**SIGNATURE COCKTAILS**

- **Brulee Bourbon Old Fashion**  16
  Bullit Bourbon, Grand Marnier and a dash of Angostura Bitters, Brulee’d Orange Slice

- **Mimosa Me Crazy**  12
  Ciroc Mango Vodka, Mango Liqueur, Prosecco, Splash of Pineapple Vodka & Orange Juice

- **Rosy Bubbles**  13
  Rose Chandon Split, St. Germain Elderflower Liqueur, Fresh Lemon Juice Shaken and Poured Over Ice

- **When It Rains**  12
  Ketel One Organic Cucumber Mint Vodka, Sour Mix, Elderflower Liqueur, Shaken with Fresh Lime poured over Ice, finished with Ginger Beer

- **Mango Cucumber Crush**  12
  Mango Ciroc, Fresh Muddled Cucumber & Lime, Shaken with splashes of Sour & Cranberry, with a touch of Simple Syrup

- **Ginny Hendrix**  14
  Hendrix Gin, St. Germain, Sour & Fresh Lime, Shaken over Fresh Ice

**DESSERT**

- **Affogato**  6.95
  (Italian for “drowned”) is an Italian coffee-based dessert
  A scoop of vanilla gelato or ice cream “drowned” with a shot of hot espresso topped off with a house made Cannoli

- **Key Lime Pie**  6.95
  Authentic Style Key-Lime Pie with Homemade graham cracker crust

- **Tira-Mi-Su**  7.95
  Italian for “Pick Me Up”.
  Ladyfingers soaked in espresso coffee & amaretto, layered with marscapone cheese and dusted with cocoa powder

- **Peanut Butter Bliss**  6.95
  Whipped creamy peanut butter with Oreo© Cookie Crust

- **Cannoli**  5.95
  Italian cannoli shell, filed with sweetened ricotta cheese and chocolate chips

- **Chocolate Cake**  5.95
  Decadent 2 Layer Chocolate Cake with Chocolate Icing

- **Italian Donuts**  5.95
  Light, fluffy donuts tossed in a sugar cinnamon powder and drizzled with a Caramel sauce

**DESSERT MARTINIS**

- **Noodles Espressotini**  9.95
  Le Double Espresso Vanilla Pinnacle Vodka, Baileys & Frangelic Liqueurs, topped with 3 Espresso Beans

- **Classic Espressotini**  9.95
  One Shot Fresh Espresso with Kahlua & Vanilla Vodka

- **Coco Cinn**  9.95
  Malibu Rum, RumChata and Creme de Cocoa Liqueurs. Served with a Chocolate toasted Coconut rim & topped with Cinnamon

**COFFEE DRINKS**

- Amaretto Coffee  7
- Bailey’s Coffee  8
- Frangelico Coffee  8
- Irish Coffee  8

- Kahlua Coffee  8
- Millionaires Coffee  8
**WHITE WINE**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Varietals</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay, Kendall Jackson (Sonoma)</td>
<td>Tropical Flavors, Citrus Notes, Vanilla &amp; Honey</td>
<td></td>
</tr>
<tr>
<td>Chardonnay, Skydive (Napa Valley)</td>
<td>Apricot, Golden Apple &amp; Ginger w/ Hint of Oak</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc, Joel Gott (California)</td>
<td>Bright Tropical Flavor Followed by Crisp Aidity</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc, Kim Crawford (New Zealand)</td>
<td>Citrus, Tropical Fruits &amp; Herbal Notes</td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio, Indigimento (Yeneto, Italy)</td>
<td>Crisp Aidity w/ Pear Notes</td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio, Santa Margherita (Trentino, Italy)</td>
<td>Golden Delicious Apple Flavor</td>
<td></td>
</tr>
<tr>
<td>Reisling, Bruno M (Germany)</td>
<td>Crisp Semi Sweet Flavor</td>
<td></td>
</tr>
<tr>
<td>Moscato, Rosabellino (Lombardy, Italy)</td>
<td>Flavors of Juicy Peaches &amp; Candied Orange w/ Citrus &amp; Mint Aromas</td>
<td></td>
</tr>
<tr>
<td>Rose Pinot Noir, Starmont (Cameras)</td>
<td>Strawberry, Watermelon &amp; Ripe Peach</td>
<td></td>
</tr>
</tbody>
</table>

**SAKE BOTTLES**

All Bottles Served Cold

Unfiltered Sake (Nigori) Gluten Free
Unfiltered Mango Sake (Nigori) Gluten Free
Filtered Sake Gluten Free

Bottles

- Shochu Bai Nigori
- Yuki Nigori Mango
- Sho Chiku Bai Rei Junmai Daiginjo

**BOTTLE**

- Budweiser
- Michelob Ultra
- Miller Lite
- Yeungling Black & Tan
- Shocktop
- Angry Orchard
- Bud Light
- Modelo Negra
- Yeungling

**DRAFT**

- Stella Artois
- 2 Rotating Taps

**RED WINE**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Varietals</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chianti Classico, Banfi (Tuscany)</td>
<td>Deep Cherry and Leather Flavors w/ Subtle Wood Notes</td>
<td></td>
</tr>
<tr>
<td>Super Tuscan Ruffino II Ducale (Tuscany)</td>
<td>Ripe Fruits w/ Pepper, Vanilla &amp; Balsamit Herbs</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir, Acobat (Oregon)</td>
<td>Cherry Cola &amp; Cranberry Flavor w/ Oak Driven</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir, Meomi (California)</td>
<td>Boysenberry, Toasty Mocha &amp; Oak Flavors</td>
<td></td>
</tr>
<tr>
<td>Merlot, Seven Falls (California Valley, WA.)</td>
<td>Juicy Full Bodied w/ Cocoa Black &amp; Herbs</td>
<td></td>
</tr>
<tr>
<td>Malbec, Terrazas Reserva (Argentina)</td>
<td>Black Fruits, Black Pepper &amp; Chocolate</td>
<td></td>
</tr>
<tr>
<td>Cabernet J. Lohr (Central Coast CA)</td>
<td>Dry w/ Hazelnut, Dark Chocolate &amp; Toasted Pastry Notes</td>
<td></td>
</tr>
<tr>
<td>Cabernet, Smith &amp; Hook (Central Coast CA)</td>
<td>Fruity Flavor, Mesh w/ Vanilla &amp; Dark Chocolate</td>
<td></td>
</tr>
<tr>
<td>Blend, Prisoner (Napa Valley)</td>
<td>Raspberry, Boysenberry, Pomegranate &amp; Vanilla w/ a Smooth Finish</td>
<td></td>
</tr>
<tr>
<td>Amarone, Luigi Righetti (Yeneto, Italy)</td>
<td>Flavors of Cherry, Dark Chocolate w/ Hints of Currant &amp; Smoke</td>
<td></td>
</tr>
<tr>
<td>Brunello, Col D’Orcia (Tuscany)</td>
<td>Ripe Fruit, Earthy, Spice &amp; Plum w/ Smoke Oak Flavor</td>
<td></td>
</tr>
</tbody>
</table>

**SPARKLING WINE & CHAMPAGNE**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Chandon Rose (Split)</td>
<td>Intense Ripe Strawberry, Watermelon &amp; Fresh Red Cherry Fruit</td>
</tr>
<tr>
<td>Sparkling, Chandon Brut (Split)</td>
<td>Apricot, Golden Apple &amp; Ginger w/ Hint of Oak</td>
</tr>
<tr>
<td>Prosecco, Miusetto (Split)</td>
<td>Intensely Fruity w/ a Hint of Golden Apple</td>
</tr>
<tr>
<td>Moet, Imperial</td>
<td>Lemon &amp; Lime Flavors, Smooth &amp; Crisp</td>
</tr>
</tbody>
</table>

**SIGNATURE MARTINIS**

- **Sicilian Manhattan** 13
  - Crown Royal Whiskey stirred with DiSoranno Amaretto & a dash of Angostura Bitters, Torches Cherry

- **CoCo Loso** 12
  - Malibu Coconut Rum, Patron Silver & a splash of pineapple shaken with fresh mint & lime

- **Gulf Sea Breeze** 10
  - Coconut Vodka, St. Germain Elderflower Liqueur, Grapefruit Juice & a dash of cranberry juice, Sugar Rum

- **Noodles Sunset**
  - Cruzan Mango Rum, Pineapple & Orange Juice, Grenadine Drop

- **Whiskey Squeeze**
  - Jameson Irish Whiskey, Lemonade, Simple Syrup Sour Mix, with Fresh Squeezed Lemon

- **Fresh Italian Ice**
  - Malibu Rum, Sour, Pineapple, Fresh Lime finished with Lemon Lime Soda

- **Tuscan Lemon Drop**
  - Pinnacle Citrus Vodka, Tuaca, Splash of Sour, Raw Sugar Rim

- **Rubys & Jules**
  - DeepEddy’s Grapefruit Vodka, Splashes of Cranberry, Sour Grapefruit & Grenadine, Raw Sugar Rim

- **Sexy Bellini**
  - Pinnacle Orange Vodka, Peach Schnapps, Splash of Pineapple Juice, Champagne Float

- **Surftini**
  - Malibu Coconut Rum, Cruzan Banana Rum, Amaretto, Splash of Pineapple, Curacao Float, Raw Sugar Rim