

BUY A DRINK & KEEP THE GLASS

*order any of the following drinks
and it will be served in a take home souvenir*

NON-ALCOHOLIC DRINKS

strawberry daquiri
fat tuesday strawberry daquiri

tutti fruity
*fat tuesday strawberry daquiri,
piña colada, banana*

piña colada
fat tuesday piña colada

portofino shark punch
fat tuesday blue raspberry

miami vice
*fat tuesday strawberry daquiri,
piña colada*

\$18 INCLUDES SOUVENIR CUP • REFILLS ONLY \$5 • 12oz small available by request



**16oz
MONKEY
COCONUT**



**24oz
SHARK
SIPPER**



**22oz
INSULATED
CUP**

COBALT BAR

\$18 INCLUDES SOUVENIR CUP • REFILLS ONLY \$13 • 12oz small available by request

ADD A FLOAT \$3 GRAND MARNIER • 151 RUM

SPECIALTY DRINKS 12 OZ. \$10 | 24 OZ. \$16 ADD A FLOAT \$3 grand marnier | 151 rum

bloody mary
stolichnaya vodka, zing zang
MAKE IT A SPICY BLOODY MARY +\$1

portofino punch
*malibu coconut rum, myers dark rum,
orange juice, pineapple, cranberry,
grenadine, crème de coconut*

moscow mule
*stolichnaya vodka, lime juice,
goslings ginger beer*
MAKE IT A SPICY MULE +\$1

panhandle tea
*jack daniels no. 7, sweet tea,
triple sec, lemonade*

strawberry kiss
*stolichnaya vanilla vodka, cranberry,
pineapple, strawberry puree, kenwood
champagne topper, lemon garnish*

shipwrecked summer
*stolichnaya vodka, bacardi rum,
beefeaters gin, triple sec, jose cuervo
tequila, sour mix, cranberry, pineapple,
splash of grenadine*

mojito
rum, fresh mint, lime

frozen berry blast
*bacardi dragonberry, bacardi raspberry,
fat tuesday strawberry, fat tuesday
raspberry, myers dark rum float*

frozen bushwacker
*crème de cacao, 151 rum, vanilla,
fat tuesday white russian, coco lopez*

frozen piña colada
*bacardi coconut rum,
fat tuesday piña colada*

MARGARITAS
12 OZ. \$10 | 24 OZ. \$16
ADD A FLOAT \$3 grand marnier

signature margarita
tequila, triple sec, marg mix
MAKE IT A FLAVORED MARGARITA +\$1
blue angel - blue curaco
porto pink - pomegranate
very berry - strawberry, mango or peach

COLD BEER
\$5.50 | MIX AND MATCH 5 FOR \$25

domestic
budweiser michelob ultra
coors light bud light
miller light landshark
blue moon yuengling

imports
corona corona light
jai alai stella artois

WINE
house \$6
pinot grigio chardonnay
sauvignon blanc moscato
pinot noir merlot
cabernet sauvignon champagne

premium \$10
josh chardonnay
kim crawford sauvignon blanc
la crema pinot noir
benzinger rose

Ⓞ = Gluten-Free menu option -- The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Julio Lucero, EXECUTIVE CHEF
SEPTEMBER 2020