



Thai Memory

**BORN AND RAISED IN THAILAND,
WE ATE THAI FOOD SINCE A CHILD,
WE SIMPLY KNOW HOW IT SHOULD TASTE LIKE.
GO AUTHENTIC!**

**We can accommodate to fit your taste buds or medical conditions
Meat lover, Eat Anything or just Vegetarian**

**25 King William Street Hamilton Ontario
TO MAKE A RESERVATION OR BOOK YOUR PARTY,
Order a Take-out or Delivery (Delivery Charged Applied)
CONTACT: Phone: 905-296-1077, 905-522-0216**

E-mail: thai.memory@yahoo.ca or www.thaimemory.ca

Our Serving Hours



Lunch: CLOSED

We close every last Tuesday of the month

Dinner: Monday - Friday & Sunday: 5 PM - 10:30 PM

Saturday 4:00 PM - 10:30 PM

(Kitchen Closed @ 9:30 PM, Fri & Sat Kitchen Closed @ 10:00 PM)



Let Us Help You Make the Best Out of Thai Food

Majority of dishes including soups are best eaten with jasmine rice. In Thailand we don't normally use chop sticks. We use spoon & fork. We use a fork to help move pieces of food and rice onto a spoon and from a spoon into your mouth. That way your main dishes will combine with rice and that's how they will taste the best. You have to eat rice and your main food at the same time. So a spoon is not just for eating a soup as a Western world knows it but it is the main utensil for putting food into your mouth. The only time some may use chop sticks is when they eat noodle dishes. Even though many prefer not to use chop sticks at all because it is not a Thai culture but Chinese's. They just use a fork for noodles. Try practicing eating your Thai food this way and you will find that it will taste even better than before. Most of dishes are hot & spicy and that is what Thai food is famous for. But don't be afraid, there are many non-spicy dishes to choose from as well in our menu.

100% No MSG Added

If you are allergic to any food, please inform your server before you order.

All prices are subject to change without notice.

We Accept:



(NO CREDIT CARD UNDER \$15)

Thai Memory's Hors d'oeuvre

- 101 **Mieng Kam** Healthy Thai Hors d'oeuvre w/ Ground Shrimp Sweet Dipping Sauce **6 Pcs. /\$9**
- 103 **Gai Satay** (Chicken Satay) w/ PEANUT sauce **4 Pcs. /\$8.50**
- 107 **Paw Pia Puek Thawd** (Taro Crispy Spring Roll) **4 Pcs./ \$6.50**
- 108 **Paw Pia Gai Thawd** (Spicy Chicken Crispy Spring Roll)  **4 Pcs./ \$6.50**
- 111 **Paw Pia Goong** (Cold Fresh Shrimp Roll) **served w/ chili PEANUT sauce**  **2 Pcs./ \$8**
- 114 **Khao Griiap Goong** (Shrimp Chips) w/roasted chili sauce **A basket/ \$6.95**
- 115 **Goong Mapraw** (Coconut Shrimp) **6 Pcs./ \$9**
- 117 **Thawd Man Plaa** (Spicy Fish Cake) w/ PEANUT sweet chili sauce  **8 Pcs./ \$8**
- 118 **Pla Muek Thawd** (Crispy Calamari) **8 Pcs./ \$8**
- V001 Paw Pia Pak** (Cold Fresh Roll) **served w/ chili PEANUT sauce**  **2 Pcs./ \$7**
- V002 Tao Hoo Thawd**(Deep-Fried Tofu) w/ PEANUT sweet chili sauce **6 Pcs./ \$8**
- V003 Khao Pod Thawd** (Sweet Corn Pattie) w/ PEANUT sweet chili sauce **6 Pcs. /\$8**
- V004 Tao Hoo Satay** (Tofu Satay) w/ PEANUT sauce **4pcs. /\$8.50**

Salad Dishes

For a salad dish, we normally prepare it mild (not spicy at all) or medium spicy because it tastes the best that way.
Please add \$1 if you want it spicy and \$2 for very spicy. **(Our Spicy is really Spicy)**

201 **Som Tum Thai** (Thai Papaya Salad) **\$9.50**

w/dried shrimp, tomatoes, green bean ,PEANUT (sticky rice recommended)

V006 Vegetarian Thai Papaya Salad \$8.50

202 **Yum Ma-Muang** (Mango Salad) **\$9.50**

w/shrimp, PEANUT, CASHEW NUT, red onion, bell pepper, mint

V007 Vegetarian Mango Salad \$8.50

203 **Som Tum Pollamai** (Mixed Fruit Salad) **\$9.50**

w/shrimp, apple, pineapple, orange, lychee, grape, tomato, green bean, PEANUT & CASHEW NUT

V008 Vegetarian Mixed Fruit Salad \$8.50

204 **Yum Woon Sen** (Glass Noodle Salad)  **\$9 (Medium Spicy Recommended)**

w/shrimp & chicken, bell pepper white & green onion, tomato, mint

V011 Vegetarian Glass Noodle Salad \$8

208 **Neua Nam-Yok** (Thai Style Spicy Sirloin Beef Salad)  **\$14**

w/ roasted ground rice ,red onion & mint in spicy lime sauce **Come Medium Spicy** (sticky rice recommended)

Soup Bowls Enough for 1 – 2 to share

Non Spicy Soup

301 **Tom Jeeut Woon Sen** (Glass Noodle Soup) w/ pork & shrimp \$9

302 **Keaw Nahm** (Wonton Soup) w/pork & shrimp \$9

V012 **Tom Jeeut Yao Hoo** (Tofu Soup) w/ seaweed & veggies \$9

Spicy Soup We normally prepare it medium spicy because it tastes the best that way. But we can make it mild (not spicy at all) as well. Please add \$ 1 if you want it spicy and \$ 2 for very spicy. **(Our Spicy is really Spicy)**

Tom Yum (Lemon Grass Soup) w/ your choice of meat, Thai herbs, mushroom & tomato

V013 **Tom Yum Hed** (Mushroom) \$8

V014 **Tom Yum Yao Hoo** (Tofu) \$9

303 **Tom Yum Gai** (Chicken) \$9

304 **Tom Yum Goong** (Shrimp) \$10

305 **Tom Yum Plaa** (Fish- basa fillet) \$10

306 **Tom Yum Talay** (Shrimp, Fish, Squid & Mussel) \$13

Tom Kha (Galangal Coconut Soup) w/ your choice of meat ,Thai herbs & mushroom

V015 **Tom Kha Hed** (Mushroom) \$8

V016 **Tom Kha Yao Hoo** (Tofu) \$9

307 **Tom Kha Gai** (Chicken) \$9

308 **Tom Kha Goong** (Shrimp) \$10

309 **Tom Kha Plaa** (Fish-basa fillet) \$10

310 **Tom Kha Talay** (Shrimp, Fish, Squid & Mussel) \$13

311 **Po-Tak**(Seafood Lime Chili Soup)Some people may find it too sour. Come medium spicy \$13
Shrimp, fish (basa fillet), mussel& calamari, Thai herbs& holy basil, fresh chili, mushroom & tomato

Side Order

S01 **Khao Suey Steamed Jasmine Rice (for 1)** \$1.75

S02 **Khao Suey Steamed Jasmine Rice (for 4-6)** \$6.95

S03 **Khao Kati Steamed Coconut Rice (Sweet & Creamy) (for 1)** \$3.75

S04 **Khao Kati Steamed Coconut Rice (Sweet & Creamy) (for 4-6)** \$10.95

S05 **Khao Neaw Steamed Sticky Rice** \$1.75

S06 **Khao Neaw Kati Steamed Coconut Sticky Rice (Dessert)** \$4.50

S07 **Guay Tiao Luak Boiled Rice Noodles** \$1.75

S11 **Pak Nueng Steamed Mixed Veggies** \$2.50

S13 **Extra Fresh / Dried Chili** \$1.00

S14 **Extra Peanut Sauce/Peanut Chili Sauce** \$1.50

S15 **Extra Roasted Chili Paste** \$1.50

Our Signature's Dishes

Jasmine, Coconut, or Sticky Rice recommended with these dishes

For spicy dishes below, we normally prepare them medium spicy because they taste the best that way.

To make it spicy, please add \$1 to the price

To make it very spicy, please add \$2 to the price
(Our Spicy is really Spicy)

Only @ Thai Memory

206 **Yum Pak Bung Grob** (Thai Morning Glory Salad) 🌶️ (seasonal) \$15
Deep fried Thai morning glory topped w/shrimp & pork, CASHEW NUT & fried onion Yes, it's called salad but in Thailand we eat it as a main dish with rice. (Morning Glory is a green vegetable with soft green stalk from Thailand.)

ST024 **Herbal Chicken** 🌶️ \$14
Chicken w/dried chili & varieties of Thai herbs combination in special sauce
(Lemon grass in this dish is for flavor only. If you eat it, you will find it's pretty tough to chew.)

ST025 **Thai Memory Chicken** 🌶️ Medium spicy recommended \$14
Deep-fried crispy chicken w/orange, pineapple, carrot, white & green onion, bell pepper

ST026 **Mango Mustard Chicken** Come mild. Not recommended with coconut rice \$14
Deep-fried crispy chicken w/mango, CASHEW NUT, bell pepper, mint in mustard & coconut sauce

ST027 **Lychee Beef** Come mild \$14
Tender beef w/ lychee, carrot, bell pepper, white & green onion, red pepper

Famous Fish Dishes (Deep-fried dishes)

FS101 **Plaa Tod Ma-Muang** (Mango Fish) Crispy Basa Fillet topped w/mango salad \$18
(Contain Nuts)

FS103 **Plaa Tod Sarm Ros** (Three Flavor Red Snapper) 🌶️ whole w/bone \$20.95 - \$28.95
The price varies because of the size of the fish depending on what we can get at the market each time.

FS104 **Plaa Tod Raad Prik** (Red Snapper in Red Curry Sauce) 🌶️ whole w/bone \$20.95 - \$28.95

Mixed Seafood (Shrimp - Fish - Calamari - Mussel)

FS128 **Pad Pong Karee Talay** (Mixed Seafood in Curry Powder Sauce) 🌶️ \$19
w/ EGG, mushroom, carrot, bell pepper, celery, white & green onion (No coconut milk)

FS129 **Pad Ped Talay** (Mixed Seafood in Red Curry Spicy Sauce) 🌶️ \$19
w/ bell pepper, bamboo shoots, mushroom, lime leaves, sweet basil

Grilled Dishes \$14

All served with sticky rice, fresh vegetable & sweet chili sauce

☺ May take about 20-30 minutes on busy day☺

G001 **Moo Ping** Grilled Pork

G002 **Gai Yang** Grilled Chicken

G003 **Neua Yang** Grilled Beef

Curries Dishes

Jasmine Rice recommended with a curry dish

For a curry dish, we normally prepare it medium spicy because it tastes the best that way.

To make it spicy, please add \$1 to the price

To make it very spicy, please add \$2 to the price

(Our Spicy is really Spicy)

Curries with Coconut Milk

Please choose your favorite meat

01 Chicken / 02 Beef / 03 Pork / 04 Tofu	\$14
05 Mixed veggies for Green Curry / Red Curry	\$14
06 Shrimp for Green Curry / Yellow Curry / Panang Curry	\$17
07 Fish for Green Curry / Yellow Curry / Massamun	\$17

C401 Gaeng Khiao Wann (Green Curry) The Most Spicy

w/ zucchini, bamboo shoots, bell pepper, lime leaves & Thai sweet basil

C402 Gaeng Karee (Yellow Curry)

w/ tomatoes, potatoes, bell pepper, white onion & lime leaves

C403 Gaeng Ped (Red Curry)

w/ zucchini, bamboo shoots, bell pepper, lime leaves & Thai sweet basil

C404 Gaeng Panang (Panang Curry)

w/crushed PEANUT, bell pepper & lime leaves

C405 Gaeng Massamun (Massamun Curry) The least Spicy

w/roasted PEANUT, potatoes, carrot, white onion & bay leaves (medium spicy recommended)

C406 Gaeng Ped Ped Yang (BBQ duck Red Curry) \$17

w/ pineapple, grape, lychee, tomatoes, zucchini, bell pepper, lime leaves & Thai sweet basil

Gaeng Kua Sap-parod (Pineapple Red Curry)

Your choice of meat w/ bell pepper, lime leaves & Thai sweet basil

C407 Chicken ...\$14 / V032 Tofu ...\$14 / FS123 Shrimp... \$17 FS124 Mussel... \$17

Gaeng Chu Chee (Chu-chee Curry) w/ bell pepper, kra-chay roots, lime leaves & Thai sweet basil

FS109 Basa Fish / FS125 Shrimp **\$17**
(Kra-chay is a herb almost like ginger.)

Curries without Coconut Milk

Gaeng Par (Jungle Curry) This curry is really, really spicy. Medium spicy recommended.

Your choice of meat w/ zucchini, bamboo shoot, bell pepper, mushroom, green bean, pepper corn, kra-chay roots & Thai basil. (Kra-Chay is a herb almost like ginger.)

C408 01 chicken / 02 beef / 03 pork / V037 Tofu **\$14**

FS112 Jungle Curry with Basa Fish **\$17**

Stirred-fried Dishes

Jasmine, Coconut, or Sticky Rice recommended with these dishes

For spicy dishes below, we normally prepare them medium spicy because they taste the best that way.

To make it spicy, please add \$1 to the price

To make it very spicy, please add \$2 to the price

(Our Spicy is really Spicy)

Pad Gra Prao (Spicy Holy Basil)

Your choice of meat, Thai holy basil leaves, fresh chilies & sweet pepper

ST001 Chicken / ST002 Beef / ST003 Pork / V047 Mixed Veggies / V048 Tofu \$14

ST005 BBQ Duck..... \$17

FS107 Fish or FS121 Shrimp\$16 or FS130 Mixed Seafood..... \$19

Mixed Veggies = Broccoli, Carrot, Sweet Pea, and Eggplant,

Mixed Seafood = Shrimp, Calamari, Mussel, and Fish

Gra Whiam Prik Thai (Garlic & Black Pepper)

Your choice of meat w/ Garlic & Black Pepper sauce

ST006 Chicken / ST007 Beef / ST008 Pork / V044 Tofu \$14

FS105 Fish or FS117 Shrimp \$16

Pad Khing (Ginger)

Your choice of meat w/ bell pepper, Shitake mushrooms, Black Fungus mushrooms, white & green onion

ST009 Chicken / ST010 Beef / ST011 Pork / V050 Tofu \$14

FS108 Fish or FS120 Shrimp \$16

Pad Med Ma-Muang Him Ma Parn (Cashew Nut)

Your choice of meat w/ bell pepper, white & green onion & Shitake mushroom

ST012 Chicken / V052 Tofu\$14 or FS 119 Shrimp..... \$16

ST013 Pad Neua Nahm Mun Hoy (Bell Pepper Beef in Oyster sauce) \$14

W/mushroom, bell pepper, white & green onion

Pad Pridao Waan (Sweet & Sour)

Your choice of meat w/ pineapple, orange, carrot, bell pepper, cucumber, white & green onion

ST016 Chicken / ST017 Beef / ST018 Pork / V053 Tofu (for deep-fried tofu, add \$1.50) \$14

FS106 Fish or FS118 Shrimp..... \$16

Pad Ka-nah Nahm Mun Hoy Stirred-fried Chinese kale w/mushroom in Oyster sauce \$14

ST015 Chicken or Beef or Pork V042 Tofu

Pad Prik Gaaeng (Spicy Green Bean with Red Curry Sauce) without coconut milk

Your choice of meat w/ bell pepper, green bean, fresh chilies & Thai herbs

ST020 Chicken / ST021 Beef / ST022 Pork / V051 Tofu \$14

Nahm Makham CASHEW NUT, dried chili & fried onion in Tamarind Sauce

FS116 Deep-fried Shrimp or FS133 Deep-fried Calamari \$16 or V054 Deep-fried Tofu \$14

V040 Pad Pak Mixed Veggies (Broccoli, Carrot, Sweet Pea, Eggplant, and mushroom) \$13

V049 Pad Ma-kur Yao (Eggplant Delight)

w/ tofu, bell pepper in special Thai sweet basil sauce

\$13

A-La-Carte Noodle Dishes

For a noodle dish, we normally prepare it mild or medium spicy because it tastes the best that way.

To make it spicy, please add \$1 to the price (Our Spicy is really Spicy)

To make it very spicy, please add \$2 to the price (Our Spicy is really Spicy)

Pad Thai Rice noodle & meat, EGG, tofu, bean sprout, salted Chinese radish, chive & crushed PEANUT

601 Pad Thai Shrimp & Chicken	\$13
602 Pad Thai Chicken	\$13
603 Pad Thai Beef	\$13
604 Pad Thai Pork	\$13
605 Pad Thai Shrimp	\$13
606 Pad Thai Mixed Seafood (Shrimp, Mussel, Calamari)	\$16
V025 Vegetarian Pad Thai (Mixed Veggies)	\$13

Khao Soy  Very Popular in Chiang Mai, northern Thailand! **Come Spicy!**

Egg noodle with your choice of meat in a creamy curry sauce

610 Chicken or 611 Beef or V057 Tofu	\$14
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Guay Tiao Pad Kee Mao  Spicy Noodle This is a pretty spicy dish, medium spicy recommended for most people. Brace yourself!

Stirred-fried flat rice noodle w/ your choice of meat, bell pepper, pepper corn, kra-chay roots, Thai basil & fresh chilies (Kra-chay is a herb almost like ginger)

612 Chicken or 613 Beef or V058 Tofu	\$13
614 Seafood (Shrimp, Mussel, Calamari).....,...	\$16

Raad Naa Flat Rice Noodle in Thai Gravy Sauce w/ Chinese kale, Shitake mushrooms, carrot

618 Shrimp & Pork or V060 Tofu	\$13
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619 Seafood w/Crispy Egg Noodle in Thai Gravy Sauce w/ shrimp, mussel, squid, Chinese kale, Shitake mushrooms, carrot	\$16
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Pad See-ew Stirred-fried Flat Rice Noodle in Sweet Soy Sauce w/EGG, Chinese kale

620 Chicken or 621 Pork 622 Beef or V061 Tofu	\$13
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Pad Sukiyaki Haang Stirred-fried Glass Noodle in Spicy Sesame Bean curd Sauce w/ mixed veggies & EGG

622 Shrimp & Chicken or V026 Tofu	\$13
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A-La-Carte Rice Dishes

Khao Pad (Fried Rice)

Your choice of meat, EGG, Chinese kale, tomato, white onion

501 Chicken or 502 Pork	\$13
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V021 Vegetarian w/pineapple, EGG, green pea, carrot, CASHEW NUT, tomato, white onion	\$13
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503 Shrimp & Pineapple	\$14
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w/ CASHEW NUT, EGG, green pea, carrot, corn, tomato, white & green onion

509 Suicide Fried Rice House's Shrimp chili paste w/ chicken 	\$14
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green pea, carrot, corn & sweet basil **This is really, really spicy. Come Spicy! Not recommended for a rookie.**

Traditional Thai Desserts

D001 Khao Niao Ma-Muang \$6.95
(Mango with Coconut Sticky Rice) seasonal

D002 Khao Niao Lumyai \$5.75
(Longan with Coconut Sticky Rice)

D003 DURIAN WITH STICKY RICE \$6

D004 Gloy Buat Chee \$6
(Banana In Coconut milk)

D005 Bua Ioy Nam Kati \$6
(Rice ball In coconut milk)

D009 Khao Niao Puek Ping \$4.25
(Grilled Sticky Rice w/ Taro)

D010 Khao Niao Gloy Ping \$4.25
(Grilled Sticky Rice w/Banana)

Fruit in syrup

\$4.25

D011 Lychee

012 Longan

Ice cream

\$1.50 / 1 scoop \$2.75/ 2 scoops \$3.95 / 3 scoops

D013 coconut

D014 mango

D015 green tea

D016 ginger

D017 red bean

D018 vanilla

D019 Fried banana & ice cream(2 scoops) \$6.95

D020 Fried banana & syrup \$6.25

Beverages

Hot Healthy Drink Iced Healthy Drink

\$ 3.95 / pot

\$ 3.95 / glass

Nahm Gek -Hauy (Chrysanthemum Flower Juice) “Ju Hua”

Anti-inflammatory, treat high blood pressure & relieve stress

Nahm Bai Bua Bok (Pennywort Juice) (Ice only)

Purifying blood, curing nervous conditions, good for the eyes, improve memory

Milk..... \$3.50/glass

Juice \$ 3.95

Mango, Guava, Pineapple & Coconut, Passion Fruit, Lychee, Tropical Fruits Mix, Lemonade, Orange, Cranberry

Roasted Coconut with pulp\$ 3.95

Carbonated Beverage \$ 1.75

Pepsi, Coke, Diet Coke, Ginger Ale,

A&W Root Beer (non caffeine), Sprite, Iced Tea, Perrier

Spring Water **\$1.50 / bottle**

Coffee & Tea

Arabica Hot Espresso Coffee \$3.50/cup

Arabica Hot Crema Coffee..... \$3.75/cup (Regular coffee)

Hot Jasmine Tea..... \$3.95/pot

Hot Green Tea..... \$3.795/pot

Hot Spiced Chai..... \$3.95/pot

Hot Ginger Tea..... \$3.95/pot

Hot Earl Grey..... \$3.95/pot

Regular Tea \$3.95/pot

Tea to Go..... \$3/cup

Coffee to Go..... \$3.75/cup

Thai Iced Coffee (no milk)..... \$3.95/glass

Thai Iced Coffee (with milk)..... \$3.95/glass

Thai Iced Tea (no milk)..... \$3.95/glass

Thai Iced Tea (with milk)..... \$3.95/glass

WINE

(glass = 175 ml, carafe = 500 ml)

HOUSE WINE (VQA):

RED \$6.25/ glass, \$14/carafe

WHITE \$6.25/glass, \$14/carafe

RED WINE:

MERLOT:

GRAY FOX (California)

\$20/bottle

BAREFOOT (California)

\$22/bottle

YELLOW TAIL (Australia)

\$7/glass, \$18/carafe, \$27/bottle

SHIRAZ:

NAKED GRAPE UNOAKED (VQA)

\$22/bottle

JJ McWILLIAM'S (SHIRAZ CABERNET, Australia)

\$22/bottle

YELLOW TAIL (Australia)

\$7/glass, \$18/carafe, \$27/bottle

CONO SUR PINOT NOIR (Chile)

\$24/bottle

HENRY OF DELHAM BACO NOIR (VQA)

\$29/bottle

MONTALTO NERO D' AVOLA CABERNET SAUVIGNON (Italy)

\$22/bottle

RUFFINO CHIANTI (ITALY)

\$34/bottle

WHITE WINE:

SAUVIGNON BLANC:

OBIKWA (South Africa) \$22/bottle
BABICH (New Zealand) \$35/bottle

RIESLING:

SCHMITT SOHNE MOSEL GOLD (Germany) \$22/bottle

GEWURZTRAMINER:

JACKSON-TRIGGS (VQA) \$26/bottle
PELEE ISLAND (Canada) \$6.25/glass, \$14/carafe, \$22/bottle

SPARKLING WINE:

Korbel Brut \$35/bottle
IL PROSECCO (Italy) \$30/bottle

PINOT GRIGIO:

BAREFOOT (California) \$22/bottle
Naked Grape Unoaked (VQA) \$22/bottle

CHARDONNAY:

GRAY FOX (California) \$20/bottle
NAKED GRAPE UNOAKED (VQA) \$23/bottle
YELLOW TAIL (Australia) \$7/glass, \$18/carafe, \$27/bottle

MATIUS ROSE* (Portugal) \$22/bottle

PELEE ISLAND LATE HARVEST VIDAL (VQA) \$25/bottle

PELEE ISLAND MONARCH VIDAL (VQA) \$22/bottle

GALLO FAMILY VINEYARDS WHITE ZINFANDEL \$6.25/glass, \$14/carafe, \$22/bottle
(California)

Beer

Domestic \$5.95/ 341 ml bottle

Imported \$6.25 - \$6.50/ 330 ml bottle, \$6.95/500 ml can

We change a selection of beers from time to time, please ask Pat what we currently have.

Mixed Drink

Cranberry Cooler: Cranberry juice, Club soda (non alcoholic) \$3.95

\$5.95 (1 oz of spirit)

Gin & Tonic

Scotch Whisky & Soda or Coke

Jack Daniel's & Soda or Coke

Rum & Coke

Rye & Coke

\$6.75 (1 - 2 oz of spirit)

Bay Breeze: Vodka, Pineapple juice, Cranberry juice

Caesar: Vodka, Clamato juice, hot pepper sauce

Café Coconut: Malibu Liqueur, Hot coffee

Café Marnier: Grand Marnier, Espresso

Cape Codder: Vodka, Cranberry juice

Fuzzy Navel: Peach Schnapps, Orange juice

Greyhound: Vodka, Grapefruit juice

Peach Blush Cooler: 4 oz of White Zinfandel, Peach Schnapps, Club soda

Rusty Nail: Scotch Whisky, Drambuie

Screwdriver: Vodka, Orange juice

Sea Breeze: Vodka, Cranberry juice, Grapefruit juice

Sex on the Beach: Vodka, Peach Schnapps, Orange juice, Cranberry juice

Woo Woo: Vodka, Peach Schnapps, Cranberry juice

Yellow Snow: Vodka, Peach Schnapps, Orange juice

Shooter

1 oz \$5.00

Vodka, Gin, Rum, Rye, Baileys, Kahlua, Grand Marnier, Scotch Whisky, Tequila