

GF = Gluten Free  
We Suggest 2-3 Small Plates Per Person;  
Items Will Be Served in the Order As  
Prepared By The Kitchen Unless Specified

**ViNoTEKA** 4 6  
MODERN MEDITERRANEAN  
WINE BAR • COCKTAILS • KITCHEN

*\*Consuming raw or undercooked meats,  
fish, fresh shell eggs may increase your risk  
of food borne illness, especially if you have  
certain medical conditions.*

**CREATE YOUR OWN CHEESE / CHARCUTERIE BOARD FROM THE BELOW SELECTIONS**

Choose One: 11.95 Choose Two: 19.95 Choose Three: 26.95 Choose Four: 33.95 Choose Five: 39.95 Choose Six: 46.95  
Cheese & Charcuterie Platters Served w/Dalmatian Fig Spread, Mediterranean Olives, Dried Apricots, Toast

**CHEESE**

**Dalmatian [Sheep, Cow] (Zadar, Croatia)**  
Sheep/Cow; Firm; Sharp

**Boschetto al Tartufo [Sheep, Cow] (Tuscany, Italy)**  
Semi-Soft; Mild / Sweet with White Truffles

**'Danablu' Blue Cheese [Cow] (Bornholm, Denmark)**  
Creamy; Sharp, Piquant, Crumbly

**LOCALLY CURED CHARCUTERIE**

**Prosciutto**  
Pork, Air-Dried

**Lamb Prosciutto**  
Fennel Seeds, Herbs, and Pepper

**Smoked Soppresata**  
Pork, Paprika, and Garlic

**FOR THE TABLE**

**ViNoTEKA SALAD**

Mixed Greens, Tomato, Olives, Onion,  
Cucumber, Feta, Balsamic 14.95 [GF]

**ROASTED RED BEETS**

Goat Cheese, Mixed Nuts, Honey, Mint 14.95 [GF]

**PARMESAN TRUFFLE FRIES**

Shredded Parmesan, Side of Chipolte Aioli 13.95

**MEDITERRANEAN PITA**

Soft Salted Honey Butter 8.95 [+Homemade Hummus 7.95]

**BAVARIAN PRETZEL**

Salted; Agave Honey Mustard Dip 14.95

**FLATBREADS**

*GLUTEN FREE SEASONED*

*CAULIFLOWER CRUST AVAILABLE +3*

**MARGHERITA**

Fresh Mozzarella, Marinara, Basil 15.95

**MEDITERRANEAN**

Jack Cheese, Tomato, Mushroom, Olive, Balsamic 16.95

**ADRIATIC FIG & PROSCIUTTO**

Goat Cheese, Fig Jam, Prosciutto, Basil, Balsamic 17.95

**TACOS**

*ALL TACOS SERVED IN GLUTEN FREE CORN TORTILLAS*

CHOOSE 1: 8.95 CHOOSE 2: 16.95 CHOOSE 3: 24.95

**SHORT RIB**

Slow Braised Short Rib, Cabbage Slaw, Pickled Red Onion,  
Cilantro, Spicy Mayo [GF]

**SOUTHERN FRIED CHICKEN**

Dark Meat Chicken, Buttermilk Slaw, Queso Fresco,  
Tomato-Corn Salsa, Chipolte BBQ Sauce [GF]

**SHRIMP**

Cabbage Slaw, Cilantro, Chipolte, Pickled Red Onion [GF]

**BETWEEN THE BUN**

**\*\*\*OPTIONAL TOPPINGS / SIDES\*\*\***

Regular Fries 4 Parmesan Truffle Fries 8 Zucchini Fries 6  
Cabbage Slaw 2 Side Salad 6 Lettuce .5 Tomato .5  
Red Onion .5 Caramelized Onion 1 Sautéed Mushroom 1  
Blue Cheese 1.5 Cheddar Cheese 1.5 Bacon 2

**46G CRISPY BUTTERMILK CHICKEN**

Dark Meat, Cabbage Slaw, Sriracha Aioli, Ranch, Spicy Honey  
Brioche Bun 16.95 [GLUTEN FREE BUN +2.5]

**ViNoTEKA 8 oz. DOMESTIC WAGYU BEEF BURGER**

Brioche Bun 17.95\* [GLUTEN FREE BUN +2.5]

**GERARD STREET ZUCCHINI-CHICKPEA-QUINOA BURGER**

Our Own Recipe 15.95

[GF, Vegetarian, Vegan w/o Bun] [GLUTEN FREE BUN +2.5]

**KIDS [16 and Under]**

**PIZZA**

Flatbread with Tomato Sauce and Mozzarella 14.95

**CHICKEN TENDERS**

Traditional Fries 14.95

**5 oz. ANGUS BEEF BURGER**

American Cheese, Brioche Bun, Fries 14.95 [Bacon +2]

**SMALL PLATES / APPETIZERS**

**BAKED POTATO SOUP**

Light Cream, Chives, Bacon 12.95 [GF]

**GRILLED VEGETABLES**

Red Pepper, Asparagus, Artichoke, Tomato,  
Red Onion, Extra Virgin Olive Oil 16.95 [GF]

**CRISPY BABY ARTICHOKE**

Yogurt-Cucumber-Garlic Dip 15.95

**CHEESE & SPINACH PIE 'BUREK'**

Flaky Phyllo Stuffed with Cheese & Spinach 15.95

**NORTH ATLANTIC LOBSTER RAVIOLI**

Truffle Cream Sauce, Cherry Tomato, Parmesan 18.95

**COD CROQUETTES**

Salted Cod 'Bacalao', Potato, Panko, Garlic, Parsley, Lemon,  
Olive Oil, Chipolte Aioli 16.95

**POTATO GNOCCHI with CREAMY PESTO and SHRIMP**

Garlic, Parsley, White Wine, Parmesan 18.95

**SESAME CRUSTED RARE AHI TUNA**

Seaweed Salad, Wasabi Honey\* 19.95

**STEAMED BABY CLAMS**

Garlic, Parsley, White Wine, Toast 16.95

**GRILLED MEDITERRANEAN OCTOPUS**

Roast Potato, EV Olive Oil 27.95 [GF]

**BAKED FETA & PROSCIUTTO**

Wrapped in Phyllo; Sesame Seeds, Honey 15.95

**BACON WRAPPED STUFFED DATES**

Gouda, Balsamic Drizzle, Crumbled Blue Cheese 16.95 [GF]

**GRILLED BRATWURST**

Pork; Pickled Red Cabbage, Honey Mustard, Pretzel Bun 16.95

**LAMB MEATBALLS**

Whipped Feta, Red Onion, Pickled Cucumbers 16.95

**ĆEVAPI**

Croatian Skinless Sausages of Minced Beef, Lamb & Pork Red  
Onion, Ajar Vegetable Relish, Lepinja Pita 16.95

**SAINT LOUIS STYLE PORK RIBS**

Barbecue Sauce, Scallions, Slaw 17.95

**LOLLIPOP LAMB CHOPS**

Roasted Parmesan Potato, Pesto, Rosemary 23.95 [GF]\*

**LARGE PLATES / ENTRÉES**

**GRILLED FAROE ISLANDS SALMON**

Sun-Dried Tomato, Olive, Caper, & Parsley Relish;  
Grilled Asparagus 33.95 [GF]

**LINGUINE AL NERO**

Squid Ink Linguine, Shrimp, Baby Clams, Cherry Tomatoes,  
Garlic, Onion, Olive Oil, White Wine, Parsley 31.95

**NEW YORK STRIP STEAK (12 oz.)**

Grilled; Herbed Butter; Parmesan Roasted Potato,  
Grilled Asparagus 38.95 [GF]\*

**ViNoTEKA CHICKEN THIGHS**

Mushroom Garlic Cream, Crispy Polenta, Grilled Asparagus  
31.95

**SHORT RIB RAGÙ**

Fresh Pappardelle Pasta, Red Wine, Mediterranean Herbs,  
Celery, Carrots, Onion 31.95

**\*\*MENU PRICES REFLECT CASH PAYMENT; 3.5% CREDIT / DEBIT FEE\*\***

## WINES BY THE GLASS

***OUR SUGGESTION: Order Several 3 oz. Half Glasses of Wine to Create Your Own WINE FLIGHT!***

*6 oz. is the industry standard for a standard glass of wine pour; a bottle of wine is 25.36 oz., so a bottle will yield four glasses.*

*All of our pours are measured to ensure you are receiving an accurate pour and we use large glassware for optimum taste.*

<b>WHITE</b>						
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				3 oz.	6 oz.	750ml
Getränk	Grüner Veltliner	2021	Weinviertel, Austria	6.00	10.95	39.95
Dr. Loosen	Riesling	2020	Mosel, Germany	7.00	12.95	47.95
Pazo das Bruxas	Albariño	2021	Rías Baixas, Spain	7.95	14.95	55.95
Tiamo	Pinot Grigio [Organic]	2020	Veneto, Italy	7.00	12.95	47.95
Zlatan Otok	Bogdanuša, Pošip, Maraština, Prč	2021	Hvar, Dalmatia, Croatia	7.50	13.95	49.95
Matchbook	Chardonnay	2020	Dunnigan Hills, CA, USA	7.50	13.95	49.95
Hei Matau	Sauvignon Blanc	2021	Marlborough, New Zealand	7.50	13.95	49.95
Tyrrells	Sémillon	2021	Hunter Valley, Australia	7.95	14.95	55.95

<b>ROSÉ</b>						
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Raphael	Pinot Noir	2021	Long Island, NY, USA	6.50	11.95	44.95
Peyrassol	Cinsault, Grenache, Mourvèdre, Syrah	2021	Provence, France	7.95	14.95	54.95

<b>SKIN-CONTACT (ORANGE/AMBER) WHITE</b>						
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Bura	Rukatac	2021	Pelješac, South Dalmatia	7.50	13.95	49.95
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<b>RED</b>						
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Heinrich	Zweigelt, Blaufränkisch, St. Laurent	2018	Burgenland, Austria	7.50	13.95	49.95
Borie-Manoux	Cabernet Sauv., Mertlo, Cab. Franc	2019	Bordeaux, France	7.00	12.95	47.95
Bodegas Borsao	Garnacha	2020	Aragon, Spain	7.00	12.95	47.95
Kozlović	Teran	2019	Istria, Croatia	7.50	13.95	49.95
Tortoise Creek	Cabernet Sauvignon	2020	Lodi, CA, USA	7.50	13.95	49.95
Vinum Cellars	Pinot Noir	2018	Monterey, CA, USA	7.50	13.95	49.95
Gascón	Malbec [Single Vineyard, Organic]	2019	Mendoza, Argentina	7.95	14.95	55.95

<b>SPARKLING</b>						
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Zardetto Prosecco	Glera	NV	Veneto, Italy	12.95	47.95	
Cristalino Brut Rosé	Macabeo	NV	Catalonia, Spain	12.95		

<b>SANGRIA with FRESH FRUIT</b>						
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Red Wine				12.95	47.95	
White Wine				12.95	47.95	

<b><u>BOTTLED WATER</u></b>	<b><u>DOMESTIC &amp; INTERNATIONAL BEER / CIDER</u></b>
<p>750ml Acqua Panna Still Water [Italy] 10.95 750ml Pellegrino Sparkling Water [Italy] 10.95</p> <p style="text-align: center;"><b><u>SOFT DRINKS</u></b></p> <p>Seltzer 5.95 Coca Cola 5.95 Diet Coke 5.95 Sprite 5.95 Ginger Ale 5.95 Apple Juice 5.95 Orange Juice 5.95 Pineapple Juice 5.95</p>	<p>Stella Artois Pilsner [Leuven, Belgium] 7.95 Peroni Lager [Rome, Italy] 7.95 Michelob Ultra [St. Louis, MO, USA] 7.95 Corona [Mexico City, Mexico] 7.95 Southern Tier 'Pumpkin' Pumpkin Ale [NY, USA] 12.95 Six Harbors Double IPA, Draft [Huntington, NY, USA] 10.95 Medvedgrad, Hefeweizen, 500ml, [Zagreb, Croatia] 11.95 Medvedgrad, Pilsner, 500ml, [Zagreb, Croatia] 11.95 Ožujsko, Lager, 500ml, [Zagreb, Croatia] 11.95 Omission Lager Gluten Free, [OR, USA] 7.95 Clausthaler, Non-Alcoholic, [Frankfurt, Germany] 7.95 Angry Orchard Hard Apple Cider, [NY, USA] 7.95</p>

**COCKTAILS 14.95**

<b>ViNoTEKA MULE</b>	Plum Brandy, Berry Cordial, Fresh Lime Juice, Ginger Beer
<b>AVIATION</b>	Gin, Maraschino, Creme de Violette, Fresh Lemon Juice, Maraska Cherry
<b>BOURBON OLD FASHIONED</b>	Maraska Cherry Syrup, Dalmatian Maraska Cherry, Orange Slice
<b>BOURBON APPLE CIDER</b>	Fresh Lemon Juice, Ginger Beer, Apple Slice, Cinnamon Stick
<b>PUMPKIN SPICE MARTINI</b>	Pumpkin Spice Irish Cream, Vanilla Vodka, Cinnamon
<b>ESPRESSO MARTINI</b>	Espresso Vodka, Bailey's, Shot of Espresso
<b>COSMOPOLITAN</b>	Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice
<b>FIGTINI</b>	Fig Infused Vodka, Orange Vodka, Triple Sec, Cranberry Juice
<b>SANGRIA MARGARITA</b>	White Sangria, Lime Juice, Silver Tequila, Club Soda, Lemon, Lime
<b>TEQUILA OLD FASHIONED</b>	Silver Tequila, Muddled Dalmatian Maraska Cherry, Orange Slice
<b>TAVERN MOJITO</b>	White Rum, Simple Syrup, Club Soda, Mint, Fresh Lime Juice
<b>APEROL SPRITZ</b>	Aperol, Sparkling Wine, Club Soda, Orange Juice
<b>HUGO</b>	Sparkling Wine, Elderflower Syrup, Mint, Fresh Lime

**ALCOHOL FREE COCKTAILS 9.95**

<b>WILDCAT COOLER</b>	Blueberry Purée, Simple Syrup, Lemon Juice, Club Soda
<b>MANGO MULE</b>	Mango Purée, Lime Juice, Ginger Beer, Club Soda

**SPIRITS****Tequila/Mezcal**

Don Julio Silver	14.95
Patron Silver	14.95
Los Altos Silver	14.95
Casamigos	15.95
Tequila Comisario Anejo	14.95
Tequila Comisario Reposado	14.95
Peloton de La Muerte Mezcal	14.95

**Blended and Single Malt Whiskey/Scotch**

The Glenlivet 12 Year	16.95
Glenfiddich 12 Year	16.95
Macallan 'Double Cask' 12 Year	16.95
Oban 14 Year	18.95
The Balvenie 12 Year	17.95
Glenmorangie 18 Year	25.95
Johnnie Walker Black	15.95
Johnnie Walker Blue	59.95

**Dalmatian Specialties by Maraska [Zadar, Croatia]**

Pelinkovac Bitter	12.95
Maraschino Cherry Liqueur	12.95
Kruškovac Pear Liqueur	12.95
Šljivovica (Slivovitz) Plum Brandy	12.95

**Brandy/Cognac**

Remy Martin	16.95
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**Vodka**

Grey Goose	15.95
Ketel One	15.95
Belvedere	15.95
Tito's	14.95
Stolichnaya Orange	14.95
Stolichnaya Raspberry	14.95
Ketel One Citron	14.95

**Whiskey/Bourbon**

Jack Daniel's Old No. 7	14.95
Jack Daniel's Tennessee Honey	14.95
Jack Daniel's Tennessee Fire	14.95
Bulleit Bourbon	16.95
Woodford Reserve	17.95
Makers Mark	15.95
High West Double Rye	14.95
Rough Rider Bull Moose Rye	15.95

**Gin**

Bombay Sapphire	14.95
Breckenridge	14.95
Deepwell's	15.95
Hendrick's	15.95
Tanqueray	14.95

**Rum**

Bacardi Superior	13.95
Captain Morgan	13.95

**Port**

Dona Antonia Reserva Tawny Port [Douro, Portugal]	14.95
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**WHITE WINE BY THE BOTTLE****AUSTRALIA**

Pewsey Vale	Dry Riesling	2021	Barossa, South Australia	56
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**CROATIA**

Voštinic-Klasnić	Škrlet	2020	Moslavina, Croatia	50
Kozlović	Malvasia	2021	Momjan, Istria, Croatia	56
Katunar	Žlahtina	2020	Island of Krk, Primorje	48
Grgić Vina [Grgich Hills]	Pošip	2019	Smokvica, Korčula Island	69

**FRANCE**

Château De Fontenille	Sauv. Blanc, Sauv. Gris, Sémillon, Muscadelle	2020	Bordeaux	44
Maison Chanzy	Chardonnay	2020	Burgundy	68
Domaine Dupeuble	Chardonnay	2020	Beaujolais, Burgundy	58
Defaix Frères	Chardonnay	2020	Chablis	68

**ITALY**

Argiolas	Vermentino	2021	Sardinia	52
Valle Reale	Trebbiano	2020	Abruzzo	46
Vietti	Moscato	2020	Asti, Piedmont	48

**GREECE**

Gai'a	Assýrtiko	2021	Peloponnese	55
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**SOUTH AFRICA**

A.A.Badenhorst	Chenin Blanc	2021	Swartland, Western Cape	48
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**UNITED STATES OF AMERICA**

Pine Ridge Vineyards,	Chenin Blanc, Viognier	2021	Napa Valley, CA	52
Chamisal Vineyard	Chardonnay (Stainless Steel)	2020	Central Coast, CA	52
Grgich Hills Estate	Chardonnay	2018	Napa Valley, CA	73
Peju Winery	Sauvignon Blanc	2021	North Coast, CA	55

**SKIN-CONTACT (ORANGE / AMBER) WHITE WINE BY THE BOTTLE****CROATIA**

Bibich 'San Vito'	Pinot Gris	NV	Skradin, North Dalmatia	67
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**SPARKLING WINE BY THE BOTTLE****CROATIA**

Bibich Brut Rosé	Plavina	NV	Skradin, North Dalmatia	67
Trapan Brut Rosé	Teran	NV	Šišan, Istria	59

**FRANCE**

Besserat de Bellefon	Chardonnay, Pinot Noir, Pinot Meunier	NV	Champagne	9
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**RED WINE BY THE BOTTLE [CONTINUED ON BACK]****ARGENTINA**

El Enemigo	Malbec	2018	Mendoza	68
BlanCat Estate	Malbec	2019	Mendoza	46

**AUSTRALIA**

Ringbolt	Cabernet Sauvignon	2020	Margaret River, WA	55
Yalumba	Shiraz	2019	South Australia	52

**BOSNIA – HERZEGOVINA**

Carski Winery	Blatina	2016	Mostar, Herzegovina	50
Carski Winery	Vranac	2016	Mostar, Herzegovina	50

**CHILE**

Lapostolle	Carménère	2019	Central Valley	42
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**CROATIA**

Bibich	Plavac Mali, Syrah	2019	Skradin, North Dalmatia	47
Bibich	Shiraz	2017	Skradin, North Dalmatia	67
Bibich	Plavina	2018	Skradin, North Dalmatia	54
Bibich	Lasin	2016	Skradin, North Dalmatia	67
Bibich	Babić	2017	Skradin, North Dalmatia	93
Bibich	Syrah, Merlot	2013	Skradin, North Dalmatia	93
Piližota	Babić	2016	Šibenik, North Dalmatia	49
Vinas Mora	Babić	2020	Primošten, North Dalmatia	68
Cota Vina	Merlot, Plavina, Lasin	2019	Oklaj, North Dalmatia	57
Negotians Vinarius	Plavac Mali	2019	Korčula, South Dalmatia	65
Zlatan Plenković 'Grand Cru'	Plavac Mali	2011	Hvar Island, South Dalmatia	93
Grgić Vina [Grgich Hills]	Plavac Mali	2017	Pelješac, South Dalmatia	77
Bura	Plavac Mali	2018	Dingač, South Dalmatia	93
Pomalo	Plavina	2021	Pelješac, South Dalmatia	52
Benmosché Family	Zinfandel	2016	Pelješac, South Dalmatia	93
St. Vicenco 'Noni'	Plavac Mali, Cabernet Sauvignon	2016	Lastovo, South Dalmatia	65
Katunar	Plavac Mali, Plavina	2016	Krk Island, Primorje, Croatia	50
Enjingi, Zweigelt	Zweigelt	2012	Vetovo, Slavonia, Croatia	50

**FRANCE**

Ermitage du Pic Saint Loup	Grenache, Syrah, Mourvèdre	2020	Languedoc-Roussillon	68
Prosper Maufoux	Pinot Noir	2021	Burgundy	55

**GREECE**

Gai'a	Agiorgitiko	2020	Peloponnese	44
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**ITALY**

Rene Rosse	Sangiovese	2013	Brunello di Montalcino, Tus.	87
Piombaia	Sangiovese	2016	Brunello di Montalcino, Tus.	95
Avignonesi	Sangiovese	2017	Montepulciano	68
Zenato	Corvina, Rondinella, Oseleta	2019	Veneto	52
Cantele	Negroamaro	2017	Puglia	46
Sansonina	Cab. Sauvignon, Cab. Franc	2019	Lombardy	52
Stella	Montepulciano	2020	Abruzzo	36
G.D. Vajra	Nebbiolo	2018	Barolo, Piedmont	80

**LEBANON**

Massaya	Cinsault, Grenache, Syrah, Tempranillo	2018	Bekaa Valley	48
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**NEW ZEALAND**

Villa Maria	Pinot Noir	2019	Marlborough	46
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**SLOVENIA**

Aci Urbajs	Blaufränkisch	2016	Podravje	63
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**SOUTH AFRICA**

Beeslaar	Pinotaj	2020	Swartland, Western Cape	58
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**UNITED STATES OF AMERICA**

Christopher Michael	Pinot Noir	2020	Oregon	46
Matthews Winery	Cabernet Sauvignon	2019	Columbia Valley, WA	58
Novelty Hill	Merlot	2019	Columbia Valley, WA	65
Grgich Hills Estate	Zinfandel	2013	Napa Valley, CA	76
Grgich Hills Estate,	Cabernet Sauvignon	2017	Napa Valley, CA	97
Lagier Meredith	Zinfandel	2015	Mount Veeder, CA	67
Albini Family Vineyards	Zinfandel	2014	Russian River Valley, CA	67
Ampelos Cellars	Syrah, Grenache	2013	Santa Barbara, CA	57
Obsidian Ridge	Cabernet Sauvignon	2019	Lake County, CA	78

# ViNoTEKA<sup>4</sup><sub>6</sub>

MODERN MEDITERRANEAN  
WINE BAR • COCKTAILS • KITCHEN

## DESSERT

LAYERED RICOTTA & PISTACHIO SPONGE CAKE Whipped Cream 12.95

KEY LIME PIE Whipped Cream 12.95

FLOURLESS CHOCOLATE CAKE [GF] Chocolate Syrup 12.95

## ICE CREAM

by our next door neighbor THE ICE CREAM CHICK

VANILLA 10.95

CHOCOLATE 10.95

CABERNET SAUVIGNON with DARK CHOCOLATE and CHERRIES<sup>+</sup> 12.95

<sup>+</sup>Contains Alcohol

## After Dinner Drinks 12.95

Bailey's	Disaronno
Frangelico	Drambuie
Kahlua	Sambuca
Grand Marnier	Black Sambuica
Cointreau	Lozano Amaretto
Chambord	Milla Grappa & Camomile
Pelinkovac Bitter Liqueur	Kruškovac Pear Liqueur
Maraschino Cherry Liqueur	Šljivovica Plum Brandy

## Port 14.95

Dona Antonia Reserva Tawny Port [Douro, Portugal]

## Dessert Cocktails 14.95

BED TIME STORY Frangelico, Bailey's, Espresso

ESPRESSO MARTINI Espresso Vodka, Kahlua, Espresso

THE IRISH KONOBA Coffee, Jameson, Whipped Cream

MEXICAN COFFEE Tequila, Kahlua, Coffee

## Coffee [Decaf and Regular Available]

COFFEE 4.95 CAPPUCINO with CINNAMON 5.95

ESPRESSO 4.95 DOUBLE ESPRESSO 7.95

TURKISH STYLE COFFEE 5.95