

WORLD FAMOUS SUNDAY BRUNCH SUNDAYS (9 AM - 3 PM)

FRENCH TOAST

BANANAS FOSTER FRENCH TOAST 10 V

Thick slices of Texas Toast dipped in French toast batter, coated with cinnamon and sugar. Topped with sauteed bananas and rum sauce.

MANGO MANGO FRENCH TOAST 10 V

Thick slices of Texas Toast dipped in French toast batter, coated with cinnamon and sugar. Topped with 'Mango Mango' fruit dip.

SWEET POTATO FRENCH TOAST 10 V

Thick slices of Texas Toast dipped in whipped sweet potato French toast batter and topped with our house made Panache Pecan Pralines. Served with syrup.

CHICKEN FRIED CHICKEN FRENCH TOAST 17

Double battered fried chicken breast atop four thick slices of Texas Toast dipped in French Toast batter, sprinkled with powdered sugar. Served with a rosette of 'Mango Mango' whipped butter.

EGGCITEMENT

CHESAPEAKE BENEDICT 16

Two poached eggs*, two fried green tomatoes, lump crab and a Cajun hollandaise sauce. Topped on a buttery biscuit and served with a side of fruit and 'Mango Mango' fruit dip.

QUICHE FLORENTINE 11 V

Eggs*, cheese, mushrooms, spices, herbs and spinach baked in a flaky crust. Served with a side of fruit and 'Mango Mango' fruit dip. Classic, French and Fresh!

PUTTING THE LUNCH IN BRUNCH

MAGNOLIA SHRIMP & GRITS 17

Pan seared shrimp sauteed with Virginia ham in a lemon butter beurre blanc sauce. Served over smoked gouda grits and crispy green onions

GUMBO CUP 9 BOWL 17

Seafood, sausage and chicken. A hearty tried and true Cajun stew with flavors straight from the Bayou.

VEGAN GUMBO CUP 6 BOWL 11 V

A flavorful gluten free roux filled with corn, carrots, and more ...

CREOLE COBB SALAD WITH 'MANGO MANGO' BALSAMIC VINAIGRETTE 8 V

Romaine wedge with applewood bacon, blue cheese, sliced avocado, chopped eggs, tomato and a tasty drizzle of 'Mango Mango' balsamic vinaigrette.

CAESAR SALAD 8 V

Romaine tossed with homemade Caesar dressing, grated Parmesan cheese, topped with our house made croutons.

FARMER'S MARKET SALAD 8 V

Mixed greens, red onions, tomatoes, shredded carrots, cucumbers, eggs and shredded cheddar. Served with 'Mango Mango' vinaigrette.

Add Protein to any salad!

Add Grilled Chicken 6 | Add Grilled Shrimp 7 | Add Grilled Salmon 9
Add Crab Cake 12

HOUSE OF PANACHE "HOUSE FAVORITES"

MRS. B'S FISH AND GRITS 16

Fried fish and grits with sliced tomato, egg* and a slice of Texas Toast. (Catch of the Week) or fried salmon. Served with 'Mango Mango' mango preserves. Upgrade to salmon for an additional 3 dollars
Add Cheddar or Swiss to your eggs for 0.50

2 UP 2 DOWN: THE VA 13

2 eggs*, 2 bacon strips, 2 slices of andouille sausage, 2 cinnamon French toast. Paying homage to our great state!
Add Cheddar or Swiss to your eggs for 0.50

SLEDGE SKILLET: THE ULTIMATE HOME SKILLET 14

A slice of bacon, a slice of andouille sausage, two eggs*, skillet potatoes, toast and grits. Served with 'Mango Mango' mango preserves. The most dependable breakfast!

THE BIGGIE (RIB EYE) 24

Steak*, two cheese eggs*, Texas Toast and grape juice. Served with 'Mango Mango' mango preserves. Enjoy this steak with style and grace!
Getting down to the nitty-gritty ... Enough said!

FRESH AND FRUITY

CROISSANT BASKET 8 V

Basket of three buttery, freshly made croissants. Served with 'Mango Mango' preserves, 'Mango Mango' butter and 'Mango Mango' fruit dip.

MANGO BERRY PARFAIT 7 V

Pretty up your parfait in a Mango Mangeaux way!
'Mango Mango' yogurt, granola and berries served in a martini glass.

FRESH SEASONAL FRUIT WITH 'MANGO MANGO' MANGO FRUIT DIP 5 V

Our famous 'Mango Mango' mango preserves mixed with whipped cream cheese.

BRUNCH WITH A PUNCH Brunch beverages.

MIMOSA SAVEURS

MANGO MIMOSA 8 | SPIRIT FREE 6

Champagne with mango orange juice.

SIMPLY PANACHE MIMOSA 8 | SPIRIT FREE 6

Champagne, pomegranate liqueur and mango lemonade.

RICH GIRL PO BOY MIMOSA 8 | SPIRIT FREE 6

Champagne, passion fruit and blackberry juice.

MANMOSA MIMOSA 8

Stella Artois, Triple Sec and mango orange juice

SIMPLY PANACHE SAMPLER 24 | SPIRIT FREE 12

Four sample mimosas served as a flight.
Rich Girl Po Boy Mimosa, Simply Panache Mimosa, Mango Mimosa and a special feature mimosa of the day!

BE MARY

PORKY BLOODY MARY 10 | SPIRIT FREE 6

Juicy tomato! Savory spices! Country bacon and vodka!

CRABBY BLOODY MARY 10 | SPIRIT FREE 6

Juicy tomato! Savory spices! Crab, shrimp, lobster and vodka!

SPICY MANGO BLOODY MARY 10 | SPIRIT FREE 6

Juicy tomato! Mango puree! Cayenne pepper and vodka!

BLOODY MARY FLIGHT 24 | SPIRIT FREE 12

Three samples of Bloody Marys served as a flight.
Porky Bloody Mary, Crabby Bloody Mary and Spicy Mango Bloody Mary.

 These menu items contain or are served with 'Mango Mango' Mango Preserves

V These items are, or can be prepared vegetarian.

*Please notify your server of any food allergies. *Service charge of 18% will be applied to parties of 6 or more. Please consider when ordering that any menu item served as the menu describes cannot be removed from the check.

If the initial dish you order is not up to standards set by our chef, we will correct the error.

We do not substitute parts of our entrees. In order to maintain the integrity of our dishes, our ability to make modifications is limited to the flavor profile of the dish.

THANK YOU for supporting our comm UNITY bistro!

*These items are cooked to your specification. Consuming undercooked meats, eggs, seafood, may increase your risk of food borne illness.



BREAKFAST MON - SAT (9 AM - NOON)

LES MENUS

Our menu is crafted from flavor infusions of three distinct cuisines:

French. Creole. NeoSoul.

FRENCH TOAST

BANANAS FOSTER FRENCH TOAST 10 V

Four thick slices of Texas Toast dipped in French toast batter, coated with cinnamon & sugar. Topped with sautéed bananas and rum sauce.

MANGO MANGO FRENCH TOAST 10 V

Four thick slices of Texas Toast dipped in French toast batter, coated with cinnamon & sugar. Topped with 'Mango Mango' Fruit Dip.

SWEET POTATO FRENCH TOAST 10 V

Four thick slices of Texas Toast dipped in whipped sweet potato French toast batter and topped with our house made Panache Pecan Pralines. Served with syrup.

CHICKEN FRIED CHICKEN FRENCH TOAST 17

Double battered fried chicken breast atop four thick slices of Texas Toast dipped in French Toast batter, coated with cinnamon and sugar. Served with a rosette of 'Mango Mango' whipped butter.

EGGCITEMENT

CHESAPEAKE BENEDICT 16

Two Poached Eggs*, Two Fried Green Tomato, Lump Crab, and a Cajun hollandaise sauce. Topped on a buttery biscuit and served with a side of fruit.

Our City of Hampton is known for its crab and Mango Mangeaux's will be known for the Chesapeake Benedict!

QUICHE FLORENTINE 11 V

Eggs*, cheese, mushrooms, spices, herbs, spinach baked in a flaky crust. Served with a side of fruit.

Classic, French and Fresh!

PUT IT ON THE SIDE

Fresh seasonal fruit with 'Mango Mango' Fruit Dip 5 V

One egg, any style 3 V | Grits 3 V | Skillet Potatoes 4 V

Toast 3 V | Bacon 4 | Sausage 4 | House Turkey Sausage 5

Side of French Toast 5 V

DRINKS

Juice (Apple, Cranberry, Orange) 2 | Fountain Drinks (Unlimited Refills) 3 | Mango Lemonade (No Refills) 3.50 | Mango Tea (No

Refills) 3.50 | Avery Panache (No Refills) 3.50

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33 E. Mellen St. Hampton, VA 23663 • 757-224-9189 • contact@mangomangeaux.com

LUNCH MON - SAT (11 AM - 3 PM)

SOUP & SALADS

GUMBO CUP 9 BOWL 17

Seafood, Sausage & Chicken, a hearty tried and true Cajun stew with flavors straight from the Bayou.

VEGAN CUP 6 BOWL 11

A flavorful gluten free roux filled with corn, carrots, edamame beans and more...

CREAMY TOMATO THYME SOUP CUP 6 BOWL 11

Our house made creamy tomato soup is creamy, rich and comforting. Add an Ounce of Lump Crab 4

SOUP DU JOUR CUP 5 BOWL 9

Chef's Selection

CAJUN COBB W/MANGO BALSAMIC VINAIGRETTE 8

Romaine wedge with applewood bacon, bleu cheese, sliced avocado, chopped eggs, tomato and a tasty drizzle of 'Mango Mango' balsamic vinaigrette.
Add Grilled Chicken 6 | Add Grilled Shrimp 7
Add Grilled Salmon 9 | Add Crab Cake 12

CAESAR SALAD 8

Romaine lettuce tossed with homemade Caesar dressing, grated Parmesan cheese, topped with croutons.
Add Grilled Chicken 6 | Add Grilled Shrimp 7
Add Grilled Salmon 9 | Add Crab Cake 12

FARMERS MARKET SALAD 8

Mixed Greens, red onions, tomatoes, shredded carrots, cucumbers, eggs, and shredded cheddar. Served with 'Mango Mango' vinaigrette.
Add Grilled Chicken 6 | Add Grilled Shrimp 7
Add Grilled Salmon 9 | Add Crab Cake 12
From Yorktown, to Smithfield, to Deerehaven Farm and all those in-between, we know the best Farmer's ever seen!

SANDWICHES & BURGERS

GRILLED FONTINA CHEESE PANINI 12

Fontina cheese and a variety of cheeses with a cup of Creamy TomatoThyme Soup or Vegan Gumbo and a bag of our Louisiana's finest Zapp's** kettle chips
Cheesy, gooey and oh so good!!!

TURKEY BISTRO 12

Sliced turkey, bacon, lettuce, tomato, and provolone with 'Mango Mango' dressing on a Texas Toast panini with a bag of Louisiana's finest Zapp's kettle chips.

AU JUS FRENCH DIP PANINI 13

Thin sliced roast beef with melted cheeses served on a toasted French roll and accompanied with a flavorful beef broth for dipping. Served with mixed greens and 'Mango Mango' balsamic vinaigrette.

SANDWICHES & BURGERS CONT...

KING PO BOY 14

Choice of (fried oysters, fried green tomato, fried shrimp, or fried fish) on a toasted French roll with lettuce, tomatoes, pickles and our house remoulade.
Served with fries

SO PANACHE SALMON SANDWICH WITH FRIES 16

Perfectly fried salmon with our house made bistro sauce with lettuce, tomato and pickle.

KING PO BOY COMBO 18

Half of a Po Boy: choice of (fried oysters, fried green tomato, fried shrimp, fried fish, or fried lobster), French fries and a cup of seafood gumbo.

CHOOSE HAMPTON 16

Crab cake sandwich with our house made remoulade served with mixed greens and 'Mango Mango' vinaigrette.
We Choose Hampton, you should too!

BISTRO BURGER WITH FRIES 14

Angus burger* with grilled onions, mushrooms, our house made bistro sauce with lettuce, tomato and pickle served on the side.
| Add Bacon 3

BISTRO VEGGIE BURGER 14

Bistro burger made with Veggie patty. It's Beyond good!
Add Swiss .50 | Add Cheddar .50

HOUSE OF PANACHE "HOUSE FAVORITES"

QUICHE FLORENTINE 12

Eggs*, cheese, mushrooms, spices, herbs, spinach bake in a flaky crust. Served with a salad with 'Mango Mango' vinaigrette, and a side of fruit.
Classic, French and Fresh!

CHESAPEAKE BENEDICT 16

Two Poached Eggs*, Two Fried Green Tomato, Lump Crab, and a Cajun hollandaise sauce. Topped on a buttery biscuit and served with a side of fruit.





PASTA MANGEAUX WITH GRILLED FRENCH BREAD 16

Linguine tossed with Andouille, crawfish, crimini mushrooms in a marinara cream sauce with jumbo grilled Cajun shrimp.

MAGNOLIA SHRIMP & GRITS 17


Pan seared shrimp sautéed with Virginia ham in a lemon butter sauce. Served over smoked gouda grits & crispy green onions.

PUT IT ON THE SIDE

Seasonal Fruit with 'Mango Mango' Fruit Dip 5 
Fries 3.5  | Zapp's Chips 2.5**  Side Salad 4 

Veggie of the day 3 

** Louisiana's finest kettle style chips. **Cooked in peanut oil.

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DINNER MON - SAT (5:30 PM - 9:30 PM)

CELEBRATIONS "APPETIZERS"

GUMBO CUP 9

Seafood, Sausage & Chicken, a hearty tried and true Cajun stew with flavors straight from the Bayou.

VEGAN GUMBO CUP 6 BOWL 11

A flavorful gluten free roux filled with corn, carrots, and more ...

NEO SOUL EGGROLL 8

Collards, cheddar, black eye peas, onions.

FRIED GREEN TOMATOES 9

Four Slices of green tomato breaded and deep-fried to golden brown perfection served with our house made creole remoulade.

SHRIMP AND CRAWFISH FONDEAUX 15

Zesty gouda cheese baked custard of shrimp, crawfish and creole seasonings. Served with fried pita chips.

ANDOUILLE POPPERS 10

Andouille sausage, seasoned onions & peppers, mixed with a creamy blend of ricotta and parmesan cheese; rolled and fried golden brown served with our house made creole remoulade dipping sauce.

MANGO GINGER SHRIMP 12

Plump shrimp served over mixed green garnish and drizzled with our famous 'Mango Mango' ginger sauce. **Mangolicious!**

CREAMY COLLARD GREEN DIP 12

This rich, creamy collard green dip is perfect to share or devour it all yourself. Served with fried pita chips.

MISSY'S MUSSELS 16

Pan roasted Mussels, Andouille, sweet peppers sautéed with white wine, garlic, lemon and butter. Served with grilled French bread.

SALADS

CAESAR SALAD 10

Romaine lettuce tossed with homemade Caesar dressing, grated Parmesan cheese, topped with croutons.
Add Grilled Chicken 6 | Add Grilled Shrimp 7 | Add Grilled Salmon 9
Add Crab Cake 12

FARMERS MARKET SALAD 10



Mixed Greens, red onions, tomatoes, shredded carrots, cucumbers, eggs, and shredded cheddar. Served with 'Mango Mango' vinaigrette.
Add Grilled Chicken 6 | Add Grilled Shrimp 7 | Add Grilled Salmon 9
Add Crab Cake 12

CAJUN COBB W/MANGO BALSAMIC VINAIGRETTE 10



Romaine wedge with applewood bacon, bleu cheese, sliced avocado, chopped eggs, tomato and a tasty drizzle of 'Mango Mango' balsamic vinaigrette.
Add Grilled Chicken 6 | Add Grilled Shrimp 7 | Add Grilled Salmon 9
Add Crab Cake 12

PUT IT ON THE SIDE

Asparagus 4  | Green Beans 3.5  | Mrs. Mary's Mac 4 

Collard Greens 4  | Whipped Potatoes 3 

Andouille Chived Rice 4 | Gouda Cheese Grits 4 

Fries 3.5  | Veggie of the Day 3.5 

French bread with 'Mango Mango' Butter 8  

ENTREES

GRILLED CHICKEN 18

Jambalaya (rice, Andouille sausage, tomato and peppers) stuffed chicken served with sautéed asparagus and topped with sun dried tomato vinaigrette.

MAGNOLIA SHRIMP & GRITS 22

Pan seared shrimp sautéed with Virginia ham in a lemon butter sauce. Served over smoked gouda grits & crispy green onions.

PANACHE PLATTER 20

Cajun Fried Catch of the week, fried crawfish, fried oyster, fried shrimp with French fries served with 'Mango Mango' tartar sauce.
It's so Panache!
Add Fried Lobster Tail 8

CHICKEN FRIED CHICKEN 17

Double battered fried chicken breast served with Mrs. Mary's Mac & Cheese and Collard Greens.

CHOOSE HAMPTON CRAB CAKES 26

Two Choose Hampton Crab Cake with a lemon butter sauce, whipped potatoes and freshly sautéed green beans.
Our ode to our City's favorite seafood. We choose Hampton, you should too!

SALMON LAFAYETTE 22

Grilled Salmon* topped with an Etouffee tomato cream sauce, onions and bell peppers, whipped potatoes and freshly sautéed green beans.

BAYOU STEAK AND POTATOES 27

Juicy grilled Rib Eye* seasoned with creole spices and shallot compound butter. Served with grilled asparagus and fully loaded baked potato.
Add Grilled Lobster Tail 8

LOBSTER MAC & CHEESE 28

8 ounces of lobster! Four ounce grilled lobster tail and four ounces of succulent lobster meat in a six cheese creamy mac and cheese sauce.

GUMBO! GUMBEAUX! GUMBEAUX! 17

Bowl of seafood, sausage and chicken. A hearty tried and true Cajun stew with flavors straight from the Bayou.

LOW COUNTRY LINGUINE 18

Linguine tossed with Andouille, crawfish, shrimp, julienned collard greens, crimini mushrooms, sun dried tomatoes in a sherry mustard cream sauce. Served with grilled French bread.

BISTRO BURGER WITH FRIES 16

Angus burger with grilled onions, mushrooms, our house made bistro sauce with tomato, lettuce, fried green tomato and pickle served on the side.*
Add Swiss .50 | Add Cheddar .50 | Add Bacon 3

BISTRO VEGGIE BURGER 16

Bistro burger made with Veggie patty. It's Beyond good!
Add Swiss .50 | Add Cheddar .50

OH CREPE!

Oui! Oui! Oui! In true French tradition.

SAVORY SEAFOOD CREPES 18

Pastries filled with shrimp, crawfish, spinach and mushrooms with garlic cream cheese sauce.

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We are Simply Panache (better known as the Mango Ladies), a national event planning firm that specializes in personalized and professional events.

People often ask how do Event Planners who plan parties start manufacturing a gourmet mango preserve. The answer is simple, fun, and key to why we call them PARTY preserves.

We have used our preserves in many PARTY recipes for our clients to Spread It! on toast, bagels, or croissants; Mix It! with cream cheese for a delicious fruit dip; Shake It! with our red wine vinegar and olive oil for a mangolicious vinaigrette; and Stir It! with our Jammin' Ginger PARTY Mix to make our Mango Ginger Shrimp, just to name a few.



Our customers started giving us new recipes and ideas on how to use and promote 'Mango Mango'. One of our Farmer's Market customers suggested we contact ABC's Shark Tank to acquire an investor and grow our business. After watching the show, we were a bit apprehensive, however, we saw the potential in the show and agreed to contact the show's producers. After contacting the show's producers and being selected out of the 50,000 applicants, we appeared in front of the Sharks and the episode aired September 27, 2013.

Although we did not partner with a Shark, the Sharks loved 'Mango Mango' and we received 15,000 orders in 48 hours. Those orders equated to nearly 100,000 jars. Shortly after Shark Tank, we debuted 'Mango Mango' on QVC and SOLD OUT 5 times.

'Mango Mango' Mango preserves can now be found in all Whole Foods in the Mid-Atlantic region and Specialty & Gourmet stores nationwide.

Since then, the revenue for 'Mango Mango' soared to over a million dollars in sales. With our earnings, we decided to invest in our community by bringing new and niche businesses to the city of Hampton.

Mango Mangeaux: A Simply Panache Bistro was born, which now houses our 'Mango Mango' Mango Preserves manufacturing and distribution. We hope you enjoy the flavors of our French, Creole, NeoSoul bistro and take home a jar of 'Mango Mango' Mango Preserves!

Our clients loved the preserves so much, we decided to commercially manufacture them.

With all of the VDACS & FDA rules and specifications in hand, we started producing our preserves, that we aptly named 'Mango Mango' at the Hanover Cannery in Ashland, Virginia. Shortly after producing 'Mango Mango', we started to attend Farmer's Markets and Food Shows. We were selling out at every market and our customers would follow us from market to market. After our first food show (Virginia Finest), we were picked up by three Whole Foods Markets. We were so excited to know that people were enjoying our preserves as much as we enjoyed making them. Some weekends, we would work four farmer's markets a day.

Spread it! Mix it! Shake it! Stir it!™

AS SEEN ON...
SHARK TANK

abc **NIGHTLINE**

TOP SELLER ON



Daily Press



GOURMET NEWS

BEYOND THE TANK

Voted Best Brunch
Coastal VIRGINIA
Magazine

npr

foodservice monthly
The News Magazine Foodservice Professionals Read

Forbes

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COMMUNITY BOOST PANELIST

MILITARYSPOUSE
MAGAZINE



CELEBRATED COCKTAILS

MANGEAUX GOLD 9 🍹
Vodka, Chambord and mango lemonade.

FRENCH 75 10
Hendrick's Gin, simple syrup, fresh lemon juice and champagne.

HUMIDI-TEA 9 🍹
Mango tea, coconut rum and mango puree with a coconut rim.

MANGO-PAMA MARGARITA 12 🍹
Tequila, sour mix, Pama liqueur and mango puree.

GRANDE MANGO-PAMA MARGARITA FOR TWO 22 🍹
Don't get it twisted! It's a grande margarita served in an enormous martini glass for two!
Tequila, sour mix, Pama liqueur and mango puree.

HOUSE MADE CIROC MANGO SANGRIA 9 🍹
Ciroc Mango, mango puree, passion fruit, white wine, pineapple juice and fresh fruit.

MANGO ELECTRIC LEMONADE 9 🍹
Vodka, mango lemonade and grenadine.

MANGO MARGARITA 10 🍹
Tequila, lime juice, sour mix, mango rim (salt or sugar) and mango puree.

MANGO TEQUILA SUNRISE 10 🍹
Tequila, mango orange juice and grenadine.

MANGO WHISKEY SOUR 12 🍹
Jack Daniels, sour mix and mango puree.

THE CTL 10
Cointreau, tequila and lime.

ROYAL FLUSH 10
Crown Royal Regal Apple, Chambord, peach schnapps and cranberry juice.

BROWN SUGAR BABY 10
Bourbon, brown sugar simple syrup, fresh lemon juice and champagne.

JAMMIN' JARS
Our celebrated cocktails served in our famous jars.

MANGO MOJITO 10 🍹
White rum, mango puree, fresh mint, fresh lime juice and soda water.

LET ME BAYOU A DRINK 10
A panache style hurricane featuring light rum, dark rum, passion fruit, orange juice and grenadine.

MANGO MOONSHINE 10 🍹
Vodka or tequila, mango puree and mango lemonade.

MANGO PINA COLADA 10 🍹
Malibu rum, pina colada mixture (pineapple juice and coconut milk), mango puree and fresh lime juice.

MIMOSA SAVEURS

MANGO MIMOSA 8 🍹 | SPIRIT FREE 6 🍹
Champagne with mango orange juice.

SIMPLY PANACHE MIMOSA 8 🍹 | SPIRIT FREE 6 🍹
Champagne, pomegranate liqueur and mango lemonade.

RICH GIRL PO BOY MIMOSA 8 | SPIRIT FREE 6 🍹
Champagne, passion fruit and blackberry juice.

MANMOSA MIMOSA 8 🍹
Stella Artois, Triple Sec and mango orange juice.

SIMPLY PANACHE SAMPLER 24 🍹 | SPIRIT FREE 12 🍹
Four sample mimosas served as a flight.
Rich Girl Po Boy, Simply Panache Mimosa, Mango Mimosa and a special feature mimosa of the day!

MARTINI SAVEURS
French Style Martinis

MANGO MARTINI 9 🍹
Vodka, mango puree, lime juice and champagne.

POMEGRANATE MARTINI 9
Vodka, champagne, Pama liqueur, lime juice and pomegranate seeds.

GREEN APPLE MARTINI 9
Vodka, lime, Apple Pucker and champagne.

🍹 Indicates that our 'Mango Mango' Mango Preserves are featured in your cocktail.
Happiest Hour (Every Monday - Thursday 5:30pm - 7:00pm - Outdoor and Bar Seating Only.)
Alcoholic beverages may not be returned or exchanged.

BE MARY

PORKY BLOODY MARY 10 | SPIRIT FREE 6 🍹
Juicy tomato! Savory spices! Country bacon and vodka!

CRABBY BLOODY MARY 10 | SPIRIT FREE 6 🍹
Juicy tomato! Savory spices! Crab, shrimp, lobster and vodka!

SPICY MANGO BLOODY MARY 10 🍹 | SPIRIT FREE 6 🍹
Juicy tomato! Mango puree! Cayenne pepper and vodka!

BLOODY MARY FLIGHT 24 🍹 | SPIRIT FREE 12 🍹
Three samples of Bloody Marys served as a flight.
Porky Bloody Mary, Crabby Bloody Mary and Spicy Mango Bloody Mary

BEER MUGS 5
Ask your server about our local beer selection!

CORONA- 4.5% MEXICO | STELLA ARTOIS- 4.8% LEUVEN, BELGIUM

DAILY SPECIALS

FUZZY MANGEAUX 6 🍹
Peach schnapps, mango puree and orange juice.

CROWN APPLE MULE 8
Crown Apple Regal, ginger beer, fresh lime juice and simple syrup.

MANGO BREEZE 7 🍹
Vodka, pineapple juice, cranberry juice and mango puree.

LONG ISLAND 5
Long Island pre mix and sour mix topped with Coke.

MANGO SCREWDRIVER 6 🍹
Vodka and mango orange juice.

MANGO BELLINI 6 🍹
Mango puree, peach schnapps and champagne.

MANGO PEACH WOO WOO 7 🍹
Mango puree, vodka, peach schnapps and cranberry juice.

MANGO PEACH SANGRIA 7 🍹
White wine, peach schnapps, mango puree, pineapple juice, orange juice and grenadine.

MANGO COSMO 7 🍹
Vodka, Cointreau, lime juice, cranberry juice and mango puree.

SPIRIT FREE DRINKS

MANGO LEMONADE 3.50 🍹
(No Refills) Freshly squeezed lemonade with our famous 'Mango Mango' Mango Preserves.

MANGO TEA 3.50 🍹
(No Refills) Freshly made sweet tea made with 'Mango Mango' Mango Preserves.

AVERY PANACHE 3.50 🍹
(No Refills) Half mango lemonade and half mango iced tea.

DOROTHY DANDRIDGE 3
(Unlimited Refills) Sprite and grenadine with cherry garnish.

HARRY BELAFONTE 3
(Unlimited Refills) Coke and grenadine with cherry garnish.

JUICE 2
(No Refills) Apple, Cranberry, Orange

FOUNTAIN DRINKS 3
(Unlimited Refills) Coke, Diet Coke, Sprite, Fanta Orange, Barq's Root Beer, Ginger Ale, Unsweetened Tea and Freshly Made Sweet Tea

COFFEE 2
Regular and decaf Jazzy Java.

HOT TEA 2
Green tea and herbal tea assortment.

BOTTLED WATER 2.50
Purely Panache.

SPARKLING WATER 3
Perrier.