



RESTAURANT & CRAFT BEER BAR

CRAFT BEER • CASUAL DINING

WINE & SPIRITS • SPORTS BAR

thehalfwall.com

Open Daily at 11:30am

Happy Hour Weekdays from 2:00pm - 7:00pm

 *HalfWallDeLand*

 *HalfWallDeLand*

LOCATIONS

PORT ORANGE, FL

3770 S. Nova Rd.

NEW SMYRNA BEACH, FL

1889 State Road 44

DELAND, FL

105 W. Indiana Ave.



APPETIZERS

JUMBO BUFFALO WINGS

SAUCE CHOICES:

Mild • Medium • Hot • BBQ • Jerk Seasoning • Bourbon Molasses
Stinging Honey Garlic • Teriyaki • Thai Sweet Chili • Garlic Parmesan
Served with blue cheese and celery.

10 Wings \$15.95

Choice of all Drums or all Flats (when available) add **\$1.00**

Our hot wings are VERY hot. Because they are extremely hot, we will not take them back once ordered.

LOADED NACHOS

Nacho chips topped with Half Wall Stugel Flugel® beer cheese,
homemade chili, onions, lettuce, tomatoes and jalapeños.
Served with salsa and sour cream. **\$13.95**

HAND BREADED CHICKEN TENDERS

Hand breaded, deep fried to perfection.
Served with fries and BBQ sauce. **\$11.95**

BUFFALO CHICKEN TENDERS

Hand breaded, deep fried to perfection
and tossed in medium wing sauce.
Served with fries and blue cheese dressing. **\$12.95**

AHI TUNA*

Seared Ahi tuna served with soy sauce, ginger and wasabi. **\$13.95**

FRIED PICKLE CHIPS

Crispy breaded pickle chips, deep fried to a
golden brown. Served with ranch dressing. **\$9.95**

PORK POTSTICKERS

Crispy potstickers filled with pork and vegetables, deep fried
and served with thai sweet chili sauce. **\$12.95**

BASKET OF FRENCH FRIES

Plenty for two. **\$5.95**

MUSSELS IN BEER

Steamed in Half Wall Blue Trailer® Blonde Ale.
Topped with Parmesan cheese, red chili flakes and parsley.
Served with grilled sourdough bread. **\$13.95**

TORTILLA CHIPS

Served with salsa. **\$4.95**
Half Wall Stugel Flugel® beer cheese dip. **\$7.95**

BAVARIAN PRETZEL

Authentic German pretzel served with
Half Wall Stugel Flugel® beer cheese dip. **\$12.95**

BOOM-BOOM SHRIMP

Sautéed shrimp topped with cilantro and served with
spicy boom-boom sauce for dipping. **\$12.95**

BEER BATTERED CHEESE CURDS

White cheddar curds, beer battered and fried golden.
Served with marinara sauce. **\$12.95**

MAC 'N' CHEESE BITES

Breaded mac 'n' cheese fried to perfection.
Served with creamy ranch dressing. **\$11.95**

BASKET OF SWEET POTATO FRIES

Plenty for two. **\$7.95**

We gladly accept Visa, Master Card or American Express

THERE IS AN ADDITIONAL CHARGE FOR EXTRA SAUCES.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



SOUPS & SALADS

HOMEMADE BEER CHEESE SOUP

Half Wall Emylee's® Irish Red Ale with a blend of cheeses, tomatoes, onions, celery and chilies. Garnished with applewood smoked bacon.

Cup \$5.50 Bowl \$7.50

HOMEMADE CHILI CON CARNE

Our original recipe for a hearty, medium-spicy chili con carne.

Cup \$5.50 Bowl \$7.50

HALF WALL® SALAD

Lettuce, tomato, onion, cucumber, crumbled gorgonzola, croutons, green peppers, avocado and bacon bits. **\$12.95**

CHEF SALAD

Lettuce, tomato, onion, cucumber, green pepper, shredded cheese, croutons, hard boiled egg and turkey. **\$12.95**

FRESH GARDEN SALAD

Lettuce with garden veggies and croutons. **\$7.95**

CAESAR SALAD

Romaine, croutons and parmesan cheese tossed in Caesar dressing. **\$7.95**

Add to Any Salad (Grilled or Blackened)

Chicken **\$7.00** Shrimp **\$9.00**

4oz. Mahi* **\$7.00** Seared Ahi Tuna* **\$11.00**

CHOICE OF DRESSING

Italian • Ranch • Blue Cheese

Honey Mustard • 1000 Island • Balsamic Vinaigrette

Caesar • Oil & Vinegar

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SANDWICH BOARD

All served with choice of cucumber salad, potato salad, coleslaw or fries

(Upgrade to Sweet Potato Fries for \$1.95)

(Substitute a side garden salad or caesar salad, additional \$2.95)

PHILLY CHEESE STEAK OR CHICKEN PHILLY

Choice of shaved ribeye or grilled chicken with sautéed beer onions and peppers and provolone cheese. On a sub roll. **\$14.95**

BUFFALO CHICKEN

Fried chicken breast tossed in medium wing sauce with lettuce, tomato and onion with a side of blue cheese dressing. Served on a brioche bun. **\$13.95**

BUFFALO CHICKEN WRAP

Fried chicken tossed in medium wing sauce with lettuce, tomato, onion and shredded cheese inside a tomato basil wrap. Served with blue cheese dressing. **\$13.95**

GRILLED FOUR CHEESE

Cheddar, Provolone, Swiss and White American cheese on grilled sourdough. **\$9.95**

CHICKEN CAESAR WRAP

Grilled or fried chicken with lettuce, parmesan cheese and creamy caesar dressing in a tomato basil wrap. **\$13.95**

BLACK BEAN PATTY

Homemade black bean patty topped with avocado and Sriracha mayo. With choice of cheese on a brioche bun. **\$13.95**

CLASSIC OR TURKEY REUBEN

Lean corned beef or turkey, sauerkraut, swiss cheese and 1000 Island dressing grilled on rye bread. **\$13.95**

HALF WALL® CHICKEN BREAST

Grilled chicken breast with bacon, cheddar cheese, lettuce, tomato and BBQ sauce on a brioche bun. **\$14.95**

FRENCH DIP

Warm roast beef with beer braised onions and provolone cheese on a sub roll. Served with au-jus. **\$14.95**

TURKEY SANDWICH

Stacked turkey, lettuce, tomato, onion and cranberry mayonnaise. Choose from Cheddar, provolone, Swiss or White American cheese. Served on choice of bread. **\$12.95**

BLT & AVOCADO

Applewood smoked bacon, lettuce, tomato and avocado. Served on grilled sourdough. **\$13.95**

AHI TUNA* MELT

Sliced Ahi tuna with cheddar cheese, tomato, bacon and wasabi mayonnaise. On grilled sourdough. **\$18.95**

MAHI*

Choice of grilled or blackened mahi with lettuce, tomato, onion and dill sauce. Served on a brioche bun. **\$18.95**

PATTY MELT*

Char-grilled patty, beer braised onions and swiss cheese on grilled rye bread. **\$13.95**

SLOPPY JOE

Classic homemade sloppy joe topped with coleslaw. Served on a brioche bun. **\$11.95**

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BURGERS*

All burgers served with choice of cucumber salad, potato salad, coleslaw or fries

(Upgrade to Sweet Potato Fries for \$1.95)

(Substitute a side garden salad or caesar salad, additional \$2.95)

CHOICE OF CHEESE

Cheddar • Provolone • Swiss • White American • Gorgonzola

Add Bacon +\$2.00

HALF WALL® BURGER

Char-grilled patty topped with lettuce, tomato, cheddar cheese, crispy bacon, beer braised onions and a sunny side up egg. **\$16.95**

HAMBURGER

Our basic burger char-grilled to order with lettuce, tomato and onion. **\$12.95**

CHEESEBURGER

Char-grilled patty topped with lettuce, tomato, onion and your choice of cheese. **\$13.95**

BACON CHEESEBURGER

Char-grilled patty topped with lettuce, tomato, onion, crispy bacon and your choice of cheese. **\$15.95**

MAC 'N' CHEESE BURGER

Char-grilled patty topped with creamy macaroni and cheese. **\$16.95**

AVOCADO BURGER

Char-grilled patty topped with lettuce, tomato, onion and avocado. **\$14.95**

THE FUEGO

Char-grilled patty topped with lettuce, tomato, onion, jalapeños, Sriracha and Half Wall Stugel Flugel® beer cheese. **\$15.95**

CHILI BURGER

Char-grilled patty topped with lettuce, tomato, onion, chili and your choice of cheese. **\$15.95**

THE BLACK & BLUE

Char-grilled patty with blackening seasoning, lettuce, tomato, onion and crumbled gorgonzola cheese. **\$13.95**

MUSHROOM BURGER

Char-grilled patty topped with lettuce, tomato, onion, sauteed mushroom and Swiss cheese. **\$15.95**

PEANUT BUTTER BACON BURGER

Char-grilled patty topped with creamy peanut butter and crispy bacon. **\$15.95**

THE COWBOY

Char-grilled patty topped with bacon, beer braised onions, BBQ sauce, lettuce, tomato and cheddar cheese. **\$16.95**

FRIED PICKLE BURGER

Char-grilled patty topped with lettuce, tomato, onion, deep fried pickle chips and your choice of cheese. **\$15.95**

HALF WALL SPECIALTY

HALF WALL® BEER BATTERED FISH & CHIPS

Haddock fillet dipped in Half Wall Blue Trailer®
Blonde Ale beer batter and fried golden brown.

Served with french fries. **\$13.95**

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CHILDREN'S MENU

*Served with French Fries or Mandarin Oranges
and Apple juice or Kid's fountain drink*

MAC & CHEESE

Creamy and cheesy.

\$6.95

DINO CHICKEN NUGGETS

Dinosaur shaped chicken nuggets.

\$6.95

GRILLED PEANUT BUTTER & JELLY

*Creamy peanut butter and grape jelly
grilled on sourdough.*

\$6.95

DESSERT

SEASONAL DESSERT (ASK SERVER)

\$6.95

CHOCOLATE LAVA CAKE

*Decadent and rich chocolate cake with a warm gooey center.
Served with a scoop of vanilla ice cream.*

\$6.95

VANILLA ICE CREAM

\$1.00 per scoop

BEVERAGES

Coke **\$3.50**

Diet Coke **\$3.50**

Coke Zero **\$3.50**

Sprite **\$3.50**

Root Beer **\$3.50**

Mr. Pibb **\$3.50**

Fresh Brewed Unsweetened Iced Tea **\$3.50**

Fresh Brewed Sweet Iced Tea **\$3.50**

Fresh Brewed Coffee **\$3.50**

Fresh Brewed Decaffeinated Coffee **\$3.50**

Espresso **\$3.50**

Ginger Ale **\$3.50**

Powerade **\$3.50**

Hi-C Pink Lemonade **\$3.50**

Red Bull **\$4.00**

Sugar Free Red Bull **\$4.00**



DESCRIPTIVE BEER STYLES

ALE	<i>Ales are brewed using top fermenting yeast that performs at warmer temperatures. This gives most ales a sweet, full bodied and fruity taste. They are brewed in a variety of styles including Blonde, Red, Amber, Brown and Black.</i>
BOCK	<i>Bock beers are a bottom fermenting lager that usually takes months of cold storage to make them smooth. Bock beers are usually stronger than a typical lager. They usually range in color from dark amber to nearly black with robust malt character.</i>
CIDER	<i>Ciders are made from fermented apple juice and range from being dry and fruity to sweeter with a more complex style and high effervescence.</i>
IPA	<i>These are ales that are usually maltier, have higher alcohol content and are brewed with more hops than regular ales.</i>
LAGER	<i>Lagers are brewed using bottom fermenting yeast and aged at colder temperatures. The cold temperatures help create a crisper tasting beer.</i>
OKTOBERFEST	<i>Oktoberfest is a full bodied, rich, toasty lager with a mild hop taste. Typically these beers range in color from amber to dark copper in color, and have a medium to high alcohol content.</i>
PILSNER	<i>Pilsners are a light straw to golden color and clear. They are brewed using bottom fermenting yeast which produces a smooth and crisp taste with a clean malty palate.</i>
PORTER	<i>Porters are generally a dark brown beer but will occasionally lean more toward a black color. They have a bold roasted to burnt malty taste and high levels of hop bitterness that comes from the use of roasted, un-malted barley.</i>
PALE ALE	<i>Pale ale is an ale made with predominantly pale malt. Pale ales are known to be hop-forward with a malty flavor and a golden to amber color. The highest proportion of pale malts results in a lighter color.</i>
SOUR	<i>Sours are tart-tasting and made with bacteria and yeasts. Sours come in a wide range of styles and can run the gamut from mouth-puckeringly sour to barnyard funky to fruity and light.</i>
STOUT	<i>Stouts are a fuller bodied and richer version of a porter and are usually brewed to have a lower carbonation level. They are very dark in color and often have a toast, chocolate or coffee like taste.</i>
WHEAT	<i>Wheat beers are usually top fermented and are generally unfiltered with a hazy appearance due to the type of yeast used. A lot of wheat beers have a low hop bitterness and high carbonation, giving these beers a very crisp and refreshing profile.</i>



BEER FLIGHTS

*Each Flight has Four Different 5 Ounce Samples
No Substitutions Please*

HALF WALL BREWERY (CHOICE OF 4)

*Half Wall Blue Trailer® Blonde Ale
Half Wall Emylee's® Irish Red Ale
Half Wall Stugel Flugel® American IPA
Half Wall® Port Orange Crush Orange Wheat
Half Wall Great Bluebs® Blueberry Wheat
Half Wall® Road Pirate Lager
Half Wall Jefficus® Oatmeal Coffee Stout
Half Wall® Seasonal Selection*
\$11.00

FLORIDA VACATION (FLORIDA BREWERIES)

*Half Wall Blue Trailer® Blonde Ale
NSB Brewing Feeding Frenzy Red Ale
Blue Springs White Water Vanilla Cream Ale
Orange Blossom Pilsner*
\$12.00

IPA LOVER (TASTY IPA'S)

*Half Wall Stugel Flugel® American IPA
Central 28 Show Pigeon
Cigar City Jai Alai
Elysian Space Dust*
\$12.00

DARK & STORMY (VARIETY OF OUR DARKEST)

*Half Wall Jefficus® Oatmeal Coffee Stout
Left Hand Milk Stout
DuClaw Sweet Baby Jesus
Alcatraz Double Cold Brew*
\$12.00

DRINK YOUR WHEATIES (WHEAT ALES)

*Half Wall Great Bluebs® Blueberry Wheat
Golden Road Mango Cart
Funky Buddha Floridian
Tipsy Unicorns Brewing Uni Toots Fruited Cereal*
\$12.00

CIDERS & MORE

*Half Wall® Port Orange Crush
Sam Adams Angry Orchard Cider
Schofferhofer Grapefruit
Ciderboys Rotator (Ask Server)*
\$12.00



DRAFT BEER

Half Wall Logo Pint Glasses are available
\$6.00 Empty
\$10.00 filled with one of our Half Wall brews!

The Half Wall Restaurant & Brewery - 1889 State Road 44, New Smyrna Beach

The Half Wall Restaurant & Craft Beer Bar - 105 W. Indiana Ave., DeLand

The Breakers Restaurant - 518 Flagler Avenue, New Smyrna Beach

NAME	ORIGIN	(OZ)	ABV	PRICE
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HALF WALL BEERS

Half Wall Blue Trailer® Blonde Ale	FLORIDA	16	4.5	6.50
Half Wall Stugel Flugel® IPA	FLORIDA	16	5.9	6.50
Half Wall Emylee's® Irish Red Ale	FLORIDA	16	4.7	6.50
Half Wall® Port Orange Crush	FLORIDA	16	5.2	7.25
Half Wall® Road Pirate Lager	FLORIDA	16	4.9	6.50
Half Wall Great Bluebs®	FLORIDA	16	4.6	7.25
Half Wall Jefficus® Oatmeal Coffee Stout	FLORIDA	16	7.3	7.25
Half Wall® Rotating Selections	FLORIDA	16	Ask Server	

IPAS

Lagunitas	CALIFORNIA	16	6.2	7.25
Central 28 Show Pigeon	FLORIDA	16	6.7	8.50
Cigar City Jai Alai	FLORIDA	16	7.5	7.50
Half Wall Stugel Flugel® American IPA	FLORIDA	16	5.9	6.50
SweetWater 420 Strain G13	GEORGIA	16	6.0	7.50
Elysian Space Dust	WASHINGTON	16	8.2	8.50

PILSNERS

Orange Blossom	FLORIDA	16	5.0	7.25
Miller Lite	WISCONSIN	16	4.2	5.00

WHEATS

Golden Road Mango Cart	CALIFORNIA	16	4.0	7.25
Blue Moon Belgian White	COLORADO	16	5.4	7.25
Funky Buddha Floridian	FLORIDA	16	5.2	8.50
Half Wall® Port Orange Crush	FLORIDA	16	5.2	7.25
Half Wall Great Bluebs®	FLORIDA	16	4.6	7.25
Typsy Unicorns Uni Toots Fruited Cereal Wheat	FLORIDA	16	4.8	8.50
Shock Top Belgian White	MISSOURI	16	5.2	6.50
Schofferhofer	GERMANY	16	2.5	7.50



DRAFT BEER

Half Wall Logo Pint Glasses are available
\$6.00 Empty
\$10.00 filled with one of our Half Wall brews!

The Half Wall Restaurant & Brewery - 1889 State Road 44, New Smyrna Beach

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The Breakers Restaurant - 518 Flagler Avenue, New Smyrna Beach

NAME	ORIGIN	(OZ)	ABV	PRICE
PORTERS				
DuClaw Sweet Baby Jesus	MARYLAND	16	6.5	9.00
CIDERS				
Angry Orchard Crisp Apple Cider	NEW YORK	16	5.0	7.25
Keel Farms Strawberry Lime Cider	FLORIDA	16	5.3	8.50
ALES				
Half Wall Blue Trailer® Blonde	FLORIDA	16	4.5	6.50
Half Wall Emylee's® Irish Red	FLORIDA	16	4.7	6.50
New Smyrna Beach Brewing Feeding Frenzy	FLORIDA	16	5.4	8.50
Smithwick's Irish Ale	IRELAND	16	4.5	7.25
Bold City Duke's Brown Nose Ale	FLORIDA	16	5.0	7.25
Blue Springs White Water Vanilla Cream Ale	FLORIDA	16	4.5	7.25
LAGERS				
Stella Artois	BELGIUM	16	5.0	7.00
Heineken	NETHERLANDS	16	5.0	7.00
Michelob Ultra	MISSOURI	16	4.2	6.50
Modelo Especial	MEXICO	16	4.4	7.25
Yuengling Amber	PENNSYLVANIA	16	4.4	5.25
Half Wall® Road Pirate	FLORIDA	16	4.9	6.50
STOUTS				
Half Wall Jefficus® Oatmeal Coffee Stout	FLORIDA	16	7.3	7.25
Left Hand Brewing Milk Stout Nitro	COLORADO	16	6.0	9.00
Guinness Nitro	IRELAND	16	4.2	7.50
Alcatraz Double Cold Brew	FLORIDA	16	8.8	8.50
ROTATING SELECTIONS				

ASK SERVER FOR ROTATING SELECTION SHEET



BOTTLE & CAN BEER

NAME	STYLE	ORIGIN	(OZ)	ABV %	PRICE
Bud Light	LAGER	MISSOURI	12.0	4.2	4.00
Budweiser	LAGER	MISSOURI	12.0	5.0	4.00
Coors Light	LAGER	COLORADO	12.0	4.2	4.00
Corona Extra	LAGER	MEXICO	12.0	4.6	5.00
Corona Light	LAGER	MEXICO	12.0	4.1	5.00
Dos Equis	LAGER	MEXICO	12.0	4.3	5.00
Florida Avenue You're My Boy, Blue!	WHEAT	FLORIDA	12.0	5.3	5.50
High Noon Black Cherry	VODKA SELTZER	S. CAROLINA	12.0	4.5	6.50
High Noon Mango	VODKA SELTZER	S. CAROLINA	12.0	4.5	6.50
High Noon Peach	VODKA SELTZER	S. CAROLINA	12.0	4.5	6.50
High Noon Pineapple	VODKA SELTZER	S. CAROLINA	12.0	4.5	6.50
Labatt's Blue	PILSNER	CANADA	12.0	5.0	4.25
Michelob Ultra	LAGER	MISSOURI	12.0	4.2	4.50
Michelob Ultra Zero	LAGER	MISSOURI	12.0	NA	4.50
Miller Lite	PILSNER	WISCONSIN	12.0	4.2	4.00
Modelo Negra	LAGER	MEXICO	12.0	5.4	5.00
Moosehead	LAGER	CANADA	12.0	5.0	4.75
Newcastle Brown Ale	ALE	ENGLAND	12.0	4.7	5.00
Pabst Blue Ribbon	LAGER	WISCONSIN	12.0	4.7	4.00
Peroni	LAGER	ITALY	12.0	5.1	5.00
Pilsner Urquell	PILSNER	CZECH REPUBLIC	12.0	4.4	5.00
Sam Adams Just The Haze	IPA	MASSACHUSETTS	12.0	NA	5.00
Surfside Blueberry Lemonade	VODKA LEMONADE	PENNSYLVANIA	12.0	4.5	6.00
Surfside Iced Tea	VODKA TEA	PENNSYLVANIA	12.0	4.5	6.00
Surfside Iced Tea Lemonade	VODKA LEMONADE	PENNSYLVANIA	12.0	4.5	6.00
Surfside Strawberry Lemonade	VODKA LEMONADE	PENNSYLVANIA	12.0	4.5	6.00
Sweetwater H.A.Z.Y IPA	IPA	GEORGIA	12.0	6.2	5.25
Tivoli Brewing Outlaw Light	LAGER	COLORADO	12.0	4.2	4.00

ASK SERVER FOR ROTATING SELECTION SHEET



HALF WALL WINES

HOUSE WINE BY THE GLASS

Chardonnay **\$7.95** • Pinot Grigio **\$7.95**

Cabernet Sauvignon **\$7.95** • Merlot **\$7.95**

TYPE	LOCATION	NAME	BOUQUET	GLS \$	BTL \$
WHITE					
Chardonnay	CALIFORNIA	Kendall Jackson Vintner's Reserve	Tropical flavors of pineapple, mango and papaya with citrus notes.	9.50	33.95
Pinot Grigio	CALIFORNIA	Robert Mondavi	A light citrus and delicate floral aroma with tropical fruit flavors and a crisp finish.	9.50	33.95
Sauvignon Blanc	NEW ZEALAND	Whitehaven	Fresh nettle, gooseberry and tropical fruit flavors.	9.50	33.95
RED					
Cab Sauvignon	CALIFORNIA	William Hill	Red and dark berry aromas with raspberry, dark cherry, blackberry and blueberry.	9.50	33.95
Pinot Noir		Mark West	Medium bodied with black cherry, cola, strawberry, plum and soft tannins.	9.50	33.95
ROSE					
Rosé	FRANCE	Whispering Angel	Full and lush while being bone dry with a smooth finish.	12.95	46.95
SPARKLING WINE					
Brut	ASK SERVER		Aromas of apple and pear balanced with a bouquet of toasty yeast notes and floral nuances.	187mL Btl. 8.95	



HOUSE SPECIALTY DRINKS

HALF WALL® SPICY MARGARITA \$13.00

Patron Silver, Cointreau, squeeze of lime juice, orange & pineapple juice, sour mix with jalapenos and a Tajin rim.
Topped with a Grand Marnier floater.

HALF WALL® OLD FASHIONED \$11.00

Bulleit Bourbon, sugar and bitters with a cherry & an orange twist.

FRESH BERRY MOJITO \$11.00

Bacardi raspberry rum, blueberries, fresh mint, simple syrup & club soda

KENTUCKY MULE \$11.00

Bulleit Bourbon, ginger beer & lime juice. Served in a mule mug.

CLASSIC RUM RUNNER \$11.00

Captain Morgan, coconut rum, blackberry brandy, banana liqueur, orange & pineapple juices and grenadine.

GEORGIA PEACH \$8.00

Peach vodka, lemonade & sweet iced tea

MARTINIS & MORE

HALF WALL® MARTINI \$12.00

Vanilla vodka, coconut rum & pineapple juice

HALF WALL® SEA SALT BUTTERSCOTCH MARTINI \$13.00

Vanilla vodka, butterscotch liqueur, creme de cacao, splash of cream & a dash of sea salt with a caramel swirl.

CLASSIC MARTINI \$12.00

Kettle One Vodka, dry vermouth and a lemon twist.

RASPBERRY LEMON DROP MARTINI \$12.00

Smirnoff Vodka, raspberry liqueur & sour mix with a sugar rim

CHOCOLATE MARTINI \$13.00

Vanilla vodka, creme de cacao & Bailey's with a chocolate swirl.

ESPRESSO MARTINI \$13.00

Vanilla vodka, Kahlua & fresh brewed espresso