



Thank you for choosing Crepe Creation Café. We are thrilled to have you dining with us. We are a family owned and run restaurant here in the beautiful Market Common. We began as a small 9 seat café in 2012 and have grown to what you see today. All our dishes are made to order to ensure freshness, the highest quality, and the best experience. We are the premier Martini Bar in Myrtle Beach. Our cocktails are crafted by Christopher (Lead Bartender) and his team. We have established the highest quality recipes using only fresh fruit and juices to create the perfect drink for you.

We are not a Fast Food Establishment and would like to thank you ahead of time for your patience. When busy, our order-to-service time could be upwards of 45 minutes. If you have a time restriction, please let your server know so that we can do our best to accommodate you without inconveniencing other customers. If we cannot, we will notify you and please do return when you can indulge and enjoy our dining experience.

Crepe Creation Café not only provides a delicious taste of Europe but an occasion in itself. Watching your crepe being made right in front of you as well as our Bartenders creating those exquisite martinis and other craft cocktails adds to your overall experience. Ask our Crepe Cooks and Bartenders any questions you might have, they love it. All this adds up to a wonderful place to spend time with family and friends. We look forward to Serving You.

*****Our Gluten Free Crepes are for Dietary Only. We are not a Gluten Free ALLERGY OR SENSITIVITY Establishment*****

Hours

Sunday - Thursday 8am until 9pm
Friday & Saturday 8am until 10pm

Live Music

Monday - Day Kelly	6-9pm
Tuesday - Mike Hall	6-9pm
Wednesday - Duster	6-8:30pm
Thursday - Morris	6-9pm
Friday - Mike Hall	6-9pm
Saturday - Wayne Cockfield	6-9pm
Sunday - Patricia (Harpist)	5-7pm

Featured Drinks

Christopher and his team are always researching, developing, and creating new drink. About every 3 months we will list here the newest creations our team has created.

Death Flip

Herradura Blanco Tequila, Jägermeister, Yellow Chartreuse, Simple Syrup, and a Whole Egg

12.50

Emerald Sour

Rittenhouse Rye, Orgeat, Lemon Juice, Angostura Bitter, and Egg White

8.95

Pin up Girl

Beefeater Gin, Cynar, Angostura Bitter, Maraschino, Lemon, and Simple Syrup

8.95

Pignoli Alexander

Captain Morgan Spice Rum, Crème de Cocoa, Dry Curacao, and Topped with Cream and Chocolate Shavings

9.25

Breakfast Martini

Sipsmith Gin, Dry Curacao, Orange Marmalade, and Lemon Juice

9.50

Accident Waiting to Happen

Rittenhouse Rye, Beefeater Gin, Averna, Sweet Vermouth, Peychaud's, Luxardo Maraschino Liqueur, and Angostura Bitter

11.25

Our Morning Fare

All Breakfast items Served from Open till 2PM

Served with a Baguette and a Choice of one: Home Fries (**Cooked in Peanut Oil**), Grits or Apple Salad

Bacon and Eggs* 8.95

Sausage Links and Eggs* 8.95

Big Egg* (4 Eggs) choose 1:

Bacon or Sausage 11.75

Pork Chops and Eggs* 12.75

Salmon Filet and Eggs* 18.50

Baguettes and Gravy - 2 Eggs*, and a

choice of one: Bacon, Ham or Sausage 13.95

Benedicts

Served with a Baguette and a Choice of one: Home Fries (**Cooked in Peanut Oil**), Grits or Apple Salad

***Oeufs (Eggs) Benedict** - Toasted Baguette, Ham, and 2 Poached Eggs topped with Hollandaise Sauce 9.95

***Croque Tartine** - Toasted Baguette topped with Black Ham, Béchamel, Melted Mozzarella, and topped with 2 Eggs (to order.) 9.95

***Eggs Victoria** - Toasted Baguette, Smoked Salmon, 2 Poached Eggs topped with Hollandaise Sauce 14.75

***Matin Caprese** - Toasted Baguettes topped with Fresh Mozzarella, Tomatoes, Fresh Basil, Olives, Olive Oil, Balsamic Vinegar, and topped with 2 Eggs (to order.) 9.95

Omelets

Served with a Baguette and a Choice of one: Home Fries (**Cooked in Peanut Oil**), Grits or Apple Salad

***Garden** - Spinach, Tomatoes, Onions, Mushrooms, Bell Peppers and Feta or Goat 11.50

***Turkey** - Sliced Turkey, Mozzarella, Spinach, and Onions with Homemade Bruschetta 11.75

***Cheesy** - Choice of 2 Cheeses: Cheddar, Swiss, or Mozzarella 9.75

***Frommage** - Choice of 3: Feta, Goat, Fontina, Gouda, or Mozzarella 11.95

***Meat Heaven** - Ham, Bacon, Sausage, Sliced Sirloin, Onions, Bell Peppers, and Provolone Cheese 13.50

***Build Your Own Omelet** 12.95

Served with a Baguette and a Choice of one: Home Fries (**Cooked in Peanut Oil**), Grits or Apple Salad

Pick any 3 of these items: Mushrooms, Onions, Bell Peppers, Tomatoes, Spinach, Olives, Cheddar, Swiss, Provolone, or Mozzarella

OR one of the items above and one Meat selection: Bacon, Turkey, Ham, Sausage, or Sliced Sirloin

French Toast Baguettes

French Toast Baguettes 6pc - 8.95 4pc - 6.25

Bananas Foster French Toast Baguettes 10.50

Fruit French Toast Baguettes 6pc - 13.95 4pc - 11.25

Choose Two: Bananas, Strawberries, or BB

Breakfast Bowls

All Bowls layered on top of our Home Fries (**Cooked in Peanut Oil**), 2 Eggs (to Order), and a Baguette

***South of the Border Bowl** Beef Chorizo, Jalapenos, Onions, Cheddar Cheese, Salsa & Sour Cream 11.95

***Beef and Cheese Bowl** Sliced Sirloin, Bacon, Onions, Bell Peppers and Cheddar Cheese 11.95

***Veggie Bowl** Sautéed Broccoli, Spinach, Mushrooms, Tomatoes and Topped with Mozzarella Cheese 10.95

***Chicken Bowl** Chicken Strips, Mushrooms, Scallions, and Swiss Cheese 10.95

Breakfast Sides

*2 Eggs any Style 3.50

Side Bacon (3 Slices) 3.50

Home Fries (Cooked in Peanut Oil) 3.50

Grits 3.50

Apple Salad 3.50

Sausage (3 Links) 3.50

Side Baguettes (4 Slices) 2.50

*Consuming raw or undercooked meat, poultry, seafood or eggs which may contain harmful bacteria may cause illness.

Breakfast Crepes

All Breakfast Crepes Served from Open till 2PM

Gluten Free Crepe (**NOT ALLERGENIC OR SENSITIVITY**) - Add 1.25

Add Sour Cream or Salsa for just .50

Egg & Cheese - Scrambled Eggs and (Cheddar 6.75) (Mozzarella 6.75) (Swiss 7.50) (Provolone 7.50) (Gruyere 9.25) (Fresh Mozzarella 9.25) Add Ham, Bacon, or Turkey 3.50

Turkey Breakfast - Turkey, Spinach, Scrambled Eggs, Mozzarella, and Bruschetta with a side of Pesto **10.50**

Morning Spin - Scrambled Eggs, Bruschetta, Spinach, and Feta or Goat Cheese **10.50**

Western Morning - Scrambled Eggs, Ham, Bacon, and Cheddar Cheese **9.50**

Breakfast Crepesadilla - Scrambled Eggs, Onions, Bell Peppers, Cheddar and Mozzarella with sides of Sour Cream and Salsa **11.95**

Santé Fe - Scrambled Eggs, Cheddar Cheese, Tomatoes, Onions, and Bell Peppers with sides of Sour Cream and Salsa **10.95**

Swiss Morning - Scrambled Eggs, Swiss Cheese, Mushrooms, Ham, and Tomatoes with a side of Hollandaise **10.95**

El Paso - Scrambled Eggs, Cheddar, Tomatoes, Bacon, Chorizo, Onions, Peppers, and Home Fries with sides of Jalapenos and Chipotle Mayo **12.25**

Belgian Waffles

*** Cinnamon in Recipe***

Waffles Served Open to Close

Add our Fresh and Homemade Whipped Cream 1.00

Belgian Waffle - Topped with Powder Sugar **7.95**

Bacon Waffle - with Bacon on Top **9.50**

Breakfast Waffle (Served until 2pm)- Topped with Cheddar Cheese, Bacon, Scrambled Eggs **12.75**

Gaufre aux Fruits - Blueberries, Bananas and Strawberries with Whipped Cream and Powder Sugar **14.25**

Ruée vers Reese - Nutella and Peanut Butter with Powder Sugar **9.45**

French Classic Waffle - Nutella and Bananas or Strawberries with Whipped Cream and Powder Sugar **10.25**

Rêve de Chocolat Waffle - Chocolate Mousse and Strawberries with Whipped Cream and Powder Sugar **11.95**

Du Sud Waffle - Chicken, Bacon, Mozzarella, Cheddar, Honey Mustard, and Ranch **10.95**

Poulet Florentin Waffle - Chicken, Spinach, Mushrooms, Onions, and Swiss Cheese with a side of Hollandaise **12.25**

Poulet Toscan Waffle - Chicken, Spinach, Mushrooms, Mozzarella, Bruschetta, and Tuscan Olive Oil **12.25**

Soups & Salads

Served from Open till Close

Soup Du Jour - Try one of our Homemade Soups today **Bowl 6.95**

Everyday Chicken Vegetable **Monday - Thursday** French Onion **Friday - Sunday** Tomato Basil

Caprese Salad - Tomatoes, Fresh Mozzarella, Fresh Basil, Olives, Olive Oil, and Balsamic Vinegar **9.25**

Caesar Salad - Lettuce, Fresh Shredded Parmesan, Croutons, and Caesar Dressing **5.95**

House Salad - Lettuce, Tomatoes, Red Onions

Cucumber, Croutons, Cheddar Cheese, and choice of Salad Dressing **6.25**

Greek Salad - Lettuce, Tomato Bruschetta, Olives,

Feta Cheese, Red Onions, and Cucumbers, with our House Greek Dressing **7.25**

Spinach Salad - Spinach, Strawberries, Almond Slices, Red Onions,

Feta or Goat Cheese with choice of dressing **7.25**

Add Grilled Chicken or Chicken Salad 3.50

Dressings: Ranch, Blue Cheese, Caesar, Honey Mustard, Homemade Greek, Italian, Balsamic Vinegar, House Vinaigrette, Aged Strawberry Balsamic

Savoury Crepes

Served from Open till Close

*Gluten Free Crepe (**NOT ALLERGY OR SENSITIVITY**) - Add \$1.25*

Smoked Salmon - Sliced Salmon, Cream Cheese, Red Onions, Capers, Spinach, and Tomatoes with a side of Balsamic Vinaigrette **15.95**

Crepe au Crabe et Asperges - Crab Meat, Asparagus, Mozzarella, Red Onions, and Tomatoes Topped with a side of Hollandaise **18.95**

Veggie - Fresh Spinach, Tomatoes, Onions, Kalamata Olives, Feta or Goat Cheese, and Tuscan Olive Oil **9.95**

Crepesadilla - Chicken or Sliced Sirloin, Bell Peppers, Onions, Cheddar, and Mozzarella served with sides of Sour Cream and Salsa **11.50**

Mediterranean - Seasoned Chicken, Spinach, Mozzarella, Onions, and Roasted Garlic Olive Oil **9.95**

Champignons et Fromage - Portobello Mushrooms, Brie Cheese, and Tuscan Olive Oil **9.95**

Cordon Bleu - Chicken, Ham, Swiss Cheese, and Honey Mustard **10.75**

Fiesta Crepe - Sliced Sirloin or Chicken, Onions, Cheddar Cheese, Tomatoes, and Lettuce served with sides of Sour Cream and Salsa **11.00**

Southern - Chicken, Bacon, Mozzarella, Cheddar, Honey Mustard, and Ranch Dressing **10.75**

Tuscan Chicken - Seasoned Chicken, Fresh Spinach, Grilled Mushrooms, Mozzarella, Bruschetta, and Tuscan Olive Oil **12.25**

Crepe de Salade de Poulet - **House Made:** Chicken, Mayo, Green Grapes, Seasoning, and Onions with Lettuce **9.95**

Crepe de Asperges - Fresh Steamed Asparagus, Swiss Cheese, Ham, and Onions with a side Hollandaise Sauce **13.25**

Chicken Florentine - Seasoned Chicken, Spinach, Mushrooms, Onions, Swiss Cheese, and Hollandaise Sauce **13.25**

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Panini Combos

Served from Open till Close

Select Sourdough or Rye Bread

Served with a Dill Pickle Spear and a Choice of:

*Potato Salad, Pomme Frites (**Cooked in Peanut Oil**), Caesar Salad, House Salad or Bowl of Soup*

Veggie - Spinach, Portobello Mushrooms, Swiss Cheese, Red Onions, Bell Peppers, Tomatoes, and Tuscan Olive Oil **10.75**

Caprese - Mozzarella, Fresh Basil, Tomatoes, Balsamic Vinegar and House Pesto **11.95**

Turkey Club - Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomatoes, and Chipotle Mayo **11.75**

Spicy Turkey - Turkey, Lettuce, Provolone Cheese, Tomatoes, Red Onions, Roasted Chili Olive Oil, and Chipotle Mayo **11.75**

Little Italy - Turkey, Spinach, Provolone Cheese, Onions, Tomatoes, and Pesto **11.75**

Black Forest - Ham, Lettuce, Swiss Cheese, Tomatoes, Red Onions, and Dijon Mustard **11.75**

Cheese & Steak - Sliced Sirloin, Green Peppers, Onions, Provolone and Swiss Cheese, Mayo, and Dijon Mustard **11.50**

Small Plates Served from Open till Close

*Fries (**Cooked in Peanut Oil**)*

USDA Prime Hamburger and Fries 12.50
Cheddar, Swiss or Provolone Cheese .75

Grilled Chicken and Fries - with Honey Mustard, Ketchup or Ranch **9.25**

Kids Crepesadilla - Chicken, Cheddar and Salsa **7.95**

PBJ Sandwich (Grape or Strawberry) **3.50**

Cheese Crepe or Sandwich:

Cheddar Cheese **4.00**

Mozzarella Cheese **4.00**

Swiss Cheese **4.75**

Provolone Cheese **4.75**

Fresh Mozzarella Cheese **6.95**

Gruyere Cheese **6.95**

Add Ham, Bacon, or Turkey **3.50**

Our Entrée Meals
Served from 12pm till Close

Les Hors D'Oeuvres -Appetizers

Moules (Mussels) Steamed - One pound of Mussels sautéed in our House Heavy Cream Sauce **10.50**

Scallops - with a House Honey Bacon or Creamy Pesto Sauce **12.75**

Shrimp Skewers - with a House Dill Dijon and Cocktail Sauce **10.50**

Salmon Rillettes - **House Made:** Salmon, Scallions, Capers, Honey, minced Dill, minced Cilantro and served with Baguettes **10.50**

Bed of Chicken Salad - Chicken, Mayo, Grapes, Onions on Lettuce and served with Baguettes **7.95**

Stuffed Potato Skins **6.75**

Cream Cheese, Sour Cream, Bacon, Onion, Jalapeno, Cheddar and Mozzarella Cheeses

Baguettes and Bruschetta **5.50**

Add melted Mozzarella or Cheddar for 1.00

Charcuterie **20.50** (Half Plates **10.25**)

Chefs Selection of Great Meats and Cheeses

Accoutrements: Olives, Grapes, Baby Dills, and Baguettes with Dijon Dill sauce and Mango Salsa

Plateau à Fromage **18.50** (Half Plates **9.25**)

Chefs Selection of Great Cheeses

Accoutrements: Strawberries, Blueberries, Grapes, and Baguettes with Roasted Red Pepper Walnut Dip

Crab Meat and Asparagus - with Mozzarella, Fresh Red Onions and Tomatoes **12.75**

Pan Fried Breaded Chicken Strips **7.95**

with choice of dipping sauce: Dijon Dill, Ranch, Honey Mustard, Blue Cheese, or Creamy Thai

Main Course Entrees

Entrees listed below Served with a Baguette, choice of side and a House Salad, Caesar Salad or Soup
USDA Prime / Wet Aged 28 Days Ribeye

****Steak Prices are Subject to Change Dependent on Market Price****

***Blackened, Seared or Herb Crusted Salmon** on a bed of fresh Spinach Topped and Cherry Tomatoes **18.50**

***Filet Mignon** - **USDA Choice** Hand Cut Black Angus **37.95** (8oz) Make it a Diane or au Poivre for \$2.00

***Ribeye** - **USDA Prime** Hand Cut Black Angus **42.50** (16oz) Make Your Steak an Oscar for just \$10.00

***Bratwurst** - 2 Bratwurst Sandwiches with Swiss Cheese, Sauerkraut, Onions, Green Peppers, and Dijon Mustard **16.25**

***Shrimp and Fried Rice** - Sautéed Shrimp on top of Fried Rice with Mixed Vegetables **16.95**

***Roasted Pork Loin** - Seasoned Roasted Pork Loin with our House Honey Dijon Garlic Sauce **15.95**

***Meatloaf** - Our shutdown Favorite, Chef's own homemade Meatloaf Recipe **15.95**

Sides

Pomme Frites (Cooked in Peanut Oil)

Thinly cut French Fries **3.95**

Bake Potato **3.95** with Butter or Sour Cream

Loaded - Butter, Sour Cream, Chives, Bacon and Cheddar Cheese **Add 1.00**

Roasted Garlic Parmesan Potatoes **3.95**

Mac and Cheese - House made with

White Cheddar and Gruyere Cheeses **3.95**

Asparagus - Topped with Freshly Grated

Parmesan Cheese with a side of Hollandaise Sauce **3.95**

Sautéed Brussel Sprouts - with Bacon and Mushrooms **3.95**

Fresh Steamed Broccoli **3.95**

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Les Desserts

Desserts & Dessert Crepes

Gluten Free Crepe (NOT ALLERGRY OR SENSITIVITY) - Add \$1.25

Served from Open till Close

Desserts (Not Crepes)

Crème' Brule - Homemade rich custard topped with a layer of hardened Caramelized Sugar Served Chilled 7.50

Mousse Au Chocolat - Fluffy rich chocolate mousse garnished with Strawberries and Whipped Cream 7.50

Gateau Au Fromage - Creamy cheesecake topped with Whipped Cream and Strawberries Puree 7.50

Dessert Crepes

Nutella Crepe - Nutella, Powder Sugar and Homemade Whip Cream 6.25

Add Bananas - 1.50 Add Strawberries - 3.50 Add BlueBerries -3.50

Chocolate Dream - House Chocolate Mousse and Strawberries topped with Milk Chocolate, Whipped Cream, and Powder Sugar 11.95

Blueberry Farm - House Made: Ricotta Cheese Sweetened with Honey, Vanilla, Brown Sugar, Fresh Lemon Juice & House Blueberry Compote with Whipped Cream and Powdered Sugar 11.95

Bananas Foster - Butter, Brown Sugar, and Bananas topped with Powder Sugar and Caramel 9.75

Fruit Delight - Choice of two fruits: Strawberries, Bananas, or Blueberries and topped with Whipped Cream and Powder Sugar 12.95

Reese's Rush - Nutella and Peanut Butter topped with Powder Sugar 8.75

Apple Turnover - Homemade Apple Filling topped with Caramel, Powder Sugar, and Whipped Cream and a side of Vanilla or Chocolate Ice Cream 12.95

Crêpes Roulées - Two rolled Crepes with a choice of Honey or Syrup and topped with Powder Sugar 6.95

Strawberry Lemonade - Fresh Strawberries, Fresh Lemon Juice, Sugar, Butter, and Powder Sugar 7.95

Drinks

No Splitting Refillable Drinks

Soft Drinks (Coke, Diet Coke, Mr. Pibb, Sprite, Lemonade, Ginger Ale)					2.99
Arnold Palmer					2.99
Ice Tea (Sweet and Unsweet)					2.99
Coffee Regular or Decaf (Proudly Serving Gevalia Coffee)					2.99
Chocolate Milk					3.50
Hot Chocolate					3.95
Perrier - Sparkling Mineral Water					3.95
Homemade Coconut Limeade (Freshly Squeezed Limes)					4.50
Add Prosecco 4.50 (After 10am on Sundays)					
Add House Rum 6.00 (After 10am Everyday)					
Add Champagne 1.50 (After 10am on Sundays)					
Add House Vodka 6.00 (After 10am Everyday)					
Cranberry Juice or Apple Juice					3.25
Fresh Squeezed Orange Juice, Mango, Pineapple, or Papaya Juices					6.25
Espresso			Single Shot 1.95	Double Shot	3.75
Cappuccino	5.25	Latte	5.25	Caramel Macchiato	5.95
Vanilla Latte	5.95	Café Mocha	5.95	Café Americano	3.25
Harney & Sons Premium Hot Teas \$3.50					
Black Teas		Green Teas		Herbal Teas	
Ceylon		Organic Green Tea with Citrus & Ginkgo		White Vanilla and Grapefruit	
Earl Grey Supreme		Japanese Sencha		Chamomile	
Paris		Organic Bangkok		Rooibos Chai	
Darjeeling		Organic English Breakfast		Mint Verbena	
Hot Cinnamon Spice					

Happy Hour Menu

Gluten Free Crepe (NOT ALLERGRY OR SENSITIVITY) - Add \$1.25

Every Day 4-7pm

DINE-IN ONLY (No Call-in or Take Out Orders) Not to be combined with any other offers or Discounts

\$7.00 Everyday House Margaritas, Martinis, and Mojitos

\$5.00 House Liquors (Bacardi Rum, Lunazul Tequila, Gordon Gin, Svedka Vodka, Scoresby Scotch, and Evan Williams Bourbon)

\$1.00 Off all Beers, **\$2.00** Off all Glasses of Wine, **\$3.00** Mimosas

\$2.00 Off Red and White House Sangrias (Does not include Specialty Sangrias)

Soup Du Jour - Try one of our Homemade Soups today

Bowl 5.50

Everyday Chicken Vegetable **Monday - Thursday** French Onion **Friday - Sunday** Tomato Basil

Charcuterie

17.50 (Half Plates 8.75)

Chefs Selection of Great Meats and Cheeses

Accoutrements: Olives, Grapes, Baby Dills, and Baguettes with Dill Dijon sauce and Mango Salsa

Plateau à Fromage

15.50 (Half Plates 7.75)

Chefs Selection of Great Cheeses

Accoutrements: Strawberries, Blueberries, Grapes, and Baguettes with Roasted Red Pepper Walnut dip

Baguettes and Bruschetta 3.85

Add melted Mozzarella or Cheddar for 1.00

Bed of Chicken Salad - House Made: Chicken, Mayo, Green Grapes, Seasoning, and Onions on Lettuce and served with Baguettes **7.50**

Moules (Mussels) Steamed - One pound of Mussels sautéed in Olive Oil, Butter, Heavy Cream, Fresh Garlic, and White Wine served with Baguettes **7.95**

Shrimp Skewers - Eight Grilled Shrimp, Bell Peppers, Onions, Cherry Tomatoes, and Pineapples served with our House Cocktail and Dill Dijon sauces **7.95**

Scallops - Three Scallops topped with a Honey Bacon House or Creamy Pesto Sauce and Baguettes **9.50**

Salmon Rilletes - Salmon, scallions, Mayo, Dijon, Capers, Honey, minced Dill, minced Cilantro served with Baguettes **7.95**

Crab Meat and Asparagus - Served on a Half Baguette with Fresh Mozzarella, Red Onions, and Tomatoes topped with Hollandaise Sauce **9.75**

Stuffed Potato Skins - Cream Cheese, Sour Cream, Bacon, Onion, Jalapeno, and Cheddar and Mozzarella Cheese **5.50**

Pan Fried Breaded Chicken Strips with choice of dipping sauce: Dijon Dill, Ranch, Honey Mustard, Blue Cheese **6.50**

Crepes

Gluten Free Crepe (NOT ALLERGRY OR SENSITIVITY) - Add \$1.25

Veggie Crepe - Fresh Spinach, Tomatoes, Onions, Kalamata Olives, Feta or Goat Cheese, and Tuscan Olive Oil **7.50**

Crepe de Salade de Poulet - **House Made:** Seasoned Chicken, Mayo, Green Grapes, Seasoning, and Onions with Lettuce **7.50**

Crepesadilla Crepe - Seasoned Chicken or Sliced Sirloin, Bell Peppers, Onions, Cheddar and Mozzarella

served with a side of Salsa and Sour Cream **7.75**

Nutella Crepe - Nutella, Powder Sugar and Homemade Whip Cream **4.00**

Add Bananas - **1.50** Add Strawberries - **3.50** Add Blueberries - **3.50**

Bananas Foster Crepe - Melted Butter and crystallized Brown Sugar with Bananas topped with Powder Sugar and Caramel **7.50**

Strawberry Lemonade Crepe - Fresh Strawberries, Fresh Lemon Juice, Sugar, Butter, and Powder Sugar **6.50**

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Refreshing Adult Drinks

Checkout our Little Blue Book for our selection of Martinis, Prohibition Era, Old Fashions, Mojitos, and Margaritas

On Tap

Bud Light
Ely Space Dust

Sam Adams Seasonal
New South

Tidal Creek (Ask for
our Available Selection)

Bottles/Cans

St. Pauli Girl
Blue Moon
Amstel Light
Budweiser
Miller Lite
Coors Light

Peroni
LaBatt Blue
Corona Light
Corona
Yuengling
Michelob Ultra

New Belgium Fat Tire
Angry Orchard Crisp Apple
Holy City Pluff Mud Porter
RJ Rockers Son of a Peach Wheat
Palmetto Huger Street IPA

Wines

House Wines Salmon Creek

Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel and Pinot Grigio

White Wines

Peter Mertes Riesling, (Pfalz Germany) 7.50/28
Castello del Poggio Moscato, (Italy) 6.50/24
Zonin Prosecco, (Italy) 7.75/29
Cavaliere D'Oro Campanile Pinot Grigio, (Italy) 7.50/28
Matua Sauvignon Blanc, (New Zealand) 11.50/44
Monmoussea Sauvignon Blanc (France) 14.50/56
La Crema Sonoma Coast Chardonnay, (California) 10.25/39
B&G Fonfroide Bordeaux Blanc (France) 9.75/37

Red Wines

Chateau Caraguilhes Red (France) 14.95/57
B&G Beaujolais, (France) 9.95/39
Boen Tri County Pinot Noir, (California) 11.95/46
Bouchard Aines & Fils Pinot Noir (France) 8.95/34
Sterling Vinters Collection Merlot, (California) 9.00/34
Crios Malbec, (Argentina) 8.95/34
Susana Balbo Cabernet Sauvignon, (California) 15.95/62
Michael David Freakshow Cabernet (California) 11.00/42
Chevalier du Grand Robert Bordeaux Superieur (France) 9.25/35
Edmeades Red Zin, (California) 9.95/39
Chateau Peuch Presitige Rose, (France) 11.95/46
Line 39 Rose, (California) 7.25/27