

Lunch Menu

11am - 5pm

Munchies & Fare for the Table

Warm Chips & Guac

Made with fresh Haas avocados.

\$6.25

Cheese & Charcutiere Plate

Selection of aged cheeses & cured meats.

Market Price

Warm Chips & Queso Blanco

House recipe white queso, warm tortilla chips.

\$6.25

Spinach & Artichoke Dip

\$11.95

Chopped spinach, artichoke hearts, cream cheese, aged Parmesan, with baguette slices & warm chips.

Warm Chips & Salsa

Choose from any of our 4 homemade salsas, or try a sampler with 3 salsas.

One Salsa \$4.25 / 3 Salsas \$6.75

Salsa Roja - Roasted Tomato Salsa - Pico de Gallo

Brie & Drunken Nuts

\$11.95

Gotta Eat Your Veggies

Famous Wrinkled Green Beans

Fresh beans flash fried & tossed with our secret sweet sauce. YUM!

Small Order \$4.50 / Big Bowl for the Table \$12.95

Asparagus Addiction

Beer batter tempura spears with sweet-hot dipping sauce.

Small Order \$4.50 / Big Order for the Table \$12.95

Mexican Sweet Corn

\$3.50

Grilled corn on the cob with Mexican aioli, spices, cotija cheese & lime wedges.

Grilled Artichoke (When Available)

\$4.50

1/2 whole artichoke steamed then grilled, served with lemon-mayo dip sauce.

Soup's On

Cream of Crab

Sweet cream reduction, jumbo lump crabmeat, a hint of sherry & Old Bay.

\$9.95

Soup of the Day

Chef's daily selection.
Market Price

The Green Room

Entree size salads with house made dressings.

St. Croix Chopped	\$13.50	Grilled Caesar	\$8.50
Chopped greens, grilled chicken, tomatoes, blue cheese, bacon, Granny Smith apples, roasted corn, macadamia nuts, honey-lime vinaigrette.		Romaine heart lightly grilled, shaved Parmesan, croutons, Caesar dressing. Add Chicken \$4.00 Add Jerk Chicken \$4.50	
Huntington Pier Cobb	\$12.50	Baja Steak or Chicken Chopped	
Greens, grilled chicken, tomatoes, sliced avocado, bacon, hard boiled egg, blue cheese, blood orange vinaigrette.		Chopped greens, cheddar jack, pico de gallo, roasted corn, black beans, grilled flank steak or chicken, crumbled tortilla chips, chipotle ranch dressing. Steak \$12.95 Chicken \$11.50	
Tuna, Crab & Avocado Tower* (When Available)	\$19.50	My Big Fat Greek	\$10.50
Sushi grade tuna tartar, crab salad, sliced avocado, cucumber plum tomato & field greens with tomato vinaigrette.		Greens, roasted red peppers, pepperoncini, tomatoes, cukes, red onion, feta cheese, kalamata olives, Greek vinaigrette.	

Side Salads

Side Garden	\$4.50	Side Caesar	\$4.50
Romaine, bell peppers, onion, carrots, tomato, cucumbers.		Romaine, shaved Parmesan, home made croutons.	

Sandwiches & Wraps

Accompanied with a side of pasta salad or coleslaw.
Add an additional side of fries for \$1.95.

Southwest Grilled Chicken Club	\$10.95	Fried Oyster & Shrimp Po' Boy	\$11.50
Grilled chicken, applewood bacon, ham, swiss cheese, lettuce, tomato, red onion, chipotle ranch, grilled brioche bread.		Local plump beer battered oysters & jumbo shrimp, lettuce, tomato & house made remoulade on toasted milano roll.	
Boston Bay Jerk	\$10.50	Chicken Caesar Wrap	\$8.50
Grilled chicken, Busha Brown Jerk seasoning from Jamaica, lettuce, tomato, onion & Island Juice on grilled brioche bread.		Grilled chicken, crisp romaine, shaved Parmesan & home made Caesar dressing in a garlic & herb wrap.	
Longboard Crab Cake	\$13.50	Grilled Portabella	\$10.95
Jumbo lump, a little Old Bay & not a whole lot more, with house made remoulade, lettuce, tomato, toasted bun.		Whole portabella cap, roasted red peppers, grilled red onions, provolone, fresh basil, balsamic mayo, grilled brioche bread.	
BLT&A	\$8.95	Longboard Steak Sammy	\$12.50
Applewood bacon, field greens, tomato, mayo & sliced Haas avocado on grilled brioche bread. Plain BLT \$7.50		Grilled sliced flank steak, leaf lettuce, tomato, sliced red onion with taragon aioli (poor man's bearnaise) on toasted milano.	
Paseo	\$10.95	Buffalo Wrap	\$9.95
Mango & citrus-marinated pulled pork, caramelized onions, garlic mayo, romaine, pickled jalapenos & cilantro on toasted milano.		Deep fried chicken tenders, cheddar-jack cheese, lettuce, tomato, ranch dressing, wing sauce, garlic & herb wrap.	
Powerhouse Wrap	\$8.50	Woodie	\$7.25
Haas avocado, sprouts, sliced cukes, tomato, carrots, raw zucchini, bell peppers, field greens, shredded jack, creamy cucumber dressing, herb & garlic wrap.		Killer 1/4 lb Burk's hot dog, split & char grilled with mustard slaw & grilled tomato wedges, toasted milano roll.	

Tacos

Soft corn or flour tortillas.

All tacos accompanied by a side of pasta salad or coleslaw.
Add an additional side of fries for \$1.95.
Add side of fresh made guacamole \$1.95.

Baja Fish	\$11.95	Pollo	\$10.95
Beer-battered fresh Cod, shredded cabbage, pico de gallo, Mexican white sauce, roasted tomato salsa, lime wedges.		Achiote marinated chicken, grilled onions & peppers, sliced avocado, cheddar-jack cheese, cilantro, pico de gallo, sour cream.	
Steak Fajita	\$12.95	Jerk Mahi	\$11.95
Grilled flat iron steak, grilled onions & peppers, cilantro, pico de gallo, sour cream.		Grilled jerk-seasoned Mahi Mahi, mango salsa, shaved cabbage, Island Juice.	
Pacific Pulled Pork	\$10.95		
beer marinated pulled pork, sweet chili slaw,			

cotija cheese, cilantro-avocado crema, lime wedges.

Paninis

Hot-pressed on Ciabatta.

**All Paninis accompanied by a side of pasta salad or coleslaw.
Add an additional side of fries for \$1.95.**

Elegant Turkey	\$10.50	Blue Steak	\$12.50
House baked turkey, granny smith apples, brie, roasted garlic & onion jam.		Grilled sliced flank steak, gorgonzola, roasted red peppers, sweet onions.	
Ground Swell (All Veggie)	\$9.50	Cubano	\$10.95
Zucchini, portobella, onion, carrots, yellow peppers, roasted red peppers, provolone, field greens, spinach-avocado pesto.		Cuban pork, ham, swiss cheese, sliced pickle, spicy brown mustard.	
Cuban Reuben	\$12.95		
Cuban pork, corned beef, sauerkraut, swiss cheese, 1000 island, spicy brown mustard, sliced pickles, extra napkins.			

Burgers

Our hamburgers are made with a blend of premium ground chuck, brisket & short rib, costing a little more but delivering unparalleled flavor & juiciness. All hand-patted & served on fresh, daily baked buns by Touch of Italy especially for Long board Cafe. Burgers are 1/2 lb unless otherwise indicated.

**All Burgers accompanied by side of pasta salad or coleslaw.
Add an additional side of fries for \$1.95**

Longboard	\$11.95	Piggyback	\$11.95
Spicy-sweet bacon, horseradish cheddar cheese, lettuce, red onion & medium fried egg.		5 oz. burger, beer marinated pulled pork, applewood bacon, Chef Eric's homemade BBQ sauce.	
Hickory Bacon	\$10.95	Plain	\$8.95
Applewood bacon, hickory BBQ sauce, cheddar.		Lettuce, tomato & sliced red onion. Add Cheese \$1.00 Add Fresh-Made Guacamole \$1.50	
Todos Santos	\$11.50	Waimea	\$10.95
Smothered with queso blanco, pico de gallo & crumbled housemade tortilla chips.		Grilled pineapple, applewood bacon, swiss cheese, teriyaki sauce.	
Bacon Black & Blue	\$10.95	Short Board	\$7.95
Blacken seasoning, applewood bacon, grilled onion, melted gorgonzola.		Smaller, 5 oz. burger - lettuce, tomato, sliced red onion. Add Cheese \$1.00	
Ahi Burger (When Available)	\$16.50	Rincon (Turkey Burger)	\$8.95
Seared sushi grade tuna steak, ginger-wasabi aioli, Asian slaw.		Ground turkey, caribbean spice, mango-cucumber salsa, leaf lettuce.	

Little Grommies

Chicken Tenders	\$6.50	Grilled Cheese	\$4.25
All white tenders, seasoned & fried, with Island Juice.		Grilled brioche bread, choice of cheese	
Kid's Burger / Cheeseburger		Kid's Hot Dog	\$3.95
1/4 lb Angus burger with choice of fixings. \$4.95 / \$5.95		All beef dog, grilled on potato roll.	
"Kraft" Style Mac n Cheese	\$3.95	Pizza Boats	\$6.50
Elbow pasta with cheddar & jack cheese sauce.		Milano bistro roll baked with marinara & cheese.	

Dinner Menu

Our night appetizer & dinner menu beginning at 5:30 pm

Munchies & Fare for the Table

Warm Chips & Guac	\$6.25	Cheese & Charcutiere Plate	
Made with fresh Haas avocados.		Selection of aged cheeses & cured meats. Market Price	
Warm Chips & Queso Blanco	\$6.25	Spinach & Artichoke Dip	\$11.95
House recipe white queso, warm tortilla chips.		Chopped spinach, artichoke hearts, cream cheese, aged Parmesan, with baguette slices & warm chips.	
Warm Chips & Salsa		Brie & Drunken Nuts	\$11.95
Choose from any of our 4 home made salsas, or		5 oz. wedge of ripe melted brie smothered with	

try a sampler with 3 salsas.
One Salsa \$4.25 / 3 Salsas \$6.75
 Salsa Roja - Roasted Tomato Salsa - Pico de gallo

chopped nuts in brandy sauce, served with sliced baguette.

Gotta Eat Your Veggies

Famous Wrinkled Green Beans

Fresh beans flash fried & tossed with our secret sweet sauce. YUM!
Small Order \$4.50 / Big Bowl for the Table \$12.95

Mexican Street Corn \$3.50
 Grilled corn on the cob with Mexican aioli, spices, cotija cheese & lime wedges.

Asparagus Addiction

Beer battered tempura spears with sweet-hot dipping sauce.
Small Order \$4.50 / Big Order for the Table \$12.95

Grilled Artichoke (When Available) \$4.50
 1/2 whole artichoke steamed then grilled, served with lemon-mayo dip sauce.

The Green Room

Entree size salads with housemade dressing.

St. Croix Chopped \$13.50
 Chopped greens, grilled chicken, tomatoes, blue cheese, bacon, Granny Smith apples, roasted corn, macadamia nuts, honey-lime vinaigrette.

Huntington Pier Cobb \$12.50
 Greens, grilled chicken, tomatoes, sliced avocado, bacon, hard boiled egg, blue cheese, blood orange vinaigrette.

Tuna, Crab & Avocado Tower* (When Available) \$19.50
 Sushi grade tuna tartar, crab salad, sliced avocado, cucumber, plum tomato & field greens with tomato vinaigrette.

Grilled Caesar \$8.50
 Romaine heart lightly grilled, shaved Parmesan, croutons, Caesar dressing.
Add Chicken \$4.00 / Add Jerk Chicken \$4.50

Baja Steak or Chicken Chopped
 Chopped greens, cheddar jack, pico de gallo, roasted corn, black beans, grilled flank steak or chicken, crumbled tortilla chips, chipotle ranch dressing.
Steak \$12.95 / Chicken \$11.50

My Big Fat Greek \$10.50
 Greens, roasted red peppers, pepperoncini, tomatoes, cukes, red onion, feta cheese, kalamata olives, Greek vinaigrette.

Soup's On

Cream of Crab \$9.95
 Sweet cream reduction, jumbo lump crabmeat, a hint of sherry & Old Bay.

Soup of the Day
 Chef's daily selection.
Market Price

Side Salads

Side Garden \$4.50
 Romaine, bell peppers, onion, carrots, tomato, cucumbers.

Side Caesar \$4.50
 Romaine, shaved Parmesan, homemade croutons.

Appetizers

Figs in a Blanket (Seasonal) \$7.00
 Fresh figs stuffed with goat cheese & wrapped with applewood bacon.

Pan Seared Ahi \$13.00
 Sushi grade, Thai chili glaze, Asian slaw, grilled pineapple salsa.

Grilled Lamb Chop Lollypops \$14.00
 NZ premium chops, rosemary & garlic rubbed, sweet cilantro-pesto.

Crab Quesadilla \$12.00
 Lump crab, jack cheese & poblano-tomato bruschetta, chipotle cream dip sauce.

Scallops & Lobster \$12.00
 Sauteed dry scallops & lobster tail, lobster crema.

Crab Stuffed Artichoke Bottoms \$13.00
 Lump crab stuffing, imperial sauce.

Go Fish

Choose Your Fish, Choose Your Preparation

Longboard's fresh fish is sourced daily, typically from local catcheries. Your server will introduce tonight's selections. Then, choose your preparation from one of the following.

Tropical \$25.00
 Vanilla bean & rum beurre blanc, grilled pineapple salsa

Mediterranean \$24.00
 Roasted with tomatoes, artichoke hearts & capers, fresh lemon, wine & garlic jus.

Pan-Asian	\$24.00	Just Fish Please	\$21.00
Ginger-curry broth, wild mushrooms, wilted greens		Broiled or oven roasted, a little seasoning, butter & squeeze of fresh lemon.	

Entrees

Includes vegetable & starch of the day.

Grilled Baseball Filet	\$23.00	Brick Chicken	\$17.00
8 oz. Center cut of CAB sirloin, madiera demi glaze, sliced portabello.		Half cornish game hen, marinated, flattened & grilled under a brick, herb pan sauce.	
Seafood Pasta	\$26.00	Duck Duck	\$25.00
Linguine, avocado cream sauce, pan seared shrimp & scallops, lump crab		Sliced duck breast, raspberry-jalapeno glaze, duck leg confit hash	
Chef's Risotto		Surf, Turf n Surf	\$34.00
Daily inspiration, ask your server.		8 oz. Baseball filet over madiera demi glaze, small crab cake, grilled shrimp with remoulade.	
Market Price			

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All burgers accompanied by a side of pasta salad or coleslaw.

Add an additional side of fries for \$1.95

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Spicy-sweet bacon, horseradish cheddar cheese, lettuce, red onion & medium fried egg.		5 oz. burger, beer marinated pulled pork, applewood bacon, Chef Eric's homemade BBQ sauce.	
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Applewood bacon, hickory BBQ sauce, cheddar.		Lettuce, tomato & sliced red onion. Add Cheese \$1.00 Add Fresh Made Guacamole \$1.50	
Todos Santos	\$11.50	Waimea	\$10.95
Smothered with queso blanco, pico de gallo & crumbled house made tortilla chips.		Grilled pineapple, applewood bacon, swiss cheese, teriyaki sauce.	
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Seared sushi grade tuna steak, ginger-wasabi aioli, Asian slaw.		Ground turkey, caribbean spice, mango-cucumber salsa, leaf lettuce.	

Tacos

Soft corn or flour tortillas.

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Add side of fresh made guacamole \$1.95

Baja Fish	\$11.95	Jerk Mahi	\$11.95
Beer-battered fresh Cod, shredded cabbage, pico de gallo, Mexican white sauce, roasted tomato salsa, lime wedges.		Grilled jerk-seasoned Mahi Mahi, mango salsa, shaved cabbage, Island Juice.	
Pollo	\$10.95	Pacific Pulled Pork	\$10.95
Achiote marinated chicken, grilled onions & peppers, sliced avocado, cheddar-jack cheese, cilantro, pico de gallo, sour cream.		Beer marinated pulled pork, sweet chili slaw, cotija cheese, cilantro-avocado crema, lime wedges.	
Steak Fajita	\$12.95		
Grilled flank steak, grilled onions & peppers, cilantro, pico de gallo, sour cream.			

Little Grommies

Chicken Tenders	\$6.50	Grilled Cheese	\$4.25
All white tenders, seasoned & fried, with Island Juice.		Grilled brioche bread, choice of cheese	
Kid's Burger / Cheeseburger		Kid's Hot Dog	\$3.95
1/4 lb Angus burger with choice of fixings. \$4.95 / \$5.95		All beef dog, grilled on potato roll.	
"Kraft" Style Mac n Cheese	\$3.95	Pizza Boats	\$6.50
Elbow pasta with cheddar & jack cheese sauce.		Milano bistro roll baked with marinara & cheese.	

Step Into Liquid

Local Craft Drafts

Priced as pint / pitcher.

Burley Oak - Berlin, MD

(Just The Tip) Light crisp ale brewed with Noble hops and malts from Germany. Slightly grainy with a touch of floral hops. 5% ABV 32 IBU
\$7.5 / \$27.50

Flying Dog In-Heat Wheat

German Hefeweizen style with huge banana & clove notes, pairs well with seafood, chicken and tangy cheeses IBU
\$6.5 / \$23.50

16 Miles Brewing Co- Georgetown, DE

(Amber Sun Ale) Roasty finishing malts and a little bitterness provides a traditional amber ale. Dark red but not heavy on the palate. 6.1% ABV 30 IBU
\$6.00 / \$22.00

Craft Draft Sampler

\$9.00

Four 5 oz. glasses.

Burley Oak - Berlin, MD

(Rude Boy) Seven malt red ale with hints of nuts, burnt sugar, raisin and a slight touch of smoke. 8% ABV 31 IBU
\$7.5 / \$27.50

Evolution Craft Brewing- Salisbury, MD

(Primal Pale Ale) Golden, dry slightly hoppy ale with notes of pine and citrus, a lightly malty middle and clean finish. 5% ABV 30 IBU
\$6.00 / \$22.00

Finn City Brewing Co - Ocean City, MD

(Blackfin Black IPA) Full bodied black IPA with pale & mild roasted malts & a citrus hop blend. Well Balanced with a smooth finish. 6% ABV 58 IBU
\$6.00 / \$22.00

Not Quite So Local Drafts

Priced as pint / pitcher.

Yuengling Lager

\$4.00 / \$14.50

Bottles

Priced as pint / pitcher.

Kona Longboard

\$6.50 / \$23.50

Fat Tire

Natural Light

Stella Artois

Bud Light

Blue Moon

Miller Lite

Corona

Coors Light

Grape Juice

Priced as glass / bottle.

Gabbiano Pinot Grigio (Veneto, Italy)

Aromas of apple, pear & citrus, crisp & tangy on the palate.

Glass: \$5.50 / Glass & 1/2: \$7.25 / Bottle: \$17.00

Cypress Chardonnay (J. Lohr - Central Coast, CA)

Aromas of peach & pear, hints of vanilla & toasted oak. Vibrant with balance acidity.

Glass: \$5.00 / Glass & 1/2: \$7.25 / Bottle: \$17.00

La Crema Chardonnay (Sonoma, CA)

Lively citrus, subtle toasted oak, butterscotch, apple, bright orange.

Glass: \$9.00 / Glass & 1/2 \$13.00 / Bottle: \$36.00

Greg Norman Pinot Noir (Santa Barbara, CA)

Fruit forward flavors of strawberry & plum highlighted by floral & spice notes.

Glass: \$8.00 / Glass & 1/2: \$11.50 / Bottle: \$32.00

Molly Dooker "The Boxer" Shiraz (McClaren Vale, Australia)

Big, bold yet velvety, layers of chocolate, vanilla & plum. Very highly rated worldwide.

Bonterra Sauvignon

Crisp acidity with flavors of grapefruit, lime zest & melon

Glass: \$6.50 / Glass & 1/2: \$9.00 / Bottle: \$26.00

Hess "Shirtail Creek" Chardonnay (Monterey, CA)

All stainless fermentation yields pleasant acidity, crisp with notes of pear & tangerine.

Glass: \$6.00 / Glass & 1/2: \$8.50 / Bottle \$23.00

J. Lohr Chardonnay (Monterey, CA)

Full bodied & well balanced, flavors of pear, apple & cream with a lingering oak finish.

Glass: \$6.00 / Glass & 1/2: \$8.50 / Bottle: \$23.00

Franciscan Merlot (Napa, CA)

Excellent balance, rich dark berry, currant & tobacco notes, long finish

Glass: \$9.00 / Glass & 1/2: \$13.00 / Bottle: \$36.00

Cypress Cabernet Sauvignon (J. Lohr, Central Coast, CA)

Bought of black cherry & raspberry, hints of vanilla & cedar. Great burger wine.

up front, very highly rated wine made.
**Glass: \$10.00 / Glass & 1/2: \$14.50 /
Bottle: \$42.00**

**Louis Martini Cabernet Sauvignon
(Sonoma, CA)**

Ripe flavors of black plum jam & currant, hints of oak & spice.

**Glass: \$7.00 / Glass & 1/2: \$10.00 / Bottle:
\$28.00**

Vanilla & cedar bread burger wine.
**Glass: \$5.00 / Glass & 1/2: \$7.25 / Bottle:
\$17.00**

Margaritas

Perfect	\$10.50	Prickly Pear	\$11.00
Patron Anejo, Citronge, sour, OJ, Grand Marnier floater.		Avion sliver, cactus pear syrup, triple sec, fresh lime.	
Just Peachy	\$9.00	Cactus	\$9.50
Sauza gold, peach schnaaps, sour, OJ, sugar rim.		Herradura silver, triple sec, agave nectar, sour.	
Cucumber Jalapeno	\$11.00	Smoking Gun	\$11.00
El Jimador blanco, triple sec, agave nectar, fresh lime juice, muddled cucumber & jalapeno, salted rim.		El Himador blanco, Grand Mariner, fresh lime juice, agave syrup, Mexcal floater. Be VERY careful!	
Pomerita	\$8.50	Silver Surfer	\$9.00
Tequila, triple sec, sour and pomegranate juice.		Watermelon-infused sliver tequila, triple sec, fresh lime juice. Delicious!	
Lucky Horseshoe	\$11.00	Sin-Amen	\$10.00
Herradura anejo, Grand Marnier, fresh squeezed OJ and sour.		El Himador reposado, Citronge, fresh squeezed orange, cinnamon rim.	

House Libations

Pipeline	\$7.00	Orange Crush	\$8.00
Mango rum, coconut rum, pineapple, OJ & grenadine.		Orange vodka, fresh squeezed orange, triple sec, soda.	
Paloma	\$9.00	Dark & Stormy	\$8.00
El Himador reposado, fresh grapefruit, Squirt, salted rim.		Gosling's Black Seal rum, Gosling's Stormy ginger beer.	
Pepino	\$8.50	Strawberry/Lemonade Crush	\$8.00
Tequila, agave syrup, pineapple juice, muddled basil & cucumber.		Sobieski citron, fresh lemon, strawberry puree & sprite.	
Liquid Watermelon	\$7.00	Hummingbird	\$8.00
Watermelon vodka, stirrings watermelon infusion, soda.		White wine, St. Germaine & soda served in a St. Germaine carafe.	
Goombay Smash	\$9.50	Strawberry/Kiwi Mojito	\$9.00
Sailor Jerry spiced rum, coconut rum, banana liqueur, OJ & pineapple with a Myer's floater.		Strawberry puree & fresh kiwi muddled with rum, sugar & mint.	

'Tinis

Ultimat Martini	\$10.50	Eurotini	\$9.00
Patron Ultimat Vodka, dry vermouth, blue-cheese stuffed olives.		Hendrick's gin, St-Germain, muddled lemon & cucumber.	
Pomtini	\$9.00	Espresso Martini	\$10.00
Citrus vodka, triple sec, pomegranate juice, splash of soda.		Vodka, espresso vodka, Godiva chocolate liqueur, Irish cream.	
Key Lime Martini	\$8.50	Creme Broule Martini	\$9.00
Pinnacle Whip vodka, coconut rum, lime juice, pineapple juice.		Vanilla vodka, Frangelico, Cointreau, brown sugar rim.	

Frozen

Frozen Tropical Mojito	\$8.50	Lava Flow	\$8.00
Bacardi Limon, mango puree, lime & fresh mint.		Pina colada & strawberry blended with spiced rum.	
Wipe Out	\$8.00	Havana Banana	\$9.00
Rum, frozen strawberry, mango & banana, mango rum floater.		Coconut rum, banana, pina colada, mango, spiced rum floater.	
Caribbean Margarita	\$8.00	Mudslide	\$8.50
Classic frozen margarita with mango & strawberry.		Vodka, Kahlua, Irish Cream & ice cream, chocolate swirl.	