

BAR & GRILL

ESTABLISHED 1986

2501 11th Avenue
Greeley, Colorado

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518 West Laurel Street
Fort Collins, Colorado

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1829 Highway 52 North
Rochester, Minnesota

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3001 Hennepin Avenue South
Calhoun Square Uptown
Minneapolis, Minnesota

APPETIZERS, STARTERS, MUNCHIES & SNACKS



BUFFALO WINGS

One Dozen 4.85
Two Dozen 8.85

DOM PERIGNON & WINGS

A bottle of Dom Perignon and one dozen Buffalo Wings. 125.00

CHEESE NACHOS

A combination of Blue Corn and corn chips topped with melted Cheddar and Monterey Jack cheese and jalapeno peppers. Served with salsa. 5.75

MT. ST. CLAIR NACHOS

Beef 6.75
Chicken 6.95

Fresh corn chips topped with refried beans, meat, melted Cheddar and Monterey Jack cheese, diced tomatoes, shredded lettuce, jalapeno peppers, guacamole, and sour cream. Served with a side of salsa.



KODIAK BEAR FEAST

A three tiered feast: filled with 3 Mini-Moose Burger Bites, Chips and Salsa, Cheese Garlic Bread, Marinara, Buffalo Wings, fresh chilled vegetables with Bleu Cheese dip, Onion Rings, and Peel 'n' Eat Shrimp. 15.95



PEEL & EAT SHRIMP

1/2 pound 6.95
1 pound 12.75

BASKET OF CHEESE FRIES

French Fries topped with melted Cheddar and Monterey Jack cheese. 4.25

BURGUNDY CHEESE MUSHROOMS

A Bowl of sauteed button mushrooms, topped with a burgundy mushroom sauce and melted Cheddar and Monterey Jack cheese. Served with garlic toast. 5.65

CHEESE & ARTICHOKE DIP

A combination of chopped artichoke hearts and cheeses, served with fresh vegetables and toasted French bread. 6.45

SMOKED TURKEY QUESADILLA

A large grilled flour tortilla stuffed with Cheddar and Monterey Jack cheese, Pico de Gallo, and turkey. Served with salsa, guacamole, and sour cream. 5.45

ONION RINGS

A basket heaped with onion rings, served with a side of salsa. 4.95

CHEESE GARLIC TOAST

Toasted garlic French bread, topped with Parmesan, Cheddar, and Monterey Jack cheese. 4.75
Half-Order 2.35

NORTH POLE SKINS

Bite size Idaho bakers fried until crisp. Loaded with melted Cheddar and Monterey Jack cheeses, and bacon bits. Served with sour cream and guacamole. 6.65

DEEP FRIED VEGETABLES

A pound of assorted breaded vegetables, deep-fried. Served with Dill dip. 6.25

FRESH VEGETABLE PLATTER

A hefty array of fresh vegetables. Served with Bleu Cheese and Dill dip. 5.75

POPCORN SHRIMP

Just like at the movies, deep-fried popcorn shrimp and French fries. Served with cocktail sauce and lemon. 5.45

BASKET OF CAJUN FRIES

A basket heaped full of French fries seasoned with Cajun spices. Served with Ranch dressing. 4.25

EDMONTONS RIBS

Our famous slow cooked rib pieces. Served with Bar-B-Que sauce. 5.45

ALA FRENCH FRIES

A basket of fries topped with:

Cheese Sticks 5.45
served with Marinara.

Onion Rings 5.45
served with salsa.

Chicken Fingers 5.75
served with Bar-B-Que
and Honey Mustard.

Calamari Rings 6.25
served with Marinara.

Cajun Fingers 6.25
served with Ranch
and Bleu Cheese.

SALADS

CANADIAN TAVERN SALAD

Toss this one yourself. Crisp Lettuce greens, topped with Cheddar and Swiss cheese, smoked turkey, ham, tomatoes, cucumbers, broccoli, cauliflower, hard boiled egg, sliced black olives, and bacon bits.

For one 6.95 For two 13.45



CASHEW CHICKEN SALAD

Crisp greens topped with Cheddar and Monterey Jack cheese, sprouts, tomatoes, cucumbers, and cashew chicken salad.

We recommend our house Honey Mustard dressing.

7.25

CHICKEN BREAST AVOCADO

Crisp salad greens, topped with thinly sliced baked chicken breast, avocado slices, tomatoes, cucumbers, Cheddar and Monterey Jack cheese. 7.65

SEAFOOD SALAD

Crisp salad greens topped with alfalfa sprouts, shredded Cheddar and Monterey Jack cheese, a hefty portion of seafood salad, garnished with tomatoes, cucumbers, and black olives. 6.95

CONFETTI PASTA SALAD

Confetti spiral noodles mixed with a combination of garden vegetables, light Italian dressing, black olives, and fresh grated Parmesan cheese. 6.45



TACO SALADS

A giant tortilla shell piled high with mixed salad greens, meat, mixed cheeses, guacamole, sour cream, and topped with diced tomatoes and black olives. Garnished with salsa and fresh corn chips.

Spicy Taco Beef 6.95 Spicy Chicken 7.25

FAJITA STEAK SALAD

A large bowl of crisp salad greens, piled high with shredded Cheddar and Monterey Jack cheese, Pico de Gallo, thin sliced marinated Fajita steak served warm. Topped with sour cream, guacamole, and black olives. Garnished with chips and salsa. 6.45

SPINACH SALAD

Spinach Leaves topped with fresh Parmesan cheese, tomatoes, fresh sliced mushrooms and black olives, and bacon bits.

Served with Hot Bacon dressing. 5.45

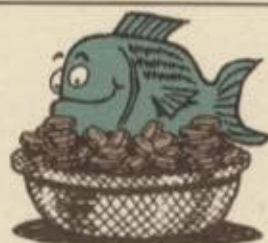
DINNER SALAD

Mixed salad greens with an array of fresh vegetables. 3.65

FISH AND CHIPS

Tasty North Sea Cod, breaded and deep fried. Served with French fries, lemon and tartar sauce.

6.75



Includes your choice of a B.L.T., Smoked Turkey, Roast Beef or Ham sandwich on fresh Sourdough bread with a hearty bowl of soup. 6.25

Soup & Half Sandwich 5.10

Soup & Salad 6.25

Salad & Sandwich 6.25

Soup De Jour Cup 1.95 Bowl 3.25

APPETIZERS, STARTERS, MUNCHIES & SNACKS • SALADS • SOUP

BURGERS

SANDWICHES • STUFFED BAKERS • THE CHICKEN PROGRAM

PASTA • DINNER ENTREES

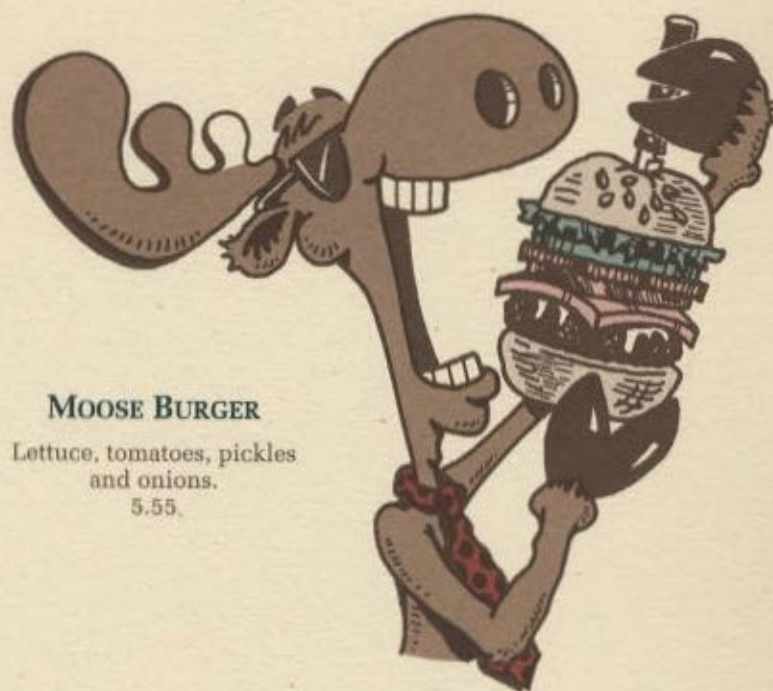
DRINKS

FAJITAS • SOUTHWESTERN FLAIR • BREAKFAST BRUNCH • DESSERTS

BURGERS

Your choice of French fries, baked beans, confetti pasta salad, or fresh vegetables and dill dip.

Fresh ground 10 ounce burgers cooked medium, served on a bun with all the trimmings.



MOOSE BURGER

Lettuce, tomatoes, pickles and onions. 5.55.

CAPE BRENTON'S CHEESE BURGER

Your choice of Swiss, Cheddar, Monterey Jack, or Provolone cheese. 6.25

ALPINE BURGER

Melted Swiss and Cheddar cheese topped with bacon bits and scallions. 6.25

BLEU MOOSE BURGER

Melted Swiss cheese, topped with Bleu cheese dressing. 6.25

HICKORY BURGER

A zesty hickory sauce and melted Cheddar cheese. 6.25

VERDE BURGER

Guacamole and melted Swiss cheese. 6.25

BACON & CHEDDAR BURGER

Just like the name says. 6.25

BONSAI BURGER

Our Moose burger based in teriyaki and topped with melted Swiss cheese and pineapple slices. 6.25

PHILADELPHIA CHEESE BURGER

Melted Provolone cheese, topped with sauteed onions and green peppers. 6.25

ONION BURGER

Lots of sauteed onions and melted Swiss cheese. 6.25

BUFFALO BURGER

Charbroiled 10 ounce ground buffalo patty served with lettuce, tomatoes, pickles, and onions. 6.95



MUSHROOM BURGER

Melted Swiss cheese, sauteed mushrooms and sour cream. 6.25

BAR-B-QUE BACON & CHEDDAR

Just like the name says. 6.25

CALIFORNIA BURGER

Fresh avocado slices and alfalfa sprouts with melted Cheddar cheese. 6.25

GOURMET BURGER

A unique blend of sour cream, artichoke hearts, Parmesan cheese topped with black olives. 6.25

CAJUN BURGER

Seasoned with cajun spices, topped with Bleu Cheese dressing. 6.25

SWISS & BACON BURGER

Just like the name says. 6.25

JALAPENO BURGER

Melted mixed cheeses with jalapeno slices. 6.25

BURGUNDY MUSHROOM BURGER

Our Moose burger topped with Cheddar and Monterey Jack cheese, smothered in Burgundy Mushroom sauce. 6.25

ALBERTA BURGER

Topped with Canadian bacon and melted Swiss cheese. 6.25

DURKEE BURGER

Durkee's hot sauce and Bleu Cheese dressing. 6.25

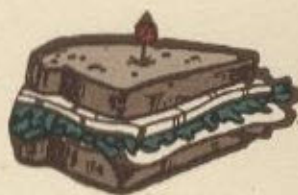


POLAR BEAR BIG BURGER

Moose Burger with 20 ounces of ground beef. 7.95

SANDWICHES

Served with your choice of French fries, baked beans, confetti pasta salad, or fresh vegetables and dill dip.



ULTIMATE BLT

Crisp bacon, avocado slices, tomatoes, sprouts, and mayonnaise.
Served on Sour Dough toast. 5.95

SMOKED TURKEY & CHEDDAR

Sliced turkey on grilled Sour dough bread with melted Cheddar cheese.
Served with Thousand Island dressing. 5.95

NOVA SCOTIA DIP

Crisp bacon, roast beef, and melted Provolone cheese in a French loaf.
Served Au Jus. 5.95

NORTHERN CLUB

Smoked turkey, bacon, lettuce, tomatoes, and mayonnaise
between three slices of Sour Dough toast. 6.95

PHILLY CHEESE STEAK

Roast beef topped with grilled onions, green peppers, and melted
Provolone cheese. Served in a French roll. 6.25

BEEF & CHEDDAR

Sliced roast beef on grilled Sour Dough with melted Cheddar cheese,
served with creamy horse radish. 6.45

TRIPLE DECKER REUBEN

Grilled Rye bread with corned beef, Swiss cheese, sauerkraut,
served with Thousand Island dressing. 6.65

PAUL BUNYAN'S SLICED HAM & CHEESE

Sliced ham, sauteed onions and green peppers topped with
Provolone cheese, served in a French roll. 5.95



WRANGLER'S BAR-B-QUE

Bar-B-Que roast beef, shredded
lettuce, Cheddar and Monterey
Jack cheese, served in a
toasted French roll. 5.95

DUKE STEAK SANDWICH

A juicy steak charbroiled to order. Served
in a French loaf with onions, lettuce,
and tomatoes. 7.25

PATTY MELT

Ten ounce seasoned hamburger patty,
grilled onions, and melted Cheddar
cheese served on grilled Rye. 5.95

CHICKEN CASHEW MELT

Chicken Cashew, sliced tomatoes, and sprouts served open faced on toasted English
muffin halves, topped with melted Cheddar and Monterey Jack cheese. 6.45

SMOKED TURKEY MELT

Smoked turkey, sliced tomatoes, and sprouts piled high on toasted Sour Dough.
Topped with melted Cheddar and Monterey Jack cheese, served
with Thousand Island dressing. 6.45

SEAFOOD SALAD MELT

Seafood salad, sliced tomatoes, and sprouts served open faced on toasted English
muffin halves, topped with melted Cheddar and Monterey Jack cheese. 6.75

LUMBERJACK'S DIP

A ten ounce seasoned hamburger patty served in a French loaf, with Cheddar cheese
and your choice of Bar-B-Q or Au-jus. 6.45

IRON ORE MELT

Lightly marinated charbroiled steak strips and burgundy mushroom sauce
served on grilled Sourdough bread. Topped with melted Cheddar
and Monterey Jack cheese and sour cream. 6.45

STUFFED BAKERS

All stuffed bakers are served with a garden salad.

VEGGIE STUFFER

An array of fresh sauteed broccoli, cauliflower,
mushrooms, green peppers and onions, topped
with melted Cheddar and Monterey Jack cheese.
6.45

THE QUEEN'S STUFFER

Sliced roast beef, grilled with onions and green
peppers, topped with melted Provolone cheese.
7.25

STONY LAKE STUFFER

Filled with spicy taco beef and topped with melted Cheddar and
Monterey Jack cheese and sour cream. 6.95



THE CHICKEN PROGRAM

A boneless chicken breast served on a bun
with all the trimmings. Your choice of French fries,
baked beans, confetti pasta salad, or
fresh vegetables and dill dip.



BAR-B-Q CHICKEN SANDWICH

Charbroiled with bar-b-q sauce and topped with sauteed
onions, Cheddar and Monterey Jack cheese. 6.25

CRAZEN CAJUN SANDWICH

Cajun spiced boneless chicken breast served
with Bleu Cheese dressing. 6.25

MACKEY'S SANDWICH

Charbroiled with diced green chillies, melted Monterey Jack cheese
with lettuce and tomatoes. 6.25

THE NIAGARA

Charbroiled, topped with marinara sauce and fresh Parmesan cheese. 6.25

HAWAIIAN SANDWICH

Marinated in teriyaki sauce, topped with melted Swiss cheese,
pineapple slices, lettuce and tomatoes. 6.25

NEW BRUNSWICK SANDWICH

Charbroiled with sliced grilled baked ham, melted Swiss cheese,
lettuce and tomatoes. 6.25

O & P Chicken

Sauteed onions and green peppers with melted Provolone cheese. 6.25

NEW YORK CHICKEN SANDWICH

Durkee's hot sauce and Bleu Cheese dressing, served with
lettuce and tomatoes. 6.25

SAN DIEGO CHICKEN

Topped with alfalfa sprouts, tomatoes, crisp bacon,
avocado slices, and melted Swiss cheese. 6.25

HICKORY BACON & CHEDDAR

Topped with crisp bacon, bar-b-q sauce, and melted Cheddar cheese. 6.25

TRAPPERS CHICKEN SANDWICH

Charbroiled and smothered with a mixture of sour cream, artichoke hearts,
and Parmesan cheese. Topped with black olives. 6.25

CANADIAN CHICKEN MELT

A teriyaki marinated breast, charbroiled with
Canadian bacon topped with melted Swiss
cheese. Served with lettuce, tomatoes, and
Honey Mustard dressing. 6.45



PASTA



We make our own pasta daily, featuring Spaghetti, Linguini, or Fettucini. Your favorite pasta is then topped by a trip to our pasta bar where you can sample one of our standard sauces; Marinara, Bolognese, or Clam sauce, or try our sauce of the day. 8.25

The Pasta Bar includes a large house salad and fresh bread sticks.

CHEESE GARLIC TOAST

4.75

Toasted garlic French bread, topped with Parmesan, Cheddar, and Monterey Jack cheese.

Half Order 2.35

CHEESE STUFFED MEATBALLS (3)

2.25

ITALIAN SAUSAGE

2.25

PASTA SPECIALTY SAUCES

Our Featured Sauce may include:

MARINARA

Traditional tomato based sauce with Italian spices.

BOLOGNESE

Tomato based sauce with Italian sausage, ground beef, and Italian spices.

RED CLAM SAUCE

Tomato based sauce with clams, onions, sherry, and Italian spices.

WHITE CLAM SAUCE

White cream based sauce with clams, onions, Parmesan cheese, and Italian spices.

ALFREDO SAUCE

Cream based sauce with Parmesan, Romano, Mozzarella, and Swiss cheese.

RATATOUILLE SAUCE

Onions, green peppers, zucchini, eggplant, Italian spices and Parmesan and Romano cheese.

CHICKEN TETRAZINI SAUCE

Chicken, mushrooms, onions, and sherry in a chicken cream based sauce.

BLEU CHEESE SAUCE

Cream based sauce thick with Bleu cheese.

MARCHAND DE VIN SAUCE

Demi-glazed sauce with onions, mushrooms, and ham.

CHICKEN SAUCE

Chicken based cream sauce with chicken, mushrooms, and Italian spices.

ROMANO SAUCE

Cream based sauce with Proscutto ham and Romano cheese.

FLORENTINE SAUCE

Cream based sauce thick with spinach.

ARTICHOKE SAUCE

Chicken based cream sauce with artichokes and onions.

PROSCUITTO HAM AND MUSHROOM SAUCE

Onions, mushrooms, and ham in a cream based sauce.

DINNER ENTREES

Served with your choice of French fries, baked potato or fettucini and meat sauce and a large house salad and fresh baked breadsticks.

SEAFOOD

WALLEYE PIKE

A fillet of Walleye Pike flame-broiled and topped with a seasoned garlic butter.

DEEP FRIED SHRIMP

Gulf shrimp lightly breaded and deep fried. 12.65

TUNA STEAK

Tender charbroiled tuna steak brushed with lemon and garlic butter. 10.95

SWORDFISH

Charbroiled fillet of Swordfish. 11.95

PACIFIC SNAPPER

Broiled Snapper fillet brushed with lemon and garlic butter. 9.45



BAR-B-Q PORK RIBS

A hearty portion of our famous Rack-Attack ribs, served with a side of baked beans. 14.45

STEAK & SHRIMP

A tender steak flame broiled, with deep fried gulf shrimp. 12.65

CHICKEN

TERIYAKI CHICKEN

Two boneless breast of chicken marinated in a tangy Teriyaki sauce. Charbroiled with grilled pineapple slices. Served with a side of Teriyaki sauce. 9.25

ROYAL MOUNTIES CHICKEN

Two tender charbroiled chicken breasts, topped with diced green chilies, melted Monterey Jack cheese, served with refried beans and your choice of green chili or salsa.

CAMBRAY'S CARIBOU CHICKEN

Two charbroiled chicken breasts topped with grilled tomato slices, melted Monterey Jack cheese, and avocado slices. 9.25

STEAKS

Top Sirloin 10 oz.11.95

T-Bone 16 oz.12.95

Rib Eye 8 oz.11.25

New York 12 oz.14.95

He-Man Kansas Strip 20 oz.17.95

SMOTHERED STEAK

Tender steak charbroiled with sauteed onions and green peppers, topped with Burgundy Mushroom sauce and Provolone cheese. 11.45

FAJITAS

FAJITAS FOR ONE

8.45

A sizzling platter of lightly marinated and charbroiled steak or chicken strips with grilled onions, green peppers, and tomatoes. Served with flour tortillas, guacamole, mixed cheeses, shredded lettuce, sour cream, Pico de Gallo, salsa, and refried beans.

FAJITAS FOR TWO

15.95

Beef, chicken, or combination.

CAJUN FAJITAS

Beef or chicken seasoned with cajun spices.

For One 9.45

Beef or chicken

For Two 16.95

Beef, chicken, or combination.



SOUTHWESTERN FLAIR

Served with your choice of salsa or green chili.

BURRITOS

A large flour tortilla filled with meat, cheese, onions, and sour cream. Served with guacamole, sour cream, lettuce, tomatoes and topped with melted Cheddar and Monterey Jack cheese.

Spicy Taco Beef & Bean 6.95 Spicy Chicken 7.25

CHICKEN CHIMICHANGA

A large flour tortilla stuffed with spicy chicken and shredded Cheddar and Monterey Jack cheese, deep fried until crisp. Served with lettuce, tomato, guacamole, sour cream, refried beans. Topped with melted Cheddar and Monterey Jack cheese. 7.45



SATURDAY & SUNDAY BREAKFAST

Served 9:00 A.M. to 1:00 P.M. every weekend in addition to our regular menu.

Go ahead and graze on one or every bar for 7.45 Kids 4.45



CREATE YOUR OWN OMELETTE BAR

Select any of our omelette toppings or fillings to create the kind of omelette you want and watch our chef prepare it for you.

BELGIUM WAFFLE BAR

Top your Belgium waffle with your choice of fresh fruits, syrups, and toppings.

BREAKFAST BAR

Specialty and traditional dishes to choose from.

FRESH FRUIT AND JUICE BAR

Seasonal sliced fresh fruit and juices.

BLOODY MARY BAR

Take your souvenir glass to the Bloody Mary Bar and create a Bloody Mary. Choose from: Absolute Peppar, Smirnoff, Stolichnaya. 4.25

DESSERTS

PEPPERMINT PIE

Layers of Vanilla and Peppermint on a chocolate graham cracker crust. Smothered with hot fudge.

CANADIAN CARAMEL

Layers of Vanilla and Coffee ice cream on a crisp walnut crust, smothered with a caramel nut sauce.

YUKON APPLE CRISP

A bowl heaped with our homemade apple crisp topped with Vanilla ice cream.



CHOCOLATE CALORIES

A large chocolate fudge nut brownie served warm, piled high with Chocolate ice cream and topped with hot fudge and whipped cream. 4.25

CHOCOLATE MOOSE MOUSSE

3.25

CHEESE CAKE

Flavor of the day. 3.55

ICE CREAM

Chocolate, vanilla, peppermint, or coffee. Per Scoop 1.75





SUMMER'S SLOW SIPPERS \$4.25

LONG ISLAND ICE TEA Get ready. Gin, Vodka, Rum, Triple Sec, Sweet'n Sour and a splash of coke.

LONG BEACH TEA No coke, cranberry.

TEXAS TEA Made with Midori.

MOOSE TEA No coke, orange and pineapple.

MOOSEBERRY Creme De Casis, Amaretto, Melon, and pineapple juice.

BANANA SPLIT Light Cocoa, Banana Liquor, strawberries, coconut, and pineapple topped with whipped cream.

BEACH WHAMMI Vodka, Rum, Amaretto, Banana Liquor, Cream de Noyaux, orange and pineapple juice.

CAP'N CARIBOUS CRANAPPLE CODDER Vodka, Apple Schnapps, lime, and cranberry juice.

BAHAMA MAMA Rum, orange and pineapple juice, with a float of Meyers.

BEACHCOMBER Rum, CoCo Rum, coconut, pineapple juice and grenadine.

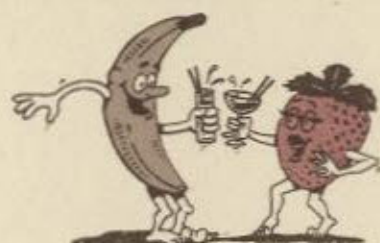
ROCHESTER MADRAS Vodka, Raspberry Liqueur, cranberry juice, and splash of grapefruit.

ROYAL MOUNTIES SUMMER HUMMER It's their favorite - Vodka, orange juice, with 7-up.

HAWAIIAN STARFISH Rum, pineapple juice and Blue Curaco.

CANADIAN SUNSET Peach Schnapps, Blueberry Schnapps, orange and pineapple juice and a touch of grenadine.

BLOODY MARY A tasty moose recipe made with clamato juice, garnished with shrimp and a shot of Smiling Moose Draft beer.



FRUIT DAIQUIRIES \$4.25

Strawberry
Raspberry
Pina Colada

Strawberry Banana
Melon Peach
Banana Colada

ICE CREAM DRINKS \$4.50

BLUEBERRIES & CREAM
Blueberry Schnapps, Irish Cream, coconut and Vanilla ice cream.

ROOTBEER FLOAT

Just like the old drive-in days, well it's close; White Cream de Cocoa, Galliano, a splash of coke and lots of Vanilla ice cream.



MOOSE TANKS

SHARK TANK \$6.95

A liter of lemonade, Vodka, and a shark full of grenadine. You keep the shark.

SANGRIA TANK \$5.95

An authentic Canadian and Spanish recipe, Burgundy wine, Triple Sec, Brandy, and 7-up, with chopped fresh fruit.

GATOR TANK \$6.95

A Moose original, a liter of lemonade, Rum, melon liquor, sprite and a gator full of Blue Coraco. You keep the gator.



MT. LOA MUSKOZ \$7.25

(for 2 persons)

An ancient Canadian drink, served in a festive communal bowl. Rum's, Melon Liqueur, and exotic mountain fruit juices.



NON-ALCOHOLIC DRINKS \$3.25

Nada Colada Virgin Daiquiries Virgin Mary



Margarita Club

ABOUT THE CLUB

The club is designed for the true Mexico Sun Lover. Everyone knows what goes with Mexico: Margaritas, laying on the beach, Margaritas, a FREE TRIP there, Margaritas, FREE HOTEL ACCOMMODATIONS, Margaritas, a little SPENDING MONEY and Margaritas!

Win a FREE TRIP to

MEXICO

Ask your waitperson for details
No purchase necessary - just be here.

Traditional Margaritas:

\$2.00 GLASS \$3.50 LITER

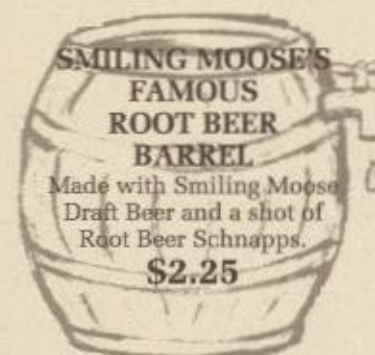
Strawberry Margaritas:

\$2.75 GLASS \$7.50 LITER

Margarita Club in the Restaurant and Lounge every Sunday & Monday
11:00 AM TO CLOSE

Shot Menu

ALL SHOTS \$2.95



JELLO SHOTS \$1.00

Ask for flavor of the week.

SYRINGE SHOTS \$2.00

Get a mouthful of a KamaKazi and keep the syringe.

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|-----------------------|------------------------------|
| 1. JELLY FISH | 27. PURPLE HOOTER |
| 2. B-52 | 28. PRAIRIE FIRE |
| 3. BUTTER BABY | 29. SAND IN YOUR PACK |
| 4. NORTHERN QUALUDE | 30. CHOCOLATE COVERED CHERRY |
| 5. RUMPLE JAEGER | 31. MUSCLE RELAXER |
| 6. WOUNDED BIGFOOT | 32. STOP LIGHT |
| 7. CAJUN POPPER | 33. KILLER KOOLAI |
| 8. UNDERBERRY | 34. TRUSSEL MUSCLE |
| 9. A-DOG SLED | 35. TEQUILA KAMI |
| 10. SAND ON THE BEACH | 36. JUNIOR MINT |
| 11. SCREAMING BEAR | 37. BLOODY BRAIN |
| 12. PATRIOT | 38. DULL RAZOR |
| 13. MUDSLIDE | 39. MEISTER MELTDOWN |
| 14. MELON BALL | 40. WAVE |
| 15. NUTTY BERRY | 41. U-2 |
| 16. JUICY FRUIT | 42. MOOSEMILK |
| 17. MAUI OWIE | 43. NITRO CHARGE |
| 18. MIND ERASER | 44. TURBO |
| 19. T-BIRD | 45. HONEYCOMB |
| 20. VULCAN MIND PROBE | 46. PEACH PIRATE |
| 21. THREE WISE MEN | 47. JAW BREAKER |
| 22. YUKON SNAKEBITE | 48. BACK SPASM |
| 23. SPOT | 49. FLINTSTONE |
| 24. THREE BLIND MICE | 50. WATERMELON |
| 25. BREATHLESS | |
| 26. PEARL HARBOR | |

WINTER WARMERS \$4.25

BLONDE BOMBERS BEAR TRAP

Head for the hills! Tia Maria, Bailey's, Gran Marnier, and coffee, topped with whipped cream.

THE SNUGLER

For snugglers everywhere! Hot cocoa and Peppermint Schnapps, topped with whipped cream.

KEOKA COFFEE

The one and only! Brandy, Kahilua, Dark Creme De Cocoa, coffee, and whipped cream.

HOT BUTTERED RUM

The Smiling Moose's own recipe makes this seasonal favorite especially delicious.

IRISH COFFEE

Irish Whiskey, a touch of sugar, and coffee, topped with whipped cream and a dash of Irish Green.

MOOSE A LA MODE

Chocolate ice cream, Irish Cream, Green Creme De Menthe, and coffee.

CAFE CAPE COLUMBIA

The Royal Mounties favorite! Gran Marnier, Tia Maria, Dark Creme De Cocoa, coffee, and whipped cream.

NUTTY CANADIAN

Bailey's, Hazelnut Liqueur, coffee, and whipped cream.

HOT TURTLE

Butterscotch Schnapps, hot chocolate, and whipped cream.

SPANISH COFFEE

151 Rum, Coffee Liqueur, coffee, topped with

