

# DRINKS

## MARTINIS

Lavender Blossom <i>gin. lavender. lime.</i>	<b>8.5</b>	Moxie <i>vodka. basil. mint. apple. citrus.</i>	<b>9</b>
Beet Down <i>vodka. beets. ginger. lemon.</i>	<b>9</b>	Sassquash <i>vodka. butternut squash. spices.</i>	<b>9</b>
Pink Shuga <i>mandrin vodka. raspberry. lemon. lime.</i>	<b>9</b>	Urban Garden <i>farmer's gin. cucumber. basil. tonic.</i>	<b>9</b>
Blushing Geisha <i>lychee. lemon ginger. chambord. bubbles.</i>	<b>9</b>	Magic Hour <i>maker's mark bourbon. raspberry. lemon.</i>	<b>9</b>
Rosemary Bloom <i>vodka. rosemary. lemon.</i>	<b>8.5</b>		

## COCKTAILS

City Grocery Mojito <i>rum. mint. lime. soda.</i>	<i>glass</i> <b>9</b>	Adult Juicebox <i>white grape vodka. white sangria.</i>	<b>9</b>
Orange Laughter <i>bombay sapphire gin. blood orange. lime. soda.</i>	<b>9</b>	Commie <i>vodka. kahlua. espresso. cream</i>	<b>9</b>
Shuga Smash <i>maker's mark bourbon. mint. lemon ginger. grand marnier.</i>	<b>9</b>	Revolver <i>bacon infused bulleit bourbon. pineapple. drambuie. maple.</i>	<b>9</b>
Moscow Mule Twist <i>vodka. lemon ginger. ginger beer.</i>	<b>9</b>	Sangria <i>spicy red or citrus white</i>	<i>glass</i> <b>8</b> <i>carafe</i> <b>21</b>
Absolutly Simple Bee <i>absolut vodka. honey. lime.</i>	<b>9</b>	Maggie's Hot Toddy <i>grand marnier. lemon ginger. orange. honey.</i>	<b>9</b>
Falcone <i>gin. campari. blood orange. bubbles.</i>	<b>9</b>	Spanish Coffee <i>rum. brandy. kahlua. hot coffee. whip. grand marnier.</i>	<b>9</b>

## BEER

### BY THE BOTTLE - 4

Stella Artois Lager	Levity Amber Ale	Milk Stout Nitro
Pilsner Urquell	Easy Street Wheat	Guinness
Ranger IPA	Kronenbourg 1664	

### BY THE CAN

Modus Hoperandi IPA	<b>3.5</b>	Old Speckled Hen	<b>5</b>
Pabst Blue Ribbon	<b>2.5</b>	Crappy Beer of the Week	<b>2.5</b>
		<i>see the chalkboard</i>	

## VINO

### BY THE GLASS - 8 | BY THE BOTTLE - 28

#### RED WINE

Malbec <i>padrillos   argentina</i>
Pinot Noir <i>queen of hearts   california</i>
Cabernet Sauvignon <i>errazuriz   chile</i>
Shiraz <i>hope estate   australia</i>

#### WHITE WINE

Chardonnay <i>de loach   california</i>
Sauvignon Blanc <i>clifford bay   new zealand</i>
Pinot Grigio <i>tiamo   italy</i>
Verdejo <i>hermanos lurton   spain</i>

### BUBBLES

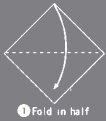
Cava <i>casteller   spain</i>	<b>7</b>	Champagne <i>nicolas feuillatte   france</i>	<i>187ml</i> <b>14</b> <i>750ml</i> <b>65</b>
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**SHUGA'S**  
RESTAURANT • BAR

702 south cascade avenue. colorado springs. co

SEE THE  
**Chalkboard**  
PRETENTIOUS BEER  
OF THE WEEK  
*market price*



1 Fold in half



2 Fold in half



3 Open the pocket from c



4 Flatten to square



5 Turn over



6 Open and flatten the pocket like Fig. 3 & 4



7 Fold to make creases and



8 Pick a tip to make a space



9 Flatten the pockets



10 Turn over



11 Fold, open and flatten the pocket like Fig. 7, 8 & 9

fold back



12 Fold to meet the center line



13 Pocket fold in the dotted line



14 Pocket fold the head and open the wings



15 Finished

# FOOD

## BRUSCHETTA

PRICE PER PIECE - 3

Fresh Mozzarella, Tomato and Basil	Bacon, Arugula, Tomato and Goat Cheese
Smoked Salmon, Cream Cheese, Red Onion and Capers	Brie and Apple Goat Cheese and Fig

## BOARDS

Mediterranean Fare <i>hummus. olive tapenade. goat cheese. grilled pita.</i>	8
To Start Board <i>sage derby. brie. prosciutto. salami. spicy cashews. baguette</i>	12
Louisa Mae's Crab Cakes	10
Daily Quiche <i>served with choice of a cup of soup or house salad see the chalkboard for today's flavor</i>	8



### SHUGA'S FAVORITE CAFE TRAY

13  
*a small taste of mediterranean fare, mini nicoise salad, caprese bruschetta, spicy brazilian coconut shrimp soup, spicy cashews almond butter cake (sorry, no substitutions)*

## ALL TOGETHER NOW

Soup & Sandwich Combo	12
Soup & Salad Combo	11
Bruschetta & Soup <i>your choice of 2 bruschetta and a cup of soup</i>	10

## SALAD

SERVED WITH BREAD & DRESSINGS ON THE SIDE

Aracelli Nicoise <i>smoked salmon. egg. red onion. capers. kalamata olives. potato. spring greens. tomato. lemon caper vinaigrette.</i>	9
Parisian <i>spring greens. tomato. bacon. avocado. goat cheese crostini. red wine vinaigrette. topped with over medium egg</i>	9
Polly Cobb <i>roasted chicken breast. bacon. avocado. tomato. spring greens. bleu cheese. vinaigrette</i>	9

## SOUP

Spicy Brazilian Coconut Shrimp <i>shrimp. jalapeño. ginger. coconut milk. peanut butter. cilantro.</i>	cup 4 bowl 7
Daily Gazpacho <i>vegetable soup. served cold.</i>	cup 4 bowl 6

## SANDWICHES

Hot Roast Beef <i>roasted beef. caramelized onion. sauteed mushrooms bleu cheese. mayo. horseradish on toasted kaiser</i>	9
Cuban Mojo <i>black forest ham. roasted pork. mojo. swiss. dill pickle. mustard. grilled on baguette.</i>	9
Phellini <i>tomato. goat cheese. basil pesto grilled on rosemary salt bread</i>	8.5
Croque Madame <i>black forest ham. shiitake morney. swiss topped with over medium egg. served open-faced on toasted kaiser.</i>	9
B.L.A.T. <i>applewood smoked bacon. arugula. avocado mash. tomato. mayo. on toasted kaiser.</i>	8.5 add chicken 1
Vancouver <i>brie. prosciutto. fig. arugula. balsamic. grilled on rosemary salt bread.</i>	9
Northwest Pita <i>smoked salmon. cream cheese. spring greens. cucumber. red onion. egg. creme fraiche. on grilled pita</i>	9
Brick Chicken <i>spicy chipotle chicken. springs greens. tomato. blue cheese. sauteed mushrooms. red pepper pesto. creme fraiche. on grilled pita</i>	9

## COOL DRINKS

Lavender Lemonade	2.5	Mint Lime Spritzer	3
House Iced Tea	2	Orange Lime Spritzer	3
Sweet Mint Iced Tea	2.5	Italian Cream Soda	3
Lemon Ginger Tea	3	San Pellegrino (Lg)	4

## HOT STUFF

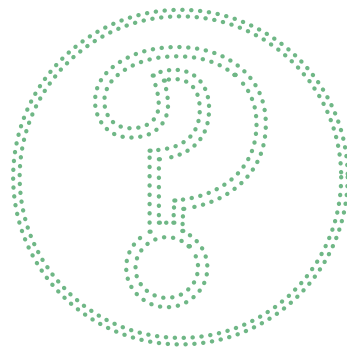
proudly serving Vivace Espresso

Espresso	3	Coffee	1.5
Americano	3	Cortato	3
Latte	3.5	Spicy Chai	3.5
Mocha	3.5	Hot Tea	2
Cappuccino	3.5	<i>green. black. herbal. peppermint.</i>	

.....THE.....  
**Happiest**  
HOURS

3:00 - 6:00pm -&- 10:00 - 11:00pm

ask your server for details



do you have any  
**SPECIALS**

what are your daily  
**DESSERTS**

am I in the mood for  
**QUICHE**

COME  
INSIDE  
FOR  
FOOD

DRINKS  
AROUND  
THE  
BACK

CHECK OUT  
THE  
DAILY  
CHALK  
BOARD