *Peg Leg Ale* 4.7% \$4.95

Enjoy the Ale that has been made Famous by the Pirate Peg Leg himself. His Treasured Recipe is Inspired by the Tropical Waters of the Caribbean to produce a Smooth, Clean, and Crisp Ale

Natty Greene's Southern Pale Ale, North Carolina 5.2% \$4.95

Carolina Starship IPA, North Carolina 5.7% \$4.95

Legend Lager, Richmond, Virginia 4.8% \$4.95

Yuengling Lager, Pennsylvania 4.4% \$3.95

Blue Moon Belgium Style Wheat, Colorado 4% \$3.95

Dogfish Head 60 Minute IPA, Delaware 6% \$4.95

Kona Longboard Lager, Hawaii 4.6% \$4.95

Fat Tire Belgium Amber Ale, Colorado 5.2% \$4.95

Flying Dog Raging Bitch, Belgium Style IPA, Maryland 8.3% \$5.95

Victory Golden Monkey, Gold Ale, Pennsylvania 9.5% \$5.95

Wychwood Hobgoblin, Dark Ale, England 4.5% \$5.95

Locals \$3.25

Budweiser

Bud Light

Landshark

Miller Lite

Coors Light

Michelob Ultra

O'Douls N/A

PBR Tall Boy 16oz Cans \$2.25

Tourists \$4.25

Corona - Mexico

Corona Light - Mexico

Bass Ale - England

Heineken - Holland

Red Stripe - Jamaica

Stella Artois - Denmark

Guinness Black Lager - Ireland

Cider \$4.95

Woodchuck Amber Cider, Vermont

Woodchuck Granny Smith Cider, Vermont

Remember, Life is too Short to Drink Tasteless Beer

Don't be One Hop Short of a Full Brew

Off Centered Ales for Off Centered People

It Takes Character to Brew Beer with Character

Pour Something You Can Taste!!

Earth, Wind, and Beer

A Women Drove Me to Drink and I didn't Have the Decency to Thank Her

Great Craft Brews on Other Side...

Great American Craft Beer

- Allagash White, Belgium Style Wheat, Maine \$5.95
Flying Dog "Doggie Style" Pale Ale, Maryland \$4.25
Heavy Seas Loose Cannon, Hop³ Ale, Maryland \$4.25
Smuttynose Brown Dog Ale, New Hampshire \$4.95
North Coast Brewing Co. Scrimshaw Pilsner, California \$4.25
North Coast Brewing Co. Blue Star Wheat, California \$4.25
North Coast Brewing Co. Red Seal Red Ale, California \$4.25
Dixie Blackened Voodoo Lager, Louisiana \$4.25
Terrapin Hop Karma Brown IPA, Georgia \$4.25
Terrapin Hopsecutioner, Georgia \$4.25
Dogfish Head Raison D'Etire Brown Ale, Delaware \$4.25
Dogfish Head 90 Minute IPA, Delaware \$6.95
Bell's Two Heart Ale, Michigan \$4.95
Victory Hop Devil Ale, Pennsylvania \$4.25
Ska True Blonde Ale, Colorado \$4.25
Uinta Duhbe, Imperial Black IPA Brewed with Hemp, Utah \$5.95
Rogue Dead Guy Ale, Oregon \$4.95

North Carolina Craft Beer

- Duck Rabbit Amber Ale, Farmville \$4.25
Duck Rabbit Milk Stout, Farmville \$4.25
Mother Earth Endless River, Sisters of the Moon IPA, Kingston \$4.95
Mother Earth Weeping Willow Wit, Kingston \$4.95
Highlands Gaelic Ale, Asheville \$4.25
Boone Brewing Co. Blowing Rock Ale, Boone \$3.95
Natty Greene's Buck Shot Amber Ale, Greensboro \$3.95

Craft from Across the Pond

- Boddingtons Pub Ale, England (16oz Can) \$5.95
Old Speckled Hen, Craft Fine Ale, England \$4.95
Monty Python's Holy Grail, England \$4.95
Wychwood's Scarecrow Organic Golden Ale (16.9oz), England \$5.95
Timmerman's Framboise, Raspberry Lambic, Belgium \$6.95
Delirium Tremens, Strong Pale Ale, Belgium \$7.95
Chimay Blanche, Trappist Ale, Belgium \$7.95

House Specialty Drinks

Caribbean Hummer \$6

A Tropical Blend of Vanilla Vodka with Flavors of Pineapple, and Banana Puree. Hmmm.....

Good Wind's Sunset \$8

Sailor Jerry Spiced Rum, Coconut Rum, OJ, Grenadine

Painkiller \$8

Drink your worries away with Cruzan Light and Dark Rum, Crème Coconut, and Pineapple Juice

Pirates Punch \$7

Get you're Arse Kicked By Sailor Jerry Rum, Pineapple, Orange, and Grenadine

Week at the Beach \$7

Kick off your Sandals and enjoy 3 Olives Vodka, Peachtree, Apple Schnapps, Cranberry and OJ

Cheap Sun Glasses \$8

Bacardi, Malibu, Banana, Pineapple, Sour, Ginger Ale, and a Splash of Grenadine

Tropical Storm \$8

R's is blowing with Vodka, Malibu Coconut Rum, Pineapple, Orange Juice, and Cranberry

"Waves" Runner \$8

Sailor Jerry Spiced Rum, Cruzan Pineapple Rum, Blackberry Brandy, Banana Puree, and Orange Juice, oh my!

"Action" Jackson \$7

Flood your System with Midori, Malibu Coconut Rum, Peachtree, Pineapple, and a Splash of Cranberry

Hatteras Island Iced Tea \$12

Long Island? lol, It' Hammertime!!...Vodka, Tequila, Rum, Gin, Chambord, Midori, Malibu Coconut Rum

Drink Menu

Shooters

Surfer on Acid \$5

Jager, Malibu, Pineapple

Scooby Snack \$5

Malibu, Melon, Pineapple

Water Moccasin \$6

Crown Royal, Peach, Triple Sec, Sour

Orange Tic Tac \$5

Mandarin Vodka, Red Bull, Grenadine

Applesauce \$6

Goldschlager, Apple Pucker, Pineapple

Kamikaze \$5

Vodka, Triple Sec, Lime

Green Gummie Bear \$5

Mandarin Vodka, Melon, Sprite

Royal Flush \$6

Crown Royal, Peachtree, Cranberry

Skittles \$5

Skittles Infused Vodka, Ginger Ale

Ronnie's Shooters

Jager-nim \$6

Jager, Fireball Cinnamon Whiskey

Jim-nim \$6

Jim Beam, Fireball Cinnamon Whiskey

Fireball \$6

"Iced" Cinnamon Whiskey

Bombs

Jager Bomb \$8

Jager, Red Bull

Vegas Bomb \$7

Crown Royal, Buttershots, Red Bull

Irish Car Bomb \$7

Guinness, Bailey's, Jameson

Cannonball \$7

Jager, Captain Morgan, Red Bull

Batman \$7

Spiced Rum, Vanilla Vodka, Kahlua, Root Beer

Margarita Madness

Good Wind's Margarita \$9

Hornitos Tequila, Cointreau, OJ, Sour Mix, Lime

"Horny" Margarita \$9

Hornitos Tequila, Triple Sec, Banana Puree, Splash Lime

Tropical Margarita \$8

Hornitos Tequila, Triple Sec, Pineapple, Orange, Banana

Pineapple Margarita \$8

Hornitos Tequila, Triple Sec, Pineapple, Sour Mix, Lime

Surf's Up Margarita \$8

Jose Cuervo, Blue Curaçao, Sierra Mist, Pineapple, Lime

Blackbeard's Mango-rita \$7

Gold Tequila, Mango Puree, Triple Sec, Sour

Adult Iced Tea

Lemon Infusion \$7

Firefly Sweet Tea Vodka, Lemon, Splash Mist

Just Peachy \$7

Firefly Sweet Tea Vodka, Peachtree Schnapps, Sour

WildBerry Baby \$7

Firefly Sweet Tea Vodka, Crème de Cassis, Splash Lime

Tropical Dream \$7

Firefly Sweet Tea Vodka, Pineapple, Orange, Lime

Over the Top Martinis

Swedish Cosmopolitan \$7

Swedish Fish Vodka, Triple Sec, Lime, Splash Cranberry

Skittles Cand-Tini \$7

Skittles Infused Vodka, Blended Fruit Flavor, Ginger Ale

Bubble Gum Martini \$7

3 Olives Bubble Vodka, Ginger Ale, Cranberry

XRated Martini \$8

Vodka, Tropical Vodka, Blood Orange, Passionfruit, Pineapple

Razzletwatatini \$8

Ketel One Vodka, Sierra Mist, Grenadine, Candy Rimmed

"Triple-S" Presso Martini \$8

3 Olive Espresso Vodka, Malibu Rum, Amaretto

Dark Chocolate Martini \$9

Godiva Dark, Vodka, Bailey's, Coffee Liquor

White Chocolate Martini \$9

Godiva White, Vodka, Bailey's, Triple Sec