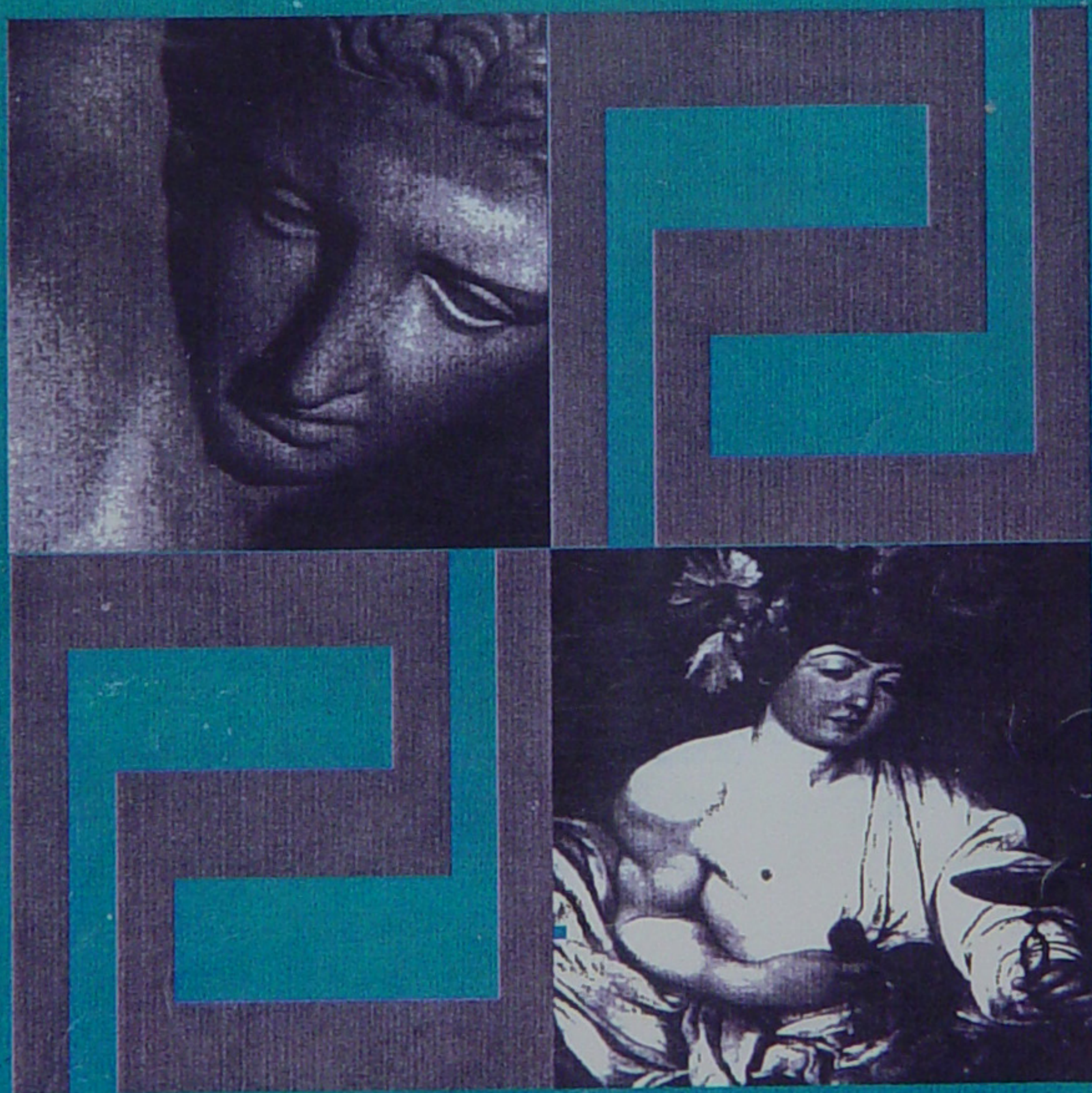


# ANDRÉAS

ON THAYER STREET





## APPETIZERS

<b>CALAMARI</b> Fried Calamari with sundried tomato and cherry peppers in virgin olive oil	7.50 LARGE 10.50	<b>MELITZANOSALATA</b> Roasted eggplant, red pepper and mixed herbs with grilled pita bread	5.50
<b>SPANAKOPITA</b> A combination of spinach, feta cheese and fresh herbs in flaky filo pastry dough	5.00	<b>TAMOSALATA</b> Imported red caviar whipped with virgin olive oil and lemon served with pita bread	5.50
<b>HOT MEZE PLATTER (SERVES 2 OR 4)</b> A sampler of most of our Greek appetizers	10.50 LARGE 15.00	<b>SHRIMP COCKTAIL</b> In traditional style with lemon and cocktail sauce	2.25 EA. - MIN. 3
<b>GREEK SAUSAGE SAUTÉ</b> Served with lemon and fresh oregano in virgin olive oil	5.50	<b>OCTOPUS TOURSI</b> Marinated octopus pieces with baby greens	8.95
<b>DOLMATHAKIA (VEGETARIAN AVAILABLE)</b> Grape leaves stuffed with ground beef, rice, herbs and spices. Topped with egg lemon sauce	5.50	<b>POTATO SKINS WITH VARIOUS TOPPINGS</b> Pizza sauce & pepperoni - bacon & cheddar broccoli & cheddar - feta & broccoli	6.00-9.00
<b>SAGANAKI FLAMBÉ</b> Pan fried kaseri cheese in a brandy flambé	6.95	<b>FRIED MOZZARELLA STICKS WITH RED SAUCE</b>	5.50
<b>GRILLED CALAMARI</b> With baby greens, oven dried tomato, and balsamic vinegar	7.50	<b>BUFFALO WINGS B.B.Q. OR HOT &amp; SPICY</b>	5.50
		<b>BAKED STUFFED MUSHROOM</b>	5.50
		<b>F.T.O.</b> Feta cheese, tomatoes, and kalamata olives	5.50

## SOUPS AND SALADS

<b>AVGOLEMONO SOUP</b> SOUP OF THE DAY	CUP 1.50 BOWL 2.50	<b>MEDITERRANEAN SEAFOOD STEW</b>	CUP 2.75 BOWL 4.50
<b>GREEK SALAD</b> Fresh garden greens, tomatoes, cucumbers, onions, olives and feta cheese, topped with house dressing	4.95	<b>BAKED FRENCH ONION SOUP</b> With croutons and cheese	3.95
<b>AEGEAN SALAD</b> Fresh garden greens, tomatoes, cucumbers, onions, Greek olives, feta cheese, mushrooms, artichokes and anchovies	7.50	<b>CAESAR SALAD</b> Romaine lettuce, crispy croutons, a touch of smoked chippote, anchovies and shaved parmesan	5.50
<b>HORIATIKI SALATA (GREEK VILLAGER SALAD)</b> Salad with tomatoes, cucumbers, capers, peppers, artichokes, feta cheese, oregano, calamata olives in balsamic vinegar with virgin olive oil	7.50	<b>SPINACH SALAD</b> Fresh spinach, bacon, onion, feta, tomato, calamata olives, sliced egg, vinegar and virgin olive oil	7.50
		<b>CHILLED TUNA SALAD</b> Flaked tuna, tomato, cucumbers, capers with fresh herbs, lemon and virgin olive oil over baby greens	7.50

WITH ALL SALADS: Grilled chicken or grilled calamari add 2.50 - Grilled shrimp add 4.50

## DESIGNER SANDWICHES

on a freshly baked roll with Andreas fries, lettuce & tomato

<b>BROILED DELMONICO STEAK SANDWICH</b> open flamed broiled	7.50	<b>FRESH GRILLED CHICKEN SANDWICH</b> On freshly baked roll	6.00
<b>BROILED NATIVE FRESH SWORDFISH FILET</b> 7 oz. seasoned with oregano, lemon oil mix	8.00	<b>3D CLUBS</b> Ham, turkey or tuna, fresh grilled chicken	7.50
<b>THINLY SLICED ROAST BEEF AU JUS</b> With smoked provolone and fries only	6.50	<b>DAGWOOD CLUB</b> Ham, turkey, bacon, lettuce and tomato with Swiss cheese	7.50
<b>TUNA SALAD SANDWICH</b>	5.50		

## DESIGNER BURGERS OPEN FLAME BROILED

Made with Black Angus chopped sirloin served with lettuce, tomato and Andreas fries

<b>ANDREAS BURGER - 1/2 POUNDER</b> With American, Swiss, smoked Provolone or Feta cheese	6.00
WITH BACON OR MUSHROOMS ON BURGER ADD	75¢

## SANDWICHES

SERVED WITH FRENCH FRIES AND PICKLE

<b>FRESH GRILLED CHICKEN SANDWICH</b> On freshly baked roll	6.00
<b>3D CLUBS</b> Ham, turkey or tuna, fresh grilled chicken	7.50
<b>DAGWOOD CLUB</b> Ham, turkey, bacon, lettuce and tomato with Swiss cheese	7.50

## SIDE ORDERS AND EXTRAS

Rice Pilaf - 2.50

French Fries - 3.00

Onion Rings - 3.50

Lettuce and tomatoes, cheese, bacon, mushrooms, pita - 75¢

## PIZZA TIS IMERAS (DAILY PIZZA)

<b>GRILLED PIZZA</b> Grilled wheat pizza with chef's choice of toppings	8.50
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## GREEK SPECIALTIES

<b>LAMB KABOB OPEN FLAME BROILED</b> Large chunks of tender leg of lamb skewered with peppers and onion, grilled over charcoal	13.50	<b>CHICKEN OREGANATO OVER OPEN FLAME</b> Grilled, cooked with lemon and virgin olive oil with oregano	12.50
<b>BRAISED LAMB A'LA ATHENS</b> On a bed of rice pilaf	11.50	<b>MOUSSAKA</b> Alternate layers of ground beef and roasted eggplant with potatoes and bechamel sauce	12.50
<b>BEEF KABOB OPEN FLAME BROILED</b> Large chunks of lean, beef tenderloin skewered with peppers and onion, grilled over charcoal	13.50	<b>PASTITSIO</b> Alternate layers of ground beef and ziti pasta with bechamel cheese sauce	11.50
<b>SWORDFISH KEBOB (FRESH)</b> All Greek specialties are served with soup or Greek salad	12.50		

## HOUSE

<b>GYRO SANDWICH</b> Ground beef and lamb, barbecued mixed herbs, tomato, onion and parsley in grilled pita bread	6.50
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## GREEK

(ALL MEATS B.B.Q.)

- 1. LAMB SOUVLAKI**  
Choice bite size pieces of tender lamb with peppers and onions in pita bread
- 2. BEEF SOUVLAKI**  
Choice pieces of tenderloin with mushrooms
- 3. GREEK SOUVLAKI**  
Choice pieces of pork tenderloin meat with onion, tomato and parsley in a grilled pita bread
- 4. CHICKEN SOUVLAKI**  
Grilled, boneless breast of chicken with onion, tomato and parsley in grilled pita bread

All Greek sandwiches and house specialties are served with both Greek salad or soup.

## PASTA

<b>PENNE PASTA MARINARA</b> Mozzarella, olives, feta cheese and basil	9.50
<b>WITH HALF BREAST OF CHICKEN</b>	11.50
<b>PENNE PASTA &amp; MEAT SAUCE - KAPA MA STYLE</b>	9.50
<b>PASTA &amp; RED SAUCE</b>	9.50
<b>SIRLOIN A'LA SPARTA</b> Grilled N.Y. sirloin with mushrooms, country-style mashed potatoes and caramelized relish	16.50
<b>3/4 LB. CHOICE N.Y. SIRLOIN STEAK</b>	14.50
<b>FILET OLYMPUS</b> Grilled filet mignon with sauteed mushrooms, country-style mashed potatoes, with a fresh tomato and calamata olive tepanade	16.50
<b>CHOICE FILET MIGNON</b>	14.50

With above dinners - Greek salad or cup of soup, potatoes, rice and vegetables except pastas - Greek salad with pastas add 1.50

## SPECIALTY DESSERTS

Baklava .....	3.50	Carrot Cake .....	3.75	Cheese Cake .....	3.75
Galactobouriko .....	3.50	Chocolate Cake .....	3.75	Dessert of the Day .....	3.75
Yogurt & Honey .....	3.50				

Café Avδ Special Treat: with Kahlua, Orange Liqueur, & Whipped Cream - 6.50

## ANDREAS MARGARITA

*Sauza Commemorativo,  
Sauza Silver Tequila, Triple Sec,  
Orange Curacao and lime juice,  
garnished with a lime wedge*

## SANTORINI MARGARITA

*Sauza Hornitos tequila, Midori Melon  
Liqueur and sour mix*

## MYCONOS MANGO MARGARITA

*Jose Cuervo Gold tequila, Grand Marnier,  
mango puree and lime juice*

## THE ULTIMATE MARGARITA

*1800 Reposado tequila, Grand Marnier,  
sour mix and lime juice*

## THE OLYMPUS COLADA

*Baileys Irish Cream, Banana liqueur  
and coco Lopez coconut juice*

## PAROS COLADA

*A pina colada from paradise, made with  
Malibu Coconut rum*

## MYTHICAL MALIBU MUDSLIDE

*Malibu Coconut rum, Baileys Irish Cream  
and Kahlua*

## THE RHODES MUDSLIDE

*Baileys Irish Cream, Kahlua  
and Banana Liqueur*

Wine and lemon  
**OPEN FACE 10 OZ. DELMONICO STEAK  
W/FRENCH FRIES & GREEK SALAD** 11.95

Ανδρεας

Ανδρεας



## APPETIZERS

<b>CALAMARI</b> 7.50 LARGE 10.50	<b>MELITZANOSALATA</b> 5.50
Fried Calamari with sundried tomato and cherry peppers in virgin olive oil	Roasted eggplant, red pepper and mixed herbs with grilled pita bread
<b>SPANAKOPITA</b> 5.00	<b>TARAMOSALATA</b> 5.50
A combination of spinach, feta cheese and fresh herbs in flaky filo pastry dough	Imported red caviar whipped with virgin olive oil and lemon served with pita bread
<b>HOT MEZE PLATTER (SERVES 2 OR 4)</b> 10.50 LARGE 15.00	<b>SHRIMP COCKTAIL</b> 2.25 EA. - MIN. 3
A sampler of most of our Greek appetizers	In traditional style with lemon and cocktail sauce
<b>GREEK SAUSAGE SAUTÉ</b> 5.50	<b>OCTOPUS TOURSI</b> 8.95
Served with lemon and fresh oregano in virgin olive oil	Marinated octopus pieces with baby greens
<b>DOLMATHAKIA (VEGETARIAN AVAILABLE)</b> 5.50	<b>POTATO SKINS WITH VARIOUS TOPPINGS</b> 6.00-9.00
Grape leaves stuffed with ground beef, rice, herbs and spices. Topped with egg lemon sauce	Pizza sauce & pepperoni - bacon & cheddar broccoli & cheddar - feta & broccoli
<b>SAGANAKI FLAMBÉ</b> 6.95	<b>FRIED MOZZARELLA STICKS WITH RED SAUCE</b> 5.50
Pan fried kaseri cheese in a brandy flambé	<b>BUFFALO WINGS 8.8 OZ. OR HOT &amp; SPICY</b> 5.50
<b>GRILLED CALAMARI</b> 7.50	<b>BAKED STUFFED MUSHROOM</b> 5.50
With baby greens, oven dried tomato, and balsamic vinegar	<b>F.T.O.</b> 5.50
	Feta cheese, tomatoes, and kalamata olives

## SOUPS AND SALADS

<b>AVGOLEMONO SOUP</b> CUP 1.50 BOWL 2.50	<b>MEDITERRANEAN</b>
<b>SOUP OF THE DAY</b> CUP 1.50 BOWL 2.50	<b>SEAFOOD STEW</b> CUP 2.75 BOWL 4.50
<b>GREEK SALAD</b> 4.95	<b>BAKED FRENCH ONION SOUP</b> 3.95
Fresh garden greens, tomatoes, cucumbers, onions, olives and feta cheese, topped with house dressing	With croutons and cheese
<b>AEGEAN SALAD</b> 7.50	<b>CAESAR SALAD</b> 5.50
Fresh garden greens, tomatoes, cucumbers, onions, Greek olives, feta cheese, mushrooms, artichokes and anchovies	Romaine lettuce, crispy croutons, a touch of smoked chippote, anchovies and shaved parmesan
<b>HORIATIKI SALATA (GREEK VILLAGER SALAD)</b> 7.50	<b>SPINACH SALAD</b> 7.50
Salad with tomatoes, cucumbers, capers, peppers, artichokes, feta cheese, oregano, kalamata olives in balsamic vinegar with virgin olive oil	Fresh spinach, bacon, onion, feta, tomato, kalamata olives, sliced egg, vinegar and virgin olive oil
	<b>CHILLED TUNA SALAD</b> 7.50
	Flaked tuna, tomato, cucumbers, capers with fresh herbs, lemon and virgin olive oil over baby greens

WITH ALL SALADS: Grilled chicken or grilled calamari add 2.50 - Grilled shrimp add 4.50

## DESIGNER SANDWICHES

on a freshly baked roll with Andreas fries, lettuce & tomato

<b>BROILED DELMONICO STEAK SANDWICH</b> 7.50	<b>FRESH GRILLED CHICKEN SANDWICH</b> 6.00
open flamed broiled	On freshly baked roll
<b>BROILED NATIVE FRESH SWORDFISH FILET</b> 8.00	<b>3D CLUBS</b> 7.50
7 oz. seasoned with oregano, lemon oil mix	Ham, turkey or tuna, fresh grilled chicken
<b>THINLY SLICED ROAST BEEF AU JUS</b> 6.50	<b>DAGWOOD CLUB</b> 7.50
With smoked provolone and fries only	Ham, turkey, bacon, lettuce and tomato with Swiss cheese
<b>TUNA SALAD SANDWICH</b> 5.50	

## DESIGNER BURGERS OPEN FLAME BROILED

Made with Black Angus chopped sirloin served with lettuce, tomato and Andreas fries

<b>ANDREAS BURGER - 1/2 POUNDER</b>	
With American, Swiss, smoked Provolone or Feta cheese	6.00
<b>WITH BACON OR MUSHROOMS ON BURGER ADD</b>	75¢

## SANDWICHES

SERVED WITH FRENCH FRIES AND PICKLE

<b>SIDE ORDERS AND EXTRAS</b>
Rice Pilaf - 2.50
French Fries - 3.00
Onion Rings - 3.50

Lettuce and tomatoes, cheese, bacon, mushrooms, pita - 75¢

## PIZZA TIS IMERAS (DAILY PIZZA)

<b>GRILLED PIZZA</b>	8.50
Grilled wheat pizza with chef's choice of toppings	

## GREEK SPECIALTIES

<b>LAMB KABOB OPEN FLAME BROILED</b> 13.95	<b>CHICKEN OREGANATO OVER OPEN FLAME</b> 12.50
Large chunks of tender leg of lamb skewered with peppers and onion, grilled over charcoal	Grilled, cooked with lemon and virgin olive oil with oregano
<b>BRAISED LAMB A'LA ATHENS</b> 11.95	<b>MOUSSAKA</b> 12.50
On a bed of rice pilaf	Alternate layers of ground beef and roasted eggplant with potatoes and bechamel sauce
<b>BEEF KABOB OPEN FLAME BROILED</b> 13.95	<b>PASTITSIO</b> 11.50
Large chunks of lean, beef tenderloin skewered with peppers and onion, grilled over charcoal	Alternate layers of ground beef and ziti pasta with bechamel cheese sauce
<b>SWORDFISH KEBOB (FRESH)</b> 12.95	

All Greek specialties are served with soup or Greek salad, rice pilaf and vegetables or otherwise if specified

## HOUSE SPECIALTIES

<b>GYRO SANDWICH</b> 6.95	<b>GYRO PLATE</b> 12.50
Ground beef and lamb, barbecued mixed herbs, tomato, onion and parsley in grilled pita bread	Served with Greek salad and rice pilaf with a special chef's garni

## GREEK SANDWICHES

(ALL MEATS BROILED OVER OPEN FLAME)

<b>1. LAMB SOUVLAKI</b> 8.00	<b>5. GARDEN SOUVLAKI</b> 6.95
Choice bite size pieces of tender lamb with peppers and onions in pita bread	Spinach, tomato, onion, mushrooms, cheese, in grilled pita with a creamy cucumber sauce
<b>2. BEEF SOUVLAKI</b> 8.00	<b>6. VEGETARIAN SOUVLAKI</b> 6.95
Choice pieces of tenderloin with mushrooms	Roasted eggplant, roasted zucchini, roasted peppers and kaseri cheese in a grilled pita
<b>3. GREEK SOUVLAKI</b> 6.95	<b>7. MARATHON SANDWICH</b> 7.50
Choice pieces of pork tenderloin meat with onion, tomato and parsley in a grilled pita bread	Roast leg of lamb flavored in its own au jus on pita bread served with rice pilaf or Greek salad
<b>4. CHICKEN SOUVLAKI</b> 6.95	<b>8. GREEK SAUSAGE SOUVLAKI</b> 6.95
Grilled, boneless breast of chicken with onion, tomato and parsley in grilled pita bread	<b>9. FRESH NATIVE SWORDFISH SOUVLAKI</b> 7.50

All Greek sandwiches and house specialties are served with Greek salad or rice pilaf and a creamy cucumber sauce  
WITH BOTH GREEK SALAD & RICE PILAF ADD \$1.00

## PASTA AND ENTRÉES

<b>PENNE PASTA MARINARA</b> 9.00	<b>SURF 'N' TURF</b> 15.95
Mozzarella, olives, feta cheese and basil	Two jumbo baked stuffed shrimp and petite filet mignon or
<b>WITH HALF BREAST OF CHICKEN</b> 11.00	<b>BAKED STUFFED SHRIMP</b> 15.50
<b>PENNE PASTA &amp; MEAT SAUCE - KAPA MA STYLE</b> 9.50	Jumbo shrimp, topped with seafood stuffing, wine and lemon
<b>PASTA &amp; RED SAUCE</b> 7.50	<b>FRESH NATIVE SWORDFISH STEAK</b> 14.50
<b>SIRLOIN A'LA SPARTA</b> 16.00	when available
Grilled N.Y. sirloin with mushrooms, country-style mashed potatoes and caramelized relish	<b>BROILED FRESH SALMON FILET</b> 13.50
<b>3/4 LB. CHOICE N.Y. SIRLOIN STEAK</b> 14.50	Grilled on open flame
<b>FILET OLYMPUS</b> 16.00	<b>BROILED SCROD</b> 11.50
Grilled filet mignon with sauteed mushrooms, country-style mashed potatoes, with a fresh tomato and kalamata olive tepenade	Fresh native scrod broiled with bread crumbs, wine and lemon
<b>CHOICE FILET MIGNON</b> 14.50	<b>OPEN FACE 10 OZ. DELMONICO STEAK W/FRENCH FRIES &amp; GREEK SALAD</b> 11.95

With above dinners - Greek salad or cup of soup, potato or rice and vegetables except pastas - Greek salad with pastas add 1.50

## SPECIALTY DESSERTS

Baklava .....	3.50	Carrot Cake .....	3.75	Cheese Cake .....	3.75
Galactobouriko .....	3.50	Chocolate Cake .....	3.75	Dessert of the Day .....	3.75
Yogurt & Honey .....	3.50				

CAFÉ Avδpeas Special Treat: with Kahlua, Orange Liqueur, & Whipped Cream - 6.50

## MYTHICAL MARTINI

*Stoli Ohrang vodka and  
Creme de Cocao,*

*garnished with an orange slice*

## THE ULTIMATE COSMOPOLITAN

*Ketel One Citroen vodka, Cointreau and  
a splash of cranberry juice*

## ESPRESSO MARTINI

*Ketel One vodka, Tia Maria and espresso*

## THE ANDREA MARTINI

*Couvoisier VS Cognac, pineapple juice, Hiram  
Walker Orange Curacao and a dash of bitters*

## GREEK SUNRISE MARTINI

*Stolichnaya vodka, orange juice, cranberry  
juice and a splash of Kahlua*

## BERRY MARTINI

*Stoli Strasheri vodka and Stoli Razberi vodka  
with a splash of cranberry juice*

## TROPICAL MARTINI

*Malibu Coconut rum, Smirnoff vodka  
and a splash of pineapple juice*

## LEMONTINI

*Ketel One Citroen vodka with  
a splash of Lemancello,  
garnished with a  
lemon twist*

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## WINES BY THE GLASS

	<u>GLASS</u>	<u>BOTTLE</u>
MONTPELLIER (CALIFORNIA)		
CHARDONNAY - CABERNET - MERLOT .....	4.00	14.50
MERIDIAN CHARDONNAY (CALIFORNIA) .....	5.50	20.00
KENDALL JACKSON CHARDONNAY (CALIFORNIA) .....	6.50	25.00
FOREST GLEN MERLOT (CALIFORNIA) .....	5.50	20.00
BERINGER WHITE ZINFANDEL (CALIFORNIA) .....	4.00	14.50
LAGARIA PINOT GRIGIO (ITALY) .....	4.25	15.00

## GREEK WINE SELECTIONS

	<u>GLASS</u>	<u>BOTTLE</u>
ACHAIA CLAUSS DEMESTICA WHITE .....	4.00	
<i>LIGHT BODIED, EASY - DRINKING WHITE WINE</i>		
ACHAIA CLAUSS DEMESTICA RED .....	4.00	
<i>A SOFT RED WINE PLEASING TO THE PALATE</i>		
ACHAIA CLAUSS RETSINA .....	4.00	14.50
<i>A TRADITIONAL PINE-RESINATED DRY WHITE WINE.</i>		
ACHAIA CLAUSS PATRAS .....	4.50	16.50
<i>A DELICATE AND DRY WHITE WINE WITH A CRISP, TANGY FINISH.</i>		
ACHAIA CLAUSS NEMEA .....	4.50	16.50
<i>A LIVELY RED WINE WITH LONG AND RICH BERRY FLAVORS.</i>		
BOUTARI GRAND RESERVE .....	7.00	25.00
<i>ELEGANT, RICH, FULL-BODIED RED WINE.</i>		
BOUTARI SANTORINI .....		20.00
<i>A DRY, LIGHT, REFRESHING WHITE WINE.</i>		
BOUTARI NAOUSSA .....		15.50
<i>RICH, DRY RED WINE</i>		
ACHAIA CLAUSS MAVRODAPHNE .....	4.75	18.00
<i>RED DESSERT WINE WITH FLAVORS OF RAISINS, BLACK CHERRIES AND LAYERED WITH SMOKY, CARAMEL TONES.</i>		

## SPARKLING WINES

(LISTED FROM SWEETEST TO DRIEST)

	<u>BOTTLE</u>
DOMAINE ST. MICHELLE BRUT .....	WASHINGTON .... 22.00
MOET & CHANDON WHITE STAR .....	FRANCE .... 49.00
CHANDON BLANC DE NOIR .....	CALIFORNIA
INDIVIDUAL 187 ML BOTTLE .....	7.50

## BLUSH & LIGHT WHITE WINES

(LISTED FROM A SWEETER BLUSH STYLE TO LIGHT, CRISP WHITE WINES)

SAKONNET EYE OF THE STORM .....	RHODE ISLAND .... 13.00
LUNA DI LUNA CHARDONNAY/PINOT GRIGIO .....	ITALY .... 18.00
CAVIT PINOT GRIGIO .....	ITALY .... 15.00

## MEDIUM TO FULL BODIED WHITES

(LISTED FROM LIGHTER AND FRUITIER TO RICHER AND FULLER BODIED)

SIMI SAUVIGNON BLANC .....	CALIFORNIA .... 19.00
COLUMBIA CREST CHARDONNAY .....	WASHINGTON .... 16.00
JACOBS CREEK CHARDONNAY .....	AUSTRALIA .... 16.00
SIMI CHARDONNAY .....	CALIFORNIA .... 26.00

## LIGHT TO MEDIUM BODIED RED WINES

(THESE WINES ARE SOFTER IN STYLE, FRUITY WITH A GENTLE LEVEL OF TANNIN)

MELINI BORCHI D'ELSA CHIANTI .....	ITALY .... 16.00
JACOBS CREEK SHIRAZ .....	AUSTRALIA .... 17.00
LUNA DI LUNA MERLOT/CABERNET .....	ITALY .... 18.00

## FULL BODIED RED WINES

(THESE WINES ARE FULL AND RICH WITH FLAVOR)

BLACK OPAL CABERNET/MERLOT .....	AUSTRALIA .... 16.00
RUFFINO "AZIANO" CHIANTI .....	ITALY .... 22.00
NAPA RIDGE ZINFANDEL .....	CALIFORNIA .... 16.00
PENFOLDS SHIRAZ/CABERNET .....	AUSTRALIA .... 17.00
BERINGER FOUNDER'S ESTATE CABERNET SAUVIGNON .....	CALIFORNIA .... 19.00

## DOMESTIC BEERS \$2.50

COORS LIGHT - BUD LIGHT - BUDWEISER  
MILLER LITE - ROLLING ROCK

## SPECIALTY BEERS

SAMUEL SMITH .....	4.50
<i>TADDY PORTER - NUT BROWN ALE - OATMEAL STOUT - PALE ALE</i>	
ORVAL TRAPPIST ALE .....	4.50
PILSNER URQUELL .....	4.50

## IMPORTED BOTTLE BEERS \$3.25

AMSTEL LIGHT - HEINEKEN - BECK'S  
MOLSON GOLDEN - MOLSON ICE

## DRAUGHT BEER \$3.00....LARGE \$4.00

BASS ALE - GUINNESS - SAM ADAMS BOSTON ALE  
COORS LIGHT

## NON ALCOHOLIC BEER \$2.50

COORS N.A. - O'DOULS - KALIBER