

Dinner Specials

Fish Cakes

Ground white fish seasoned with red curry paste and kafir lime leaves. Then fried and served with the house cucumber. \$9.95

Shrimp Cakes

Bay shrimp seasoned with white pepper & coriander, breaded & fried and served with a plum sauce. \$11.95

Roasted Duck with Sweet Basil

Roasted, boneless duck covered in a sweet basil sauce with the peppers, onions and garlic. \$25.95

Garlic Jumbo Shrimp Kway Teow

Stir-fried wide rice noodles with garlic, shredded cabbage, carrots and broccoli in a salt and pepper sauce. \$24.95

Pla Gian...20.95

Deep-Fried Tilapia finished with sautéed with bell peppers, onions & ginger in a soy-mushroom sauce.

Addie's Heat Spectrum

At Addie's we measure the heat level with every ¼ tablespoon of shredded chillies. Four stars, or a full tablespoon, for example, is considered Thai Hot, but some diners may prefer more heat.

Not Spicy	0
Mildly Spicy	1 *
Medium spicy	2 *
Hot	3 *
Thai Hot	4 *
Beyond Thai Hot	5 *

Addie's Thai House, rooted in the traditions and customs of American hospitality, reserves the right to determine the price of goods and services provided at its establishment, including service charges added to the check of any party.

Addie's Prix Fixe Dinner for Two

\$55.95 per couple

First Course (Choose one)

Tom Ka Gai

or

Tom Yum Goong

Second Course (Choose one)

Thai Summer Rolls with Roasted Duck

Satay Chicken

Thai Dumplings

Spring Rolls

Main Course (choose two)

Chicken Cashew Nuts

Red Curry with Chicken or Vegetables

Yellow Curry with Chicken or Vegetables

Prik Khing Pork

Panang Curry Beef

Beef with Sweet Basil

Shrimp with Asparagus

Garlic Calamari

Pad Thai Chicken, Shrimp or Tofu

Basil Fried Rice Chicken or Tofu

Pineapple Fried Rice

Dessert

Choose one

Sticky Rice with Mango or Thai Custard

Fried Bananas & Ice Cream

Or

Choose two

Ice Cream (Coconut, Coffee, Chocolate, Cinnamon, or Vanilla)

Appetizers

Thai Dumplings

Marinated ground chicken mixed with water chestnuts, egg, cilantro, pepper and green onions in a dumpling wrapper, then steamed. \$8.95

Thai Summer Rolls with Roasted Duck

Roasted duck, shitake mushrooms, spinach, cilantro, mint, cucumber, carrot, purple cabbage and a bibb leaf wrapped in thin rice paper. Served with a cherry Tamarind sauce. \$8.95

Addie's Fresh Rolls

Bean sprouts, tofu, cucumber, green onion, and egg wrapped in rice paper and steamed. Topped with sweet tamarind sauce. \$7.95

Fried Spring Rolls

Mixed cabbage, carrots, shitake mushrooms, and glass noodles in spring roll wrapper and deep-fried. Served with a sweet and sour sauce. \$8.95

Satay

Marinated chicken breast on skewers in coconut milk with a hint of curry, then grilled to perfection. Served with peanut sauce and cucumber sauce. \$9.95

Moo Ping

Skewered pork tenderloin marinated in coconut cream and our special seasoning then char-grilled. \$9.95

Sweet Potatoes

Deep-fried sweet potatoes with coconut flakes. Served with ground peanuts in special sweet and sour sauce. \$7.95

Fried Tofu

Served with a tamarind sauce topped with crushed peanuts. \$7.95

Northern Thai Wings

Jumbo chicken wings marinated in Southeast Asian herbs and spices. \$11.95

Thai-Style Skewered Beef

Strips of beef sirloin marinated in coconut cream, pepper and Thai seasoning, skewered then char-grilled. \$11.95

Vegetarian Combo Platter

Fried Spring Rolls, Fried Tofu and Sweet Potatoes. \$12.95

Salads

Papaya Salad (Som Tum)

Finely shredded green papaya mixed with carrots, tomatoes and green beans.
Tossed with a lime dressing and topped with ground peanuts. \$12.95

Larb Chicken

Ground chicken, toasted rice powder, shallot, chili powder, mint leaves, cilantro and lime juice.
\$15.95

Seafood Salad

Seafood combination (prawns, green mussels, scallops, and calamari) mixed with red onions, fresh lime juice, lemongrass, mint leaves, lettuce and spicy dressing. \$15.95

Soups

Tom Ka Gai

Slices of chicken breast and mushrooms in a silky, rich coconut broth flavored with galangal, lemongrass, cilantro, and kaffir lime leaves. Small \$11.95 Large \$16.95

Tom Yum Gai

Hot and sour chicken soup with mushrooms, lemongrass, galangal, cilantro, chili jam, fresh lime juice and Thai bay leaves. Small \$9.95 Large \$14.95

Tom Yum Goong

Hot and sour soup. Prawns float in a broth with mushrooms, lemongrass, kaffir lime leaves, cilantro, chili jam and fresh lime juice. Small \$11.95 Large \$16.95

Pothak

Hot and sour seafood soup with prawns, scallops, calamari, green mussels, mushrooms, lemongrass, galangal, cilantro, chili jam, fresh lime juice, Thai sweet basil leaves. Small \$14.95
Large \$19.95

Gang Jued Woon Sen

Silver noodle soup with prawns and ground chicken, green onions, cilantro, onions and carrots. Tofu substitution available. Small \$10.95 Large \$15.95

House Specialties

Roasted Duck Curry

Roasted, boneless duck in red curry with coconut milk, pineapple, tomatoes, bell peppers and Thai sweet basil. \$26.95

Chuu Chee Salmon

Grilled salmon in a thick, red curry with coconut milk and shredded kaffir leaves. \$22.95

Trout in Green Curry with Eggplant

Green curry and coconut milk served over wok-fried ruby red trout and Japanese eggplant
\$22.95

Stir Fried Spicy Catfish

Deep-fried American catfish sautéed with red curry, chili paste and bell peppers. \$18.95

Pad Pong Garee Talay

Shrimp, crabmeat, scallops, and calamari in curried seafood sauce. \$26.95

Char Kway Teow

Wok-fried wide rice noodles prepared with chili sambal, shrimp, chicken, sweet Chinese sausage, egg, garlic, cabbage and bean sprouts. This Singaporean classic is spicy. 20.95

Garlic Soft Shell Crab

Lightly battered soft shell crab stir-fried in a garlic and pepper sauce. \$25.95

Spicy Boat

Shrimp, scallops, calamari, and mussels sautéed with chili jam, garlic, onions, mushrooms, bell peppers, bamboo shoots and carrots. \$24.95

Crispy Bangkok Beef

Stir fried battered slices of beef with garlic, onions, bell peppers, basil and sweet garlic chili sauce. \$18.95

Basil Lamb

French-ribbed rack of lamb sliced into single chops, grilled and finished with a savory sauce, bell peppers and onions. Served with a side of fried rice. \$35.95

Poultry

Angry Chicken

Chicken breast sautéed with garlic, onions, bell peppers, mushrooms in the house sauce. \$15.95

Sweet Basil Chicken

Chicken breast sautéed with garlic, onions, bell peppers, chili paste and Thai sweet basil. \$15.95

Chicken with Mixed Vegetables

Chicken breast sautéed with broccoli, carrots, zucchini, mushrooms, baby corn and green onions in garlic and oyster sauce. \$15.95

Prig Khing Chicken

Chicken breast sautéed with green beans, a special red curry paste and Thai bay leaves. \$15.95

Ginger Chicken

Sautéed chicken breast with shredded ginger, garlic, onions, mushrooms. \$15.95

Pra Ram Long Song Chicken

Chicken breast sautéed with carrots then served on a bed of sautéed spinach. Topped with peanut sauce. \$15.95

Garlic Chicken

Fried chicken breast sautéed with broccoli and carrots in a garlic and pepper sauce, and then served on a bed of cabbage. \$15.95

Sweet and Sour Chicken

Fried chicken breast sautéed with pineapple, bell peppers, onions and tomatoes in a Thai sweet and sour sauce. \$15.95

Chicken Cashew Nuts

Fried chicken breast sautéed with garlic, bell peppers, onions, carrots and roasted cashew nuts flavored with sweet and sour sauce. \$15.95

Pork

Pork with Sweet Basil

Sautéed pork with garlic, onions, bell peppers, chili paste and Thai sweet basil. \$16.95

Pra Ram Long Song Pork

Sautéed pork with carrots on a bed of sautéed spinach.
Topped with the house peanut sauce. \$16.95

Garlic Pork

Fried pork sautéed with garlic sauce and pepper.
Served on a bed of cabbage, broccoli and carrots. \$16.95

Pad Ped Pork

Pork sautéed with bamboo shoots, basil, red peppers and red curry paste. \$16.95

Prig Khing Pork

Sautéed pork with green beans, red curry paste, and Thai bay leaves. \$16.95

Beef

Beef with Sweet Basil

Sautéed beef with garlic, onions, bell peppers, chili paste and Thai sweet basil. \$17.95

Pra Ram Long Song Beef

Sautéed beef with carrots on a bed of sautéed spinach.
Topped with peanut sauce. \$17.95

Siam Beef

Sautéed beef with garlic, onions, pineapple, bell peppers, cashew nuts
and Thai special sauce. \$17.95

Waterfall Beef

Char-broiled beef with onions, fresh lime leaves and roasted rice powder seasoned
with fresh lime juice and garlic dressing. \$18.95

Crying Tiger

Sliced, flank steak served with a traditional spicy sauce for dipping. \$18.95

Curries

Red Curry

Choice of chicken, beef, pork or prawns in red curry (add \$2 for beef and \$3 for prawns). Prepared with dried chili peppers in coconut milk with bamboo shoots, zucchini, bell peppers and Thai sweet basil. \$18.95

Green Curry

Choice of chicken, beef, pork or prawns in green curry (add \$2 for beef and \$3 for prawns). Prepared with fresh green chili peppers in coconut milk with eggplant, bamboo shoot, bell peppers and Thai sweet basil. \$18.95

Yellow Curry Chicken

This is the mildest and most familiar of Thai curries.
Tender chicken in a golden sauce with onions and potatoes. \$18.95

Panang Curry

Choice of chicken breast, beef, pork or prawns in red panang curry (add \$2 for beef and \$3 for prawns). Prepared with bell peppers, coconut milk and Thai bay leaves in a thick sauce. \$18.95

Gang Kua Goong

Prawns with red curry and pineapple, tomatoes, bell peppers and Thai sweet basil leaves in coconut milk. \$22.95

Mussaman Curry

Choice of chicken breast, beef, or pork in coconut milk with potatoes, onions, and peanuts in a thick curry sauce (add \$2 for beef and \$3 for prawns).
A legacy of generations of Muslim traders. \$18.95

Seafood

Shrimp with Asparagus

Sautéed prawns with asparagus, carrots, garlic and mushroom. \$20.95

Shrimp with Glass Noodles

Sesame-flavored glass noodles with prawns, carrots green onions, ginger, shitake mushrooms and celery, wok-fried then served in a clay pot. \$19.95

Prig Khing Shrimp

Sautéed prawns with green beans, a red curry paste, Thai bay leaves, and bell peppers . \$19.95

Pra Ram Long Song Shrimp

Sautéed prawns with carrots on a bed of sautéed spinach. Topped with peanut sauce. \$19.95

Crispy Bangkok Shrimp & Calamari

Stir fried battered slices of shrimp and calamari with garlic, onions, bell peppers, basil and sweet garlic chili sauce. \$21.95

Garlic Calamari

Fried calamari sautéed with garlic sauce, shrimp sauce, cracked peppercorns, carrots and broccoli. Served on a bed of sliced cabbage. \$16.95

Seafood with Eggplant

Sautéed prawns , scallops, calamari and green mussels with garlic, onions, bell peppers, eggplant, and Thai sweet basil. \$23.95

Seafood Basil

Prawns, scallops, calamari and green mussels sautéed with garlic, onions, bell peppers, chili paste and Thai sweet basil. \$22.95

Pla Sam Rod

Deep-fried Tilapia sautéed with pineapple, bell peppers, and red onions in a sweet and sour sauce. \$17.95

Pla Rad Prig

Deep-fried Tilapia finished with a spicy, garlic-red chili sauce. \$22.95

Noodles

Pad Thai Seafood

Fried thin rice noodles with garlic, prawns, calamari, egg, tofu, green onions and bean sprouts.
Topped with ground peanuts. \$19.95

Pad Thai

Stir fried thin rice noodles with egg, tofu, green onions, bean sprouts and your choice of chicken, beef or pork (add \$2 for beef).
Topped with ground peanuts \$15.95

Pad Woonsen

Glass noodles stir-fried with chicken, mixed vegetables and egg. \$16.95

Pad See Ewe

Choice of chicken breast, beef or pork (add \$2 for beef). Pan-fried wide rice noodles with egg, garlic, peppers, carrots and broccoli. \$15.95

Pad Kee Maw (Drunken Noodles)

Pan-fried wide rice noodles with garlic, broccoli, bell pepper and Thai sweet basil.
Choice of chicken, beef or pork (add \$2 for beef). \$15.95

Tom Yum Noodle

Rice noodle in spicy and sour soup with ground chicken, calamari, prawns, fish balls, bean sprout, and ground peanut. Topped with cilantro and green onions. \$16.95

Beef Noodle Soup

Rice noodle with beef, and bean sprout in a special broth. Topped with cilantro and green onions. \$17.95

Khao Soi (Chiang Mai Noodles)

Egg noodles, chicken are also included in this yellow curry soup.
Topped with fried garlic and fried onion. \$18.95

Fried Rice

Thai Fried Rice

Choice of chicken breast, beef or pork with pan-fried rice, garlic, onions, broccoli, zucchini and egg. \$15.95 (Add \$1 for Pork, \$2 for beef and \$3 for prawns.)

Basil Fried Rice

Stir-fried rice with Thai spices, garlic, onions, red and green bell pepper, and fresh basil leaves. Choice of chicken, beef or pork (add 1 for Pork, \$2 for beef). \$15.95

Green Curry Fried Rice

A spicy stir-fried rice with green beans, bamboo shoots, onions, red and green bell peppers, fresh basil leaves, kaffir lime leaf and green curry paste. Choice of chicken, beef or pork (add \$1 for Pork, \$2 for beef). \$15.95

Pineapple Fried Rice

Fried rice with chicken breast, prawns with a dash of mild yellow curry powder, pineapple, garlic, onions and raisin. \$16.95

Mango Fried Rice with Shrimp

Jumbo shrimp tossed with mango, ginger, snow peas, onion, broccoli, and carrots. \$20.95

Crab Fried Rice

Fried rice with crab, egg, snow peas, carrots, onion and cilantro. \$19.95

Side Orders

Steamed Rice	2.00
Sticky Rice	3.00
Brown Rice (Small)	2.00
Brown Rice (Large)	4.00
Fried Egg	2.00
Small Side of Peanut Sauce	3.00
Large Side of Peanut Sauce	6.00
Side Curry sauce	8.00

Vegetarian

Tom Yum Pak (Soup)

Mixed vegetables in hot and sour soup with galangal, lemongrass, cilantro, fresh lime juice and Thai bay leaves. Small \$9.95 Large \$14.95

Tom Ka Pak (Soup)

Mixed vegetables in coconut milk soup with galangal, lemongrass, cilantro, fresh lime juice and Thai bay leaves. Small \$10.95 Large \$15.95

Yellow Curry Vegetables

Mixed vegetables in coconut milk with yellow curry and potatoes. \$17.95

Spicy Eggplant

Sautéed eggplant with bell peppers, garlic, and Thai sweet basil. \$15.95

Tofu Cashew Nut

Sautéed tofu with garlic, bell peppers, onions, carrots and roasted cashew nuts flavored with sweet and sour sauce. \$15.95

Tofu Long Song

Deep-fried tofu with carrots on a bed of sautéed spinach.
Topped with peanut sauce. \$15.95

Stir-fried Asparagus

Asparagus stir-fried with garlic, mushrooms and carrots in a brown sauce. \$15.95

Stir-fried Mixed Vegetables

Broccoli, carrots, cabbage, zucchini, green beans, baby corn, onion and garlic stir-fried with house special sauce. \$15.95

Lord Jim's Ratatouille

A medley of eggplant, zucchini, pineapple, bell peppers, cashews, onion, garlic, bamboo shoots, Thai sweet basil, sautéed with chili jam and splash of coconut milk. \$15.95

Addie's Signature Drinks

Addie's Thai Punch Myers Rum, Malibu Passion Fruit Rum, Malibu Banana Rum, Orange juice, Cranberry juice and Grenadine.	10
Mai Tai A colorful, fruity libation made with Rum, Grenadine, Pineapple juice, Orange juice, and a generous Myers Rum float.	10
Singapore Sling The classic light, tropical refreshment made with Bombay Gin, Cherry Heering, Dom Benedictine, Cointreau, Angostura Bitters, Lime juice, Pineapple juice, & Grenadine.	10
Henry's Woodford Old Fashioned Pineapple, orange, cherry, lemon twist muddled with club soda, sugar and Angostura Bitters then served over Woodford Reserve & ice.	9
Woodford Mint Julep Woodford Reserve served over gently muddled with mint, sugar water & crushed ice in a steel cup.	9
Dewars Rusty Nail Sweet & Smokey. Dewars over ice topped with Drambuie.	9
Blood and Sand Equal parts of blended Scotch, Cherry Heering, Sweet Vermouth and Orange juice shaken and served up in chilled martini glass.	10
Madras A generous dram of Vodka mixed with equal parts of Cranberry juice & Orange juice.	7
Cadillac Margarita Jose Cuervo shaken with Cointreau, Lime juice, sour mix then served over ice with a Grand Marnier Float.	9
Mojito Rum mixed gently with lime, sugar, club soda & mint then served over ice.	9

Wines by the Glass

White

Castle Rock, Chardonnay	8
Matchbook, Chardonnay, Dunnigan Hills	9
Wither Hills, Sauvignon Blanc	8
Lagaría, Pinot Grigio	8
Roku, Riesling	7

Rose

George Bertrand, Gris Blanc	9
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Red

Black's Station, Cabernet Sauvignon	7
Grayson Cellars, Cabernet Sauvignon	9
Ryder Estate, Merlot	7
Tillia, Malbec	7
Rickshaw, Pinot Noir	9
Wyndham, Shiraz	8

Sparkling & Dessert Wines

Freixenet 175	7 (split)
Gekkeikan, Plum wine	7 (glass)

Soft Drinks & Other Beverages

Coca-Cola - Diet Coke - Sprite - Bargs Root Beer - Pibb Xtra - Ginger Ale - Club Soda - Tonic
- Lemonade

Soft Drinks	3.00
Juice (Orange, Cranberry, Grapefruit, Pineapple)	3.00
Thai Iced Tea	3.50
Thai Iced Coffee	3.50
Regular Iced Tea	2.50
Hot Tea (Jasmine Tea and Green Tea)	2.50

Red Wines

Black's Station, Cabernet Sauvignon	26
Gerard Bertrand, Cabernet Sauvignon	32
Grayson Cellers Cabernet Sauvignon	34
Matchbook, Cabernet Sauvignon	36
Rodney Strong, Cabernet Sauvignon, Sonoma	38
Louis Martini, Cabernet Sauvignon, Napa	46
St Supery, Cabernet Sauvignon, Napa	60
Adaptation, Cabernet Sauvignon, Napa	80
Ryder Estate, Merlot	26
Sterling, Merlot, Napa	38
Chateau La Fleur de Bouard, Bordeaux	44
Trefethan, Cabernet Franc, Napa	60
Tilia, Malbec	34
Benmarco, Malbec	34
Gascon Riserva, Malbec, Argentina	36
Chalk Hill, Estate Red	90
Hess Collection, Lion Tamer, Red Blend	60
Hess Select, Treo	34
Rickshaw, Pinot Noir	34
Beaulieu Vineyards, Pinot Noir	36
Argyle Pinot Noir, Willamette Valley	40
Sea Slopes, Pinot Noir, Sonoma	50
Seghesio, Zinfandel, Sonoma	38
Rocca delle Macie, Chianti Classico	34
Bolla, Amarone della Valpolicella	60
Chateau De Villemajou, Corbieres Boutenac, Red	80
Domaine de Christia, Chateauneuf-du-Pape	80
Chateau de Beaucastel, Chateauneuf de Pape	150
George Wyndham, Bin 555 Shiraz, Australia	30
Torbreck, Barossa	36
Yangarra, Shiraz, McClaren Vale	42
Penfolds, Shiraz, Bin 28	44
John Duval, "Entity" Shiraz, Barossa	60

White Wines

Gerard Bertrand, Chardonnay	32
Castle Rock Chardonnay, Central Coast	30
Matchbook, Chardonnay	34
Hess Select Chardonnay	36
Nicolas Potel, Macin-Villages, Chardonnay	38
The Arsonist, Chardonnay	40
La Crema Chardonnay, Sonoma	58
Jaboulet, Viognier, France	26
Chateau L'Hospitalet, Coteaux Du Languedoc La Clape, White	60
Wither Hills, Sauvignon Blanc	34
Brancott, Sauvignon Blanc, New Zealand	30
Oberon, Sauvignon Blanc, Napa,	38
Whitehaven Sauvignon Blanc, Marlborough,	42
Lagaria Pinot Grigio, Italy	26
Bolla Pinot Grigio, Italy	28
Santa Margharita Pinot Grigio, Italy,	42
Principessa, Gavi	32
Pio Cesare, Gavi	38
Roku, Riesling, Monterey County	26
Domaines Schlumberger, Riesling, Alcece	38
Trimbach, Gewurtztraminer, Alcece	42
Albert Boxler, Edelzwicker Reserve, Alcece	40
Selbach-Oster, Riesling Spätlese, Mosel	44
Christoffel, Erdener Treppchen Riesling Spätlese, Mosel	46
Muller-Catoir, Mandelgarten Riesling Spätlese, Pfalz	70
Goldatzel, Riesling Kabinett	42
Hexamer, Riesling Kabinett, Meddersheimer Altenberg	38
Von Winning, Riesling, Trocken	44
Von Winning, Ungeheuer Riesling, Trocken	60
Von Winning, Leonhöhle Riesling, Trocken	50
Hexamer, Medersheimer Rheingrafenberg, Riesling Spätlese	70
Goldatzel, Riesling Auslese, 350	50

Rose

George Bertrand, Gris Blanc	30
Gérard Bertrand, Ballerina, Brut Étoile Rosé	70

Draft Beer

Guinness	6.00
Smithwicks	5.00
Weihanstephaner, Hefe Weissbier	5.00
Blue Moon, Belgian Style White Ale	5.00
Schlafly Summer Lager	5.00
FourHands, Incarnation Ale	5.00
Public House Revelation Stout	5.00
Public House Flynn's Irish Red	5.00
Urban Chestnut, Zwickel Bavarian Style Lager	5.00
O'Fallon, Five Day IPA	5.00
Michelob Ultra	4.00
Bud Light	4.00

Lagers By the Bottle

Singha, Thailand	5.00
Chang, Thailand	5.00
Tiger, Singapore	5.00
Weihanstephaner, Pilsener, Bavaria	5.00
Ayinger, Altbairisch Dunkel	7.00
Stella Artois	5.00
Budweiser	4.00
Miller Lite	4.00

Ales By the Bottle

Newcastle Brown Ale	5.00
Bass Ale	5.00
Lagunitas, India Pale Ale, California	5.00
Northcoast, Red Seal Ale, California	5.00
Bell's, Two Hearted Ale, Michigan	5.00
Rogue, Hazelnut Necter, Oregon	5.00
Reissdorf Kolsch, Westphalia	5.00
Pinkus Munster Alt, Westphalia	7.00
Matilda, Belgium Style Ale, Illinois	5.00
La Fin du Monde, Belgium White Ale, Quebec	5.00
Blanche de Chambly	5.00
Duvel, Belgium	7.00

Cider

Angry Orchard Cider	4.00
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Cordials, Cognacs, Ports & other Drams

Amaretto di Saronno	8
Bailey's Irish Crème	8
Benedictine	8
Galliano	8
Godiva	8
Romano Sambuca	8
Tuaca	8
Cherry Heering	8
Kahlua	8
Grand Marnier	8
Frangelico	8
Drambuie	8
Midori	7
Rumple Minze	8
Jaegermeister	7
Barenjager	7
Goldschlager	7
Fireball	5
Chambord	8
Courvoisier VS	10
Courvoisier VSOP	13
Harvey's Bristol Cream	8
Pimm's Cup No. 1	8
Christian Brothers Brandy	6
Cockburn, 20yr Tawny Port	20

Dessert

Fried Bananas with Ice Cream	6.95
Sticky Rice & Mango (seasonal)	7.95
Sticky Rice and Thai Custard	6.95
Coconut Ice Cream	5.95
Banana Ice Cream	5.95
Coffee Ice Cream	5.95
Cinnamon Ice Cream	5.95
Chocolate	5.95
Vanilla	5.9

Spirits

Single Malt Scotch

Dalwhinnie, 15 year	13
GlenFiddach 15 year	13
The Macallan, 12 year	13
Loch Lomand, 18 year	13
Aberlour, 12 year	10
Auchentoshan	10
Bowmore, 12 year	10
Ardbeg, 10 year	10
Laphroaig, 10 year	10
Cragenmore, 12 year	10
The Glenlivet, 12 year	10

Blended Scotch

J & B	8
Dewars	8
Chivas Regal	8
Cutty Sark	7
Clan MacGregor	6

Other Whiskies

Jack Daniels	6
Seagrams Seven	6
Crown Royal	7
Jameson	7

Bourbon

Woodford Reserve	9
Makers Mark	9
Knob Creek Rye	9
Bulleit Rye	9
Jim Beam	6
Old Crow	4

Spirits

Vodkas

Ketel One	10
Tito's	8
Three Olives	6
Three Olives Vanilla	7
Three Olives Apples & Pears	7
Three Olives Citrus	7
Three Olives Cherry	7
Three Olives Mango	7
Sobieski Orange	7
Sobieski Raspberry	7

Gin

Bombay Sapphire	10
Bombay	8
Tangeray	8
Beefeaters	6

Rum

Bacardi	7
Myers	7
Malibu Banana	7
Malibu Passion Fruit	7
Malibu Coconut	7
Don Q Cristal	6

Tequila

Don Julio Reposado	12
Patron Silver	10
Lunazil Reposado	6
Ipina Mezcal Joven	7
La Penca Mezcal	7
Josde Cuervo	6