STARTERS

NEW JUMBO SHRIMP COCKTAIL Served with cocktail sauce. (cal 450)

SESAME-CRUSTED AHI TUNA^{*} Seasoned, seared in sesame oil and served with sesame ginger slaw in Asian dressing.

CRISPY CALAMARI

Regular (cal 400)

Dusted in seasoned flour and garnished with crispy cherry peppers, served with marinara and spicy kickin' bayou sauce. (cal 990)

COCONUT SHRIMP STARTER

Sweet coconut batter and spicy orange ginger sauce. (cal 460)

AMAZING MOZZARELLA STICKS Hand-cut. dusted in seasoned flour. beer-battered to order and served with marinara. (cal 580)

cheese sauce. (cal 970)

THE GIANT PRETZEL 10oz. pretzel with crisp outside and fluffy inside with a creamy beer

FRIED MUSHROOMS

Lightly battered and crispy deep-fried. Served with horseradish

cream and spicy kickin' bayou sauce. **CHICKEN QUESADILLA**

Grilled flour tortilla stuffed with melted cheese, caramelized onions, roasted red peppers, sour cream. Served with housemade guacamole. (cal 990)

SIDES

Corn on the Cob (cal 230) | Coleslaw (cal 130) | Broccoli (cal 90) Mashed Potatoes & Gravy (cal 170) | French Fries (cal 400) Black Beans & Cilantro-Lime Rice (cal 190)

Substitute Premium Sides:

Thick Cut Onion Rings (cal 390) | Parmesan Truffle Fries (cal 440) House Salad (cal 230) | Caesar Salad (cal 310) | Sweet Potato Fries (cal 360)

ADD A SKEWER OF JUMBO GRILLED SHRIMP TO ANY ENTRÉE

ADD A HOUSE OR CAESAR SALAD TO ANY ENTRÉE

SANDWICHES

Sandwiches are served with French fries. (cal 400)

Grilled chicken breast, pepper-crusted bacon, swiss cheese,

GRILLED CHICKEN CLUB

lettuce and tomato on toasted brioche. (cal 1160) PHILADELPHIA CHEESE STEAK

Shaved ribeye, sautéed onions & mushrooms with melted provolone cheese on a hoagie roll. (cal 970)

NEW YORK REUBEN 🕌 1/2 lb. shaved corned beef with sauerkraut, swiss cheese and 1,000 island dressing on grilled rye bread.

Served with a pickle spear. (cal 960)

Top Round and melted provolone cheese on a French baguette. Served with au jus, horseradish cream sauce and a pickle spear. **BUFFALO CHICKEN**

seed roll. (cal 490 / 790) MAHI MAHI

Grilled or crispy chicken tossed in wing sauce and served on a sesame

Grilled or blackened with lettuce

CLASSIC FRENCH DIP 🕮 🬟 Slow roasted Certified Angus Beef®

Bowl (cal 530)

just the right seasonings. and tomato on a sesame seed bun.

Wings are served with blue cheese (cal 320) or ranch (cal 220), carrots (cal 10) and celery (cal 10).

RIBS & AWARD-WINNING WINGS

BBQ BABY BACK RIB PLATTER

1/2 RACK & WINGS PLATTER Fall off the bone tender, grilled and Fall off the bone baby back ribs and "naked" jumbo wings tossed in your choice of sauce. Served with French basted with our signature **Jack** Daniel's® Single Barrel BBQ sauce. Served with French fries and corn fries and corn on the cob. (cal 1550) on the cob. Full Rack (cal 1990)

10 JUMBO WINGS 🛨 Hand-breaded or "naked", tossed in your choice of sauce. (cal 1140-1190)

vour choice of sauce. (cal 940)

WING SAUCE HEAT SCALE

Honey Garlic (cal 60)

Hot Cayenne Pepper (cal 0)

Firecracker (cal 160)

NEW Lemon Pepper Spice (cal 90) Spicy Roasted Garlic (cal 20) Mango Habanero (cal 50) NEW Mesquite Sweet Heat (cal 20) Atomic Ghost Chili (cal 15)

GRILL & SPECIALTIES

NEW YORK STRIP STEAK*

Half Rack (cal 1000)

10 BONELESS WINGS

Asian Sesame (cal 60)

Original (cal 90)

BBQ (cal 40)

Hand-breaded and tossed in

USDA Choice Center-Cut aged 28 days. Served with mashed potatoes and broccoli. (cal 1190)

CENTER-CUT TOP SIRLOIN* Certified Angus Beef® aged 28 days. Served with mashed potatoes and broccoli. (cal 910)

BUTTERMILK CHICKEN TENDERS Fresh tenders lightly breaded and served with French fries, coleslaw, hush puppies and your choice of

dipping sauce. (cal 1690) **CENTER-CUT PORK CHOPS**

Two premium boneless pork chops served with mashed potatoes and corn on the cob. (cal 890)

SOUPS & SALADS

1.000 Island (cal 340) Avocado Ranch (cal 160) Chunky Blue Cheese (cal 320) Housemade Buttermilk Ranch (cal 220) Lemon Vinaigrette (cal 320) Lite Basil Vinaigrette (cal 140) Lite Raspberry Vinaigrette (cal 140)

DUFFY'S CHOPPED ★ DRAFTHOUSE SALAD

Tender grilled chicken, chopped bacon, crumbled blue cheese, vine-ripe tomato, hard-boiled egg, seedless cucumber, red onion. (cal 560)

BUFFALO STYLE SALAD Crumbled blue cheese, tomato,

seedless cucumber, celery, red onion. Topped with grilled or crispy shrimp or chicken in your choice of sauce. Shrimp (cal 230 / 400) Chicken (cal 310 / 490)

Slow simmered North Atlantic lobster stock, with Spanish Sherry, light cream and a pinch of white pepper. Cup (cal 380)

BEEF CHILI WITH BEANS Vine-ripe tomatoes, plump beans, premium beef, slow simmered with

Bowl (cal 520)

CLASSIC CAESAR SALAD Crisp romaine hearts tossed in

creamy Caesar dressing with shredded parmesan cheese and toasted ciabatta croutons. Grilled Shrimp (cal 830) Chicken (cal 970) Mahi Mahi (cal 880)

COBB SALAD

Crisp greens, avocado, crumbled blue cheese, vine-ripe tomato, chopped bacon, hard-boiled egg. Chilled Shrimp (cal 520) Grilled Chicken (cal 560)

simmered with potatoes, celery, onion and bacon with just

the right spices. Cup (cal 270) Bowl (cal 370) **CLASSIC FRENCH ONION** Sweet, tender onions in a savory beef stock. Holland Rusk toast

Crock (cal 340)

topped with caramelized Great Lakes Swiss Cheese and provolone.

BACON MUSHROOM

Served with vine-ripe tomato, lettuce,

pickle spear and French fries. (cal 400).

Duffy's award-winning burgers are made with fresh, never frozen, **Certified Angus Beef**®. The

brand is a cut above USDA Choice. Ten quality

standards set the brand apart. It's abundantly

flavorful, incredibly tender and naturally juicy.

Add a Gluten Free Bun for an additional charge.

AWARD-WINNING BURGERS

CHEESEBURGER* 1/2 lb. Certified Angus Beef® patty with sautéed mushrooms, pepper-crusted bacon, two slices of your choice of cheese. (cal 1250)

THE ORIGINAL DUFFY'S

CHEESEBURGER* ½ lb. Certified Angus Beef® patty

with two slices of your choice of cheese. (cal 930) **GRILLED TURKEY BURGER**

Pepper-jack cheese on a brioche bun. (cal 570)

Sweet and lean, served grilled,

cilantro-lime rice and broccoli.

olive oil and garlic over thin

spaghetti & sprinkled with

FETTUCCINE ALFREDO

Sautéed in white wine, extra virgin

parmesan. Served with garlic bread.

Made to order with fresh cream,

parmesan cheese and butter over

fettuccine pasta. Served with

blackened or crispy with

burger sauce on a *Martin's Potato* HANGOVER BURGER^{*} 1/2 lb. burger, farm fresh sunny-side up egg, pepper-crusted bacon and two slices of American cheese. Plant based burger that delivers (cal 1220) the flavor, aroma, and beefiness of meat. (cal 610)

MAHI MAHI

(cal 790)

(cal 1720)

SHRIMP SCAMPI

Add Your Favorite Premium Toppings:

Avocado (cal 50) | Bacon Jam (cal 60) | Crumbled Blue Cheese (cal 50) Extra Cheese (cal 110) | Griddled Onions (cal 80) Pepper-Crusted Bacon (cal 100) | Sautéed Mushrooms (cal 70)

SEAFOOD & PASTA

BEER-BATTERED FISH 'N CHIPS Sweet and flaky Alaska Cod with French fries, coleslaw and hush puppies. (cal 1760)

SKY BOX DOUBLE BACON

Two 4 oz. **Certified Angus Beef**®

patties with two slices of American cheese, pepper-crusted bacon,

lettuce, tomato, onions and Duffy's

burger sauce served on a *Martin's*

½ lb. *Certified Angus Beef*® patty with our signature *Jack Daniels*®

Single Barrel BBQ sauce, pepper-jack cheese, thick cut onion

pepper-crusted bacon and Duffv's

Potato Roll.® (cal 1230)

JACK'S BLAZIN' BBQ

rings, hot bacon jam,

IMPOSSIBLE BURGER 🔷

Roll®. (cal 1550)

CHEESEBURGER*

CHEESEBURGER*

JUMBO SHRIMP BASKET ★ Lightly fried tender shrimp, French

fries, coleslaw and hush puppies.

COCONUT SHRIMP Coated with a sweet coconut batter. French fries, coleslaw and hush puppies. (cal 1300)

and broccoli. (cal 650)

WILD ALASKA SALMON* Flavorful and moist, served grilled or blackened with cilantro-lime rice

garlic bread. Shrimp (cal 1820) Chicken (cal 1960)

DESSERT

Cool and creamy key lime filling in a rich graham cracker crust - an oversized piece of tropical bliss.

CRUNCHY FRIED CHEESECAKE ★

two scoops of vanilla ice cream, cream and a cherry. (cal 1220)

CHOCOLATE BROWNIE SUNDAE Warm chocolate brownie topped

with two scoops of vanilla ice cream, **Ghirardelli**® chocolate sauce, whipped cream and a cherry. (cal 1050)

SEASONAL MINI DONUTS

HOME PLATE

WEEKDAY LUNCH DEALS | AVAILABLE WEEKDAYS UNTIL 4PM

BUTTERMILK CHICKEN BASKET A lunch portion of hand-breaded

chicken tenders served with French fries and homemade coleslaw. 7.99 **SOUTHERN FRIED CHICKEN SALAD** Mixed greens with diced tomatoes. onion, cucumbers, hard-boiled egg,

shredded cheddar-jack cheese, ciabatta croutons and chopped bacon topped with buttermilk chicken tenders. 8.99

DOUBLE PLAY PICK ANY TWO

Soup & Salad

NEW ENGLAND CLAM CHOWDER

simmered with potatoes, celery

Sweet, tender onions in a savory beef stock. Holland Rusk toast

topped with caramelized Great

Slow simmered North Atlantic lobster stock, with Spanish

Sherry, light cream and a pinch

Lakes Swiss Cheese and provolone

onion and bacon with just the right

Tender clam meat and broth

CLASSIC FRENCH ONION

MAINE LOBSTER BISQUE

BEEF CHILI WITH BEANS

just the right seasonings.

of white pepper.

BEER BATTERED FISH 'N CHIPS

Sweet and flaky Alaska Cod with

French fries, coleslaw and hush

OVEN-ROASTED TURKEY BREAST

Cornbread stuffing, fresh vegetables, cranberries, mashed

potatoes and gravy. 9.99

6.99

puppies. 9.99

1/2 Sandwich & Salad 7.99

1/2 Sandwich & Soup 8.99

SALAD Add grilled chicken to any salad 1.99.

CLASSIC CAESAR SALAD Crisp romaine hearts tossed in creamy Caesar dressing with shredded parmesan cheese and

toasted ciabatta croutons.

CLASSIC ICEBERG WEDGE Pepper-crusted bacon, local vine-ripe tomato, crumbled blue

cheese.

HOUSE SALAD Mixed greens, local vine-ripe

tomato, seedless cucumbers, onion, shredded cheddar-jack cheese,

Vine-ripe tomatoes, plump beans, premium beef, slow simmered with

1/2 SANDWICHES **UPGRADE TO FULL SANDWICH \$1.99**

CORNED BEEF AND COLESLAW **OVEN-ROASTED TURKEY BREAST** Shaved Certified Angus Beef® Roasted turkey, swiss cheese, green leaf lettuce, local vine-ripe tomato, corned beef and homemade coleslaw, served on thick sliced rye

CRISPY CHICKEN Dusted in seasoned breading and served crispy on a grilled roll with green leaf lettuce, local vine-ripe tomato and Duke's mayonnaise.

ROAST BEEF 🚭 Certified Angus Beef® top round, green leaf lettuce, local vine-ripe tomato, swiss cheese, horseradish

bread. *Consuming raw or undercooked meat, seafood or egg products can increase your risk of food-borne illness.

sauce, served on thick sliced rye

Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu. A 2,000 calorie daily diet is used as the basis for general nutrition advice; however, individual needs may vary.

Additional nutrition information available upon request.

duffysmvp.com

★ FAN FAVORITES













SINGLE SERVE SELECTIONS

HAND CRAFTED COCKTAILS

NEW GODIVA CHOCOLATE MARTINI ★

A rich, indulgent experience that satisfies every chocolate lover. Stoli Vanilla, Godiva Chocolate Liqueur, Crème de Cacao. Glass rimmed with

Godiva chocolate. (cal 440) NOT-SO-OLD FASHIONED Jack Daniel's, cane sugar, Angostura

COSMOPOLITAN Absolut Citron, Cointreau, Ocean

Spray Cranberry, fresh lime juice.

bitters, Amarena cherry, orange zest.

NEW FRESH ★

ORANGE BLOSSOM Svedka, hand crushed Valencia oranges, Triple Sec, and a splash of lemon lime soda. (cal 180)

CRAFT BOTTLES

NEW BROOKLYN LAGER Brooklyn Brewery (Brooklyn, NY) Amber Lager, ABV: 5.2%. (cal 156)

BISCAYNE MIAMI PALE ALE Biscayne Bay Brewing Co. (Doral, FL) Pale Ale, ABV: 6%

NEW PURPLE HAZE Abita Brewing Co. (Abita Springs, LA) Fruit, ABV: 4.2%. (cal 126)

7.5%. (cal 150)

FUNKY BUDDHA SEASONAL Funky Buddha Brewer (Oakland Park, FL) (cal 230) LAGUNITAS LITTLE SUMPIN

BUCKETS

Lagunitas Brewing Co. (Petaluma

CA) American Pale Wheat Ale, ABV:

CHOOSE 5 Choice of Corona Light, Corona,

GOLDEN MONKEY

NEW PASSION FRUIT PALMER

Luck of the Irish. Jameson Irish

splash of lemonade, dash of

Angostura bitters. (cal 210)

NEW RED BULL MAI TAI

lime juice. (cal 316)

NEW BLUE WAVE

(cal 280)

Whiskey, Bundaberg Ginger Beer,

Red Bull Yellow Edition, Captain

Morgan, Orange Curacao, Orgeat

syrup, pineapple juice, and fresh

Mi Campo Blanco Tequila, Blue

fresh lime and pineapple juice.

Curacao, pineapple chipotle syrup,

lemonade. (cal 260)

NEW LUCKY DUFFY

Grey Goose, passion fruit, Triple Sec, fresh brewed tea, splash of

NEW UNHOLY TRIPPEL Coppertail Brewing Co. (Tampa, FL) Belgian Style Trippel, ABV: 9%. (cal 270)

NEW HAZY LITTLE THING Sierra Nevada Brewing Co. (Chico, CA) New England IPA, ABV: 6.7%. (cal 200)

JAI ALAI Cigar City Brewing (Tampa, FL) India Pale Ale, ABV: 7.5%. (cal 225)

TALL PINTS

Victory Brewing Co. (Downingtown, PA) Tripel, ABV: 9.5%. (cal 270)

WE ARE PROUD TO SUPPORT LOCAL. ASK YOUR SERVER FOR OUR LOCAL SELECTIONS.

MILLER LITE [CAL 130]

NEW THE ORIGINAL MARGARITA NEW BLACKBERRY MARGARITA Hornitos Plata Tequila, Cointreau,

MARGARITAS

fresh lime juice. (cal 220)

blackberry purée, sour mix,

MOJITOS

fresh mint and lime juice. (cal 180)

NEW BLACKBERRY MOJITO

NEW PASSION FRUIT MOJITO

mint and lime juice. (cal 180)

NEW LONG BEACH

NEW SKINNY LONG ISLAND

Shed some calories. Diet Pepsi, Stoli Vodka, Mi Campo Blanco Tequila, Tanqueray Gin, Bacardi Rum and light sour mix. (cal 80)

Jack Daniel's, Stoli Vodka, Tanqueray Gin, Bacardi Rum, sour mix and splash of Pepsi. (cal 180)

BY THE GLASS

Tom Gore (cal 150) Sterling "Vintners" Collection (cal 140)

• Chateau Ste. Michelle (cal 140)

La Marca (cal 110)

SAUVIGNON BLANC • Kim Crawford (cal 140)

Long Island's Cousin. Stoli Vodka, Mi Campo Blanco Tequila, Tanqueray

Gin, Bacardi Rum, sour mix and

cranberry juice. (cal 180)

PATRÓN SILVER [CAL 60]

GREEN TEA [CAL 140] JAMESON [CAL 60] JACK DANIEL'S FIRE [CAL 80] LEMON DROP [CAL 120] JÄGERMEISTER [CAL 100] JÄGERBOMB [CAL 110] JACK DANIEL'S [CAL 80] GRAND MARNIER [CAL 80] JIM BEAM [CAL 60] **RUMPLE MINZE [CAL 100]** BABY GUINNESS [CAL 260] MI CAMPO BLANCO [CAL 80] [CAL 130]

CROWN ROYAL WASHINGTON

Hornitos Plata Tequila, Cointreau, fresh lime juice, and agave. (cal 190)

Bacardi Cuatro, blackberry purée Bacardi Cuatro, passion fruit, fresh

ICED TEAS

NEW TENNESSEE TEA

WINES

CABERNET SAVIGNON

PROSECCO

RIESLING

PINOT NOIR

• Meiomi (cal 140)

CHARDONNAY • Tom Gore (cal 150) • Raeburn Russian River (cal 150)

PINOT GRIGIO Ecco Domani (cal 150)

SHOTS

PINEAPPLE UPSIDE DOWN CAKE

TOP SHELF LONG ISLAND ICED TEA 🛨 DIXIE BLACK BLOODY MARY Mi Campo Blanco Teguila, Absolut Dixie Black Pepper Vodka, Ocean Vodka, Tangueray Gin, Bacardi Rum Spray Bloody Mary Mix, spicy green sour mix and a splash of Pepsi. beans, seasoned rim. (cal 100 ea) (cal 180 ea)

SPECIALTIES

coconut, pineapple juice. (cal 310 ea) TEXAS "TIE-BREAKER" MULE Tito's Handmade Vodka, fresh lime juice, Bundaberg Ginger

BANANABERRY COLADA

Beer. (cal 140 ea)

(cal 120 ea)

Bacardi Banana, strawberries,

PLANTER'S PUNCH Myers's Dark Rum, pineapple juice, orange juice, grenadine, banana liqueur. (cal 330 ea)

ULTIMATE PATRÓN MARGARITA ★ Double shot of Patrón Silver Tequila, Triple Sec, fresh lime juice, sour mix,

Patrón Citrónge. (cal 220 ea) MARGARITA ON THE ROCKS Mi Campo Blanco Tequila, Triple Sec, fresh lime juice, sour mix.

STRAWBERRY MARGARITA Mi Campo Blanco Tequila,

"BIG MO" MOJITOS

Cruzan Citrus Rum, fresh lime strawberry, mint. (cal 190 ea) **GUMMY BEAR MOJITO** Malibu Coconut Rum, Razzmatazz, fresh lime, mint. (cal 140 ea)

STRAWBERRY MOJITO

CABERNET SAUVIGNON 14 Hands (cal 150 ea) Woodbridge (cal 140 ea)

WINES CHARDONNAY

(cal 140 ea)

Woodbridge

(cal 140 ea)

Kendall-Jacksor

PINOT NOIR **MERLOT** Robert Mondavi Private Selection (cal 140 ea)

Bogle (cal 140 ea)Copper Ridge (cal 140 ea)

THE MOJITO Cruzan Citrus Rum, fresh lime, mint. (cal 140 ea)

 Beringer (cal 140 ea) **SAUVIGNON BLANC** • Bonterra (cal 140 ea)

PINOT GRIGIO (cal 140 ea)



Crown Royal











Stoli **Modelo** Cantain Morgans

★ FAN FAVORITES



FROZEN FAVES STRAWBERRY DAIQUIRI

MARTINIS

Cruzan Rum and strawberries

PEAR...FECT MARTINI

PINTS OR

22oz. BIG MUGS

22oz. BIG MUGS

22oz. BIG MUGS

(cal 170/235 ea)

(cal 210/290 ea)

Modelo Especial

22oz. BIG MUGS

(cal 225/310 ea)

Goose Island IPA

(cal 270/375 ea)

(cal 290/400 ea)

PINTS OR

(cal 190/260 ea)

PINTS OR

Absolut Pear Vodka, St. Germain

nectar, sour mix. (cal 250 ea)

• Bud Light (cal 130/180 ea)

Coors Light (cal 130/180 ea)

• Miller Lite (cal 130/180 ea)

• Michelob Ultra (cal 100 ea) • Yuengling Lager (cal 140 ea)

• Blue Moon (cal 205/310 ea)

• Dos Equis Special Lager

• **NEW** Fat Tire Amber Ale

• Heineken (cal 185/255 ea)

• Sam Adams (cal 225/310 ea)

• Kona Big Wave (cal 186/242 ea)

• Funky Buddha Floridian

• Guinness (cal 170/235 ea)

• Terrapin Hopsecutioner

• Peroni (cal 235/324 ea)

• Stella Artois (cal 200/280 ea)

• Lagunitas IPA (cal 254/349 ea)

• Regional Craft (Selection Varies)

Elderflower Liqueur, organic agave

DRAFT BEERS

LOCAL SELECTION VARIES

STRAWBERRY MARGARITA

2 FOR 1 DRINK SPECIALS

Mi Campo Blanco Tequila strawberries. (cal 340 ea)

(cal 350 ea) PIÑA COLADA Malibu Rum, fresh pineapple, Myers's Rum floater. (cal 350 ea)

GUMMY BEAR MARTINI

Ketel One Vodka, Stoli Razberi,

peach schnapps, splash of pineapple juice. (cal 160 ea)

BOTTLED BEERS

AMERICAN

• Blue Point Toasted Lager (cal 170 ea) • Bud Light (cal 100 ea) • Budweiser (cal 145 ea) · Coors Light (cal 100 ea)

• Miller Lite (cal 100 ea)

• Michelob Ultra (cal 100 ea) • Michelob Ultra Pure Gold (cal 140 ea)

• Yuengling Lager (cal 140 ea)

• Yuengling Golden Pilsner

• Pabst Blue Ribbon (cal 190 ea)

• Angry Orchard (cal 190 ea) • Sam Adams (cal 170 ea)

• Sam Seasonal (cal will vary)

IMPORTED

(cal 135 ea)

• Amstel Light (cal 90 ea) Corona (cal 150 ea) • Corona Light (cal 99 ea) • Corona Premier (cal 90 ea)

Heineken (cal 140 ea)

• Heineken Light (cal 100 ea)

• Heineken Zero NA (cal 69 ea)

• St. Pauli Girl Lager (cal 150 ea)





LACK DANIEZÓ













APPLE [CAL 140]





























Red Bull







MAINE LOBSTER BISQUE

NEW ENGLAND CLAM CHOWDER Tender clam meat and broth

KEY LIME PIE

Warm fried cheesecake served with Ghirardelli ® caramel sauce, whipped

A basket of seasonal mini donuts served warm - ask your server about today's variety. (cal will vary)

RUM RUNNER Island style with a Myers's Rum PEACH ON THE BEACH floater. (cal 330 ea)

Ciroc Peach Vodka, orange juice peach schnapps, fresh lime juice, cranberry juice. (cal 210 ea) **CARIBBEAN BREEZE COOLER**

Patrón Citrónge, Cruzan Citrus Rum, organic agave nectar, sour mix, fresh

MARGARITAS

lime juice. (cal 300 ea)

WATERMELON MARGARITA Mi Campo Blanco Tequila, watermelon purée, Triple Sec, fresh lime juice, sour mix. (cal 230 ea)

PINEAPPLE MOJITO Cruzan Citrus Rum, fresh golden ripe pineapple, fresh lime, mint. (cal 200 ea)

strawberries, sour mix. (cal 190 ea)

WHITE ZINFANDEL















