



*Cafe • Bar • Juice Bar  
& Bakery*



# CAFE BAR

## BOTTOMLESS CUP OF FRESH ORGANIC GROUND

**COFFEE** – 1.95

**ESPRESSO** – 2.95

**DOUBLE ESPRESSO** – 3.95

## ALMOND MILK LATTE

Double espresso & steamed almond milk – 4.50

## CAPPUCCINO

Double espresso, steamed milk & foam – 4.50

## MOCHA

Espresso, chocolate, steamed milk & whipped cream – 3.95

## CARAMELO

Espresso, caramel, steamed milk & whipped cream – 3.95

## NUT N' HONEY

Espresso, hazelnut, honey, steamed milk & whipped cream – 4.95

## VANILLA DREAM

Espresso, vanilla, steamed milk & whipped cream – 3.95

## FREDDO ESPRESSO

Iced espresso – 3.95

## FREDDO CAPPUCCINO

Iced cappuccino – 4.95

## THE HAZELNUT COFFEE DREAM

Vanilla ice cream, Nutella spread, milk & Nescafe. A Must Try! – 9.00

## GREEK FRAPPÉ

Iced Nescafe, a European specialty made authentic to the standard of a Greek sidewalk café with milk & sugar, unless otherwise specified – 4.25

## FRAPPUCCINO

Nescafe, milk, ice, sweetener & ice cream blended and made the way a frappuccino is suppose to be made! – 6.25

## NUTELLA WAFER CUPCAKE CAPPUCCINO

Nutella cappuccino in a Nutella frosted cup with crumbled wafers and topped with one of our amazing cupcakes, whipped cream and Nutella – 8.00

## CHOCOLATE BROWNIE HOT CHOCOLATE

Hot milk chocolate in a chocolate frosted cup with toasted granola and topped with slice of our chocolate fudge cake, whipped cream and chocolate sauce – 9.00

## FLAVOR SHOTS: \$1.00

IRISH CREAM • ALMOND • CARAMEL • FRENCH VANILLA • HAZELNUT • PUMPKIN

## TOASTED ALMONDILLA

Almond syrup, vanilla & steamed milk, topped with whipped cream & fresh shaved almonds A must try! – 3.95

## HOT GHIRARDELLI CHOCOLATE

Ghirardelli's chocolate with steamed whole milk & topped with whipped cream, chocolate sauce & cocoa powder – 3.95

# QUENCHERS

**LIPTON HOT TEA** – 1.95

**MIGHTY LEAF ORGANIC HERBAL TEA** – 2.95

**FOUNTAIN SODA** (Free refill) – 2.95

**ORANGE, PINEAPPLE, GRAPEFRUIT, CRANBERRY**

**V-8 or APPLE JUICE** (10 oz.) – 3.95 (16 oz.) – 4.95

**HOMEMADE UNSWEETENED ICED TEA**

(Free refill) – 2.75

**ICED FRESH BREWED COFFEE**

(Free refill) – 2.75

**MILK** (10 oz./14 oz.) – 2.55/3.25

**CHOCOLATE MILK** (10 oz./14 oz.) – 2.95/3.55

**ALMOND MILK** (10 oz./14 oz.) – 2.95/3.95

**SNAPPLE** – 2.95

**POLAND SPRING** – 2.45

**FIJI WATER** – 2.95

**PELLEGRINO** – 2.95

**CRANBERRY SPRITZER**

Cranberry juice mellowed with club soda – 3.95

**CRAN' ORANGE JUICE**

Cranberry & orange juice fusion – 5.95

**ITALIAN SODA**

Seltzer flavored with cherry or vanilla syrup – 2.95

# All Day Breakfast

Want something else?  
Don't hesitate to ask.  
If we have the ingredients,  
we'll gladly make it!

## MORNING FAVORITES

### HOMEMADE CORNED BEEF HASH & EGGS

Two eggs, shredded corned beef hash, home fries and homestyle toast – 8.25

### CHICKEN & WAFFLE BREAKFAST

Giant Belgian waffle, four piece honey dipped fried chicken, warm syrup and butter – 15.95

### LOXED & LOADED

Toasted bagel, smoked lox, cream cheese, shaved red onion, tomato, peppers and capers – 11.95

### FLATBREAD BREAKFAST PIZZA

Two sunny side up eggs over sausage, bacon, green peppers, red onions, oven roasted tomatoes & Hollandaise sauce over Pita – 10.95

### MEAT LOVER'S & EGGS

Two eggs, any style, Virginia ham, hickory smoked bacon, sausage, home fries & homestyle toast – 9.95

### CROQUE MADAM CROISSANT

Ham, poached egg and Hollandaise sauce on a toasted croissant, served with a field green salad – 9.95

### MONTE CRISTO

Brioche French toast stuffed with fresh ham, sliced turkey and melted Swiss, dusted with powdered sugar, served with warm syrup & home fries – 10.25

## FRESH CRACKED EGGS

Served with home fries or grits and toast.

Add Egg Whites - 1.50 Add Cheese - 1.00

**SINGLE EGG** – 4.25

**TWO LARGE EGGS**, Any Style – 4.75

**with Breakfast Meat** Choice of Taylor ham, bacon, pork sausage links, Canadian bacon, fresh ham, turkey bacon or turkey sausage – 7.75

**GRILLED CHICKEN & EGGS** – 7.75

**CORNED BEEF & EGGS** – 8.25

**PASTRAMI & EGGS** – 7.75

### SKIRT STEAK & EGGS

Seasoned skirt steak, two eggs, home fries and your choice of homestyle toast – 16.95

### RIB-EYE STEAK & EGGS

Seasoned rib steak, two eggs, home fries and your choice of homestyle toast – 22.95

## BENEDICTS

### EGGS BENEDICT

Two poached eggs, Canadian bacon, Hollandaise sauce on an English muffin, served with home fries – 8.95

### JERSEY BENEDICT

Two poached eggs, corned beef hash, Hollandaise sauce on an English muffin, served with home fries – 8.95

### FLORENTINE BENEDICT

Two poached eggs, sautéed spinach, feta, Hollandaise sauce on an English muffin, served with home fries – 9.95

### CRAB CAKE BENEDICT

Two poached eggs, crab cakes, Hollandaise sauce on an English muffin, served with home fries – 11.95

### SAN FRANCISCO BENEDICT

Two poached eggs, grilled tomato, ripe avocado, Hollandaise sauce on an English Muffin, served with a mixed green salad – 11.95

### SMOKED SALMON BENEDICT

Two poached eggs, sliced lox, Hollandaise sauce on a toasted English muffin, served with home fries – 11.95

## YOGURT, CEREAL & FRUIT

### GREEK ORGANIC YOGURT PARFAIT

Granola, fresh berries, honey – 7.50

**STRAWBERRIES** – 4.95

**FRESH FRUIT SALAD** – 4.95

**1/2 CANTALOUPE** – 3.50

**with Cottage Cheese** – 4.95

### ALMOND BUTTER BREAKFAST

Organic acai, banana, almond milk and organic almond butter blended & topped with granola, raw almonds, walnuts & fresh coconut - 10.95

### HOUSE CEREAL

All natural granola, dried fruits and nuts, served with fresh berries & milk - 6.95

**STEEL CUT OATMEAL** – 2.95

*Served daily from 5 am – 11 am*

Made to order with sliced bananas, blueberries, brown sugar, cinnamon – 5.95

## OVEN FRESH BREADS

**Homemade Muffins** – 2.75

**Croissant** – 3.50

**Bagel** – 2.50

**Bagel with Cream Cheese** – 3.50

**English Muffin** – 2.50

**Buttered Roll** – 2.00

# All Day Breakfast

## SPECIALTY OMELETTES

Served with home fries or grits and toast.

Add Egg Whites - 1.50

### HARVEST MARKET OMELETTE

Broccoli, pepper, onion, tomato, mushroom and cheddar cheese - 8.95

### LITTLE ITALY OMELETTE

Tomato, portobello mushroom, provolone and basil - 9.95

### ATHENIAN OMELETTE

Fresh spinach, tomato and feta cheese - 8.95

### WESTERN OMELETTE

Pepper, onion, ham and cheddar cheese - 8.95

### NAVAJO OMELETTE

Tomato, pepper, onion, avocado and Monterey jack & cheddar cheese - 9.25

### CARNEGIE OMELETTE

Pastrami or corned beef and Swiss cheese - 10.95

### SUPER NOVA OMELETTE

Smoked lox, onions and capers - 13.50

### ITALIAN SAUSAGE OMELETTE

with hot or sweet peppers and mozzarella cheese - 9.75

## THE NEVADA OMELETTE

Build your omelette by picking from the options below.

Served with home fries or grits & toast

**3 EGG OMELETTE** - 5.25

**EGG-WHITE OMELETTE** - 6.75

**Peppers, Tomato, Onion or Jalapeño** - .50

**Fresh Mushrooms, Spinach or Broccoli** - 1.00

**Feta Cheese, Portobello Mushroom or Asparagus** - 2.00

**Ham, Bacon, Sausage, Taylor Ham or Avocado** - 3.00

**Turkey Bacon or Turkey Sausage** - 3.00

**Chicken, Turkey, Corned Beef or Pastrami** - 3.00

**Smoked Nova Lox** - 8.00

**Black Beans or Pico de Gallo** - 2.00

**Cheese** American, Cheddar, Swiss, Provolone, Monterey Jack, Cheddar or Mozzarella - 1.00

## ENERGY OMELETTES

Made with egg-whites! Served with toast and your choice of fruit salad, sliced banana or a side of field greens.

### VEGGIE POWER OMELETTE

Broccoli, pepper, onion, tomato and mushroom - 9.95

### LIFE OMELETTE

Asparagus, grape tomato, broccoli, fresh mushroom and mozzarella - 11.50

### TURBO OMELETTE

Grilled chicken, avocado & tomato - 10.95

### BODY BUILDER OMELETTE

Grilled chicken, fresh spinach, broccoli and mushroom - 10.95

### POWERHOUSE OMELETTE

Turkey, spinach, avocado and Swiss cheese - 13.50

### CHICKEN PROTEIN OMELETTE

Grilled chicken, spinach, tomato and portobello mushroom - 12.95

## BREAKFAST SANDWICHES

Add Egg Whites - 1.50 • Add Home Fries - 3.00 • Add Fresh Cut Fruit Salad - 4.00

Bagel or English Muffin - .75 • Croissant - 1.00 Extra

**FRIED EGG SANDWICH** - 3.55

**WESTERN SANDWICH** - 5.25

### NUTELLA BERRY CROISSANT

Chocolate hazelnut spread, sweetened cream cheese and sliced strawberries served on a toasted croissant - 6.95

### BREAKFAST BURRITO

Scrambled eggs, Monterey jack cheddar, sour cream, black beans and pico de gallo - 9.95

### ROYAL FLUSH WRAP

Scrambled eggs, pico de gallo, smokey hot sauce, jalapeño and pepper-jack cheese - 6.95

### JERSEY DEVIL MELT

Melted cheese over grilled Taylor ham & deviled egg salad on a croissant - 8.95

### BLOOMFIELD WRAP

Scrambled eggs, Taylor ham and American cheese - 6.95

### VEGAS WRAP

Scrambled eggs, bacon, avocado and spinach - 8.95

### RENO WRAP

Scrambled egg whites and grilled chicken - 7.95

### BREAKFAST SANDWICH

Two eggs scrambled or fried hard with choice of Taylor ham, hickory smoked bacon, sausage, Canadian bacon, turkey bacon, turkey sausage or fresh ham on a hard roll - 5.95

**Add Cheese - 1.00**

### BREAKFAST QUESADILLA WRAP

Scrambled eggs with bacon & American cheese, served with home fries - 8.25

## BREAKFAST SIDES

**Smoked Bacon** - 3.00

**Turkey Bacon** - 4.00

**Sausage** - 3.00

**Turkey Sausage** - 4.00

**Taylor Ham** - 3.00

**Virginia Ham** - 3.00

**Chicken Breast** - 3.00

**Canadian Bacon** - 3.00

**Home Fries or Grits** - 3.00

**Homemade  
Corned Beef Hash** - 6.00

**Fresh Fruit Salad** - 4.00

# All Day Breakfast

GLUTEN FREE  
PANCAKES  
AVAILABLE  
1.00 EXTRA

## BUTTERMILK PANCAKES

*Dusted with powdered sugar, served with butter and warm syrup.*

### THE OLD FASHIONED

Three fluffy buttermilk pancakes – 5.95

**Short Stack** – 5.45

### NEVADA PANCAKES

Three pancakes, two eggs and choice of Virginia ham, bacon, sausage, Canadian bacon or Taylor ham – 10.25

**Short Stack** – 9.75

### STRAWBERRIES & BANANA PANCAKES

Fresh banana slices, lightly sweetened strawberries and whipped cream – 9.50

**WHOLE WHEAT PANCAKES** – 5.95

### APPLE PIE PANCAKES

Our old fashioned pancakes topped with homemade warm cinnamon baked apples – 8.95

### DOUBLE BERRY PANCAKES

Fresh blueberries tossed in our old fashioned pancake recipe and topped with homemade blueberry and blackberry sauce – 9.50

### NUTELLA-BANANA CRUNCH PANCAKES

Sliced bananas, Nutella and crunchy granola over our old fashioned pancakes – 9.95

**BANANA WALNUT PANCAKES** – 8.75

### PEANUT BUTTER & BANANA PANCAKES

Sliced bananas and peanut butter over our old fashioned pancakes – 8.95

### CHOCOLATE CHUNK PANCAKES

Our old fashioned pancakes with chunks of chocolate baked right in – 8.95

**SILVER DOLLAR PANCAKES** – 6.55

### OREO PANCAKES

with Whipped Cream – 8.25

### FRUIT EXPLOSION PANCAKES

topped with Fresh Banana, Blueberries & Strawberries – 9.25

## FRENCH TOAST

### CLASSIC FRENCH TOAST

Thick cut brioche, batter dipped in egg with cinnamon and vanilla – 5.95

### BANANAS & CREAM FRENCH TOAST

Classic French toast topped with banana slices and whipped cream – 7.95

### BELLA NUTELLA FRENCH TOAST

Nutella stuffed French toast topped with sliced strawberries & bananas – 10.95

### FRENCH TOAST AMERICANA

Our classic French toast topped with homemade warm cinnamon baked apples – 8.95

### ANGELINA'S FAVORITE FRENCH TOAST

Classic French toast, sweetened cream cheese stuffing, caramel drizzle – 8.95

### MONKEY BUSINESS

Classic French toast, creamy peanut butter and banana stuffing with a peanut butter sauce drizzle – 9.50

### FRENCH TOAST & EGGS SUPREME

Classic French toast, two eggs any style & choice of meat: Virginia ham, bacon, sausage, Canadian bacon or Taylor ham – 11.95

### MY B.F.F. TOAST

Bananas Foster French Toast with our homemade rum sauce – 10.95

### FRENCH TOAST STICKS

Dusted with Powdered Sugar – 6.25

### MONTE CRISTO

Old fashioned French toast with grilled boiled ham and white meat turkey, topped with melted swiss cheese – 9.95

### FRENCH TOAST SANDWICH

with bacon or sausage or Taylor ham with egg & cheese – 9.95

## WAFFLES

### ORIGINAL MALTED BELGIAN WAFFLE

Our very own malted waffle recipe – 6.25

### RED, WHITE & BLUE WAFFLE

Fresh blueberries, strawberries & bananas and whipped cream – 9.95

### CHICKEN & WAFFLE BREAKFAST

Giant Belgian waffle, four piece honey dipped fried chicken, warm syrup and butter – 15.95

### NUTELLA & CREAM WAFFLE

with vanilla ice cream & whipped cream – 9.95

### WAFFLE & EGGS SUPREME

Our malted Belgian waffle, two eggs any style and choice of meat: Virginia ham, bacon, sausage, Canadian bacon or Taylor ham – 11.95

### BANANA SPLIT WAFFLE

Two scoops ice cream, split banana, Oreo cookie crumbles, whipped cream, caramel, chocolate sauce and a cherry on top! – 11.95

### COOKIES & CREAM WAFFLE

Oreo waffle topped with a scoop of vanilla ice cream – 8.95

## HAND ROLLED CREPES

### Nutella Banana Crepes

Filled with Bananas & Nutella – 7.95

### Wild Berry Crepes

Filled with Strawberries, Blueberries & Fage Greek Yogurt – 7.95

### Apple Crepes

with Cinnamon Apple Filling, topped with Caramel – 7.95

### Herb Crepes with Eggs

Our Homemade Crepes mixed with Herbs, filled with Scrambled Eggs, Ham & Mozzarella Cheese – 7.95

### Irene's Crepe

Nutella, Bavarian Cream, Fresh Strawberries & Oreo Cookies – 8.95

# STARTERS

## BUFFALO WINGS

Tossed in homemade Buffalo wing sauce – 10.25  
add French Fries 2.00

## SESAME THAI CHILI WINGS

Tossed in our spicy sweet sesame ginger sauce – 10.25

## BBQ CHICKEN FLATBREAD

Grilled pita with cilantro, red onions, mozzarella cheese & smokey BBQ sauce – 11.95

## BUFFALO CHICKEN FLATBREAD

Grilled pita with crispy Buffalo chicken, gorgonzola crumbles and ranch dressing – 11.95

## SPRING VEGGIE FLATBREAD

Grilled pita with baby spinach, red onions, oven roasted grape tomatoes and asparagus tips over white garlic sauce – 10.95

## HOMEMADE HUMMUS

Served with grilled pita wedges – 8.25

## ULTIMATE CLASSIC NACHOS

Melted cheddar-jack cheese, black bean and beef chili, jalapeños, tomatoes, onions. Topped with sour cream, pico de gallo – 9.95

**with Homemade Guacamole** – 12.95

**with Grilled Chicken** – 13.95

## CRISPY CHICKEN TENDERS

Homemade, hand breaded chicken tenders. Choose from traditional style with honey mustard, Buffalo style with bleu cheese or ranch dipping sauce or sesame thai chili style – 9.95  
add French Fries 2.00

**SHRIMP** in garlic lemon wine sauce – 13.95

**FALAFEL** served with tahini sauce – 8.95

## CRISPY CALAMARI

Served traditional with marinara sauce or with our house-made basil aioli – 13.95

## NEVADA GUAC

Ripe Haas avocado, tomato, red onion, lime juice, cilantro & a touch of cayenne, served with tri-color corn tortilla chips – 9.95

 **BBQ BABY BACKS** Fall off the bone tender!  
Half rack served with our cole slaw – 13.95

## MARYLAND CRAB CAKES

Jumbo lump crab, housemade remoulade and chilled mixed greens – 11.95

## GROWN-UP FRIED MAC & CHEESE BALLS

Crispy crumb coated macaroni & cheese balls, served over vodka sauce – 8.25

## PULLED PORK MAC ATTACK

Our grown up mac & cheese with slow cooked pulled pork – 13.95

## MEDITERRANEAN MEZZE PLATTER

Hummus, organic tzatziki sauce, feta cheese, Kalamata olives, dolmades, grilled pita wedges – 14.95

**MOZZARELLA STICKS** with marinara sauce – 9.25

**ZUCCHINI STICKS** with marinara sauce – 7.95

**SPINACH & ARTICHOKE DIP** with tortilla chips – 8.95

## LOADED POTATO SKINS

topped with bacon & cheddar, served with sour cream – 10.25

## NEVADA'S SAMPLER

choice of three items: mozzarella sticks, potato skins, buffalo wings, chicken fingers & zucchini sticks – 13.25

## SAUTÉED BROCCOLI RABE

with garlic & olive oil, served with garlic ciabatta bread – 6.95

# QUESADILLAS

*Served with sour cream and pico de gallo • Add fresh homemade guacamole 3.00*

## BLACKENED CHICKEN QUESADILLA

Cheddar-jack cheese, caramelized onions – 11.25

## SKIRT STEAK QUESADILLA

Provolone, red onion, cilantro & roasted corn – 14.95

## PULLED PORK QUESADILLA

Spicy pepper-jack cheese, black beans – 14.95

## VEGGIE CHILI QUESADILLA

Black bean veggie chili, Monterey jack cheese – 12.95

## CRISPY CHICKEN RANCH QUESADILLA

Breaded chicken, red onion, pepper jack cheese & ranch dressing – 13.95

## SHRIMP & AVOCADO QUESADILLA

Jack, cheddar & chopped tomato – 14.25

# FRY SHOPPE

## SWEET PORKY'S BBQ FRIES

Sweet potato wedges, BBQ pulled pork, bourbon BBQ sauce and a side of slaw – 10.95

## HUMMUS SWEET FRIES

Sweet potato wedges & homemade hummus with smoked paprika – 8.95

## CHILLY CHEESE FRIES

with melted cheese – 8.75

## LOADED FRIES

with cheddar & bacon – 8.25

## BUFFALO FRIES

French fries, Buffalo sauce and gorgonzola crumbles – 8.95

## SWEET POTATO FRIES

Served with maple syrup or chipotle dipping sauce – 5.95

## GRANNY SMITH'S SWEET POTATO

Sweet potato fries with homemade, warm cinnamon baked apples – 9.95

## PEANUT BUTTER CUP FRIES

Sweet potato fries, peanut butter sauce, Nutella and powdered sugar – 8.95

## HOMEMADE NEVADA CHIPS or FRENCH FRIES

with gravy – 4.85

with American or Mozzarella cheese – 5.55

with American or Mozzarella cheese and gravy – 5.85

## SEASONED WAFFLE or SWEET POTATO FRIES

with gravy – 5.55

with American or Mozzarella cheese – 6.05

with American or Mozzarella cheese and gravy – 6.55



VEGETARIAN



SPICY



DINER CLASSIC

# HOMEMADE SOUPS

MADE FROM SCRATCH DAILY

## HOMEMADE SOUPS

Chicken & Orzo, Matzoh Ball, Chicken Rice or Chicken Noodle – 3.95

**DAILY SOUP & HOUSE SALAD COMBO** – 8.95

## TEXAS CHILI

Slow cooked ground beef, black beans, onions and peppers, topped with cheddar-jack cheese, sour cream and red onions, served with tortilla chips – 7.95

## SOUP OF THE DAY

Seasonal soups, scratch made daily – 3.95

**Monday:** Vegetable Barley, Potato Leek

**Tuesday:** Yankee Bean, Cream of Broccoli

**Wednesday:** Lentil, Greek Lemon Chicken Soup

**Thursday:** Split Pea, Escarole & Beans with Sausage

**Friday:** Manhattan Clam Chowder, Cream of Mushroom

**Saturday:** Minestrone, Seafood Bisque

**Sunday:** Cream of Turkey, French Onion

# SALADS

## CHICKEN CAESAR

Grilled or balsamic glazed chicken breast, romaine, seasoned croutons, creamy Caesar dressing, shaved Parmesan – 11.50

**CAESAR SALAD** – 8.50

## GREEK

Romaine, feta, grape tomatoes, cucumber, peppers, red onion, Kalamata olives, Greek dressing – 9.50

## BUFFALO CHICKEN

Hand breaded & crispy fried Buffalo chicken, mixed field greens, celery, shredded carrots, gorgonzola crumbles, ranch drizzle – 14.50

## NEVADA HARVEST SPINACH SALAD

Grilled chicken breast, baby spinach, blueberries, candied walnuts, gorgonzola, raspberry vinaigrette – 14.50

## WEST COAST COBB

Romaine, grape tomatoes, hard-boiled egg, chicken, corn, avocado, bacon & gorgonzola with lemon vinaigrette dressing – 16.50

## MEXI CALI SALAD

Field greens, chopped grilled chicken, black beans, roasted corn, avocado, tomato, red onion, tortilla triangles and ranch dressing – 14.50

## BABY SPINACH & QUINOA SALAD

Fresh baby spinach, organic quinoa, cranberries, gorgonzola, Parmesan & lemon vinaigrette dressing – 11.50

## TACO SALAD

Shredded romaine, avocado, corn, red onions & tomatoes, topped with crispy buffalo chicken & shredded cheddar-jack cheese, served with tortilla triangles, tossed with choice of dressing – 15.95

## ROMA CHICKEN SALAD

Mixed greens, grilled chicken, tomato, fresh mozzarella & roasted red peppers, tossed with our homemade balsamic vinaigrette – 14.95

## CALIFORNIA SHRIMP SALAD

Blackened shrimp, fresh avocado, crumbled bacon, olives, grape tomatoes & egg quarters atop romaine lettuce, tossed with ranch dressing – 16.95

## STRAWBERRY & GORGONZOLA SALAD

Fresh mixed greens tossed with diced fresh strawberries, walnuts, red onions & crumbled gorgonzola cheese, tossed with balsamic vinaigrette with grilled chicken – 14.95

## CHICKEN MILANESE SALAD

Thinly pounded chicken breast, lightly breaded & sautéed, topped with mixed greens, shaved parmesan cheese & a combination of tomatoes, basil & garlic, tossed with extra virgin olive oil or balsamic vinaigrette – 14.95

## NEVADA SALAD

Iceberg lettuce, ham or turkey, red onion, tomato, jack & cheddar cheese, tossed with choice of dressing – 11.25

Want something else?  
Don't hesitate to ask.  
If we have the ingredients,  
we'll gladly make it!

## SALAD ADD-ONS:

**Portabello 3.00 • Chicken Breast 3.00 • Crispy Chicken 4.00**

**Skirt Steak 7.00 • Grilled Salmon 7.00 • Grilled Shrimp 7.00**



VEGETARIAN



SPICY



DINER CLASSIC

# CLASSIC SANDWICHES

Served with French fries or house-made potato chips or mixed greens and cole slaw & pickle,  
Upgrade to Sweet Potato Fries or Waffle Fries or Ale Battered Onion Rings or Zucchini Sticks for 2.00 extra

SERVED ON  
CROISSANT  
1.00 EXTRA

## THE REUBEN

Home cured corned beef or pastrami, fresh sauerkraut & Swiss cheese, served open on Jewish rye bread with Russian dressing on the side – 12.95

## GRASS FED SKIRT STEAK SANDWICH

Grilled skirt steak, caramelized onions & mushrooms, melted provolone on grilled ciabatta – 16.95

## FIRECRACKER MEATLOAF SANDWICH

Onion frizzles and spicy ketchup gravy, toasted ciabatta – 11.95

## SOUTHERN BBQ PULLED PORK SANDWICH

Slow cooked pulled pork, Cajun spiced slaw, house bourbon BBQ sauce, toasted ciabatta – 12.95

## PHILLY CHEESESTEAK SANDWICH

Shaved rib-eye, peppers, onions, mushrooms and Monterey jack cheddar cheese, warm ciabatta roll – 12.95

## BLACKENED SALMON & ALT

Avocado, lettuce & tomato with basil aioli on toasted seven grain bread – 15.95

**BLT** with bacon, lettuce and tomato – 7.95

## TURKEY AVOCADO BLT

Oven roasted turkey, smoked bacon, avocado, romaine lettuce and tomato on sourdough bread – 13.95

## GRECIAN GYRO

Shaved beef or grilled chicken, tomato, cucumber, red onion, shredded lettuce, organic tzatziki sauce, grilled pita – 11.95

## GRILLED SALMON SANDWICH

Grilled salmon & roasted peppers with a balsamic glaze on a ciabatta roll, served with mixed greens – 12.99

## BRAISED SHORT RIB SANDWICH

on ciabatta bread with chipotle mayo – 12.25

## LEMON & CAPER SPIKED TUNA SALAD

Albacore tuna with red onion, celery, caper, lemon zest and EVOO – 10.95

## CALIFORNIA CHICKEN SANDWICH

with avocado, bacon, cheddar cheese, lettuce & tomato – 11.95

## TUNA MELT

Open faced on grilled rye with tomato & American cheese – 11.95

## CLASSIC SALAD SANDWICHES

Chicken Salad – 8.95 • Tuna or Shrimp Salad – 10.95

## BUFFALO CHICKEN CIABATTA

Crispy chicken cutlet, Buffalo sauce, Romain lettuce & gorgonzola crumbles – 11.95

## GRILLED ITALIAN VEGGIE CIABATTA

Zucchini, yellow squash, portabello, red peppers, provolone, mesclun & basil mayo – 12.95

## THE CRABBY CAKE

Homemade crab cake sandwich with lettuce, tomato, remoulade sauce on a ciabatta roll, served with homemade potato chips – 16.95

## CHICKEN PHILLY FIRE MELT

Shaved grilled chicken, caramelized onions, mushrooms, jalapeños, pepper-jack cheese, chipotle sauce, hoagie roll – 10.95

## CHICKEN PARMESAN CIABATTA

Crispy chicken cutlet, tomato sauce, mozzarella, fresh basil and Parmesan on a toasted ciabatta roll – 11.95

## HERB CRUSTED ROAST BEEF SANDWICH

Eye round roast beef, Swiss cheese, romaine lettuce and cilantro mustard on a croissant – 12.95

## THE NEW YORKER

Our soup of the day with your choice of sandwich: corned beef or pastrami (hot or cold), turkey, roast beef, ham, tuna salad or cranberry walnut chicken salad on a ciabatta roll, Jewish rye or kaiser roll – 10.95

## THE RACHEL

Hot pastrami or turkey breast, melted Swiss cheese over our homemade slaw, served open-faced on grilled Jewish rye – 11.95

## FRENCH DIP

Warm roast beef, onions, provolone, toasted French bread, served with au jus for dipping – 12.95

## GRILLED CHEESE – 7.25

Choice of American, Swiss, Cheddar or Mozzarella with ham or bacon or taylor ham – 9.25

## PULLED PORK GRILLED CHEESE

Southern BBQ pulled pork, sharp cheddar, grilled sourdough bread – 12.95

## THE CLUB

Homemade roasted turkey breast or roast beef, smoked bacon, romaine lettuce, tomato on choice of toast – 10.55

All sandwiches can be made gluten free \$2.00 extra

# PANINIS ~ \$12.25

Served with French fries or house-made potato chips or mixed greens and cole slaw & pickle,  
Upgrade to Sweet Potato Fries or Waffle Fries or Ale Battered Onion Rings or Zucchini Sticks for 2.00 extra

## CHICKEN PORTABELLA PANINI

Chicken breast with portabella mushroom, roasted red peppers and mozzarella cheese on pressed ciabatta roll

## CUBAN PANINI

Ham, sliced turkey & Swiss cheese on pressed ciabatta roll

## VEGGIE PANINI

Roasted peppers, portabella mushroom, zucchini & melted mozzarella cheese on pressed ciabatta roll

## CAJUN PANINI

Chicken breast with cajun spice, hot peppers, fried onions & mozzarella cheese on pressed ciabatta roll

## THE VEGAN PANINI

Peppers, spinach, avocado, onion, tomato, mixed greens & balsamic vinaigrette on pressed ciabatta roll

## CUBAN PRESS

Slow roasted pork, fresh ham, Swiss cheese, pickles & mustard



VEGETARIAN



SPICY



DINER CLASSIC



# BURGERS

Served with French fries or house-made potato chips or mixed greens and cole slaw & pickle,

Upgrade to Sweet Potato Fries or Waffle Fries or Ale Battered Onion Rings or Zucchini Sticks for 2.00 extra

**CLASSIC BURGER** – 9.50

**CLASSIC CHEESEBURGER**

Choose from pepper-jack, cheddar, mozzarella, Swiss, provolone or American – 10.50

**TEXAS “LONE STAR” BURGER**

with smokey bacon, red onion, cheddar cheese & bbq sauce – 11.25

 **CHILI JALAPEÑO BURGER**

Ale battered onion ring, jalapeños, beef and black bean chili and Monterey jack cheddar – 13.95

**JERSEY BOY BURGER**

Taylor ham, American cheese and a sunny side up egg – 12.95

**MUSHROOM SWISS BURGER**

Sautéed mushrooms and Swiss cheese – 11.95

 **SOUTH of the BORDER BURGER**

Hickory smoked bacon, guacamole, pepper-jack cheese, chipotle mayo – 13.95

# TURKEY

 **TEX MEX TURKEY BURGER**

Hickory smoked bacon, avocado, pepper-jack cheese, chipotle mayo – 12.95

**MEDITERRANEAN TURKEY BURGER**

Red onion, cucumber, feta and tzatziki sauce – 11.95

**BBQ TURKEY BURGER**

Hickory smoked bacon, cheddar cheese and bourbon BBQ sauce – 11.95

**PULLED PORK BURGER**

Slow roasted pulled pork, cheddar cheese, bourbon BBQ sauce & cole slaw – 13.95

**BLACK & BLEU BURGER**

Blackened portabello mushrooms, caramelized onions, bleu cheese crumbles & chipotle sauce on a toasted ciabatta – 13.95

**PIZZA BURGER**

with Melted Mozzarella Cheese & Tomato Sauce – 10.25

**BACON AVOCADO BURGER**

with avocado & bacon – 12.25

**ITTY BITTY BURGERS**

Three mini bite sized burgers topped with american cheese – 10.25

**FATTY MELT**

Jumbo burger between two grilled cheese sandwiches with lettuce, tomato & bacon – 13.95

Want something else? Don't hesitate to ask. If we have the ingredients, we'll gladly make it!

# VEGGIE - Dr. Praeger's

 **VEGGIE SLAW BURGER**

Cole slaw and Swiss cheese – 11.95

 **VEGGIE BURGER FLORENTINE**

Sautéed spinach and feta cheese – 12.95

  **VEGGIE JALAPEÑO GRILLER**

Salsa picante, jalapeños and pepper-jack cheese – 11.50

**NEVADA PIZZA** 10" inch Pizza – 6.95

Traditional brick oven pizza with mozzarella cheese & marinara sauce

Create your own pizza by adding fixins'

## FIXINS'

**Ale Battered**

**Onion Rings Topper** – 2.00

**Slaw Topper** – 2.00

**Black Bean Chili Topper** – 3.00

**Cheese** – 1.00

**Gorgonzola Cheese** – 2.00

**Feta Cheese** – 1.50

**Bacon** – 2.00

**Pepperoni** – 2.00

**Mushrooms** – 1.00

**Portobello Mushrooms** – 2.00

**Avocado** – 2.00

**Egg** – 2.00

**Spinach** – 1.00

**Frizzled Onions** – 1.00

**Raw Onions** – .50

**Tomatoes** – .50

**Lettuce** – .50

**Peppers** – .50

**Jalapeños** – .50

**Caramelized Onions** – 1.00

# WRAPS ~ \$12.25

Served with French fries or house-made potato chips or mixed greens and cole slaw & pickle,

Upgrade to Sweet Potato Fries or Waffle Fries or Ale Battered Onion Rings or Zucchini Sticks for 2.00 extra

**ROMA CHICKEN WRAP**

Grilled chicken, lettuce, tomato, roasted peppers & fresh mozzarella

**CRANBERRY WALNUT CHICKEN SALAD WRAP**

Chunks of chopped, seasoned chicken breast, dried cranberries, walnuts, light tarragon mayo, honey wheat wrap

**CHICKEN CAESAR WRAP**

Grilled chicken, romaine, Parmesan, Caesar dressing, wheat wrap

 **VEGETARIAN WRAP**

Grilled zucchini, portabella mushroom, grilled tomato, roasted peppers & melted mozzarella cheese

 **CAJUN CHICKEN WRAP**

Spicy chicken breast with lettuce & tomato

**SHRIMP AVOCADO WRAP**

Grilled shrimp, avocado, lettuce & tomato

**GREEK WRAP**

Grilled chicken combined with Greek salad

**CHICKEN FINGERS PARMIGIANA WRAP**

 **BUFFALO CHICKEN WRAP**

with lettuce & bleu cheese crumble

**SANTA BARBARA CHICKEN WRAP**

Grilled chicken with avocado, lettuce, tomato & Swiss cheese


 **BLACKENED CHICKEN & AVOCADO WRAP**

Swiss cheese, bacon, grape tomatoes and chipotle spread

All sandwiches can be made gluten free \$2.00 extra

 **VEGETARIAN**

 **SPICY**

 **DINER CLASSIC**

# Entrees

*Includes delicious soup or freshly made house, Greek or Caesar salad*

## CHICKEN

### FRIED CHICKEN

Honey dipped and fried golden with French fries and cole slaw – 14.95

### TERIYAKI CHICKEN & BROCCOLI

Chicken breast & broccoli sautéed with teriyaki over risotto with toasted sesame seeds & green onions – 15.95

### ROASTED ROSEMARY 1/2 CHICKEN

Marinated 1/2 chicken with rosemary sauce, baked potato & steamed broccoli – 15.95

### CHICKEN MARSALA

Sautéed chicken breast with mushrooms in a marsala wine sauce, served with spinach mashed potatoes – 16.95

### CHICKEN FRANCAISE

served with spinach mashed potatoes – 16.25

### CHICKEN PARMIGIANA

Hand breaded chicken cutlets, fried crisp and baked with mozzarella & tomato sauce, served with linguini – 16.95

### CHICKEN FLORENTINE


Pan roasted chicken breast with feta cheese and spinach in a light herb sauce, served over risotto – 16.95

### CHICKEN MADEIRA

Sautéed chicken breast topped with fresh asparagus and melted mozzarella cheese covered with mushroom madeira wine sauce, served with garlic red skinned mashed potatoes – 16.95

### MEDITERRANEAN CHICKEN & VEGGIE SAUTÉ

With sautéed asparagus, mushrooms, bell peppers, green onions, grape tomatoes, Kalamata olives and garlic in a light white wine and olive oil sauce, topped with fresh basil and parmesan cheese, served over risotto – 16.95

 **Vegetarian** – 13.95

### CHICKEN POT PIE

Fresh chicken breast, garden vegetables & boiled potatoes in a creamy sauce, topped with flaky puff pastry crust – 14.25

### CHICKEN KABOB

Chunks of chicken on a skewer with green peppers, onions and mushroom cap in its own sauce, served on a bed of rice pilaf with stuffed tomato florentine – 16.95

### CHICKEN TAVERNA

Half chicken cut in pieces, marinated in garlic, olive oil & herbs, served with lemon potatoes – 16.95

### FIRECRACKER MEATLOAF DINNER

Spicy ketchup gravy, onion frizzles, red skinned mashed potatoes and market vegetables – 13.25

## STEAKS, CHOPS & RIBS

### GRASS FED SKIRT STEAK

Grilled skirt steak, served with roasted Mexican corn and French fries or a giant baked potato – 22.95

### RIB-EYE STEAK

Grass fed aged rib-eye, served with garlic red skinned mashed potatoes & asparagus – 24.95

### ROAST PRIME RIB (8 oz) 17.95 • (16 oz) 23.95

served with potato & vegetable

### BROILED CHOPPED STEAK

served with mashed potatoes, onion frizzles and broccoli – 14.95

### LEMON PEPPER PORK CHOPS

served over broccoli rabe with lemon potatoes – 16.95

### BBQ BABY BACK RIBS Full Rack – 21.95 Half Rack – 15.95

Fall off the bone tender with sweet potato fries and cole slaw

### BBQ RIBS & PULLED PORK

Half rack of ribs, our southern slow roasted pulled pork, sweet potato fries & cole slaw – 18.95

### BBQ RIBS & BLACKENED SHRIMP

Half rack of ribs, jumbo shrimp, sweet potato fries & cole slaw – 21.95

### BBQ RIBS & CHICKEN

Half rack of ribs, roasted BBQ chicken breast, sweet potato fries & cole slaw – 18.95

### BRAISED SHORT RIBS

with mashed potatoes – 18.95

## HOUSE FAVORITES

### HOT OPEN ROAST BEEF

over white bread with gravy, served with potato and vegetable – 16.25

### OPEN ROAST YOUNG TOM TURKEY (All White Meat)

over corn bread stuffing or white bread with turkey gravy, served with potato and vegetable – 16.25

### EGGPLANT PARMIGIANA

served with pasta or potato and vegetable – 14.25

### MOUSSAKA

Layers of grilled eggplant, potatoes & our specially seasoned ground beef, topped with bechamel sauce, baked to perfection, served with lemon potatoes – 14.25

### SPINACH PIE

Spinach, feta & onion all in phyllo dough, baked till golden, served with lemon potatoes – 13.25

# Entrees

*Includes delicious soup or freshly made house, greek or caesar salad*

Want something else?  
Don't hesitate to ask.  
If we have the ingredients,  
we'll gladly make it!

## SEAFOOD

### ENGLISH FISH N' CHIPS

Fresh beer battered cod, French fries, cole slaw & tartar sauce – 15.95

### JUMBO FRIED SHRIMP

Wild shrimp, cole slaw, tartar & cocktail sauce, served with French fries – 19.95

### BROILED SHRIMP

served with rice (brown or yellow) & asparagus – 19.95

### SHRIMP PARMIGIANA

Breaded shrimp baked with mozzarella cheese and marinara sauce, served with cavatappi or linguini – 19.95

### SHRIMP FRANCAISE

Egg dipped & sautéed with lemon butter sauce, served with rice (brown or yellow) or risotto – 19.95

### BROILED CRAB CAKES REMOULADE

served with asparagus & rice (brown or yellow) or risotto – 16.95

### PAN SEARED SALMON

served with asparagus & rice (brown or yellow) or risotto – 18.95

### BROILED FILET OF SALMON

with Lemon & Extra Virgin Olive Oil, served with oven brown potatoes & sautéed spinach – 18.95

### COCONUT SHRIMP

with French fries, Tartar Sauce or Sweet Marmalade Sauce – 19.95

### BROILED STUFFED SHRIMP

with Crabmeat Stuffing, served with sautéed spinach & mashed potatoes – 19.95

### GARLIC LEMON WINE SHRIMP

over rice (brown or yellow) or risotto and asparagus – 19.95

### BROILED COD

Almondine or with Garlic Lemon Wine Sauce served with sautéed spinach & lemon potatoes – 18.25

## PASTA

*All pasta is made to order – Linguini, Cavatappi or Organic Whole Wheat Penne*

### PASTA LUIGI

Linguini, sausage, broccoli, peppers & mushrooms, oven roasted tomatoes, garlic & Parmesan tossed in a tomato basil sauce – 16.95

### PASTA PRIMAVERA

Cavatappi pasta, marinara sauce & fresh vegetable medley – 14.95

### PASTA LORRENZO

Cavatappi with Italian sausage, olives, feta cheese & spinach in an olive oil & garlic sauce – 16.95

### PASTA CARBONARA

Linguini pasta, sausage & bacon tossed in a creamy carbonara Parmesan sauce – 15.95

### LINGUINI PESTO

Basil walnut pesto sauce with diced plum tomato and Parmesan – 11.95  
**with Chicken** – 15.95 • **with Shrimp** – 18.95 • **with Calamari** – 16.95

### CAVATAPPI ALA VODKA

Tomato cream sauce finished with vodka – 11.95  
**with Chicken** – 15.95 • **with Shrimp** – 18.95 • **with Calamari** – 16.95

### SHRIMP CAVATAPPI

Asparagus, grape tomatoes, basil and shaved Parmesan in a white wine and olive oil sauce – 16.95

### ORGANIC WHOLE WHEAT PENNE & CHICKEN

Grilled chicken & tomatoes, asparagus, shaved garlic, white wine & EVOO – 15.95

### GROWN UP MAC N' CHEESE

Cavatappi with Melted Cheeses – 11.95  
**With Bacon Crumbles** – 13.95

## PASTA BOWLS ~ \$11.95

**YOUR CHOICE OF THE FOLLOWING PASTAS:** Linguini, Cavatappi or Organic Whole Wheat Penne

**WITH YOUR CHOICE OF SAUCE:** Marinara • Vodka • Alfredo • Pesto

**ADD YOUR FAVORITE PROTEINS:** Chicken 3.00 • Shrimp 7.00 • Salmon 7.00

# Healthy Choices

## ORGANIC ACAI BOWLS ~ YOUR CHOICE \$10.95

### GREEN POWER

Organic acai, banana, organic spinach, kale & almond milk blended & topped with fresh banana, granola & hemp seeds

### PEANUT BUTTER ACAI

Organic acai, banana, peanut butter & almond milk blended and topped with granola, peanut butter chips & banana

### ALMOND BUTTER BREAKFAST

Organic acai, banana, almond milk and organic almond butter blended & topped with granola, raw almonds, walnuts & fresh coconut

### BERRY ACAI

Organic acai, banana & almond milk, topped with fresh berries, granola & honey

## ORGANIC or VEGETARIAN SELECTIONS

### ORGANIC WHOLE WHEAT PENNE BASILICO

Organic quinoa & whole wheat penne cooked to order, tossed with diced tomatoes & fresh basil, sautéed in extra virgin olive oil, served with choice of homemade soup or salad – 14.25

### SUPERFOOD BOWL

Organic quinoa, brown rice & lentils mixed with black beans, fire roasted peppers, tomatoes, grilled onions, fresh cilantro and Hass avocado – 12.75

### ORIENTAL QUINOA BOWL

Organic quinoa cooked with brown rice, carrots, scallions, mandarin oranges, sliced almonds and sesame ginger sauce – 12.75

### PERFORMANCE POWER BOWL

Sautéed peppers, onions & tomatoes mixed with brown rice, black beans & broccoli florets, topped with sliced Hass avocado & salsa – 12.75

### CAPRINA SALAD

Two olive oil glazed and grilled portabella mushrooms mixed with fresh baby spinach, imported feta cheese, tomatoes, olives and red onions in balsamic vinaigrette dressing – 13.45

### GRILLED PORTOBELLO PLATTER

Two grilled portobello mushrooms & baby spinach sautéed in garlic olive oil, served with brown rice & grilled tomatoes – 12.95

### VEGETABLE BROWN RICE BOWL

Lentils, grilled eggplant, carrots, chick peas, kidney beans, broccoli & tomatoes, stir-fried with brown rice and fresh herbs – 12.75

### FARMER'S MARKET QUESADILLA

Grilled eggplant, fire roasted peppers & mozzarella cheese folded into a tortilla shell, served with tri-color spring mix salad – 10.25

### VEGGIE BURGER PLATTER

Two bunless jumbo size Dr. Praeger's veggie burgers, served over Greek or Caesar salad – 11.95

### STUFFED AVOCADO

with homemade shrimp salad – 12.95

### FALAFEL BURGER

on toasted pita with tahini sauce, served with Greek salad – 11.25

## ADD-ONS:

GRILLED CHICKEN BREAST \$3.00 • SKIRT STEAK \$7.00 • GRILLED SHRIMP \$7.00 • SALMON FILET \$7.00

HASS AVOCADO \$3.00 • BROWN RICE \$3.00 • HOMEMADE FALAFEL \$5.00

GLUTEN FREE ROLLS AVAILABLE FOR ANY SANDWICH \$2.00 EXTRA

# Juice Bar

## HOUSE PRESSED 14oz. JUICES

### GREEN IS THE NEW BLACK

Spinach, kale, parsley, cucumber, celery, lemon & apple – 10

### VEGGIE DETOX

Carrot, cucumber, orange, apple, lemon & ginger – 10

### SUNSHINE SPLASH

Fusion of freshly squeezed orange & pineapple juices – 8

### DAILY VITAMIN "C"

Freshly squeezed orange & grapefruit juices – 8

### VERY ORANGE

Freshly squeezed carrot & orange juices – 8

Want something else?  
Don't hesitate to ask.  
If we have the ingredients,  
we'll gladly make it!

## FRESHLY SQUEEZED JUICES (Seasonal)

10 ounces/14 ounces

ORANGE 5/7 • APPLE 5/7 • GRAPEFRUIT 6/8 • PINEAPPLE 6/8 • CARROT 5/7 • WATERMELON 7/9

# HAND SPUN MILK SHAKES

## OREO COOKIES & CREAM

Vanilla ice cream, Oreo cookie crumbles, whipped cream and more Oreo cookie crumbles – 6

## MOCHA BROWNIE MUDSLIDE

Chocolate ice cream, coffee, chocolate syrup, brownie crumbles galore and whipped cream – 6

## CHUNKY MONKEY

Chocolate ice cream, peanut butter, banana and whipped cream – 7

## THE PINK PANDA

Strawberry ice cream, Oreo cookie crumbles, whipped cream, more Oreo cookie crumbles and cherry on top – 6

## BANANA & HONEY

Vanilla ice cream, pure honey & fresh banana with whipped cream & a cherry on top – 7

## THE LUNCH BOX

Vanilla ice cream, peanut butter & jelly with whipped cream & a cherry on top – 6

## THE NUT JOB

Vanilla ice cream, sweet Nutella, whipped cream & a cherry on top – 6

## THE CLASSIC MILK SHAKE

Chocolate, vanilla, strawberry and whipped cream with a cherry on top – 5

# INSANE SHAKES

## OUR WAFFLE ICE CREAM SANDWICH

Vanilla milkshake with decorated vanilla frosted rim topped with mini waffles stacked high and layered with vanilla ice cream, drizzled with caramel sauce and whipped cream – 13

## BROWNIE EXPLOSION

Chocolate milkshake with decorated chocolate frosted rim topped with our homemade brownie, drizzled with chocolate sauce and whipped cream – 12

## OREO COOKIE CAKE

Cookies and cream milkshake with decorated chocolate frosted rim and topped with a sliced oreo cookie cake, drizzled with chocolate sauce, oreo cookies and whipped cream – 12

## STRAWBERRY CHEESECAKE

Strawberry milkshake with decorated vanilla frosted rim, topped with slice of our cheesecake, strawberries, drizzled with strawberry sauce and whipped cream – 13

## CLASSIC ICE CREAM FLOAT

Your choice of ice cream – 6

## MUG'S ROOT BEER FLOAT

Mug's root beer & a scoop of vanilla ice cream – 6

## CLASSIC EGG CREAM

NY Style, chocolate or vanilla – 5

# SMOOTHIES

## STRAWBERRY or PINA COLADA

(non - alcoholic) – 4

## BANANA BERRY BURST

banana, strawberry & yogurt – 5

## MANGO MADNESS

mango, yogurt and hint of coconut, swirled with raspberry syrup – 5

## VERY BERRY REFRESHER

raspberry, strawberry & yogurt – 5

## JUST PEACHY

peach & ice cream – 5

# FRESH SMOOTHIES

## HEALTHY BANANA DATE SMOOTHIE

Frozen banana, dates & almond milk – 8

## BERRY BERRY SMOOTHIE

Fresh blueberries, strawberries, orange & cranberry juices – 8

## SUPER GREEN SMOOTHIE

Organic baby spinach & kale, fresh blueberries, strawberries & freshly squeezed orange juice – 10

## TASTY ALMOND PROTEIN

Raw almond butter blended with almond milk, banana and coconut – 11

## BANANA BERRY SMOOTHIE

Fresh banana, strawberry, skim milk & fresh Greek yogurt – 9

## BLUEBERRY PROTEIN SHAKE

Fresh blueberries, almond milk, all natural whey protein, walnuts, almond butter and chia seeds – 11

## PB PROTEIN DREAM

Peanut butter, almond milk & banana – 10

## GREEN TEA MATCHA SMOOTHIE

Green tea matcha, almond milk, chia seeds and banana – 10

**ADD ALL NATURAL WHEY PROTEIN** 2 extra

**ADD GLUTAMINE** 2 extra

# NEVADA'S SIGNATURE COCKTAILS ~ \$9

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## GRAND TEQUILA SUNRISE

Grand Marnier, El Jimador Tequila, grenadine & fresh orange juice

## BERRY HONEY JACK

Jack Daniels, Chambord liqueur, cranberry juice, lime juice & pure honey

## WILD BERRY RYE

Woodford Reserve Rye Whiskey, strawberry puree, raspberry puree, sour mix, splash of cola

## ULTIMATE L.I.T

Bombay Sapphire, Grey Goose, Bacardi, Cointreau, 1800 Silver, sour mix, splash of cola

## SPIKED MILKSHAKES

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*Topped with Whipped Cream*

### JIM BEAM SUPREME

Jim Beam, caramel and vanilla ice cream – 9

### THE ALL NIGHTER

Tia Maria, Irish Cream, espresso and vanilla ice cream – 9

### NIGHT RIDER

Kahlua, Godiva liqueur, Oreo cookies & chocolate ice cream – 9

### APOCALYPTO

Fireball Cinnamon Whiskey and chocolate ice cream – 9

## FROZEN COCKTAILS

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### FLAVORED DAIQUIRIS

Choose from strawberry, banana, mango or raspberry, blended with Bacardi & Malibu rums – 9

### PINA COLADA

Malibu rum, Appleton Estate rum, blended with our pina colada mix – 9

### SIN CITY

Captain Morgan spiced rum, Malibu mango and mango puree, swirled with raspberry syrup – 9

## COCKTAILS ~ \$8

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### BAY BREEZE

Vodka, cranberry juice & pineapple juice, garnished with lime wedge

### TEQUILA SUNRISE

Tequila, fresh orange juice & grenadine, garnished with cherry & orange wheel

### MAI TAI

Rum, amaretto, orange juice & grenadine

### LONG ISLAND ICED TEA

A potent combination of vodka, rum, gin, tequila, triple sec, lemon & lime with a splash of cola

### SCREWDRIVER

Vodka & orange juice, served on the rocks

### MOJITO

A cuban favorite with rum & fresh mint, choice of pineapple, pomegranate or classic lime

### COSMOPOLITAN

Vodka, triple sec, lime juice and cranberry juice

### MARGARITA

Tequila, triple sec & lime juice on the rocks, all in a salted glass

### CHOCOLATE TINI

Vodka, godiva liqueur and irish cream

### SOUR APPLE MARTINI

Vodka & sour apple liqueur

### WHISKEY SOUR

Bourbon whiskey & lemon juice, served on the rocks, garnished with a maraschino cherry & orange slice

### BLOODY MARY

Vodka & spicy bloody mary mix, garnished with celery stalk & olives

### MIMOSA

Champagne & orange juice

### MARTINI

Vodka or gin

### WHITE RUSSIAN

Coffee liqueur, vodka & cream

### AKRI PASSION

Vodka, lime, sugar, Passoa, vanilla syrup & pure passion fruit

### SEX ON THE BEACH

Vodka, Peach Schnapps, pineapple juice & grenadine

## AFTER DINNER DRINKS

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### COCOA DIABLO

Fireball cinnamon whiskey and hot chocolate with whipped cream – 7

### IRISH COFFEE

Jameson irish whiskey and hot coffee topped with whipped cream – 7

### MEXICAN COFFEE

Kahlua and coffee with whipped cream – 7

### SICILIAN COFFEE

Disaronno and coffee topped with whipped cream and a cherry on top – 7

### CAPPUCCINO NUT

Hazelnut liqueur, irish cream and espresso – 8

### FRENCH COFFEE

Grand marnier, brandy and coffee with whipped cream – 9

# Beer & Wine

## DRAUGHT BEER ~ \$6

**Stella Artois or Blue Moon**  
14oz. Glass

## BOTTLED BEER ~ \$5

**BUDWEISER • BUD LIGHT • MILLER LITE  
CORONA • CORONA LIGHT • COORS LIGHT  
HEINEKEN • YEUNGLING**

## WINE

### Proprietor's Selections

**BAILE BRAVO**, Spain

**Red or White** (dry or semi-sweet) Glass – 5 • Bottle – 15

### White Wine Glass – 6 • Bottle – 18

**FONTAMARA**, Pinto Grigio, Italy  
**FONTAMARA**, Chardonnay, Italy

**OAK HOLLOW**, White Zinfandel, California

### Red Wine Glass – 6 • Bottle – 18

**FONTAMARA**, Cabernet Sauvignon, Italy  
**FONTAMARA**, Merlot, Italy  
**POGGIO BASSO**, Chianti, Italy  
**IL TORCHIO/MASOLETTI**, Pinot Noir, Italy  
**PASION DE TANGO** Malbec, Argentina

### Sparkling Wine

(187ml) – 7

### Sangria

Red Wine with Fresh Fruit, served on the Rocks  
Glass – 7 • Pitcher – 23

## CORDIALS & LIQUEURS

**AMARETTO DISARONNO** – 7  
**CAMPARI** – 7  
**CHAMBORD** – 8  
**COINTREAU** – 8  
**FIREBALL** – 7  
**FRANGELICO** – 7

**GRAND MARNIER** – 8  
**JÄGERMEISTER** – 7  
**MARTINI & ROSSI DRY  
VERMOUTH** – 7  
**MARTINI & ROSSI SWEET  
VERMOUTH** – 7

**GODIVA** – 7  
**KAHLUA** – 7  
**ROMANA SAMBUCA** – 7  
**SOUTHERN COMFORT** – 7  
**TIA MARIA** – 7

## COGNAC & BRANDY

**HENNESSY VS** – 8  
**MARQUETTE BRANDY** – 7  
**METAXA BRANDY** – 7  
**REMY MARTIN VSOP** – 10

## SPIRITS

### Scotch

**CHIVAS REGAL 12 YR** – 8  
**CHIVAS REGAL 18 YR** – 16  
**DEWAR'S** – 7  
**GLENLIVET SINGLE MALT 12 YR** – 10  
**JOHNNY WALKER RED** – 7  
**JOHNNY WALKER BLACK** – 8  
**MACALLON SINGLE MALT 12 YR** – 10

### Tequila

**1800** – 8  
**EL JIMADOR** – 7  
**ESPOLON BLANCO** – 7  
**PATRON** – 9

### Vodka

**ABSOLUT** – 7  
**CIROC** – 9  
**GREY GOOSE** – 9  
**KETEL ONE** – 8  
**STOLICHNAYA** – 7  
**TITOS** – 7

### Rum

**APPLETON ESTATE** – 7  
**BACARDI** – 7  
**CAPTAIN MORGAN** – 7  
**MALIBU** – 7  
**MALIBU MANGO** – 7  
**MALIBU PINEAPPLE** – 7

### Gin

**BEEFEATER** – 7  
**BOMBAY DRY** – 7  
**BOMBAY SAPPHIRE** – 9  
**TANQUERAY** – 8

### Bourbon & Whiskey

**BULLIET RYE** – 8  
**CROWN ROYAL** – 9  
**JACK DANIELS** – 7  
**JAMESON** – 7  
**JIM BEAM** – 7  
**MAKER'S MARK** – 8  
**SEAGRAM'S 7** – 7  
**WOODFORD RESERVE RYE** – 10

# Fresh from Our Bakery

The Pies, Cakes and Pastries You Enjoy are Baked Daily in Our Own Ovens, Needless to say Nothing but the Finest Ingredients go into Them and None but the most Expert Hands Fashion Them. Take Some Home to the Family Today.

## CHEESECAKES

- OUR FAMOUS CHEESECAKE – 4.50
- STRAWBERRY CHEESECAKE – 5.00
- RASPBERRY CHEESECAKE – 5.00
- CHOCOLATE CHEESECAKE – 5.00
- BROWNIE CHEESECAKE – 5.00
- CARROT CHEESECAKE – 5.00
- RED VELVET CHEESECAKE – 5.00
- NUTELLA CHEESECAKE – 5.00
- PEANUT BUTTER CHEESECAKE – 5.00
- CANNOLI CHEESECAKE – 5.00
- ASSORTED FRUIT TOPPING CHEESECAKE – 4.75
- SUGAR-FREE CHEESECAKE – 4.75

## CAKES

- STRAWBERRY SHORTCAKE – 4.50
- ASSORTED LAYER CAKES – 4.25
- TRES LECHE CAKE – 4.50
- CARROT CAKE – 4.50
- CHOCOLATE MOUSSE – 4.50
- TIRAMISU – 4.50

## PIES

- APPLE CRUMB – 4.00
- ASSORTED FRUIT PIES – 4.00
- COCONUT CUSTARD PIE – 4.00
- LEMON MERINGUE PIE – 4.00
- SUGAR-FREE APPLE PIE – 4.00

## PASTRIES

- ALMOND HORN or MACAROONS – 4.25
- NAPOLEON – 4.25
- CANNOLI – 3.75
- ECLAIR – 3.75
- CREAM CARAMEL (Flan) – 3.75
- BROWNIE – 3.75
- GREEK BAKLAVA – 4.75
- KOURAMPIEDES (Seasonal) – 3.75  
Greek almond butter cookies with powdered sugar
- JUMBO COOKIES – 2.75
- EGG KICHEL – 2.75

*Ala Mode With Two Scoops 3.00 Extra*

CREAMY RICE or CHOCOLATE PUDDING – 3.75  
CUSTARD BREAD PUDDING – 3.75

JELLO – 3.25  
SUGAR-FREE JELLO – 3.75

## GELATO & ICE CREAM PARLOR



**BACI GELATO** Small – 3.25 • Large – 4.95

Ask your server for todays selections

**ICE CREAM** (2 Scoops) 3.95

Ice cream flavors: Vanilla, Chocolate, Strawberry

**LOVER'S CAKE**

individual chocolate cake with chocolate fudge center, served hot with vanilla ice cream – 6.50

**CHOCOLATE CHIP COOKIE SUNDAE**

two scoops of ice cream with whipped cream & choice of topping – 5.50

**SUPER BANANA SPLIT**

filled with three flavors of ice cream, whipped cream and choice of topping – 6.50

**HOT BROWNIE SUNDAE**

with vanilla ice cream and chocolate syrup – 5.95