



## lunch menu

### STARTERS

<b>Soupe du jour</b> A variety of regional & seasonally prepared soups (please ask your server)	small 5	large 7
<b>Lobster bisque</b> Creamy soup broth with hints of lobster, served with toasted baguette slices	small 5	large 7
<b>Shrimp chips</b> Airy, shrimp flavored chips served with a seasonal house made dipping salsa		5.9
<b>Pâté chaud</b> Vietnamese puffed pastries filled with ground pork, pork liver pâté and minced onions		6
<b>Egg rolls</b> Crispy fried rolls with shrimp, ground pork, wood ear mushrooms & glass noodles, served with a house dipping sauce		4.5
<b>Summer rolls</b> Fresh rolls in rice paper with shrimp, rice vermicelli, mint & choice of chicken or pork, served with a hoisin peanut sauce		4.9
🍷 <b>Vegetarian summer rolls</b> Fresh rolls wrapped in rice paper filled with mushrooms, mint & vermicelli, served with a hoisin peanut sauce, with tofu (add 1)		4.9
🍷 <b>Panko breaded tofu</b> Drizzled with our house made sweet and tangy sauce		6
<b>Charcuterie platter</b> Prosciutto, sopressata, pork liver pâté, dry salami, olives, basil pesto, cornichons, served with toast points		10.5
<b>Cheese platter</b> Selection of european cheeses served with grapes & toast points		10
<b>Raw honeycomb</b> Handcut from the hive, paired with a creamy bleu cheese, spicy candied pecans, grapes & toast points (can be served as a dessert)		10.5

### SPECIALTIES

<b>Phở</b> Vietnamese rice noodle soup served with fresh herbs & choice of meat Traditional (lean beef & brisket)      Pho tái (lean beef)      Pho gà (chicken)		8.9
<b>Mì vit tiêm</b> Vietnamese & chinese egg noodle soup served with roasted duck, shitake mushroom & bok choy		12.5
<b>Chicken noodle soup</b> Glass noodles, shredded chicken & fresh herbs, with shrimp (add 2.5)		8.9
<b>Wonton noodle soup</b> Egg noodles, pork wontons, shredded chicken, shrimp, topped with caramelized onions & herbs, served with a youtiao chinese fried bread stick		10.5
<b>Bún</b> Bowl of cooled rice vermicelli noodles served with lettuce, herbs, topped with crushed peanuts & your choice of: Grilled pork 10.5      Crispy egg rolls 9.5      Grilled pork & egg rolls 11.5      🍷 Baby bok choy & mushrooms 10 (Add pork skewer 4.5, Shrimp skewer 5.5, Tofu 2, Egg sunny side up 1.5)		
🍷 <b>Baby bok choy</b> Bok choy lightly sautéed with garlic, onions, mushrooms & topped with cilantro, with grilled shrimp (add 5.5), steamed shrimp (add 2.5), or tofu (add 2)		10
🍷 <b>Vegetarian coconut curry</b> Curry with tofu, baby bok choy, sweet bell peppers, onions, potatoes and mushrooms served with your choice of jasmine rice or french baguette.		11.5
<b>Asian style beef stew</b> Tender beef & carrots with a flavorful broth over rice vermicelli, topped with fresh herbs & served with a french baguette		10.5
🍷 <b>Quiche</b> Choice of bacon, ham or vegetarian. Served with a mixed green side salad with a dijon vinaigrette dressing. (Limited quantity. Please ask server for availability)		10.5

### SANDWICHES

<b>Bánh mì</b> Vietnamese sandwich with pickled carrot, cucumber, cilantro, jalapeño, on artisan bread with choice of spicy or nonspicy house spread Grilled pork      Char siu bbq pork      Grilled chicken      Traditional - pork liver pâté, salami, sopressata, jambon de paris (ham) (Add egg sunny side up 1.5)		8.9
🍷 <b>Seasonal roasted vegetables served open faced</b> Egg plant, zucchini, yellow squash, tomatoes, goat cheese, gruyère & bechamel on toasted french sourdough bread		8.5
<b>Traditional</b> Salami, jambon de paris (ham), gruyère, served on french baguette, with prosciutto (add 2.5)		8.9
<b>BLT (served on choice of croissant, or french sourdough bread)</b> Arugula, applewood smoked bacon, tomato & aioli sauce served on sliced french sourdough bread or croissant		8.5
<b>Chicken salad (served on choice of croissant, or french sourdough bread)</b> Chopped chicken breast with raisins, almond slices, lettuce, tomatoes & chopped bacon served on french sourdough bread or croissant		8.9
<b>Egg salad (served on choice of croissant, or french sourdough bread)</b> Served with lettuce & tomatoes on sliced french sourdough bread or croissant		8.5



## lunch menu

### SANDWICHES

<b>Parisian hot dog</b>	8
Beef hot dog with caramelized onions, gruyère & mornay sauce served on french baguette	
<b>Croque monsieur</b>	8.9
Jambon de paris (ham), sautéed onions, gruyère, mushrooms & mornay sauce	
<b>Croque madame</b>	9.5
Jambon de paris (ham), sautéed onions, gruyère, mushrooms & mornay sauce topped with an egg sunny side up	
<b>Croque mademoiselle</b>	10.5
Grilled chicken, sautéed onions, gruyère, mushrooms & mornay sauce topped with an egg sunny side up	
<b>Smoked salmon croissant</b>	8
Salmon, cream cheese & chives, red onions, capers, & arugula served in a french croissant	
🍷 <b>Mozzarella, basil &amp; tomato</b>	8.5
Olive oil & sea salt, drizzled with balsamic vinaigrette, served on a french baguette, with prosciutto (add 2.5)	

### SALADS

🍷 <b>Caprese salad</b>	8.5
Mozzarella, tomato, basil with balsamic vinaigrette & sea salt, with prosciutto (add 2.5)	
🍷 <b>Prosciutto salad</b>	10.5
Spinach, spicy candied pecans, parmesan, dried cranberries served with a balsamic vinaigrette	
🍷 <b>Baby greens with choice of chopped bacon, chicken, or mozzarella</b>	10.5
Mixed greens, red onion, cucumber & tomatoes served with creamy parmesan, with grilled shrimp (add 5.5), or steamed shrimp (add 2.5)	
🍷 <b>Vietnamese salad</b>	10.5
Tossed with shredded chicken, lettuce, mint, red onion, and served with an asian dijon vinaigrette, with grilled shrimp (add 5.5), or steamed shrimp (add 2.5)	
🍷 <b>Couscous salad</b>	8.5
Grilled shrimp, roasted vegetables, tomatoes, red onions, olives, fresh mint, cucumbers served with a light citrus dressing	

### KIDS DISHES

served with celery & carrots

<b>Grilled cheese sandwich</b>	
On pain de mie (white bread)	6
With jambon de paris (ham)	7
<b>Hot dog</b>	7
Beef hot dog served on a french baguette	
<b>Croissant with ham</b>	7
Jambon de paris (ham) & american cheese	

### BRUNCH MENU

SERVED SATURDAYS 10:00AM - 2:30PM

<b>Mimosa</b>	6.5
Refreshing blend of champagne & chilled orange juice	
<b>Breakfast sandwich</b>	8
Freshly baked croissant or rustic country bread with egg sunny side up, gruyère, choice of jambon de paris (ham) or applewood bacon	
<b>Crêpe wrap</b>	8
Sweet crêpe filled with scrambled eggs, gruyère, chive & mornay sauce, with choice of jambon de paris (ham) or applewood bacon	
<b>Alisia's monte cristo</b>	8.5
With jambon de paris (ham), american cheese, strawberry jam & confectioners sugar	
<b>French toast</b>	9
French sourdough bread topped with fresh fruit, maple syrup & confectioners sugar	
<b>Omelette</b>	10.5
Tomatoes, red onions, mushrooms, gruyère, goat cheese, & choice of jambon de paris (ham) or bacon	
<b>Smoked salmon platter</b>	10
Salmon, cream cheese & chives, red onion, & capers served with a toasted baguette	

🍷 for strictly vegetartian preparation, please ask your server

\*a gratuity of 18% will be added to tables seating 6 or more

Consuming raw or undercooked meats (pho traditional & pho lean beef), eggs, poultry or seafood may increase your risk of contracting foodborne illness - especially if you have certain medical conditions. Section 3-603.11, 2001 FDA Food Code



## dinner menu

### STARTERS

<b>French onion soup</b>	7
Traditional french onion soup with bacon topped with a baguette crouton & melted gruyère cheese	
<b>Soupe du jour</b>	7
A variety of regional & seasonally prepared soups (please ask your server)	
<b>Lobster bisque</b>	7
Creamy soup broth with hints of lobster served with a toasted baguette	
<b>Potstickers</b>	7.5
Pan-fried dumplings with chinese chives & ground pork served with soy-ginger dipping sauce	
<b>Asian style wings</b>	8.5
Tossed in sweet & tangy garlic sauce, topped with scallions & red pepper flakes	
<b>Shrimp chips</b>	5.9
Airy, shrimp flavored chips served with seasonal house made dipping salsa	
<b>Pâté chaud</b>	6
Vietnamese puffed pastries filled with ground pork, pork liver pâté and minced onions	
<b>Egg rolls</b>	4.5
Crispy fried rolls with shrimp, ground pork, wood ear mushrooms & glass noodles, served with house dipping sauce	
<b>Summer rolls</b>	4.9
Fresh rolls in rice paper with shrimp, rice vermicelli, mint & choice of chicken or pork served with hoisin peanut sauce	
🌱 <b>Vegetarian summer rolls</b>	4.9
Fresh rolls wrapped in rice paper filled with mushrooms, mint & vermicelli served with hoisin peanut sauce, with tofu (add 1)	
🌱 <b>Panko breaded tofu</b>	6
Drizzled with our house made sweet and tangy sauce	
<b>Charcuterie platter</b>	10.5
Prosciutto, sopressata, pork liver pâté, dry salami, olives, basil pesto, cornichons, served with toast points	
<b>Cheese platter</b>	10
Selection of european cheeses served with grapes & toast points	
<b>Raw honeycomb</b>	10.5
Handcut from the hive, paired with a creamy bleu cheese, spicy candied pecans, grapes & toast points (can be served as a dessert)	

### DISHES

| white jasmine rice substituted upon request |

🌱 <b>Vegetarian coconut curry</b>	11.5
Curry with tofu, baby bok choy, sweet bell peppers, onions, potatoes and mushrooms served with your choice of jasmine rice or french baguette.	
<b>Chinese short ribs</b>	19.5
Soy-marinated short ribs, served with choice of house greens & roasted vegetables, or potato au gratin	
<b>Bún</b>	
Bowl of cooled rice vermicelli noodles served with lettuce, herbs, topped with crushed peanuts & your choice of two skewers	
Grilled pork 15	Shrimp 17
	Mixed shrimp & pork 16
(Add pork skewer 4.5, Shrimp skewer 5.5, Tofu or egg rolls 2, Egg sunny side up 1.5)	
🌱 <b>Baby bok choy</b>	10
Bok choy lightly sautéed with garlic, onions, mushrooms & topped with cilantro, with grilled shrimp (add 5.5), steamed shrimp (add 2.5), or tofu (add 2)	
<b>Honey glazed cornish game hen</b>	18.5
Oven roasted hen, served with choice of house greens & roasted vegetables, or potato au gratin (please allow 15-20 min. for preparation)	
<b>Sirloin back ribs</b>	18.5
Grilled pork ribs with a sweet spicy ginger glaze, served with choice of house greens & roasted vegetables, or potato au gratin	

🌱 for strictly vegetarian preparation, please ask your server

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## dinner menu

### NOODLE SOUPS

<b>Wonton noodle soup</b>	10.5	
Egg noodles, pork wontons, shredded chicken, shrimp, topped with caramelized onions & herbs, served with a youotiao chinese fried bread stick		
<b>Mì vit tiềm</b>	12.5	
Vietnamese & chinese egg noodle soup served with roasted duck, shitake mushroom & bok choy		
<b>Dumpling soup</b>	10.5	
Pork & shrimp dumplings, lettuce, fresh herbs with an additional choice of char siu bbq pork or shredded chicken		
<b>Phở</b>	8.9	
Vietnamese rice noodle soup served with fresh herbs & choice of meat		
Traditional (lean beef & brisket)	Pho tái (lean beef)	Pho gà (chicken)
<b>Chicken noodle soup</b>	8.9	
Glass noodles, shredded chicken & fresh herbs, with shrimp (add 2.5)		
<b>Asian style beef stew</b>	10.5	
Tender beef & carrots with a flavorful broth over rice vermicelli, topped with fresh herbs & served with a french baguette		

### SANDWICHES

<b>Bánh mì</b>	8.9		
Vietnamese sandwich with pickled carrot, cucumber, cilantro, jalapeño, on artisan bread with choice of spicy or nonspicy house spread			
Grilled pork	Char siu bbq pork	Grilled chicken	Traditional - pork liver pâté, salami, sopressata, jambon de paris (ham)
(Add egg sunny side up 1.5)			
🍷 <b>Seasonal roasted vegetables served open faced</b>	8.5		
Egg plant, zucchini, yellow squash, tomatoes, melted goat cheese, gruyère & bechamel on grilled bread			

### SALADS

🍷 <b>Caprese salad</b>	8.5
Mozzarella, tomato, basil with balsamic vinaigrette & sea salt, with prosciutto (add 2.5)	
🍷 <b>Prosciutto salad</b>	10.5
Blend of spinach, spicy candied pecans, parmesan, dried cranberries served with a balsamic vinaigrette	
🍷 <b>Baby greens with choice of chopped bacon, chicken, or mozzarella</b>	10.5
Mixed greens, red onion, cucumber & tomatoes served with creamy parmesan, with grilled shrimp (add 5.5), or steamed shrimp (add 2.5)	
🍷 <b>Vietnamese salad</b>	10.5
Tossed with shredded chicken, lettuce, mint, red onion, and served with an asian dijon vinaigrette, with grilled shrimp (add 5.5), or steamed shrimp (add 2.5)	
🍷 <b>Couscous salad</b>	8.5
Grilled shrimp, roasted vegetables, tomatoes, red onions, olives, fresh mint, cucumbers served with a light citrus dressing	

### KIDS DISHES

served with celery & carrots

<b>Grilled cheese sandwich</b>	6
On pain de mie (white bread)	
With jambon de paris (ham)	7
<b>Hot dog</b>	7
Beef hot dog served on a french baguette	
<b>Croissant with ham</b>	7
Jambon de paris (ham) & american cheese	



## wine menu

### SPARKLING

**Cava, Dibon Brut Reserve NV, Penèdes, Spain** glass | bottle  
8 29

The nose offers regal yeast and richness, while the palate has complexity to prop up apple, citrus and grapefruit flavors.

### WHITE

**Riesling, Heinz Eifel Spatlese 2013, Mosel, Germany** 31

These grapes hang into late Autumn and ripen such that they produce a rich full-bodied white wine. The flavors are loaded with pear, peach, citrus and apricot.

**Riesling, Robert Weil Kabinett 2014, Rheingau, Germany** 39

Made in a medium-dry style, there is a fine mineral perfume and pure, spicy lemon fruit in the palate.

**Riesling, Dr. Loosen 2017, Mosel, Germany** 8 29

A succulent white, filled with plush red peach, cherry and white currant flavors that are supported by zesty acidity. Long and creamy on the finish.

\* **Gewürztraminer, Domaine Paul Blanck 2016, Alsace, France** 36

The spice and smoke notes are layered with lightly juicy flavors of lychee, rose petal and green melon in a dry style.

**Gruner Veltliner, Rainer Wess Wachauer 2016, Wachau, Austria** 28

Satiny in texture with juicy fresh lime with hints of white pepper and rhubarb, this is a crystal-clear dry wine.

**Muscadet, Claude Branger "Les Fils de Gras Mouton" 2014, Loire Valley, France** 28

This full-bodied wine, dry and fresh, with tangy lemony citrus aromas and flavors, delicate creaminess on the mid-palate, with a mineral finish.

**Pinot Grigio, La Fiera 2017, Veneto, Italy** 9 32

Straw color with a fruity bouquet filled with apples and pears. Palate is dry, soft, and well balanced with a lingering acidity.

**Sauvignon Blanc, Château de Fontenille entre-deux-mers 2016, Bordeaux, France** 8.2 29

An aromatic wine, perfumed with white peaches, citrus notes and peppery finish. It's light, spicy and very fruity.

**Sauvignon Blanc, Régis Minet "Vielles Vignes" 2017, Pouilly Fumé-Loire Valley, France** 36

A perfect balance between classic Sauvignon Blanc fruit and a gorgeous minerality bringing the terroir straight to your glass. The luscious feel over your tongue is contrasted by a lively, flinty acidity on the finish.

**Sauvignon Blanc, Henri Natter 2017, Sancerre, France** 35

This is a pure Sauvignon Blanc from the region of Sancerre. Incredibly fresh, full of minerals and smoky subtle lemon, peach with notes of honeysuckle. Excellent with seafood.

**Vouvray, Chateau de Valmer 2016, Vouvray, France** 8.5 33

Off-dry. Zippy acidity. Pear orange rind table grapes and McIntosh apple fill the nose and palate.

\* **Chardonnay, Chanin Wine Company "Los Alamos" 2015, Santa Barbara, California** 45

This wine explodes with aromas of lemon custard, matched with an undeniable freshness and hints of pineapple and exotic fruit. On the palate, the wine opens with bright fruit flavors, with a crisp finish.

**Chardonnay, Novellum 2016, Languedoc-Roussillon, France** 8 29

Lots of orchard fruits, white peach, honeysuckle and a hint of vanilla with a medium to full-bodied, crisp, yet still textured and mouth-filling style on the palate.

**Chardonnay, Henri Perrusset Mâcon-Village 2016, Burgundy, France** 31

Soft tones of Anjou pears and honeysuckle and a long, zesty finish with a minerality.

**Chablis, Jean-Paul & Benoit Droin 2016, Burgundy, France** 36

Classic un-oaked chardonnay with zesty apple and pear with slightly chalky finish



## wine menu

### ROSE

- Tavel Rosé, Château de Trinquedel 2017, Rhône Valley, France** 32  
Aromas of slight orange blossom, black currant with notes of spice. Complex, intense, full-bodied, mineral, long length.
- Rosé, Figuière Magali 2017, Côtes-de-Provence, France** 8.2 29  
Medium-bodies with aromas and flavors of strawberries, orange peel and white flowers with bright and refreshing acidity and salty minerality.

### REDS

- Pinot Noir, Banshee 2016, Sonoma County, California** 9.5 33  
Cool register of bright red fruits and floral notes. In the mouth, a medium weight texture delivers a mixture of mostly red berry notes, accompanied by some earthier forest floor and red tea notes.
- Pinot Noir, Solena Cellars Grande Cuvée, 2015, Willamette Valley, Oregon** 36  
Handcrafted in small lots to achieve a complex style with intense fruit and finely integrated tannins offering juicy red and black cherry flavors, with gentle spice notes.
- Syrah, Château de Saint Cosme 2017, Côte du Rhône, France** 32  
Full fruit freshness with nice, tight texture. Very straight-forward and precise flavors and aromas of licorice, violet, red berries and black currant.
- Gamay, Domaine de La Prébende 2016, Beaujolais, France** 8.5 29  
Light, dry red. Pretty red berry fruit, red licorice spice and floral highlights. Fresh and fruity on the tongue with smooth tannins. 100% Gamay grape.
- Grenache Syrah Mourvèdre, Domaine de la Janasse 2015, Côte du Rhône, France** 32  
Kirsch liqueur dominates the aromatics and flavors which are followed by lots of floral, licorice, lavender, pepper, roasted meat and herbes de Provence notes.
- Carignan-Grenache, Domaine de Fontsaïnte Rouge 2016, Corbières, France** 8.2 29  
Immediate and generous with notes of fresh red fruits. The richness develops with notes of cacao powder and a delicate touch of licorice.
- Malbec, Lamadrid Gran Reserva 2014, Mendoza, Argentina** 39  
Plush and spicy, with good definition to the flavors of plum tart, raspberry preserves and cherry, supported by fresh acidity with hints of truffle.
- Malbec, Clos la Coutale 2015, Cahors, France** 8.8 32  
Crunchy red berry fruit, good spice and complexity, with intriguing aromatics of forest floor and light mineral finish.
- Merlot, Château Belles-Graves 2012, Pomerol, France** 39  
The finesse, silky tannins, and pure class of this red Bordeaux really make an impression, excellent bright- cherry fruit with cassis and oak spice.
- Merlot, Pierre Henri 2016, Vin de Pays D'Oc, France** 8.5 29  
Smoky cassis and cherry fruit with tart plum and a silky tannic structure.
- \*Merlot-Cabernet Franc, Château de Bellevue 2012, Lussac St. Émilion, France** 38  
This wine boasts deep, berry-fruit, silky Merlot from the clay and limestone soils of the right bank of the Garonne River. Organically grown.
- \*Cabernet-Petit Verdot, Château Cap l'Ousteau 2015, Haut Medoc- Bordeaux, France** 35  
Light and fruity with black currant flavors along with acidity and smoky touch.
- Cabernet Sauvignon, Les Alliés VDF 2016, France** 8.8 31  
Fresh acidity keep its black currant fruit crisp. Fine structure with rich and packed fruitiness.
- \*Cabernet Sauvignon, Eberle 2015, Paso Robles, California** 33  
The palate is full of rich flavors of plum and blackberry with hints of sage and cedar accented by soft tannins.
- \*Cabernet Sauvignon, L'Ecole No 41 2014, Columbia Valley, Washington** 36  
This wine shows layers of dark fruit, coffee, earth and baking spice. Flavors of plum, blackberry and cassis mingle with dusty fine tannins through a long, expressive finish.
- \*Châteauneuf-du-Pape Télégramme, Domaine du Vieux Télégraphe 2016, Rhône, France** 59  
This wine is the most celebrated cru of the Southern Rhone. Intense raspberry and cherry aromas and flavors are complicated by hints of lavender, spice cake and blood orange.

\* limited special allocated item

\* pricing, vintage year, and selections subject to change

Founded by the three partners with French, Vietnamese, and Chinese upbringings, Alésia Restaurant is the culinary embodiment of these childhood influences and the eclectic mix of dishes and flavors they were naturally raised with.



## desserts & refreshments

### SWEETS

<b>Banana spring rolls</b>	6.9
Warm banana slices wrapped in a crispy shell, drizzled with honey & sesame seeds, served with french vanilla bean ice cream	
<b>Crêpe</b>	
Nutella 5.5	
Banana and nutella 5.9	
Confectioners sugar 5	
(With french vanilla bean ice cream add 2)	
<b>Bread pudding</b>	5.9
Choice of sliced almonds, walnut & banana, banana & chocolate chip, or chocolate chip, served with french vanilla bean ice cream	
<b>Nutella Delight</b>	5.9
Puffed pastry filled with Nutella and served with french vanilla bean ice cream	
<b>House brownie</b>	6.5
Rich chocolate brownie with almonds & walnuts, served with french vanilla bean ice cream	
<b>Chocolate mousse</b>	4
Fluffy chocolate mousse topped with whipped cream	
<b>Flan</b>	4
Traditional french egg custard	
<b>Chocolate croissant</b>	3.9
Flaky french croissant with a dark chocolate filling	
<b>Chocolate fondue for 2</b>	10.5
Served with fresh fruits, bread pudding morsels, marshmallows, & roasted walnuts with fresh bananas	
<b>Raw honeycomb</b>	10.5
Handcut from the hive, paired with a creamy bleu cheese, spicy candied pecans, grapes & toast points (can be served as an appetizer)	
<b>Ice cream</b>	3.5
Natural french vanilla bean ice cream	

### REFRESHMENTS

<b>Cappuccino</b> (additional espresso shot add .5)	3.5
<b>Latte</b> (additional espresso shot add .5)	3.5
<b>Café au lait</b>	3.5
<b>Mochaccino</b> (additional espresso shot add .5)	3.5
<b>Coffee</b> - Regular or decaf	2.5
<b>Americano</b> (additional espresso shot add .5)	3
<b>Espresso</b> (additional espresso shot add .5)	2.5
<b>Macchiato</b> (additional espresso shot add .5)	2.9
<b>Iced coffee</b>	3
<b>Vietnamese drip coffee</b>	hot 3.5      iced 3.9
<b>Hot tea</b> - Green or jasmine	2.9
<b>Hot chocolate</b>	3.5
<b>Juice</b>	3.5
<b>Organic citrus green tea</b>	half carafe 3.5      full carafe 4.5
<b>Ice tea</b>	2.9
<b>Bottled water</b>	2.9
<b>Sparkling water</b>	3.5
<b>Coke, diet coke, sprite</b>	2.9
<b>Diabolo</b> - Mix of sprite with choice of mint or grenadine syrup	3.5



## beer menu

### BOTTLED

<b>Kronenbourg 1664</b> , France Pale Lager 5.9% ABV	5.5
Smooth and dense on the palate, full of well-balanced ripe fruit flavors, leading to a pleasantly bitter, floral, hop finish.	
<b>Asia Pacific Breweries Ltd</b> , Singapore Tiger Lager 5.0% ABV	5.5
Tropical notes full bodied lager, crisp, and refreshing.	
<b>Hofbräu Original</b> , German Munich Helles Lager 5.1% ABV	5.9
Bavarian aroma hops with subtle smokiness. Classic Bavarian Helles.	
<b>Domaine Dupont</b> , French Apple Cidre 7.5% ABV	7
Cider with aromas of apples, pears, lemon with mild spices	
<b>Weihenstephaner Hefeweissbier</b> , German Wheat Ale 5.4% ABV	5.5
A naturally cloudy wheat beer with wonderful yeasty fragrance and taste. Delicate floral aroma and a light, refreshing flavor with a dry, subtly hopped finish.	
<b>Magic Hat #9</b> , Vermont Apricot Pale Ale 5.1% ABV	5.5
A sort of dry, crisp, refreshing, not quite pale ale. This beer is brewed with apricots, and while the aroma is loaded with this key ingredient, its flavor comes across with a subtle, citrusy sweetness with a touch of tartness, just as in the actual fruit	
<b>Stiegel</b> , Austria Grapefruit Radler 2.5% ABV - 16.9 oz can	5.5
Light in color with the aroma of fresh grapefruit soda	
<b>Hitachino</b> , Japanese Nest White Ale 5.0% ABV	5.9
A Japanese twist on a Belgian style white beer, brewed with coriander, nutmeg, orange peel and orange juice.	
<b>Unibroue</b> , Quebec Trois Pistoles Strong Dark Ale 9.0% ABV	5.9
Slightly roasted, with aromas of chocolate, brown rum, spices and herbs	
<b>Sam Smith Old Brewery</b> , English Oatmeal Stout 5.0% ABV	5.9
Silky texture, comple, medium-dry velvet palate with hints of fruit	
<b>Unibroue</b> , Quebec La Fin du Monde Tripel Pale Ale 9.0% ABV	5.9
Powerful aroma of spicy hops balanced by rich fruity malt and citrus notes. On the palate, hops and malt vie for attention, although the flavor is well balanced and surprisingly subtle, enhanced with wild spices.	
<b>St. Sylvestre</b> , 3 Monts French Bière de Garde Ale 8.5% ABV - 750 ML	12
Aroma of Clove and Anise with walnut finish	

### DRAUGHT

<b>Alltech's Kentucky Bourbon Barrel</b> , Lexington Strong Ale, 8.2% ABV	6.5
Aged 6 weeks in bourbon barrels with notes of vanilla, oak, caramel, and toffee.	
<b>Old Rasputin</b> , California Russian Imperial Stout 9% ABV	6.5
A rich, intense brew with big complex flavors and a warming finish. The aroma is all roasted coffee with a hint of caramel.	
<b>Gaffel</b> , German Kölsch Pale Ale 4.8% ABV	5.5
A very light beer style brewed exclusively in Cologne with a minty, hop aroma; sweet, vanilla-like, malt flavors; and a crisp, dry, cedary finish.	
<b>Stella Artois</b> , Belgium Pale Lager 5.0% ABV	5.5
It is an all malt Pilsner-style bottom-fermented lager with a full-bodied, well-balanced character and a light, refreshing flavor that belies its strength.	
<b>Lion Stout</b> , Sri Lanka Foreign Stout 8.8% ABV	5.9
Sweet notes of chocolate and coffee interspersed into a foundation of dark roasted barley. "The cold dark beer for spicy food!"	
<b>Hitachino</b> , Japanese Nest Dai Dai IPA 6.2% ABV	7
Highly focused notes of fukuremikan orange, subtle dry finish.	