



FROZEN WINE SLUSHIES

Frozen Wine Slushie (9 oz).....\$8.00
See store for flavors.

Frozen Wine Slushie (12 oz).....\$11.00
See store for flavors.

SANGRIA

Sangria, Don Leon, Spain.....\$6.00
Red Sangria

SPARKLING WINE

Prosecco, Antonico, Italy.....\$9.00 / \$30.00
Bright, lightly floral and fruity aromas, citrus blossom and ripe apple.

HOUSE WHITE WINE

Chardonnay, Estrella, CA.....\$6.00
Bright, lightly floral and fruity aromas, citrus blossom and ripe apple.

White Zinfandel, Douglass Hill, CA.....\$6.00 / \$18.00
With its light pink color, this White Zinfandel is fruity on the nose with strawberry, melon, and citrus notes that flavor the palate. Enjoy this light, refreshing wine and savor the sweet and smooth finish.

WHITE WINE

Chardonnay, Seal Rock, CA.....\$9.00 / \$27.00
Tropical stone fruits and pear. Light oak and creaminess.

Pinot Grigio, Bel Vento, Italy.....\$7.00 / \$21.00
Bright and lively, showing flavors of apple and zesty citrus.

Rose, Lima, Portugal.....\$10.00 / \$30.00
Bursting with fresh red berries, strawberry and raspberry, subtle notes of citrus.



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Sauvignon Blanc, Rubus, New Zealand.....\$12.00 / \$36.00

This wine shows rich gooseberry and tropical fruit aromas with an edge of complexity. The palate is lively and refreshing with a long, lingering finish.

Riesling, Fritz, Germany.....\$8.00 / \$24.00

Light with sweet notes of honeysuckle and jasmine.

HOUSE RED WINE

Cabernet Sauvignon, Estrella, CA.....\$6.00

This fruit forward Cabernet has rich flavors of black cherry, currant, and raspberry followed by a hint of vanilla and white pepper. With light tannins and a smooth finish this Cabernet lingers just enough to make you want another sip.

RED WINE

Cabernet Sauvignon, Hamilton Branch, CA.....\$12.00 / \$36.00

Pronounced aromas of red berry and plum are underscored by subtle vanilla and a hint of violet. On the palate this wine offers generous blackberry flavors complemented by typical Cab notes of tobacco and leather. The full, rich body is balanced by a finely-tuned acidity and perfectly integrated, nutty tannins. Alexander Valley, Sonoma County, CA.

Red Blend, Burnside Road "Sunset Red", CA.....\$10.00 / \$30.00

Carefully blended from premium California North Coast vineyards, this is a complex yet accessible wine with blueberry and dark chocolate notes leading to a nuanced, layered finish.

Pinot Noir, Cedar Brook, CA.....\$9.00 / \$27.00

Rustic and dry with notes of cranberry and spice. Elegant and well structured.

Petite Sirah, Rowdy Bush, CA.....\$10.00 / \$30.00

Bold dark berries, luscious and rich with moderate tannins.

Malbec, San Estaben, France.....\$8.00 / \$24.00

Elegant flavors of blackberries, ripe plum and robust spices with good balance and structure.

Red Blend, Bendito Sweet, Chile.....\$7.00 / \$21.00

Velvety Red Blend bursting with sweet ripe flavors of strawberry and cherry and a hint of spice.

Sangue Di Giuda, Calatroni, Italy.....\$10.00 / \$30.00

Fruity and sweet with notes of crushed berries, dark plums and black cherry.

CIDER

Pedalers Road Rash Strawberry Hard Cider.....\$5.00

Fresh strawberry and slight wild-berry aromas lead into a fruit-driven, yet dry palate. The fruit quickly coats the mouth. The strawberry fruit is balanced by fine acidity from the apple and carries through an extended finish. Hand-crafted in Orlando, FL by Quantum Leap Winery.

WATER

Natural Spring Water Bottle.....\$2.00



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DRAFT BEERS

407 Pils.....16 oz - \$6.00 / 5 oz - \$2.50
German Style Pils - 4.5% ABV - 22 IBU

Daydream Tangerine.....16 oz - \$6.00 / 5 oz - \$2.50
Tangerine Wheat - 5.1% ABV - 25 IBU

Avalon Park Amber.....16 oz - \$6.00 / 5 oz - \$2.50
American Amber Ale - 5.1% ABV - 31 IBU

Bow 9.....16 oz - \$6.00 / 5 oz - \$2.50
Citrus Pale Ale - 6.5% ABV - 41 IBU

But I Don't Want To Be A Pirate!.....16 oz - \$7.00 / 5 oz - \$3.00
Hazy IPA - 6.5% ABV - 32 IBU

1967 IPA.....16 oz - \$7.00 / 5 oz - \$3.00
West Coast IPA - 6.7% ABV - 67 IBU

7 Layer Stout.....16 oz - \$6.00 / 5 oz - \$2.50
Milk Stout - 5.5% ABV - 33 IBU

*Check the menu at the bar for a rotating list on over 20 draft beers!

SELTZERS

Rotating Variety of Havoc Hardwater.....16 oz - \$7.00
See bar for flavors.

WINES BY THE GLASS

Bev Cal - Pinot Grigio.....\$8.00

Bev Cal - Rose.....\$8.00

Off the Hook - Cabernet Sauvignon.....\$6.00

Off the Hook - Chardonnay.....\$6.00

Spell Bound - Petit Sirah.....\$9.00

CIDERS

Schilling – Grapefruit and Chili\$6.00

Schilling – Local Ledged Apple..........\$6.00

Schilling – Passport Passionfruit..........\$6.00

*Check menu at the bar for package beer & to-go options.



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CHEESEBOARDS

Selection of 5 Fine Cheeses accompanied with Seasonal Fruits, Assorted Nuts, Kalamata Olives, Jam, Crackers & Toasted Fresh Baguette. *Cured Meats & Dips available for Add-on*

Single.....	\$13.99
Small.....	\$24.99
Large.....	\$39.99
<i>Add Salami.....</i>	<i>\$2.50, \$3.50, \$4.50</i>
<i>Add Prosciutto.....</i>	<i>\$2.99, \$3.99, \$4.99</i>
<i>Add Hummus Dip, Chocolate Fondue Dip, Blueberry Jelly Dip, Extra Fix Jam, Red Pepper Hummus Dip, Guava Dip.....</i>	<i>\$1.50-\$2.50</i>

SKEWERS

Caprese Skewer.....	\$8.99
Fresh Mozzarella paired with Grape Tomatoes & topped with Fig Balsamic & Pretzels.	
Charcuterie Skewer	\$10.99
Grape Salami, Cheese selection and seasonal Fruits topped Balsamic Fig Glaze.	
Paradise Skewer.....\$9.99	
Cheese selection paired with Seasonal Fruits & topped with Fig Balsamic & Pretzels.	

TOASTS

Avocado Toast.....	\$8.99
Multigrain Cranberry toast, Avocado & Lime Fusion Mash topped with Red Pepper Flakes.	
Brie Toast.....	\$8.99
Multigrain Cranberry toast, Brie Cheese topped with Walnuts, Strawberries & Local Harvested Honey.	
Chick Toast.....	\$8.99
Multigrain toast, Arugula, Pulled Chicken topped with Goat Cheese & Fig Balsamic. Add Avo \$1.50	
Goated Toast.....	\$8.99
Multigrain toast, marinated Goat & Sheep Cheese, Tomatoes, Basil & Fresh Herbs infused Olive Oil.	
Prosciutto Toast.....	\$9.99
Multigrain toast, Arugula, Fresh Mozzarella & Prosciutto topped with Cherry Tomatoes and Fig Balsamic.	

Salmon Toast.....\$9.99
Multigrain toast, Cream Cheese & Onion Spread, Smoked Salmon Topped With Capers & Egg Yolk.

TO SHARE

Cheese Tequenos.....\$9.99
Five White Cheese Wrapped in thin soft and crunchy Dough. Add Chocolate Dip \$1.50.

FLATBREADS

A Margherita.....\$9.99
Artisan Flatbread, Marinara, White Cheddar, Tomatoes & Basil topped with Fresh Mozzarella & Oregano.

Prosciutto Goddess.....\$11.99
Artisan Flatbread, Tomatoes & Basil, White Sharp Cheddar, topped with Arugula, Prosciutto & Fig Balsamic.

Cheesy BBQ Chicken.....\$10.99
Signature BBQ Sauce, Pulled Chicken, Red Onions topped with White Sharp Cheddar.

Buffalo Dream.....\$10.99
Artisan Flatbread, Specialty Buffalo Dip style sauce, Pulled Chicken & Celery topped with White Cheddar & Bacon.

Substitute with Keto-Gluten Free Flatbread.....\$2.50

SANDWICHES

Spinach Artichoke Chicken Pesto.....\$11.99
Warm Sourdough, Pesto, Five Cheese Spinach & Artichoke Spread, Chicken, Bacon & White Cheddar with side of Fruit or Chips.

Pineapple & Prosciutto.....\$12.99
Warm Sourdough, Prosciutto, Pineapple Preserve, Arugula, White Cheddar & Mozzarella with side of Chips or Fruit.

Caprese.....\$10.99
Focaccia Herbs, Pesto, Tomatoes & Basil, Mozzarella Topped With Olive Oil with side of Chips or Fruit.

CTS.....\$11.99
Warm Sourdough, Signature Spread, Salami & Bacon Topped With Cheddar with side of Chips or Fruit.

The Frenchie.....\$12.99
Warm Sourdough, Prosciutto, Caramelized Onions & Creme De Brie Spread with side of Chips or Fruit.

BREAD BOWLS

Signature.....\$11.99
Cream Cheese, Sharp Cheddar, Parmesan, White Wine & Leeks in Sourdough Bread Bowl.
Add bacon \$2.50.

Buffalo Chicken.....\$11.99
Specialty Buffalo Dip style sauce, Pulled Chicken & Celery in Sourdough Bread Bowl.
Add bacon \$2.50.

Spinach & Artichoke.....\$11.99
Creamy Five-Cheese Spinach & Artichoke Dip, Green Onions & Basil. Add bacon \$2.50.

KIDS MENU

Cheese Flatbread.....\$7.99
Flatbread topped with Red Sauce, White Cheddar & Served with Fruits. Add pepperoni \$1.99.

PB&J Toast.....\$5.99
French Bread toast, yummy PB&J topped with Sliced Apples & served with Fruit.

Kid's Chocolate Fondue.....\$6.99
Seasonal Fruits, Marshmallows, Lady Fingers & Milk Chocolate Fondue.

CHOCOLATE FONDUE

Your choice of Chocolate (Milk or Dark) served with Seasonal Fruits, Ladyfingers & Marshmallows.

Small.....\$18.99
Large.....\$24.99

BEVERAGES

Fiji Water.....\$3.00
Coke.....\$2.00
Diet Coke.....\$2.00
Perrier Lemon Flavored Sparkling Water.....\$3.00
Fresca.....\$2.50



APPETIZERS

<i>Maduros</i>	\$3.00
<i>Tostones</i>	\$3.00
<i>Rice & Beans</i>	\$5.95

MAIN COURSE

<i>Pinchos/Meat Skewers</i>	\$7.30
Choose from pork, chicken, BBQ, guayaba BBQ, plain.	

<i>Mofongo</i>	\$9.50
Choose from pork carne frita, chicharrón de pollo, garlic shrimp, bi-steak encebollado. Add queso for an additional charge.	

<i>Pernil</i>	\$5.50
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<i>Empanada</i>	\$5.50
Choose from beef, chicken, cheese. Lettuce, tomato, shredded cheese, mayo ketchup, alajillo sauce, cilantro yogurt.	

SIDES

<i>Greens, Beans, Rice, Tostones</i>	\$3.00
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DRINKS

<i>Soft Drink</i>	\$2.50
<i>Malta</i>	\$2.50
<i>Monster</i>	\$2.85
<i>Ciclon</i>	\$2.50
<i>Perrier Water</i>	\$3.50
<i>Fresh Squeezed OJ</i>	\$3.00





DUSTY'S DOGZ

The Dusty Dog.....\$7.99

Chili, Shredded Cheese, Yellow Mustard and Sautéed Onion.

Detroit Chili Dog.....\$7.99

Detroit Brick Chili Sauce, Yellow Mustard and Chopped Onion.

Chicago Dog.....\$8.25

Yellow mustard, Onion, Sweet Pickle Relish, Dill Pickle Spear, Tomato and Sport Peppers.

Devil Dog.....\$7.99

Spicy mustard, Jalapeño/Ghost Pepper Relish, Hot Sauce, Topped with Jalapeños and Sport Peppers.

Sour Dog.....\$6.99

Yellow mustard and Sauerkraut.

The Plain Jane.....\$5.99

Plain ol' Hot Dog on our Gourmet Bun.

Hawaiian Dog.....\$8.25

Turkey hot dog, Pineapple Relish and Mango Mustard.

Cheeseburger Dog.....\$10.99

Yep, that's right! Ground beef, Cheese, Onion, Tomato, Pickle, Lettuce, and Dusty Sauce served on a Dog.

Buddy Brat.....\$7.99

Spicy mustard and Sauerkraut.

All Dogz served with Locally Made Chips.

Sub Gluten Free Bun +\$1.00, Sub Vegan Dog +\$1.00

Add Chili, Bacon, Avocado +\$2.00

Add Cheese +\$1.00

All other additional toppings +\$.50

STARTERS

Soup de Jour.....Cup \$4.00 / Bowl \$6.00

Ask about the soup of the day.

Mozzarella Sticks.....\$6.99

Breaded Mozzarella Cheese, served with Marinara or Ranch.



Orlando Sushi.....\$6.50
Corn Dog Roll, Ketchup drizzle, Tater Tots and Faygo.

Sides.....\$3.99
Waffle Fries, Tater Tots, Onion Rings and Mac & Cheese.

DUSTY'S SMASH BURGERS

Single Smash.....\$7.99
Single burger, Onion, Tomato, Pickles, Ketchup and Mustard.

Double Smash.....\$10.99
Double burger, Onion, Tomato, Pickles, Ketchup and Mustard.

P.H.A.T Dusty.....\$13.99
Triple burger, Onion, Tomato, Pickles, Ketchup and Mustard.

Pizza Burger.....\$11.99
Pizza Sauce, Pepperoni, Mozzarella Cheese, Tomato and Onion.

Single Smash & Dog Combo.....\$14.99
Single burger, Onion, Tomato, Pickles, Ketchup and Mustard. Choose any of Dusty's Dogs.

*All Smash Burgers served with Locally Made Chips.
Sub Gluten Free Bun +\$1.00, Sub Vegan Burger +\$1.00
Add Chili, Bacon, Avocado +\$2.00
Add Cheese +\$1.00
All other additional toppings +\$.50*

DUSTY'S KIDS

Orlando Sushi.....\$6.50
Corn Dog Roll, Ketchup Drizzle, Tater Tots and Soda.

Mini Dogz.....\$6.50
Mini Corn Dogz, Ketchup Drizzle, Tater Tots and Soda.

DRINKS

Bottled Water.....\$1.75





KBBQ SIGNATURE BOXES

Bulgogi Box.....\$17.00

Thinly sliced ribeye steak in-house marinade with sautéed onion, carrot, broccoli, green onion. Each box is served with a ginger dressing salad, Japchae (Noodles), three fried Mandu (dumplings), 2pc fried cheese roll, and white rice.

Spicy Pork Box.....\$16.00

Thinly sliced pork marinated in gochujang (Korean hot pepper paste). carrot, onion, green onion, broccoli. Each box is served with a ginger dressing salad, Japchaem (Noodles), three fried Mandum (dumplings), 2pc fried cheese roll, and white rice.

K-Fried Chicken Tender Box.....\$16.00

2 Hand-breaded fried chicken (comes with two sauces of your choice) Each box is served with a ginger dressing salad, Japchae (Noodles), three fried Mandu(dumplings), 2pc fried cheese roll, and white rice.

Chicken Teriyaki Box.....\$15.50

House teriyaki glazed chicken breasts with mixed Vegetables (Mixed vegetables: Broccoli, carrot, mushroom, zucchini, onions) Each box is served with a ginger dressing salad, two fried Mandu (dumplings), 2pc fried cheese roll, and white rice.

Vegetable Box.....\$13.00

Mix Vegetables with house teriyaki sauce. (Mixed vegetables: Broccoli, carrot, mushroom, zucchini, onions) Each box is served with a ginger dressing salad, Japchae (Noodles), fried tofu, three fried Mandu (dumplings), and white rice.

KBBQ APPETIZERS

Fried Cheese Rolls.....\$7.50

8 pieces. White rice and mozzarella cheese rolled in tortilla and deep-fried. (1 Spicy mayo included)

Mandu (Dumplings).....\$8.00

10 pieces. Mixed vegetable blend hand wrapped in a small dumpling wrapper. (Soy sauce included)

Korean Popcorn Chicken (Dakgangjung).....\$12.50

13 piece Breaded fried chicken breast with marinated Korean house sauce, topped with green onion and sesame seeds. Comes with a side of chips.

SIDES

<i>White Rice</i>	\$2.50
<i>Kimchi (2.5 oz)</i>	\$1.25
<i>Ginger Dressing Salad</i>	\$4.00

KOREAN SNACKS

<i>Choco-Pie</i>	\$1.00
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A choco pie is a snack cake consisting of two small round layers of cake with marshmallow filling and a chocolate covering.

DRINKS

<i>Coke</i>	\$2.00
<i>Diet Coke</i>	\$2.00
<i>Sprite</i>	\$2.00
<i>Bottled Water</i>	\$2.00

POPULAR KOREAN DRINKS

<i>Bong Bong</i>	\$2.50
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Korean grape juice, contains real pieces of grape.

<i>Milkis</i>	\$2.50
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This item has a very unique soft milk taste, well harmonized with cool carbonate.



CHEF-INSPIRED SIGNATURE BOWLS

California Roll Bowl.....\$16.95-19.95

Sushi Rice, Krab (surimi) Salad, Carrot, Ginger, Cucumber Salad, Avocado, Spicy Mayo, Eel Sauce and Crispy Onion.

Power Bowl.....\$16.95-19.95

Spring Mix Salad, Ahi Tuna, Edamame, Carrots, Cucumber, Pineapple, Green Onions, Avocado, Spicy Ponzu and White Sesame Seed.

O.G. Hawaiian.....\$16.95-19.95

Sushi Rice, Traditionally Hawaiian Ahi Tuna, Cucumber, Edamame, Carrots, Watermelon Radish, Seaweed Salad, Spicy Mayo, Ponzu, Furikake and Black Sesame.

Poke Nacho.....\$16.95-19.95

Wonton Nacho, Ahi Tuna, Carrots, Mango, Serrano Chili, Green Onion, Avocado, Spicy Mayo, Eel Sauce and Black Sesame.

ORIGINAL SIGNATURE BOWLS

Aloha Tuna.....\$16.95-19.95

Ahi Tuna, Spicy Tuna, Cucumber Salad, Red Onion, Edamame, Ginger, Seaweed Salad, Spicy Mayo, Eel Sauce and Crispy Garlic

Maui Heat Wave.....\$16.95-19.95

Spicy Tuna, Spicy Salmon, Cucumber Salad, Avocado, Serrano Chili, Green Onion, Carrot, Ginger, Spicy Ponzu, Spicy Mayo and Crispy Garlic

HIBACHI BOWLS

Garlic Shoyu Steak Bowl.....\$18.95

Tender Marinated Steak Finished with Sweet Soy Tare paired with Sushi Rice, Hawaiian Mac Salad, Asian Sesame Slaw.

Pineapple Teriyaki Chicken Bowl.....\$17.95

Juicy Grilled Chicken with Sweet Pineapple Paired with Sushi Rice, Hawaiian Mac Salad, Asian Sesame Slaw

Coconut Crusted Shrimp.....\$17.95

Shrimp Lightly Fried & Drizzled with Our Sweet Chili Sauce paired with Sushi Rice, Hawaiian Mac Salad, Asian Sesame Slaw

BUILD YOUR OWN POKE

2 Poke Scoop Bowl.....\$17.95

Choose a base, 2 Scoop of Poke, up to 5 Toppings and 1 Umami.

3 Poke Scoop Bowl.....\$19.95

Choose a base, 3 Scoop of Poke, up to 5 Toppings and 2 Umami.

SMALL BITES

Tempura Shrimp.....\$8.95

Spam Musubi.....\$5.95

Seasoned Wonton.....\$2.95

Huli Huli Wings.....\$11.95

Korean Hot Wings.....\$11.95

Spicy Tuna Crispy Rice\$8.95



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LOUISIANA CLASSIC ENTREES

Shrimp Étouffée.....\$15.99
Gulf shrimp simmered with trinity vegetables in a decadent spicy sauce served over steamed white rice. Includes a slice of garlic toast PEOPLE'S CHOICE AWARD WINNER!

Chicken & Sausage Gumbo.....\$12.50
The signature dish of Southern Louisiana! Andouille sausage & pulled chicken in a dark-brown roux served over steamed white rice. Includes a slice of garlic toast.

Jambalaya.....\$12.50
Traditional Louisiana one-pot favorite with seasoned rice, chicken, smoked andouille sausage & trinity vegetables. Includes a slice of garlic toast.

New Orleans Style Creamy Red Beans & Rice.....\$9.99
A Creole classic, slow-cooked with smoked sausage and Tasso ham. Served with a scoop of steamed white rice and a slice of garlic toast.

Bayou Sampler.....\$18.00
Choose smaller portions of any three Louisiana Classic Entrees to create your own Taste of NOLA!

PO' BOYS, SANDWICHES & MELTS

Bayou Smashburger Combo.....\$15.99
Our Foodie Award winning original recipe! 7oz scratch-made ground beef and andouille sausage patty with choice of toppings and house-made sauces. Made fresh to order! Includes a side of Seasoned Curly Fries or Zapp's Voodoo Chips.

Southern Fried Chicken Po' Boy.....\$13.50
Juicy chicken breast tenderloins breaded with herbs and spices and served on French bread from Gambino's Bakery in New Orleans. Dress it your way! Includes a side of Seasoned Curly Fries.

Louisiana Hot Chicken Po' Boy.....\$14.25
Our Southern Fried Chicken, tossed in our exclusive Red Stick Kick Sauce and served on French Bread from Gambino's Bakery in New Orleans. Dress it your way! Includes a side of Seasoned Curly Fries.

Fried Shrimp Po'Boy.....\$16.99
Gulf Coast shrimp, seasoned, battered and fried. Served on French bread from Gambino's bakery in New Orleans. Dress it your way. Includes a side of seasoned curly fries.

Fire-Grilled Chicken Sandwich Combo.....\$11.99
Marinated chicken thigh perfectly seared and served on a toasted onion bun with choice of toppings and cheese. Made to order with seasoned curly fries or Zapp's Voodoo chips.



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Crispy Chicken Sandwich Combo.....\$9.99

Our Voodoo Fried Chicken Tenders on a toasted onion bun, with choice of toppings and cheese.
Includes Seasoned Curly Fries or Zapp's Voodoo chips.

Hot Chick Spicy Chicken Sandwich Combo.....\$10.99

Our Voodoo Fried Chicken Tenders tossed in our exclusive Red Stick Kick sauce on a toasted onion bun, with choice of toppings and cheese. Includes Seasoned Curly Fries or Zapp's Voodoo chips.

Smashburger Grilled Cheesy Melt.....\$13.99

Our Foodie-Award winning original recipe, 7oz scratch-made ground beef and andouille sausage patty nestled on garlic toast and smothered in gooey melted cheddar, provolone and Monterey Jack cheeses. Add grilled onions and peppers and our Mardi Gras Flambeaux sauce to make it spicy! Add Seasoned Curly fries or Zapp's Chips.

Fire-grilled Chicken Grilled Cheesy Melt.....\$8.99

6oz marinated and perfectly seared chicken thigh nestled on garlic toast and smothered in gooey melted cheddar, provolone and Monterey Jack cheeses. Add grilled onions and peppers and our Mardi Gras Flambeaux sauce to make it spicy! Add a side of seasoned curly fries or Zapp's Voodoo chips.

Crispy Chicken Grilled Cheesy Melt.....\$7.99

Voodoo Fried Chicken Tenders nestled on garlic toast and smothered in gooey melted cheddar, provolone and Monterey Jack cheeses. Add grilled onions and peppers and our Mardi Gras Flambeaux sauce to make it spicy! Add a side of seasoned curly fries or Zapp's Voodoo chips.

Spicy Chicken Grilled Cheesy Melt.....\$8.99

Voodoo Fried Chicken Tenders tossed in our Red Stick Kick sauce and nestled on garlic toast and smothered in gooey melted cheddar, provolone and Monterey Jack cheeses. Add grilled onions and peppers! Add a side of seasoned curly fries or Zapp's Voodoo chips.

L'il NOLA Kid's Meal.....\$9.99

Southern Fried Chicken Tenders, Curly Fries, Drink and a Chocolate Chunk Cookie.

Kid's Grilled Cheese.....\$7.99

Melted Cheddar cheese on toast, Curly Fries, Drink, and Chocolate Chunk Cookie.

SECOND LINE SIDES

Shrimp Étouffée.....\$8.50

Gulf shrimp simmered with trinity vegetables in a decadent spicy sauce served over steamed white rice. PEOPLE'S CHOICE AWARD WINNER!

Chicken & Sausage Gumbo.....\$7.50

The signature dish of Southern Louisiana! Andouille sausage & pulled chicken in a dark-brown roux served over steamed white rice.

Jambalaya.....\$6.50

Traditional Louisiana one-pot favorite with seasoned rice, chicken, pork, smoked andouille sausage & trinity vegetables.

New Orleans-Style Creamy Red Beans.....\$5.25

A Creole classic, slow-cooked to creamy perfection.

Seasoned Curly Fries.....\$4.00

Garnished with fresh herbs and drizzled with our Voodoo Remoulade Sauce.

Deep Fried Boudin Balls.....\$6.99

Four golf ball-sized pieces of deep fried awesome! Ground pork, rice and veggies seasoned just right, served with your choice of house-made dipping sauce.



NOLA BOWLS & SALADS

Lucky Clucker Bowl.....\$10.99

Flame-grilled chicken, grilled onions & peppers, jambalaya seasoned rice, roasted corn & tomato maque choux (mock shoe), finished with house Voodoo Remoulade.

Southern Clucker Bowl.....\$10.99

Southern fried chicken tenders, jambalaya-seasoned rice, roasted corn & tomato maque choux, grilled onions & peppers, house made remoulade.

Jambalaya Red\$10.99

Creamy red beans, seasoned jambalaya rice, smoked andouille sausage, grilled onions & peppers, finished with Voodoo Remoulade.

Spicy Clucker Bowl.....\$10.99

Southern fried chicken tenders tossed in our Red Stick Kick sauce, jambalaya-seasoned rice, roasted corn & tomato maque choux, grilled onions & peppers, house made remoulade.

The Dewey Bowl.....\$10.99

Smoked andouille sausage, grilled onions & peppers, jambalaya seasoned rice, roasted corn & tomato maque choux (mock shoe), finished with house Voodoo Remoulade.

Crispy Shrimpy Bowl.....\$12.99

Crispy fried Gulf shrimp, jambalaya seasoned rice, roasted corn & tomato maque choux (mock shoe) finished with house Voodoo Remoulade.

Smashburger Salad.....\$10.00

Our popular stratch-made sausage and beef patty on a bed of seasonal greens, with choice of cheddar or jack cheese, tomato, pickles, garlic herb croutons and our Voodoo Remoulade dressing.

Fire-Grilled Chicken Salad.....\$10.00

Marinated grilled chicken on a bed of seasonal greens, with choice of cheddar or Monterey Jack cheese, tomato, pickles, garlic herb croutons and our Voodoo Remoulade dressing.

Southern Fried Chicken Salad.....\$10.00

Seasoned chicken tenderloin fritters on a bed of seasonal greens, with tomato, pickles, garlic herb croutons and our Voodoo Remoulade dressing.

Louisiana Hot Chicken Salad.....\$10.00

Our popular stratch-made sausage and beef patty on a bed of seasonal greens, with choice of cheddar or jack cheese, tomato, pickles, garlic herb croutons and our Voodoo Remoulade dressing.

Crispy Fried Shrimp Salad.....\$10.99

Crispy fried shrimp on a bed of seasonal greens, with tomato, pickles, garlic herb croutons and our Voodoo Remoulade dressing.

DESSERT

Beignets.....\$6.99

3 hot crispy pillow pieces of heaven sprinkled with powdered sugar, reminiscent of the original New Orleans delicacy.

Deep-fried bread Pudding.....\$7.99

A traditional New Orleans recipe. French bread soaked in a sweet vanilla and cinnamon puree with a hint of rum, baked then flash-fried and finished with our praline sauce.



COLD DRINKS

<i>Bottled Water</i>	\$1.50
<i>Coke</i>	\$2.00
<i>Coke Zero</i>	\$2.00
<i>Sprite</i>	\$2.00
<i>Barq's Root Beer 20oz</i>	\$2.99

VOODOO KITCHEN BOTTLED SAUCES

Big Easy Green.....\$7.50

With all the traditional flavors of Cajun Country and just the right amount of heat, this versatile hot sauce adds the perfect finishing touch to any dish!

Red Stick Kick.....\$7.50

A classic cayenne sauce that captures the essence of Louisiana cuisine, worthy to carry the name of its capital city, Baton Rouge.

Mardi Gras Flambeaux.....\$8.00

Flavorful and aromatic, this scorpion and habanero concoction lights up the night sky, much like the famous torches used to illuminate Mardi Gras parade routes in New Orleans a century ago.

VooDoo Kitchen Gift Set.....\$21.00

One bottle of each of our signature Voodoo Kitchen hot sauces. The perfect gift for your favorite foodie! Currently available only at NOLA Avalon Park.



VOODOO KITCHEN BAR BITES

Big Easy Grilled Cheesy Melt.....\$6.99

Gooey, cheesy melted cheddar, Monterey Jack and provolone on garlic toast. Add grilled onions & peppers +\$1.00, Add Sloppy Jeaux mix +\$3.00

Deep Fried Boudin Balls.....\$5.99

4 golf ball-sized pieces of deep-fried awesome! Ground pork, rice and Trinity vegetables with your choice of Voodoo Remoulade or Sweet Heat syrup.

Boudin Balls Shareable Platter.....\$15.00

12 of our deep-fried boudin balls with a variety of dipping sauces for sharing... or not!

Seasoned Curly Fries.....\$4.25

Seasoned curly fries finished with fresh herbs and our house made Voodoo Remoulade sauce.

Seasoned Curly Fries Shareable Platter.....\$9.99



nola_avalonpark



NOLA AVALON PARK

Dirty Voodoo Fries.....\$6.99

Seasoned Curly Fries smothered with chicken & sausage gumbo.

Louisiana Meat Pie.....\$6.99

A deep-fried hand pie (empanada) filled with seasoned ground beef, trinity vegetables and jack cheese, drizzled with our signature Voodoo Remoulade.

Voodoo Fried Chicken Tenders.....\$7.99

Juicy chicken breast tenderloins breaded in herbs & spices then deep fried and tossed in your choice of our signature sauces!



nola_avalonpark



NOLAvalonPark



COFFEE

Espresso.....\$3.25

Double shot of espresso.

Long Black.....\$3.50

Americano.....\$3.75

A black coffee consisting of a shot of espresso and water (hot water for a hot beverage, cold water and ice for an iced americano). Hot or Iced.

Regular Brew.....\$3.25

House roasted coffee prepared by brewing through batch brew machine.

Pour Over.....\$5.75

A manually brewed coffee made by pouring hot water directly over freshly ground coffee. This brew method brings out the nuances of the coffee's flavor.

Cortado.....\$3.75

A smaller sized hot coffee that contains equal parts espresso and warm milk.

Flat White.....\$4.25

A double shot of espresso with steamed milk (without froth).

Cappuccino.....\$4.25

A hot coffee with a double shot of espresso, equal parts steamed milk and foam.

Latte.....\$4.75

A double shot of espresso with milk; steamed with a small layer of foam for hot beverages or combined with ice and cold milk for cold beverages.

Mocha.....\$5.25

A double shot of espresso with milk and chocolate syrup; steamed milk for hot beverages or ice and cold milk for iced beverages. Hot or Iced.

Cold Brew.....\$5.75

A cold coffee steeped in room temperature water over 12 hours, creating a coffee that is uniquely low acidity, full bodied and has a smooth mouth feel.

Draft Latte.....\$5.75



rosso_coffee_bar



RossoSpecialtyCoffee

Honey Lavender Latte.....\$5.75

Double shot of espresso.

Affogato.....\$6.25

A shot of espresso served over a scoop of high quality vanilla ice cream.

Cookie Latte.....\$5.75

Frozen PB Mocha.....\$6.00

Coffee, ice, peanut butter and chocolate topped with house made whip cream.

Milk Options: Whole, Oat +\$.75, Almond +\$.75, Breve (half & half) \$.75, 2%, Skim

Extra Shot: Add Single Shot +\$.75, Add Double Shot +\$1.50

Flavors: +\$.50 Vanilla, SF Vanilla, French Vanilla, Caramel, Hazelnut, Lavender, Honey, Agave, Simple Syrup

Toppings: Whipped Cream +\$.50, Sweet Cream +\$.50

OTHER BEVERAGES

Loose Leaf Tea.....\$5.25

Chai Tea.....\$5.25

Spicy and flavorful tea latte made with steamed milk.

Matcha Latte.....\$5.25

Matcha green tea powder served with steamed milk and a dash of honey. Hot or Iced.

Lemonade.....\$3.50

Orange Juice.....\$3.50

Cold drink with hibiscus tea with Lemonade.

PASTERIES

Croissant.....\$3.50

Ask for today's selection.

Muffin.....\$3.75

Ask for today's selection.

Cookie.....\$1.50

Raspberry Crumble Cookie.....\$3.15

BREAKFAST

Original Bagel.....\$3.50
With cream cheese. Toasted or not.

Everything Bagel.....\$3.75
With cream cheese. Toasted or not.

Original Bagel Combo.....\$5.50
With cream cheese. Toasted or not. Includes Regular Brew Coffee.

Everything Bagel Combo.....\$5.75
With cream cheese. Toasted or not. Includes Regular Brew Coffee.

Breakfast Bagel.....\$5.50
Plain bagel with egg & cheese. Add bacon +\$1.00, Sausage +\$1.50, Double Sausage +\$2.50.
Make it an everything bagel +\$.25.

Sweet Bagel.....\$7.00

BOTTLED BEVERAGES

Fiji Bottled Water.....\$3.00

Zephyrhills Bottled Water.....\$2.00

Martinelli's Apple Juice.....\$3.50

Coconut Water.....\$3.50

Perrier Sparkling Water.....\$3.75



SMOOTHIE FLO'TEAS

Smoothie Flo'Teas.....\$8.35

Choice of Vanilla, Chocolate or Swirl. Choice of Acai, Pina Colada, Lemonade, Pink Lemonade, Passion Fruit, Wild Berry, Strawberry Banana, Strawberry, Guava, Peach, Banana, Mango, Lychee, Pink Lychee, LauLau Punch, or Watermelon.

Boba Flo'Teas.....\$8.35

Choice of Vanilla, Chocolate or Swirl. Choice of Vietnamese Coffee, Milk Tea, Ube, Taro, Matcha, Thai Tea, Hokkaido Tea, Honeydew or Green Tea.

STUBBORN FLOATS

Agave Vanilla Cream.....\$6.45

Black Cherry Tarragon.....\$6.45

Classic Root Beer.....\$6.45

Draft Cola.....\$6.45

Draft Cola Zero.....\$6.45

Lemon Berry Acai.....\$6.45

Pineapple Cream.....\$6.45

Add Whipped Cream +\$.50, Add Bubble Pearls +\$1.00 (Lychee, Mango, Cherry, Strawberry, Tapioca)

SWEET TREATS

Scoop.....\$4.75

Choice of cup or cone. Add up to 4 toppings. Additional scoops +\$3.00. See counter for flavors and toppings.



sipnrollcreamery



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SMOOTHIES

Fruit Smoothie.....\$5.79

Choice of Acai, Pina Colada, Lemonade, Pink Lemonade, Passion Fruit, Wild Berry, Strawberry Banana, Strawberry, Guava, Peach, Banana, Mango, Lychee, Pink Lychee, LauLau Punch, or Watermelon.

Boba Smoothie.....\$5.79

Choice of Vietnamese Coffee, Milk Tea, Ube, Taro, Matcha, Thai Tea, Hokkaido Tea, Honeydew or Green Tea.

Add Whipped Cream +\$.50, Add Bubble Pearls +\$1.00 (Lychee, Mango, Cherry, Strawberry, Tapioca)

ICED BOBA TEAS

Iced Boba Tea.....\$5.75

Choice of Vietnamese Coffee, Milk Tea, Ube, Taro, Matcha, Thai Tea, Hokkaido Tea, Honeydew or Green Tea.

Add Whipped Cream +\$.50, Add Bubble Pearls +\$1.00 (Lychee, Mango, Cherry, Strawberry, Tapioca)

ADD-ONS

Water Bottle.....\$2.85

Extra Cake Cone.....\$0.50



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SPOLETO
seriously italian.



BUILD YOUR OWN

Choose your base, 6 toppings, sauce, and finishes.....\$10.99

Pasta: Spaghetti, Fettucini, Farfalle, Penne, GF Penne (+), 4 Cheese Ravilo (+), Zoodles

Salad: Baby Gem, Arugula, Spinach **Dressing:** Balsamic Vinaigrette, Pesto Ranch, Creamy Caesar

Pizza: 12" Hand-Tossed Pizza

Sauces: Marinara, Bolognese, Alfredo, Arrabbiata, Pesto

Toppings: Broccoli, Carrots, Truffle Mushrooms, Ricotta, Heirloom Tomatoes, Bacon, Red Onions, Garlic, Zucchini, Mozzarella, Sundried Tomatoes, Roasted Peppers, Artichoke Hearts, Pepperoni, Kalamata Olives, Green Peppers, Spinach

Add-ons: Herb Roasted Chicken \$4, Polpette Grade \$5, Extra Bread \$1, Garlic Shrimp \$5, Burrata Cheese \$5, Extra Sauce \$2

INSALATE

Classic Caesar.....\$11.00

Baby Gem, Belgioioso American Grana, Caesar, Ciabatta Croutons, Black Pepper.

Burrata Caprese.....\$14.00

Two 4 oz Burrata balls on a bed of Arugula with Heirloom Tomatoes, Balsamic Glaze and fresh herbs, Served with bread.

Side Salad.....\$5.99

Baby Gem, Heirloom Tomatoes, Red Onions, Italian Cheese Blend, Croutons. Balsamic Vinaigrette.

SANDWICHES

Baked Chicken Parmigiana.....\$11.99

Roasted Chicken, Marinara, Mozzarella, Parmesan finished with herbs. Served with Side Salad.



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Polpette Grande Sandwich.....\$12.99

Our giant Meatball crumbled and topped with Arrabiata, Ricotta, Mozzarella, and Parmesan finished with herbs. Served with Side Salad.

The Veggie.....\$11.00

Burrata, Truffle Roasted Mushrooms, Heirloom Tomatoes and Arugula. Served with Side Salad.

Add On's & Sides:

Herb Roasted Chicken.....\$4.00

Polpette Grande.....\$5.00

Extra Bread.....\$1.00

Garlic Shrimp.....\$5.00

Burrata Cheese.....\$5.00

Extra Sauce.....\$2.00

PIZZA

Supremo.....\$10.99

Marinara Sauce, Mozzarella, Pepperoni, Sausage, Green Peppers, Red Onions, Truffle Mushrooms

Creamy Shrimp Pizza.....\$14.99

Lemon Cream Sauce, Shrimp, Mozzarella, Red Onion, Crushed Red Pepper. Topped with Arugula.

Pepperoni Burrata.....\$12.99

Marinara, Mozzarella, Burrata, Pepperoni and Red Onion.

Quattro Formaggi.....\$10.99

Classic cheese pizza made with our house made marinara sauce and our quattro cheese blend.

PRIMI

Spaghetti Polpette Grande.....\$14.00

Spaghetti, Marinara, 6 oz Meatball topped with Burrata, fresh herbs.

Baked Ziti.....\$12.00

Penne, Marinara, Ricotta, Mozzarella, fresh herbs.

Spicy Farfalle Pasta.....\$14.00

Bowties, Arrabbiata, Alfredo, Roasted Peppers, Red Onions, Heirloom tomatoes, Sundried Tomatoes, Mozzarella, Garlic and Herb Roasted Chicken.

Chicken & Veggie Alfredo.....\$14.00

Fettuccini, Alfredo, Broccoli, Bacon, Carrots, Red Onions, Garlic & Herb Roasted Chicken.

Ravioli Lasagna.....\$15.00

Quattro Formaggio Ravioli, Ricotta, Bolognese, Mozzarella, fresh herbs.



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Pasta and Sauce.....\$10.00

Your choice of pasta and sauce.

Bambini Pasta.....\$7.00

1/2 portion of pasta and sauce. Comes with any beverage offering.

SECONDI

Chicken Risotto.....\$14.00

Creamy Risotto topped with Herb Roasted Chicken, finished with American Grana.

Truffle Mushroom Risotto.....\$14.00

Creamy Risotto cooked with truffle roasted Mushrooms, finished with American Grana.

Shrimp Risotto.....\$14.00

Creamy Risotto topped with Garlic Shrimp, Pesto Drizzle, and finished with American Grana.

DOLCI

Nutella & Strawberry Pizza.....\$10.00

12" Pizza baked with Nutella and Fresh Strawberries. Meant for sharing!

Cannoli.....\$4.00

Crispy Cannoli shell filled with creamy cannoli cream and chocolate chips.

Tiramisu.....\$6.00

Lady fingers soaked in Espresso, layered with cream.