

Café at the Square

Specialty Cocktails

Absolut Kurios Mule 9

Absolut Kurant, Absolut Citron, fresh lime juice & ginger beer

Berry Melon Paradise 9

Midori, Stoli Raspberry, pineapple & cranberry

Sapphire Moscow Mule 9

Bombay Sapphire, fresh lime, St. Germaine & ginger beer

Hurricane 10

New Orleans Cajun Spiced Rum, fresh orange & pineapple juice, grenadine, and a floater of Myer's Dark Rum

Pelican's Punch 9

Stoli Strawberry, Watermelon Pucker & freshly prepared fruit punch

Raspberry Lemon Drop 10

Stoli Raspberry, Absolut Citron, Cointreau, and lemonade

Sazarac "The Original Cocktail" 10

Rye Sazarac, Herbsaint, Peychaud's Bitters, and simple syrup

The Fizz 11

Sparkling Wine, St. Germaine, Tanqueray

The Cafe Cocktail 9

Amaretto, brandy, dark creme de cacao & pineapple juice

WHO DAT-ini 10

Tito's, Kahlua & Goldschlager

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Wine Selection

“I cook with wine, sometimes I even add it to the food.”

–W.C. Fields, circa 1930’s

WHITE

Six Hats Sauvignon Blanc (South Africa) **8.5/33**

Lightly tropical with passion fruit and hints of grapefruit and lime.

La Torretta Pinot Grigio (Italy) **8.5/33**

Dry with a pleasant fruit after taste.

Compass Chardonnay (California) **9.5/37**

Pineapple, golden apples, and Anjou pears balance a smooth, creamy finish.

Pacific Oasis Riesling (Washington) **10/40**

Flavors of apricot, green apple, honey and lemon with hints of floral aromas that marry with semi-sweet finish.

Lago Vinho Verde Rosé (Portugal) **8.5/33**

Light salmon color, slight effervescence, fruity aroma, great freshness on the mouth, vivid acidity, cherry flower, fuschsia and red fruits such as strawberries, gooseberries and red raspberries.

RED

Alias Pinot Noir (California) **9.5/36**

Brambleberry, wild strawberry and rhubarb with Pinot Noir pencil lead aromas from the barrel; bright acidity and hints of vanilla.

Bodegas Argento Malbec (Minimalista) **9.5/36**

Lasting notes of cherries, blackberries, vanilla & chocolate.

Manifesto Zinfandel (California) **10/40**

Rich aromas of blackberries, cherries, and rose petals, with velvety hints of cassis and baker’s chocolate.

Norma Jean Merlot (California) **11/44**

Intense aromas of raspberries, red currants, and plums highlight this wine; with hints of spice and cedar.

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A Libation With Brunch? ... Yes Please!

The Classics

Bloody Mary: *housemade Bloody Mary mix with your choice of vodka*

Well Vodka ... 8 or Premium Vodka ... 9

Brandy Milk Punch: *Brandy, milk & superfine sugar ... 9*

Pimm's Cup: *Gin based liqueur & club soda ... 9*

Sazarac: *Rye whiskey, Herbsaint, Peychaud's Bitters & simple syrup ... 9*

The Griddle Cake: *Jameson, butterscotch schnapps & orange juice... 9*

The Bubbles

Mimosa: *sparkling wine and orange juice ... 9*

The Prickly Pear: *Sparkling wine, Absolut Pear & candied ginger ... 9*

Champagne Cocktail: *Sparkling wine, sugar cube & Angostura bitters ... 9*

Poinsettia: *Sparkling wine, cranberry juice & a dash of Cointreau ... 9*

French 75: *Cognac, fresh lemon juice, simple syrup & sparkling wine ... 10*

Pomegranate Royale: *Sparkling wine & pomegranate liqueur ... 9*

The Warm & Fuzzies (aka... Coffee Drinks)

Irish Coffee: *Jameson Irish whiskey & brown sugar ... 9*

***Add a shot of Baileys ... \$1 up charge*

Nutty Irishman: *Baileys & Frangelico ... 9*

Peppermint Patty: *Peppermint Schnapps, Dark Creme de Cacao ... 9*

The Pre-Game: *Tia Maria & New Orleans Cajun Spiced Rum ... 9*

Butterfinger: *Bailey's & Butterscotch Schnapps ... 9*

The Drunk Pumkin: *Pumpkin Spice liqueur & Stoli Vanilla ... 9*