

Mojitos & Muddles \$8.50

Purple Mojito

Bacardi Limon, suagr, mint, pomegranate & fresh lime

Black Cherry Mojito

Cruzan Black Cherry rum, sugar, mint, & fresh lime

DragonBerry Mojito

Bacardi DragonBerry, sugar, mint & fresh lime

Man Over Board

Bacardi Razzberry, sugar, mint, fresh lime & muddled raspberries

The BeachComber

Bacardi Grand Melon, sugar, mint, fresh lime & Midori Float

Berry Me in the Sand

Bacardi Dragonberry & Bacardi Razzberry, mint, sugar, fresh lime & muddled raspberries & cherries

Cocktails \$8.5

Hangin' with Molly

Absolut Peppar & Molly's Bloody Mary mix. Rimmed with Tony Chachere's Creole Seasoning.

Slap Yo' Momma

Skyy Citrus, lemonade, & pomegranate juice

Fishermans Punch

Bacardi Limon, Bacardi O, Bacardi Razz, & Bacardi Coconut mixed with cranberry & pineapple juices

Redneck Mai Tai

Myer's Dark Rum, Malibu, pineapple & orange juices, & a splash of grenadine

Dew "in" the Sailor

Sailor Jerry Rum, fresh lemon, & Mountain Dew

The Blue Mother Shucker

Molly's Long Island with a hint of Blue Island Flavor

Mi Casa, Su Casa Margarita

Sauza Gold Tequila, Grand Marnier, sweet 'n sour, fresh lime & pale ale

The Drunken Coconut

Coconut Vodka & fresh pineapple juice

Martinis \$9

Lemon Drop Martini

Skyy Citrus mixed with fresh squeezed lemons & served with a sugared rim

CoCo JoJo

Godiva, Bailey's, Smirnoffi Vanilla, & Malibu

Molly's Sidecar

Old School Classic Brandy Margarita with a sugared rim

The XXX

Absolute Berry Acai, 3 Olives Pomegranate, sweet & sour, splash of pomegranate juice

The Banana Hammock

Kahlua, Creme De Banana, cream, & pineapple juice

The Red Dragon

Bacardi DragonBerry, cranberry & soda "Not Exactly Street Legal"

Chocolate Covered Rasberry

Smirnoff Raspberry, Bailey's, Creme De Cacao & a chocolate kissed glass

HAPPY HOUR 2 FOR 1

rail & call drinks, tap beer & house wine

***Only available in the Bar area* and on the patios**

Monday - Friday 3:00pm - 6:00pm

Saturday Noon - 6:00pm

Sunday 3:00pm - 6:00pm

Everyday 10:00pm - Midnight
(we close at 11:00 P.M. on Sundays)

also during the

Friday "Oyster Orgy" from 3-6pm

\$.69 Oysters

\$3.99 1/2lb Peel 'N' Eat Shrimp

\$1 Taco of the Day

Molly's House Wines

Red or White

Glass 3.75 Full Carafe 9.00
Burgandy(CA) or Chablis(CA)

Glass 4.25 Full Carafe 11.00
Cabernet(CA) or Chardonnay(CA)

Glass 4.75 Full Carafe 13.00
Merlot(CA) or Pinot Grigio(Italy)

Red Wine

Pinot Noir

La Grand - France 7.00/28.00
Carmel Road - Monterey 9.00/36.00
Sonoma Cutrer - Sonoma 68.00
Apaltagua - Chile 7.00/28.00

Merlot

Trincher Main Street - California 6.00/24.00
Penfolds - Australia 7.00/28.00

Cabernet Sauvignon

Dynamite - Lake County 9.00/36.00
BV Coastal Estates - California 8.00/32.00
The Show - California 36.00

Other Reds

Conquista Malbec - Argentina 6.00/24.00
Rolling Shiraz-Australia 8.00/32.00
Montevina Zinfandel Port - Amador 8.00/32.00
Sacred Stone - California 24.00
(a perfect blend of Merlot, Sangiovese, Zinfandel, and Dolcetto)
Gabbiano Chianti - Tuscany 26.00
Campus Oaks Zinfandel - Lodi 28.00
Kendall Jackson Meritage - Santa Rosa 32.00
(an intriguing blend of Cabernet Sauvignon, Merlot & Cabernet Franc)
Apaltagua Carmenere - Chile 7.00/28.00
(100% Carmenere, spicy with plum and berry flavors)

White Wine

Pinot Grigio

Montevina - California 8.00/32.00
Oko Organic - Italy 9.00/34.00

Sauvignon Blanc

Sea Glass - Santa Barbara 8.00/32.00
Root:1 - Chile 9.00/36.00
Napa Cellars - Napa 12.00/48.00

Chardonnay

Sonoma Junction - Sanoma County Grown 6.00/24.00
Lindeman's Bin 65 - Australia 7.00/28.00
Napa Cellars - Napa Valley 8.00/32.00
Sonoma Cutrer - Sonoma 68.00

Other Whites

Montevina White Zinfandel -California 6.00/24.00
Seven Daughters - California 8.00/32.00
(a fantastic blend of french colombard, chardonnay, riesling, symphony, orange muscat, gewürztraminer & sauvignon blanc)
Chateau Ste Michelle Reisling - Columbia Valley 8.00/32.00

Bubbly

J. Roget Spumante Champagne 30.00
J. Roget Spumante Champagne Split 6.00
Moet Chandon Rose 100.00

Don't Be Shellfish!

Book your Party or Event at

Molly Cool's Seafood Tavern!

For Groups of 5 to 200 (or 3)!

Contact Kellie at

414. 831.8862 or kellie@mollycools.com

To Make Your Reservation Today!

Follow us on Facebook & Twitter!

*****Prices, Items and Times subject to change**

Beer

BOTTLES

Domestic Bottles 3.75
Miller Lite, MGD, MGD 64, Miller Chill,
Budweiser, Bud Light, Bud Light Lime,
Michelob Ultra, Coors Light, Miller High Life,
Sam Adams Lager, PBR (16oz Can)
Amstel Light 5.00
Corona 5.00
Heineken 5.00
Lakefront Cream City Pale Ale 5.00
Lakefront Riverwest Stein 5.00
Bell's Two Hearted Ale 5.00
Red Stripe Lager 5.00
Scrimshaw Pilsner 5.00
Guinness Can 6.50
Sprecher Black Bavarian 5.00
Sierra Nevada Pale Ale 5.00
Strongbow Cider (16oz can) 6.50
Leinenkugel's Honey Weiss 5.00
Mike's Hard Cranberry 5.00
Mike's Hard Lemonade 5.00
Crispin Honey Hard Cider (22oz bottle) 6.75
Crispin Original Cider 5.00
O'Douls N/A 3.50
Peroni 5.00

TAPS

Pints or 20 oz Goblets (add \$1)

Cool Brew 4.00
Miller Lite 4.25
Miller High Life 4.25
Bud Light 4.25
Lake Front Fixed Gear 5.50
New Glarus Fat Squirrel Nut Brown Ale 5.50
Stella Artois Pilsner 5.75
Leine's Summer Shandy 4.75
Sprecher Mai Bock 6.00
Left Hand Sawtooth ESB Ale 5.50
Left Hand 400 lb. Monkey IPA 5.50
Left Hand Milk Stout 5.50
Pabst Blue Ribbon 4.25
Spotted Cow 5.50
Fat Tire 5.50
Bell's Oberon 5.50

Lemonades

Fresh purees and juices mixed with
Molly's signature lemonade
2.95 to start with 2.00 refills

Original

Pomegranate Mint

Strawberry

Homemade Desserts

(all desserts are meant to share)

Mississippi Cheesecake 7.95
a la Bananas Foster 9.95
with strawberries 9.95
with mixed berries 9.95

Creme Brulee 7.95

Triple Chocolate Cake 8.95

Key Lime Pie 8.95

Ice Cream Bananas Foster 8.95

Mixed Berry Cobbler 6.95