

DRUNKEN BURGER

STARTERS

CRISPY CHICKEN WINGS.. \$11
Carrot sticks & ranch & buffalo sauce.

CHICKEN STRIPS.. \$11
Coleslaw & honey mustard sauce.

CALAMARI RINGS.. \$12
Breaded calamari rings, coleslaw & sriracha mayonnaise.

NACHO SUPREME.. \$12
Tortilla chips, corn, guacamole, sour cream, jalapeños & cheddar cheese.

SHRIMP CEVICHE.. \$16
With shallots, cilantro, tortilla corn & spicy papaya mayonnaise.

SALCHIPAPA.. \$14
French fries, hotdog, salsa rosada, pineapple sauce, cheddar cheese, shoestring potatoes.

SALADS

CAESAR SALAD.. \$14
Add on chicken \$6 / shrimp \$8.

VOLCANIC COBB SALAD.. \$16
Grilled chicken filet, blue cheese, walnuts, tomato, cucumber, bacon, egg & Italian dressing.

DRUNKEN WATERMELON SALAD.. \$17
Grand Marnier marinated watermelon, feta cheese, jalapeño and fresh mint.

TEX MEX

FAJITAS
3 Tortillas, pico de gallo, guacamole & sour cream.
Choice of: Beef \$23 / Chicken \$20.
Shrimp \$22 / Veggie \$18.

TACO
Grated cheese, pico de gallo, guacamole & sour cream.
Choice of: Beef \$23 / Chicken \$20.
Shrimp \$22 / Veggie \$18.

BURGERS

*ALL BURGERS SERVED
WITH REGULAR FRIES.

BBQ BURGER.. \$19
BBQ sauce, bacon cheese burger 8 oz.

GORILLA'S CRAZY BURGER.. \$26
Coleslaw, bacon, cheddar cheese & onion rings 16oz.

DRUNKEN BURGER.. \$21
Jack Daniel's marinated beef burger, pickles, cheddar cheese, coleslaw & crunchy onion rings.

THE SMASHED CHEESEBURGER.. \$23
Double classic smash burger & classic burger sauce.

BLUE CHEESE & BACON BURGER.. \$22
Coleslaw, Gorgonzola cheese, crispy bacon.

TRUFFLE BURGER.. \$23
Black truffle and brie beef burger with caramelized shallots.

SPAGHETTI & MEATBALL BURGER.. \$21
Hamburger topped with classic spaghetti & meatballs, grated Parmesan cheese.

CLASSIC SLIDERS.. \$21
Beef burger, American cheese, lettuce, tomato on a soft roll buns.

SALCHIPAPA BURGER.. \$22
Hotdog, pineapple sauce, salsa rosada & fries in a bun.

GRILLED STEAK BURGER.. \$32
Grilled NY strip steak, topped with mushroom and golden onions & topped with chimichurri.

BUFFALO CHICKEN BURGER.. \$21
Romaine salad, coleslaw, crispy chicken breast glazed with buffalo sauce.

CRISPY CHICKEN BURGER ALFREDO.. \$21
Buttermilk crispy chicken burger topped with creamy alfredo pasta.

TUNA STEAK BURGER.. \$23
Ahi tuna steak, soy-garlic marinated, sesame crusted, cole slaw & sriracha aioli.

BANG BANG SHRIMP BURGER.. \$24
Shrimp burger, crunchy cabbage, avocado & spicy sauce.

RISOTTO BURGER.. \$22 (VEGAN)
Crispy golden fried risotto burger, tomato salsa & truffle mayonnaise.

PASTA

PASTA ALFREDO.. \$18
Chicken \$6 / Shrimp \$7.
Alfredo sauce and Parmesan cheese.

PASTA BOLOGNAISE.. \$24
Pasta & meatballs.

SIDES

MIX SALAD.. \$8

MASHED POTATO.. \$7

FRIES.. \$5

TRUFFLE FRIES.. \$9
Parmesan cheese truffle mayonnaise.

SWEET POTATO FRIES.. \$6

DESSERT

WARM CHOCOLATE BROWNIE.. \$12
With caramel sauce & banana ice cream.

CLASSIC DUTCH APPLE PIE.. \$12
Vanilla ice cream and whipped cream.

CLASSIC COCONUT ARTISAN GELATO.. \$13
Served in coconut.

STONES

MEAT MARKET **FROM THE SEA**
Filet Mignon \$39. Catch of the Day \$26.
Rib Eye \$46. Shrimp \$26.



DRUNKEN BURGER

FROZEN

- MARGARITA.. \$14
- STRAWBERRY DAIQUIRI.. \$14
- PIÑA COLADA.. \$15
- MUDSLIDE.. \$16
- BBC.. \$16
- MIAMI VICE.. \$15
- COCONUT MOJITO.. \$15



COCKTAILS

- BLUE ARUBAN SKY.. \$14
Absolut vodka - Bols Blue Curaçao - piña colada.
- SMOKE SPICE NEGRONI.. \$14
Gray Whale gin - Bottega Bitter - Bottega Vermouth Rosso - dash smoke tabasco.
- AMAZONIA.. \$14
Absolut vodka - Midori - Passoa - lemon juice - passion fruit.
- MAI TAI.. \$14
White rum - dark rum - orange liqueur - lime juice - orgeat.
- BUSH PUNCH.. \$14
Bush Original - Bush Mango - orange & pineapple juice - grenadine.
- MINT JULEP.. \$14
Bourbon - fresh mint - sugar.

SHOTS

- KAMIKAZE.. \$8
Vodka - Triple Sec - lemon juice.
- DRUNKEN NEMO.. \$10
Whiskey - Amaretto - cranberry juice.
- MEDUSA.. \$9
Blue Curaçao - Vodka - Sambuca - Bailey's.
- FLAMING B52.. \$12
Kahlua - Bailey's - Vodka.

- ESPRESSO MARTINI.. \$14
Vodka - Kahlúa - Frangelico.
- PINK MARTINI.. \$14
Beefeater Pink Strawberry - Bols Watermelon - Cointreau - Bottega Vermouth Bianco.
- PORNSTAR MARTINI.. \$14
Absolut Vanilla - Passoa - lime juice - Villa Sandi il Fresco Prosecco.
- COSMOPOLITAN.. \$14
Absolut Citron - Cointreau - lime juice - cranberry juice.
- CAIPIRINHA.. \$13
Cachaça 51 - fresh lime - sugar.
- GREEN TEA.. \$14
Peach Schnapps - whiskey - lime soda - sour mix.
- WHISKEY SOUR.. \$14
Whiskey - lemon juice - simple syrup.



WINES

- HOUSEWINES
- SANTA JULIA ARGENTINA.
GLS \$9 / BTL \$40.
Sauvignon Blanc, Chardonnay, Merlot, Cabernet, Malbec.
- VILLA SANDI IL FRESCO TREVISO. ITALY.
GLS \$9 / BTL \$40.
Prosecco.
- STEMMARI. SICILY, ITALY.
GLS \$9 / BTL \$40.
Pinot Grigio - Chardonnay - Moscato - Rose - Pinot Noir - Merlot.

- WHITE WINES
- J VINEYARDS PINOT GRIS.. \$52
California, USA.
- JOSH CELLARS SAUVIGNON BLANC.. \$49
California, USA.
- WILLIAM HILL ESTATE CHARDONNAY.. \$48
California, USA.

- ROSÉ WINE
- LA MARCA ROSÉ PROSECCO.. \$48
Veneto, Italy.
- AIX.. \$42
Coteaux d'Aix-en-Provence, France.

- RED WINES
- ANGELINE VINEYARDS PINOT NOIR.. \$48
California, USA.
- CL98 TEMPRANILLO.. \$48
Ribera del Duero, Spain.
- CHÂTEAU SOUVERAIN MERLOT.. \$44
California, USA.
- TRIVENTO RÉSERVE MALBEC.. \$42
Mendoza, Argentina.
- JOSH CELLARS CABERNET SAUVIGNON.. \$44
California, USA.

BEERS

- BALASHI.. \$5.75
- BALASHI MANGO.. \$5.75
- CHILL.. \$5.75
- HEINEKEN.. \$7
- AMSTEL BRIGHT.. \$7
- CORONA.. \$8
- STELLA ARTOIS.. \$6

CRAFT BEERS

- SALTY CREW.. \$9
ABV: 4.5%. IBU: 12. Style: Blonde Ale.
Crisp, versatile & refreshing.
- DEAD GUY ALE.. \$9
ABV: 6.8%. IBU: 40. Style: German Maibock.
Malty Backbone, caramel & honey notes.
- MUST BE THE HONEY.. \$9
ABV: 5.5%. IBU: 25. Style: Blonde Ale.
Bright, floral aromas, sweet subtle honey flavor.
- HAZERS GONNA HAZE.. \$9
ABV: 6.6%. IBU: 35. Style: Hazy IPA.
Hazy, rounded mouthfeel, tropical & juicy.
- BIG WEEKEND.. \$13
ABV: 8.8%. IBU: 72. Style: Double IPA.
Juicy, Tropical, Double IPA.
- WEEKEND VIBES.. \$13
ABV: 6.8%. IBU: 60. Style: IPA.
Tropical Dankness, hop fruitiness and refreshingly dry.

