

In a slightly scene behind office walls, an inspired team is committed to fine work.

Since its foundation, Casper & Gambini's has focused on quality – quality of service as much as quality of product. We are proud to present our services to the community in Jordan and worldwide.

We take pride in offering an innovative and globally inspired selection of extensive and well-balanced dishes, to ensure C&G is your destination of high quality premium food.

All of our products are freshly prepared to your order, never pre-cooked, and made with the finest ingredients.

We are an energetic, motivated and committed team, who believe in providing good value for money with an unforgettable experience.

Our image is one of tradition and trust and we never forget that we have achieved the trust and made the tradition by building a customer-driven business, where the customer, is truly King!

40 operations, 10 cities, 1 brand

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

BREAKFAST & BRUNCH

omelettes

gambini's

your choice of Swiss, mozzarella or goat cheese filling with crispy beef or pork bacon and homemade ratte potato, egg whites or whole eggs, sundried tomato and cherry tomato 5.00

french

a hearty breakfast omelette, filled with emmental cheese, mushrooms and spinach on a slice of cereal toasted loaf and oven blushed tomato 5.75

greek

a fluffy breakfast omelette, filled with black olives, oven blushed tomatoes, spinach, feta cheese with parsley and oregano on a slice of cereal toasted loaf and crispy beef or pork bacon 5.50

baked croissant classic & prime

plain, chocolate, cheese or thyme 2.00
nutella, crème patissière, raspberry jam 2.25

egg & avocado on pumpernickel

an appetizing avocado mixture, laid on pumpernickel toast with poached eggs, soft feta cheese, fresh mint and roasted cherry tomatoes served with side salad 5.50

egg benedict

poached eggs, wilted spinach on freshly baked ciabatta bread with Hollandaise sauce and side salad 4.75
add smoked turkey 1.00 - add smoked salmon 2.25

granola & yoghurt

non-fat greek yoghurt with crunchy honey granola, an amazing blend of forest fruits, blueberries or strawberries with the all-famous canadian maple syrup 5.00

traditional labneh

the C&G famous flat bread rolled with thyme, accompanied with fresh labneh, crisp daily-picked cucumber, mint leaves, olives and extra virgin olive oil 4.75

Whether it's all-natural eggs, freshly baked homemade bread, pastries, or an award winning coffee, there are lots of great-tasting reasons to love mornings at Casper & Gambini's.

ultimate pancake

heavenly cinnamon and banana pancakes flavored with coconuts, zesty lemon served with fresh fruits and your choice of maple or chocolate sauce 6.25

halloumi wrap

grilled halloumi, olive tapenade, crispy romaine lettuce, fresh mint, cucumber and tomato wrapped in freshly baked soft flour tortilla served with side mesclun salad 4.75

C&G waffles

a sweet delicacy, our homemade waffles are served with seasonal fruits and whipped vanilla cheese 6.50

smoked salmon bagel

freshly toasted bagel topped with sesame seeds, filled with salmon, lime cream cheese and capers served with side salad 6.50

smoked turkey & Swiss croissant

warm fresh-baked thyme croissant layered with smoked turkey, melted Swiss cheese, olive, cucumber and fresh mint served with a side salad 4.25

homemade cruffins

a fusion of a croissant and muffin, filled with your choice of nutella & hazelnut or sweet vanilla pastry cream 3.00

perfect pancakes

fluffy homemade pancakes with fresh fruit and your choice of maple syrup or homemade chocolate sauce 5.25

halloumi press

halloumi, sun-dried tomato, rocket leaves, fresh basil and tomato on freshly toasted ciabatta served with side salad 4.50

english breakfast

your choice of scrambled or sunny side up eggs, baked beans, beef sausage, roasted tomato and mushrooms with grilled country bread 5.75

manoucheh

thyme 2.00 cheese 2.25 turkey & cheese 2.90

STARTERS & SHARING

Craving a satisfying treat or a light meal? Choose from our selection of healthful starters and shareables. We promise you'll come back for more.

edamame

simply edamame beans in the shell, briefly boiled, sprinkled with rock salt served with toasted sesame and soya sauce 4.90

goat cheese tartlet

our homemade scrumptious mille-feuille enriched with tapenade, pepper marmalade, artichoke, goat cheese, French thyme, baby spinach, caramelized onion and cherry tomato served with side salad 7.00

truffle sliders

three flavored truffle infused beef sliders with the finest mushroom mix served with fries and our homemade special sauce 8.00

dynamite shrimp

a crispy tempura shrimps coated with our homemade dynamite sauce 7.00

garlic cheese bread

golden fresh-baked ciabatta bread with roasted garlic spread topped with three-cheese and oregano 4.50

chicken tenders

crispy chicken tenders seasoned in panko crumbs served golden with honey-mustard dip 6.75

buffalo chicken tenders

spicy chicken tenders, creamy blue cheese 7.00

crispy calamari

panko breaded calamari, herbs and homemade tartar sauce 6.00

halloumi asparagus

a delicious and light asparagus with grilled halloumi is the ultimate recipe for a great start, served with capers, pesto bread, fresh mint and lemon-sundried tomato sauce 6.25

panko breaded mozzarella

crispy, stretchy and melty mozzarella sticks, served with creamy island dip, roasted cherry tomato and basil 5.50

smoked salmon & pumpernickel

superior Scandinavian sea-smoked salmon presented on our pumpernickel toast with cream cheese mix, Italian caper and lemon twist, along with a side salad 8.50

fig & chavignol crostini

fresh tangy goat cheese "crottin de chavignol" paired with fig, caramelized apple and crispy fresh mixed greens tossed with walnuts, pine nuts, balsamic vinegar dressing and grissini 7.25

nachos

freshly-made tortilla chips covered with melted cheese blend, red beans and jalapeños, our special tomato sauce topped with guacamole and sour cream 7.50

french fries

potato fries with ketchup dip 3.00

potato wedges

served with ketchup dip 3.00



egg & avocado on pumpernickel



smoked salmon & pumpernickel

HOMEMADE SOUPS

*Fresh, hot, flavorful.
Our soups are cooked slowly just for you.*

carrot & ginger



wild mushroom soup

sautéed mushrooms, cooked with scrumptious cream and C&G special seasoning served with soft bun 6.00

chicken noodle

poached chicken in fresh vegetable broth with handmade egg noodle served with garlic croutons 5.25

tomato basil soup ♡

homegrown tomato slowly roasted and cooked with vegetables and Italian basil served with garlic croutons 4.75

carrot & ginger ♡♡

healthy low-fat soup, for a warming lunch or dinner, topped with sliced almonds and pumpkin seeds served with soft bun 5.00

home-style lentil ♡

a homemade satisfying and simple soup made of lentils and vegetable broth served with lemon served with garlic croutons 4.00

FRESH SALADS

It's simple - fresh ingredient, unique combinations and delicious all natural dressings. Taste the difference of our distinctive flavors in every crispy bite!

crab & avocado

crab, avocado slice, mixed greens, rocket leaves, cherry tomato and saffron vinaigrette dressing 8.75
add shrimp 2.50

grilled halloumi ♡

a vegetarian favorite grilled halloumi salad, served with dates, pomegranate seeds and hazelnut on a bed of lettuce mixture along with honey balsamic dressing 7.50

the greek

feta, cherry tomato, cucumber, red onion, oregano, olives, crisp romaine lettuce, mesclun greens, lemon-dijon mustard 6.25

black quinoa & mango salsa ♡♡♡

organic black quinoa on fresh lettuce mixture with mango salsa, feta cheese, wild grown mint and thyme leaves served with extra virgin oil and citrus dressing 8.75
add grilled salmon 2.25 - add grilled chicken 1.5
add shrimp 2.5

santa fe chicken

tender chicken breast roasted to perfection, mozzarella, mango chutney, corn, red beans, guacamole, tortilla crisps, tomato salsa and citrus dressing 8.25

casper's raw kale ♡♡

crisp and fragrant, with grilled chicken breast, dry apricot, cranberry and feta cheese with pomegranate and white balsamic maple drizzle, walnut and pine nuts sprinkles 9.50

asian sesame chicken ♡

highly popular, filling and satisfying. shredded chicken, chili and vegetable salad with a delicious asian flavor served with sesame Japanese dressing 8.00

heritage goat cheese & beetroot ♡

lettuce mixture served on a bed of warm goat cheese salad with red beetroot, sprinkled with hazelnut and pumpkin seeds along with raspberry balsamic dressing 9.50

the classic Caesar

sucre leaves with C&G Caesar dressing, exclusive Italian Grana Padano parmesan, crunchy garlic flavored crouton 6.00
add chicken 1.5 - add shrimp 2.5

smoked salmon salad

slices of Scandinavian smoked salmon, ricotta cheese, capers, fine beans, grilled green asparagus, artichoke, potato and fresh rocket leaves with parmesan dressing 10.50

spinach chicken

grilled tender chicken breast, smoked turkey and emmental cheese slices, choice of beef or pork bacon, spinach, avocado, toasted almonds, cherry tomato, fresh basil, mesclun and balsamic dressing 9.50

strawberry mixed leaf

mixed greens, rocket leaves, cucumber, strawberry, fresh mint, pine nuts with parmesan cheese and balsamic dressing 6.75

asian sesame chicken



HOMEMADE PASTA

The taste of traditional Italian flavors with our special touch.

chicken pesto pasta ♡

sautéed chicken strips in a unique blend of basil pesto, Grana Padano and toasted pine nuts served over fusilli pasta and fresh cream 9.50

lasagna bolognese al forno

oven baked homemade lasagna layered with C&G's authentic Bolognese sauce, béchamel, Grana Padano parmesan and mozzarella 8.00

seafood linguini

seared mixed seafood, fresh cherry tomato, garlic, basil, lemon and fresh cream topped with parmesan cheese 10.00

fettucini alfredo

fettucini pasta with grilled chicken, fresh mushroom, onion and basil, fresh cream topped with parmesan cheese 9.50

truffle piccolini ♡

an unconventional macaroni and cheese version, baked piccolini macaroni pasta in creamy wild mushroom sauce, heavenly infused with the all-exquisite truffle flavor and parmesan cheese 9.00

penne arrabiata

homemade pomodoro sauce, red chili, fresh basil, Grana Padano parmesan with extra virgin olive oil drizzle 7.00
add shrimp 2.5 - add chicken 1.5

MAINS & GRILLS

For all of our specialties, we use the best beef and the freshest seafood, chicken and vegetables.

filet steak

certified center cut beef tenderloin charcoal-grilled served with mashed potato, seasonal vegetables and herb-butter juice 17.00

chicken roulade 🌿

flattened chicken breast rolled with a trio mushroom mix and cheese, coated with panko bread crumbs served with mashed potato, oven-blushed tomato, seared lettuce sucrine with side gravy sauce 13.50

wild salmon

Scottish salmon fillet pan-roasted with fennel, olive, paired with potato, butter-glazed baby carrot, braised spinach and lemon butter sauce 16.00

t-bone steak

served with lettuce mixture, herb butter juice, peppercorn or mushroom gravy, French fries or mashed potatoes and served with side salad 24.50

piri-piri chicken 🌿

spicy marinade boneless half grilled chicken served with sautéed vegetables and potatoes with soya butter sauce and raita dip 14.00

jumbo shrimp 🌿

marinated grilled jumbo shrimps served with tartar dip and chips 16.00

oven baked white fish

oven baked white fish, saffron basmati rice, cherry tomatoes, sautéed green beans, artichoke, black olives and lemon herbs 12.50

chicken under a brick 🌿

marinated half chicken with a special selection of herbs served with roasted potato, seasonal vegetables and soya butter sauce 14.00



chicken roulade

HOMEMADE SANDWICHES

All of our sandwiches are homemade with freshly baked bread, the finest meats, cheeses and veggies!

C&G club sandwich



C&G club sandwich 🌿

your choice of tender chicken breast or roast beef, grilled to perfection served with choice of beef or pork bacon, smoked turkey, fried egg, Swiss cheese, crisp lettuce, sliced tomato, pickled cucumber and C&G's club sauce on freshly toasted sliced white served with French fries 9.00

philly cheese steak

juicy prime beef, fresh mushroom, mayo, bell pepper, crisp lettuce, tomato and onion sautéed and topped with melted Swiss cheese on freshly baked white baguette served with French fries 10.00

chicken quesadillas

grilled chili chicken breast strips, three-cheese blend, tomato, roasted pepper, fresh mushroom and coriander leaves melted in grilled tortillas. comes with sides of sour cream and guacamole served with French fries 9.00

chicken fajita wrap

seared fajita spiced chicken, sautéed pepper and onion, mozzarella, crisp lettuce, guacamole and sour cream on warm freshly baked flour tortilla served with French fries 8.50

provolone steak sandwich 🌿

slow-grilled certified tenderloin beef served with choice of beef or pork bacon, melted provolone cheese, crisp lettuce, tomato and horseradish mayo on toasted ciabatta flavored with cheese served with potato wedges 10.50

camembert & fig 🌿

French camembert, fig chutney, sautéed shiitake mushroom, walnuts, rocket leaves with walnut dressing on freshly baked crusted bolillo bread served with side salad 10.00

farmhouse chicken

shredded chicken breast in an exclusive mayonnaise sauce, sun-dried tomato, walnut, caramelized onion and fresh amarantha spinach leaves on an artisan cereal loaf served with French fries 7.50

smoked salmon

fresh Scandinavian smoked salmon, light cream cheese, crisp lettuce, caper and lemon on freshly baked multi-grain baguette served with side salad 10.00

turkey special 🌿

smoked turkey breast, fresh rocket leaves, parmesan and lemon-dijon drizzle on freshly baked four cereals ciabatta bread served with side salad 8.00

the chicken press

the traditional juicy grilled chicken breast served with your choice of pork or beef bacon and Swiss cheese, mushroom, sundried tomato and mayonnaise on freshly toasted ciabatta served with French fries 8.50

BURGERS & PIZZAS

Whether it's handcrafted burgers or our traditional homemade pizzas, we guarantee that they are formed from the freshest & all-natural ingredients.

house burger ⚡

prime angus beef, smoked special sauce, onion, mesclun and tomato with melted cheese on top served with French fries 7.50

tex-mex burger

prime angus beef, jalapeños, guacamole, mature cheddar, tomato salsa, iceberg lettuce, onion, tomato, roasted pepper, lime cilantro mayo served with French fries 8.50

mushroom & cheese burger

everyday hand-crafted prime beef burger with smoked special sauce, caramelized mushroom mix, melted provolone cheese, onion and tomato with French fries and ketchup 9.00

chicken mozzarella burger

grilled chicken breast topped with breaded mozzarella, cheddar and Swiss cheese, onion rings, sautéed mushroom, crisp iceberg lettuce and tomato with mayonnaise served with French fries 8.50

gourmet mini sliders ⚡

three different flavors of burger, mediterranean with halloumi cheese, classic with provolone cheese and Mexican with avocado cream, mango and emmental cheese served with French fries 9.00

teriyaki chicken burger ⚡

glazed teriyaki chicken breast and crispy vegetables ginger mix on a bed of iceberg lettuce and japanese sauce served with French fries and ketchup dip 7.50

margherita pizza

mozzarella, Grana Padano parmesan, fresh basil and C&G's authentic pizza sauce 7.00

halloumi pesto pizza ⚡

a touch of basil pesto topped with halloumi and mozzarella, sprinkled with oregano and topped with sundried tomato and Grana Padano parmesan 7.50

classic pepperoni pizza

a choice of Italian beef pepperoni, mozzarella, fresh basil, oregano, accompanied with C&G's authentic pizza sauce 9.00

primo pollo pizza ⚡

pulled chicken breast, pepper marmalade, roasted onions and garlic served along with our authentic tomato, sprinkled with a three cheese mix and oregano mix 8.00

italia classic pizza

a choice of ham or smoked turkey, mozzarella, mushroom, fresh basil, olive, oregano and tomato sauce 11.00



classic pepperoni pizza

SIGNATURE DESSERTS

Satisfy your sweet tooth and treat yourself to one of our delightful signature desserts, handcrafted daily in our kitchen.



pain perdu

chocolate fondant

velvet smooth cake with a molten chocolate middle and vanilla bean ice cream 5.25

apple tart ⚡

caramelized apple baked to perfection beneath a sweet, golden puff pastry served with vanilla bean ice cream 5.50

fresh fruit salad

fresh seasonal fruits 5.50

homemade ice cream

1 scoop of homemade ice cream and all natural sorbets. ask your server for today's refreshing flavors 1.50

pain perdu ⚡

rustic French brioche soaked with crème anglaise, covered with caramel sauce and served with vanilla bean ice cream 5.25

raspberry twist ⚡

an extremely crunchy mix topped with rich white chocolate, vanilla cream and raspberry coulis 6.50

sticky toffee pudding

warm and gooey date pudding topped with caramel sauce served with vanilla bean ice cream 6.00

warm molten tart

crispy tart shell, topped with a delicious eruption of hot belgian chocolate cake served with vanilla bean ice cream 5.50

crunchy profiteroles ⚡

crunchy and fluffy puffs filled with smooth vanilla cream and covered with chocolate drizzle 6.25

fruity red velvet ⚡

light, moist and rich layers of red velvet cake layered with creamy mascarpone cheese served with a carpet of red fruit 5.00

Bernadette's chocolate cake ⚡

a chocoholic's dream! rich and moist chocolate cake finished with Bernadette's secret chocolate sauce on the top served with homemade vanilla bean ice cream 6.00

all-natural frozen yogurt

a light satisfying choice of fat-free yogurt ice cream, homemade granola and fresh seasonal fruits 6.00

BEVERAGES

Whether it's our all natural freshly squeezed juices or Mocafé cool, you can always enjoy your meal with your choice of our refreshing beverages

COFFEE & BEYOND

freshly roasted coffee beans in our state of the art roasters.

espresso, ristretto or lungo

aromatic straight shot 3.00

doppio

double espresso shot 3.25

café macchiato

espresso shot stained with foam 3.25

café cortado ☼

espresso shot, frothed milk 3.5

cappuccino

espresso shot, creamy milk with foam 4.00

café latte – latte lite

espresso shot, steamed milk topped with foam 4.00

caramel latte

latte, caramel sauce, steamed milk, fresh whipped cream, topped with chocolate flakes 4.25

salted caramel latte

latte, salted caramel sauce, steamed milk, whipped cream 4.25

café mocha

espresso shot, low fat chocolate powder, steamed milk 4.25

light caramel mocha

espresso shot, low-fat chocolate, sugar-free caramel, fat free steamed milk 4.25

soy hazelnut latte

espresso shot, steamed soy milk, sugar-free hazelnut syrup 4.75

minted mocha

espresso shot, steamed milk, chocolate sauce and green mint syrup 4.25

hot chocolate brûlé

sensational hot chocolate with low fat chocolate, skimmed milk, mini-toasted marshmallows 4.25

misto café

brewed coffee, frothed milk 3.50

mocafé cool ☼

mocafé blended with milk & ice 5.50

lebanese coffee

as traditional as ever 2.50

instant coffee

classic, gold or decaf 2.50

SIGNATURE COFFEE BRÛLÉ

rich & special

espresso brûlé

espresso topped with our homemade fat-free honey meringue brûlé 3.50

cortado brûlé ☼

café cortado topped with our homemade fat-free honey meringue brûlé 3.50

mocha brûlé

espresso, low-fat chocolate powder, frothed milk, topped with our homemade fat-free honey meringue brûlé 3.50

minted cortado brûlé ☼

espresso, frothed milk, green mint syrup, topped with our homemade fat-free honey meringue brûlé 3.75

DRIPS & BREWS

locally roasted

filtered brewed coffee

our locally-roasted signature blend. a clean crisp mouth feel that burst with fresh flavors 3.75

manual pour over ☼

the cone shaped filter adds depth to the coffee layer with no residuals or oils due to 30% thicker filter than other filters 4.00

black cold drip brew

through a unique 8 hour process using pure ice water, ice drip coffee produces a unique flavor not found in regular brewed coffee, the result is full flavored, smooth and rich coffee that is very low in acidity 3.75

flavored cold drip

cold drip brew in ice with your choice of flavor; vanilla, green mint and hazelnut served with fresh cream on the side 4.25

MOJITO SHAKERS

irresistibly refreshing

minted mojito

mojito mix, fresh mint, lemon wheel, lemon juice, soda water 4.75

cherry pomegranate mojito

fresh pomegranate, cherry purée, mojito mix, lemon wheel, lemon juice, fresh mint, soda water 5.50

kiwi cucumber mojito

fresh cucumber slice, kiwi purée, mojito mix, lemon wheel, lemon juice, cucumber juice, fresh mint, soda water 5.25

FRUIT SMOOTHIES

smooth & fruity

strawberry, strawberry-banana, cherry-banana, kiwi apple or mango 4.00

HEALTH IN A GLASS

undeniably tasty

sweet greens

fresh green apple, baby spinach, pineapple and kale 6.00

zesty greens

fresh green apple, cucumber, celery and lemon juice 4.75

sweet roots

fresh pomegranate, beetroot and orange juice 4.75

freshly pressed juices

orange, carrot or apple 3.50

FRESH LEMONADES

on ice or frozen

old-fashioned lemonade

the original 3.25

minted lemonade

lemonade with fresh mint 3.25

basil lemonade

lemonade with fresh basil leaves 3.50

TEA & TISANE

infused to perfection

southern mint ice tea

southern mint tea, mojito syrup, lemon, cinnamon sticks, fresh mint 4.50

bombay chai ice tea

bombay chai tea, sugar, citrus, fresh mint and cinnamon stick 4.00

lemon grass ice tea

mint tea, lemon grass syrup, lemon, fresh mint 4.00

flavored ice teas

lemon/peach 4.00

revolution tea

premium infused teas 3.00

STILL & SPARKLING

mineral water

small 1.50 – large 2.50

sparkling water 3.00

soft drinks 2.00

non alcoholic cocktails 3.50

virgin sex on the beach

virgin colada

virgin mary



WINES & SPIRITS

RED WINE

Saint George Merlot
glass 5.50 bottle 25.00

Lamberti Cabernet Sauvignon
glass 6.50 bottle 34.00

Bottaga Cabernet Sauvignon
bottle 30.00

Bordeaux Grand Terroirs – Dourthe
bottle 32.00

Long Mountain Shiraz
bottle 40.00

Santa Digna Cabernet Sauvignon
bottle 50.00

Escodo Rojo Cabernet Sauvignon
bottle 55.00

Louis Jadot Borgn Couvent de Jacobins
bottle 60.00

Remoli Toscana – Frescobaldi
bottle 40.00

WHITE WINE

Saint George Chardonnay
glass 5.50 bottle 25.00

Lamberti Pinot Grigio
glass 6.50 bottle 30.00

Bottega Pinot Grigio
bottle 30.00

Bordeaux Grand Terroirs – Dourthe
bottle 30.00

Albizzia Chardonnay – Frescobaldi
bottle 35.00

Long Mountain Chardonnay
bottle 40.00

Santa Digna Sauvignon
bottle 48.00

Escodo Rojo Chardonnay
bottle 45.00

Barton & Guestier Passeport Chablis
bottle 50.00

SAINT GEORGE
WINE OF JORDAN

a tasteful selection

ROSE

Saint George Shiraz
glass 5.50 bottle 25.00

Lamberti Rose
bottle 30.00

Myst de Kefraya Rose
bottle 45.00

CHAMPAGNE

Martini Prosecco 40.00

Moët et Chandon Imperial Brut 37.5 cl 50.00

Moët et Chandon Imperial Brut 75 cl 100.00

Moët Ice Imperial 120.00

WHISKY

Royal Salute
glass 35.00

Glenfiddich 15 years
glass 12.00 bottle 140.00

Glenlivet 12 years
glass 9.00 bottle 100.00

Chivas extra
glass 12.00 bottle 150.00

J&B Reserve
glass 9.00 bottle 100.00

Black Label
glass 9.00 bottle 110.00

Chivas 12 years
glass 9.00 bottle 110.00

Famous Grouse
glass 6.00 bottle 70.00

J&B
glass 6.50 bottle 75.00

Jameson
glass 6.50 bottle 75.00

Jack Daniels honey
glass 6.00 bottle 70.00

Jack Daniels
glass 6.00 bottle 70.00

Dewars White
glass 6.00 bottle 65.00

VODKA

Elit
glass 13.00 bottle 165.00

Grey Goose
glass 10.00 bottle 130.00

Belvedere
glass 9.00 bottle 110.00

Stolichnaya Gold
glass 7.00 bottle 75.00

Russina Standard Platinum
glass 7.00 bottle 75.00

Absolut
glass 6.00 bottle 65.00

Smirnoff
glass 6.50 bottle 70.00

Stolichnaya
glass 6.00 bottle 65.00

COGNAC

Courvoisier V.S 8.00

Courvoisier V.S.O.P 12.00

Courvoisier X.O 35.00

GIN

Henekes
glass 5.00 bottle 60.00

Gin Bombay
glass 6.00 bottle 65.00

Gordon's
glass 6.50 bottle 70.00

TEQUILA

Camino White
glass 5.00 bottle 50.00

Camino Gold
glass 6.00 bottle 60.00

Patron XO Cafe
glass 7.00 bottle 90.00

Patron Silver
glass 9.00 bottle 110.00

Patron Gold
glass 12.00 bottle 130.00



RUM

Old Nick White 5.00

Old Nick Gold 5.50

Negrita Spiced 5.50

COCKTAILS

Amaretto Sour 6.00

Aperol Spritz 7.00

B52 5.50

C&G Margaritas 6.50

Bloody Mary 6.00

Cosmopolitan 7.00

Jager Bomb 6.00

Kamikaze 6.25

Long Island 6.50

Mojito Cocktail 6.00

Pina Colada 6.50

Screw Driver 6.50

Sex on the Beach 6.75

Tequila Sunrise 6.00

Underberg 6.50

Bailey's 4.50

Bull Frog 6.75

Cocktail Shaker 25.00

Cocktail Shot 5.00

Corona Marg 9.00

Jagermeister 6.00

Martini Bianco 6.00

Martini Rosso 6.00

Sambuca Black 6.00

Sambuca White 6.00

Smirnoff Ice 7.50

BEER

Amstel draft 330ml 4.50

Amstel btl 330ml 5.00

Heineken draft 25cl 5.50

Heineken draft 50cl 7.50

imported beer 6.75

dark beer btl 330 ml 6.75

non alcohol beer 3.00