



## DINNER MENU

15 Greenwood Lake Turnpike Ringwood, New Jersey 07456

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[www.bradysprime15.com](http://www.bradysprime15.com)

# APPETIZERS

COMPLIMENTARY BREAD SERVED UPON REQUEST

**Buffalo Wings . . . . . \$9.50**

Tossed in your choice of buffalo (hot or mild) teriyaki or BBQ sauce

**Chicken Tenders . . . . . \$8.25**

Golden brown strips of fresh chicken tenderloin, battered & lightly fried served with a side of honey mustard, BBQ or buffalo sauce

**Cheese Quesadillas . . . . . \$8.25**

Flour tortilla filled with Monterey Jack and cheddar cheese  
(with chicken \$10.25 / with steak \$11.75)

**Potato Skins. . . . . \$7.95**

Topped with Monterey Jack and cheddar cheese, crumbled bacon, chopped red onion & side of sour cream

**Maryland Style Crab Cakes . . . . . \$11.95**

Served with Creole sauce

**Spinach & Artichoke Dip . . . . . \$8.25**

Creamy spinach and artichoke with our special blend of cheeses, served with our crispy tortilla chips

**Mozzarella Sticks. . . . . \$8.25**

Mozzarella dipped in Japanese breadcrumbs and lightly fried, served with a side of marinara sauce

**Coconut Shrimp . . . . . \$10.50**

Coconut coated shrimp, served with a side of honey Dijon mustard or marmalade sauce

**Fried Shrimp . . . . . \$10.50**

Golden fried and served with cocktail or tartar sauce

**Little Neck Steamers . . . . . \$14.95**

Two dozen tender fresh neck clams, steamed to perfection, served with clam broth and drawn butter (please allow for 10-15 mins.)

**Prince Edward Mussels . . . . . \$9.50**

Prepared in one of three homemade sauces: marinara, white wine & garlic or spicy red fra diavolo

**Sliders . . . . . \$8.95**

Three grilled mini burgers, topped with melted American cheese & pickle chips  
(Add french fries for \$1.00)

**Garlic Shrimp . . . . . \$9.95**

Baby shrimp sautéed with extra virgin olive oil, garlic & fresh herbs

**Fried Calamari . . . . . \$9.95**

Golden rings lightly battered and fried crispy with a side of marinara sauce

**Nachos Grande. . . . . \$9.25**

Tortilla chips covered with chili, shredded lettuce, cheddar cheese, sliced jalapenos, black olives, tomato, sour cream, guacamole and salsa

**Shrimp Cocktail . . . . . \$10.95**

Baby shrimp, served chilled with our cocktail sauce

**Prime 15 Famous Chili . . . . . \$5.95**

Topped with cheddar cheese and chopped red onions, served with tortilla chips

**Chuck Wagon Cheese Fries . . . . . \$5.95**

Jersey fries topped with bacon bits, Monterey Jack & cheddar cheese, served with a side of Creole dressing

**St. Louis Style Pork Ribs. . . . . \$11.50**

Half rack seasoned with our dry rub, BBQ sauce or Combo

## SOUPS

**Pasta E Fagioli. . . . . Cup \$2.75 / Bowl \$4.75**

**French Onion Soup . . . . . \$4.95**

**Soup of the Day . . . . . (priced accordingly)**

Ask your server about today's rich flavorful soup

## SALADS

ADD TO ANY SALAD: CHICKEN \$3.50 // SKIRT STEAK \$5.00 // BABY SHRIMP \$6.00

**Prime 15 House Salad . . . . . Sm. \$6.00 /Lg. \$8.50**

Mixed greens, plum tomato, cucumbers, black olives & red onions, with your choice of dressing

**Caesar Salad . . . . . Sm. \$6.95 /Lg. \$9.95**

Fresh romaine lettuce tossed in a Caesar dressing, topped with grated parmesan cheese and our homemade croutons

**Country Salad. . . . . Sm. \$8.50 /Lg. 12.50**

Mixed field greens garnished with apples, pears, candied walnuts, roasted peppers and smoked applewood bacon, topped with parmesan shavings with raspberry walnut vinaigrette

**Mediterranean Salad . . . . . Sm. \$8.50 /Lg. 12.50**

Mixed field greens, fresh mozzarella, roasted peppers, tomatoes, candied walnuts, red onions and black olives, topped with parmesan shavings with a raspberry vinaigrette dressing

**Harvest Salad . . . . . Sm. \$8.50 /Lg. 12.50**

Baby spinach, cranberries, bacon bits, blue cheese, almonds, croutons, with an apple vinaigrette dressing

**Roasted Peppers Mozzarella & Tomato . . . . . \$9.95**

Mixed greens, Portobello mushroom, fresh mozzarella, roasted peppers and tomatoes. Drizzled with balsamic reduction and basil oil

**Chicken Salad . . . . . \$12.95**

Crispy chicken tenders on a bed of fresh mixed greens, tossed with tomatoes, cheddar cheese, toasted almonds, Mandarin oranges, cucumbers, onions, black olives and topped with fried onion strings. Served with a honey barbeque dressing

**BBQ Chicken Salad . . . . . \$12.95**

Field greens, black beans, sweet corn, tomatoes, shredded cheddar and Monterey Jack cheese, crispy tortilla strips, in a herb ranch dressing, topped with barbecue chicken breast

**Cajun Shrimp Salad . . . . . \$13.95**

Cajun baby shrimp served over field greens, black beans, corn and Mandarin oranges, topped with fried onion strings. Served with Creole dressing

## SALAD DRESSING SERVED

HONEY MUSTARD, RANCH, THOUSAND ISLAND, FRENCH, BALSAMIC VINAIGRETTE, OIL & VINEGAR, RASPBERRY VINAIGRETTE, CAESAR, ITALIAN HOUSE VINAIGRETTE, BLUE CHEESE & RUSSIAN

# BURGERS — SANDWICHES

**BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES**

**ALL BURGERS ARE 100% CERTIFIED BLACK ANGUS BEEF**

**SUBSTITUTE ONION RINGS \$1.50 // ADD A GARDEN SALAD \$1.50 // FRENCH ONION SOUP \$2.50**

**CUP OF SOUP \$1.50 (EXCLUDING SEAFOOD) // SWEET POTATO FRIES \$1.00**

**(PICKLE, LETTUCE, TOMATO & ONION UPON REQUEST)**

**The Basic American Burger . . . . . \$8.95**

Grilled to perfection with your choice of cheese  
(Add bacon, mushrooms or sautéed onions \$1.00)

**The Hickory BBQ Burger . . . . . \$11.95**

Basted with barbecue sauce, hickory smoked bacon,  
melted cheddar & sautéed onions

**Prime Time Burger . . . . . \$11.95**

Grilled & topped with sautéed mushrooms, caramelized  
onions & blue cheese crumbles

**Chili Cheeseburger . . . . . \$11.95**

Served open faced with cheddar cheese, topped with  
homemade chili

**Turkey Burger . . . . . \$8.95**

Grilled & topped your choice of cheese

**Ringwood Burger . . . . . \$11.95**

Grilled & topped with American cheese, onion ring  
and Chipotle mayo

**Blackened Burger . . . . . \$11.95**

Coated with cajun spices, topped with chips, bacon,  
Monterey Jack and cheddar cheese & Creole mayo

**Filet Mignon Burger . . . . . \$13.95**

Grilled medallions of filet mignon, sautéed mushrooms,  
Swiss cheese and horseradish mayo

**French Dip Sandwich . . . . . \$11.50**

With sautéed onions & Swiss cheese, served with a side  
of au jus for dipping

**Brady's Filet Mignon Wrap . . . . . \$11.95**

Pan seared filet mignon, sauteed mushrooms, onions  
and melted American cheese. Served with cracked  
peppercorn mayo, lettuce, tomato, and onion rings

**Grilled Rib-Eye Steak Sandwich . . . . . \$12.95**

Tender rib-eye steak topped with lettuce tomato &  
onion

**Philly Cheese Steak Sandwich . . . . . \$11.50**

With sautéed onions, peppers & cheddar cheese

**Pulled Pork Sandwich . . . . . \$9.50**

Tender pork, pulled and packed full of our famous BBQ  
sauce

**Cajun Chicken Sandwich . . . . . \$10.50**

Coated with cajun spices, crumbled blue cheese, fried  
onions strings, & homemade Creole mayo

**Breaded Chicken Sandwich . . . . . \$10.50**

Chicken cutlet topped with your choice of cheese,  
lettuce, tomato, onion & mayo

**Grilled Chicken Breast Sandwich . . . . . \$10.50**

Marinated chicken breast grilled & topped with fresh  
mozzarella & roasted red peppers, drizzled with basil  
pesto Aioli (sandwich served room temperature)

**Chicken Parmigiana Sandwich . . . . . \$10.50**

Golden fried chicken cutlet with tomato sauce &  
melted mozzarella cheese

**BBQ Chicken Breast Sandwich . . . . . \$10.50**

Chicken breast basted with our barbecue sauce,  
grilled & topped with caramelized onions & Monterey  
Jack and cheddar cheese

**Grilled Chicken Wrap . . . . . \$10.50**

Grilled chicken breast, fresh mozzarella cheese,  
sundried tomato, mesclun greens and pesto mayo

**Caribbean Shrimp Wrap . . . . . \$13.95**

Spicy grilled shrimp, mixed greens, black olives and  
mango salsa. Served with sweet potato fries

## SIDES

Baked Potato . . . . .	\$3.00
Garlic Mashed Potatoes . . . . .	\$3.00
Sweet Potato Fries . . . . .	\$4.50
French Fries . . . . .	\$4.00
Onion Rings . . . . .	\$4.00
Sautéed Vegetables . . . . .	\$4.50
Sautéed Mushrooms . . . . .	\$4.95
Chips and Salsa . . . . .	\$3.50
Garlic Bread . . . . .	\$2.95
(Add Cheese) . . . . .	\$.50

## BEVERAGES

Soda* . . . . .	\$2.75
Coffee* . . . . .	\$2.25
Tea . . . . .	\$2.00
Espresso . . . . .	\$3.00
Double Espresso . . . . .	\$5.00
Cappuccino . . . . .	\$4.50
Apple Juice . . . . .	\$2.50
Orange Juice . . . . .	\$2.50
Cranberry Juice . . . . .	\$2.75
Unsweetened Iced Tea* . . . . .	\$2.75
Lemonade* . . . . .	\$2.75
Milk . . . . .	\$2.25
Chocolate Milk . . . . .	\$3.00
Bottled Water (small) . . . . .	\$3.50
Sparkling or Non Sparkling	

\*Free Refills

**20% GRATUITY ADDED TO PARTIES OF 8 OR MORE.  
SHARING PLATE \$5.00 (INCLUDES SALAD, CHOICE OF SIDE)**

**CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK  
OF FOOD BORNE ILLNESS**

**ITEMS AND PRICING SUBJECT TO CHANGE WITHOUT NOTICE  
TO GO ORDERS: \*.50 CHARGE PER CONTAINER**

# STEAKS / CHOPS / RIBS / CHICKEN

ALL STEAKS ARE 100% CERTIFIED BLACK ANGUS BEEF  
SERVED WITH A GARDEN SALAD & CHOICE OF POTATO (FRENCH FRIES / MASHED / BAKED) RICE  
OR VEGETABLE OF THE DAY - CAESAR SALAD ADD \$1.00  
ADD SEASONED BREADCRUMBS AND BLUE CHEESE TO ANY STEAK FOR \$1.50

**Rib Eye** ..... 12oz \$23.95 / 16oz \$27.95  
A perfectly marbled boneless rib eye seasoned and grilled to perfection

**20oz Cowboy Steak** ..... \$31.95  
Our signature boneless rib eye grilled to perfection

**New York Strip** ..... 12oz \$23.95 / 16oz \$27.95  
Boneless center cut sirloin seasoned and grilled to your liking

**Prime Rib of Beef** ..... 12oz \$22.95 / 16oz 24.95  
Perfectly seasoned in our own savory blend of spices, slow roasted to keep it tender and juicy, hand carved to order

**Filet Mignon** ..... 8oz 27.95 / 10oz \$30.95  
Black Angus filet mignon seasoned and grilled to your liking

**Skirt Steak** ..... \$22.95  
Grilled & topped with our homemade "chimichurri sauce"

**Center Cut Pork Chops** ..... \$19.95  
Two juicy center cut pork chops seasoned, grilled & topped with sautéed mushrooms, onions & peppers

**Prime 15 St. Louis Ribs (Full Rack)** ..... \$22.95  
Slow cooked tender and succulent pork ribs. "Choose your style" - BBQ sauce, dry rub or combo rack (half BBQ sauce & half dry rub)

**Chicken Breast** ..... \$15.95  
"Choose your style" - marinated & grilled or glazed with our own sesame teriyaki sauce or seasoned with our special cajun spices and blackened

Add sautéed mushrooms or sautéed onions to your steak or chicken entrée for an additional \$1.50

RARE: RED, COOL CENTER // MEDIUM RARE: RED, WARM CENTER // MEDIUM: PINK CENTER,  
MEDIUM WELL: SLIGHTLY PINK CENTER // WELL: COOKED THROUGHOUT, NO PINK  
SORRY, WE CANNOT GUARANTEE TENDERNESS FOR STEAKS OR CHOPS COOKED PASSED MEDIUM

## TASTE OF ITALY

ADD CHICKEN \$3.50 / ADD SHRIMP \$6.00

**Linguini con Pomodoro** ..... \$12.95  
Linguini with our homemade tomato sauce

**Fettuccini Alfredo** ..... \$13.95  
Homemade noodles & parmesan cheese in a cream sauce

**Rigatoni Bolognese** ..... \$13.95  
Rigatoni with a hearty red meat sauce

**Linguini con Vongole** ..... \$15.95  
Little neck clams with red or white clam sauce served over linguini

**Rigatoni Alla Vodka** ..... \$14.50  
Tomato sauce, parmesan cheese, peas, touch of cream, splash of vodka

**Penne Nostra** ..... \$15.95  
Penne pasta with sautéed spinach, crumbled sweet sausage, mushrooms, cannellini beans, garlic, extra virgin olive oil with a touch of tomato

**Chicken Parmigiana** ..... \$15.95  
Topped with tomato sauce & mozzarella served over penne (Served with garden salad)

**Chicken Milanese** ..... \$15.95  
Pounded thin, breaded, pan fried and topped with fresh field greens, tomato, red onion & parmesan shavings with a light balsamic vinaigrette

**Chicken Classico** ..... \$15.95  
"Choose your style" - chicken francese, chicken marsala or chicken piccata. (Served with garden salad & a choice of potato or rice)

**Chicken Arrabiata** ..... \$15.95  
Chunks of boneless chicken breast sautéed with garlic, sliced hot cherry peppers in a lemon white wine sauce. (Served with garden salad & a choice of potato or rice)

**Pork Chop Parmigiana** ..... \$17.95  
Topped with tomato sauce & mozzarella served over penne. (Served with garden salad)

**Pork Chop Milanese** ..... \$17.95  
Pounded thin, breaded, pan fried and topped with fresh field greens, tomato, red onions & parmesan shavings with a light balsamic vinaigrette

## TASTE OF IRELAND

SERVED WITH IRISH DINNER ROLLS

**Irish Spring Rolls** ..... \$8.95  
Served with spicy brown mustard

**Corned Beef Sliders** ..... \$9.95  
Three thinly sliced corned beef sliders. Topped with sauerkraut, Russian dressing and melted Swiss cheese. (Add French fries \$1.00) (Add Slider \$2.25)

**Grilled Reuben** ..... \$10.95  
Thinly sliced corned beef on rye bread with sauerkraut, Russian dressing and melted Swiss cheese. Served with French fries

**Shepherds Pie** ..... \$14.95  
Simmered lamb, beef and vegetables in a homemade Irish stew sauce. Topped with garlic mashed potatoes (Appetizer Size for \$8.95)

**Corned Beef & Cabbage** ..... \$14.95  
Prepared with a hint of Irish bacon and served with boiled red bliss potatoes

**Fish & Chips** ..... \$14.95  
Filet of North Atlantic cod, beer battered and deep fried. Served with waffle potatoes and a pickle

**Bangers & Mashed** ..... \$14.95  
Irish sausage served with garlic mashed potatoes and gravy

## FROM THE OCEAN

SERVED WITH GARDEN SALAD AND A CHOICE OF POTATO (FRENCH FRIES / MASHED / BAKED) OR RICE OR VEGETABLE OF THE DAY

**Grilled Salmon** ..... \$19.95  
Filet of salmon lightly seasoned & grilled with choice of honey Dijon mustard or teriyaki sauce

**Salmon Provencal** ..... \$19.95  
Filet of salmon oven roasted & topped with sautéed diced tomatoes, garlic, olive oil & fresh herbs

**Alaskan Snow Crab Legs** ..... \$22.95  
Steamed & served with drawn butter

**Tilapia Oreganata** ..... \$18.95  
Filet of tilapia coated with fresh seasoned bread-crumbs, oven baked with lemon white wine sauce

**Coconut Encrusted Tilapia** ..... \$18.95  
Coated with shredded coconut, pan seared & drizzled with a honey Dijon mustard sauce

# WINE

## HOUSE WINES

	glass
<b>Salmon Creek, Chardonnay</b> .....	<b>\$6.00</b>
<b>Salmon Creek, Merlot</b> .....	<b>\$6.00</b>
<b>Sutter Home, White Zinfandel</b> .....	<b>\$6.00</b>
<b>Alverdi, Pinot Grigio</b> .....	<b>\$6.00</b>
<b>Woodbridge by R. Mondavi,</b> <b>Sauvignon Blanc</b> .....	<b>\$6.50</b>
<b>Woodbridge by R. Mondavi, Riesling</b> .....	<b>\$6.50</b>
<b>Woodbridge by R. Mondavi, Pinot Noir</b> .....	<b>\$6.50</b>
<b>Estrella, Cabernet Sauvignon</b> .....	<b>\$6.00</b>
<b>Estrella, Shiraz</b> .....	<b>\$6.00</b>
<b>Collegiata, Montepulciano</b> .....	<b>\$6.00</b>

### WHITE WINES

<b>Columbia Crest "Two Vines", Chardonnay</b> .....	bottle <b>\$16</b>
Bright and spicy with peach and citrus flavors	
<b>Douglas Hill, Moscato</b> .....	<b>\$15</b>
Sweet, light with a hint of honey & apricot	
<b>Due Torri, Pinot Grigio</b> .....	<b>\$16</b>
Aromas of minerals and lemon rind follow through to a medium-bodied palate with a solid fruit finish	
<b>La Colombaia, Pinot Grigio</b> .....	<b>\$20</b>
Crisp, light fruit flavors of apples and pears	

### BLUSH WINES

<b>Beringer, White Zinfandel</b> .....	bottle <b>\$16</b>
Gentle, fruity flavors, clear color, lingering aftertaste	

### RED WINES

<b>Diseño, Malbec</b> .....	bottle <b>\$22</b>
Soft and supple with spice, black cherry and pomegranate flavor	
<b>Blackstone, Merlot</b> .....	<b>\$22</b>
Dark plum and rich fruit characteristics	
<b>Beringer, Founders' Estate, Merlot</b> .....	<b>\$22</b>
Rich, full-bodied Merlot with notes of black cherries and smoke	
<b>Chateau Ste. Michelle, Merlot</b> .....	<b>\$28</b>
Youthful and vibrant with currant and berry tones accented by vanilla	
<b>R. Mondavi Private Selection, Cabernet Sauvignon</b> .....	<b>\$25</b>
Truly a great wine from one of America's most popular producers. Soft fruit hints with light spice	
<b>Auspicious, Cabernet Sauvignon</b> .....	<b>\$23</b>
Chewy wild berry, currant and mineral notes are tasty with an herbal, light oak and citrusy edge	
<b>Sterling "Vintners Select", Cabernet Sauvignon</b> .....	<b>\$29</b>
Full bodied with generous hints of spice	
<b>Avalon, Cabernet Sauvignon</b> .....	<b>\$30</b>
Blackberry, plum and espresso flavors describe this full-bodied red	

<b>Columbia Crest, Red Blend "Amitage"</b> .....	bottle <b>\$25</b>
Firm with black currant, olive and herb flavors that are tart and slightly leathery	
<b>Cellar No. 8, Zinfandel</b> .....	<b>\$20</b>
Lean with herbal and tart flavors of blueberries, bay leaf and toast	
<b>Robert Mondavi Private Selection, Pinot Noir</b> .....	<b>\$22</b>
Light-bodied, silky-smooth easy-drinking and pairs well with steak or salmon	
<b>Red Diamond, Pinot Noir</b> .....	<b>\$22</b>
Light & smooth with soft hints of spice	
<b>Lindeman's, Shiraz</b> .....	<b>\$20</b>
Full bodied with plum, blackberry and pepper flavors	
<b>Greg Norman, Shiraz</b> .....	<b>\$30</b>
Full body red pairs well with hearty meat and grilled chops	
<b>Gabbiano, Chianti</b> .....	<b>\$22</b>
Medium-bodied wine with hints of spice and oak	
<b>Carpineto, Chianti Classico</b> .....	<b>\$30</b>
100% Sangiovese give the wine great finesse	

# BEER

## DOMESTIC BOTTLES

Coors Light, Bud, Bud Light, Miller Light, Michelob Ultra, Rolling Rock, & O'Doul's

3.50

## PREMIUM BOTTLES

Amstel Light	5.00
Beck's	5.00
Corona	5.00
Corona Light	5.00
Harp	5.00
Heineken	5.00
Heineken Light	5.00
Killian's Red	5.00
Labatt Blue	5.00
Landshark	5.00

## BEERS/MALT BEVERAGE

Twisted Tea	5.00
Smirnoff Ice	5.00
Magners	5.00

## DRAFT BEER

Check out the separate draft beer menu to see what we currently have on tap!

# MARTINIS

8.50

### PRIME BLUE MOON MARTINI

Sobieski vodka, Brinley rum, blue curacco, pineapple juice, orange juice

### PRIME 15 MARTINI

Sobieski Berry, strawberry-passion pucker, cranberry juice & splash of 7-Up

### PRIME HONEY DEW MARTINI

Sobieski vodka, Brinley Coconut rum, melon liqueur, pineapple juice, splash of 7-Up

### PRIME APPLETINI

Sobieski vodka, sour apple pucker, Brinley Coconut rum, pineapple juice, splash of sour mix

### PRIME KEY LIME PIE MARTINI

Sobieski Vanilla, Licor 43, lime juice dash of pineapple juice, splash of cream

### PRIME ULTIMA CHOCOLATE MARTINI

Sobieski Vanilla, Godiva Chocolate Liqueur, Irish Cream, white crème de cacao & Chambord

### PRIME YUMMI-GUMMI TINI

Sobieski Raspberry, Sobieski Vanilla, triple sec, splash of cranberry juice

### PRIME STARBURST MARTINI

Sobieski Berry, crème de banana, Peachtree Schnapps,

### PRIME XPRESSO TINI

Sobieski Vanilla, Kahlua, Frangelico, Irish cream & a shot of espresso

### PRIME WATERMELON MARTINI

Sobieski vodka, watermelon pucker, Midori, splash of sour mix

### PRIME TROPICAL MARTINI

Sobieski Orange, Sobieski Coconut vodka, pineapple juice, cranberry juice, splash of OJ

### PRIME SANGRIA MARTINI

Sobieski vodka, brandy, Peachtree Schnapps, triple sec, red wine, orange juice & sugar

### GEORGIA PEACH MARTINI

Sobieski Peach, Peachtree Schnapps, orange juice & a splash of cranberry juice

### MANGO STRAWBERRY MARTINI

Sobieski vodka, strawberry pucker, & a splash of 7-Up

### POMEGRANATE MARTINI

Sobieski vodka, pomegranate liqueur, pomegranate juice & a splash of club soda

## CAN'T FIND YOURS?

Please ask your server if you do not see your favorite martini!

# WEDNESDAY NIGHT MARTINIS

**\$5.00**

## **WATERMELON MARTINI**

Sobieski vodka, watermelon pucker, Midori, splash of sour mix

## **CANDY APPLE MARTINI**

Stoli Cranberry vodka, sour apple pucker, apple schnapps & cranberry juice

## **BIKINI MARTINI**

Sobieski vodka, Brinley Coconut rum, pineapple juice & grenadine

## **WHITE CHOCOLATE RUSSIAN MARTINI**

Van Gogh Chocolate vodka, coffee liqueur, raspberry liqueur & milk

## **POMEGRANATE MARTINI**

Sobieski vodka, pomegranate juice mix & a splash of club soda

## **PURPLE HAZE MARTINI**

Bacardi O, Blue Curacao, grenadine, sour mix & a splash of 7-Up

## **PRIME TROPICAL MARTINI**

Sobieski Orange vodka, Malibu Mango rum, Brinley Coconut rum, pineapple juice, orange juice & 7-Up

## **P.I.N.K BULL MARTINI**

P.I.N.K Energy vodka, Red Bull, splash of 7-Up

## **FRENCH KISS MARTINI**

Sobieski Orange vodka, raspberry liqueur, Peachtree schnapps, orange juice & a splash of pineapple juice