



# Complement Your Puléo's *Dining Experience*



# Appetizers



## **FRIED GREEN TOMATOES**

Golden fried green tomatoes accompanied with tasso and country gravy, served with stone ground cheese grits – 8.99



## **CAJUN SEARED AHI TUNA**

With a soy ginger dipping sauce, pickled ginger and fresh wasabi – 12.99



## **FRIED PICKLES**

Crispy dill pickle chips in our special batter with ranch sauce – 7.99



## **CRISPY ASPARAGUS**

Golden deep fried asparagus, served with honey mustard and spicy avocado ranch dipping sauces – 9.99



## **FRIED CALAMARI**

Tender fried calamari served with Nona's sauce – 9.99



## **CHEESE STICKS**

Lightly breaded mozzarella sticks fried golden brown and served with Nona's sauce – 7.99



## **SPINACH & ARTICHOKE CON QUESO**

Spinach and artichokes in a thick and creamy cheese sauce, served with corn tortilla chips – 7.99



## **CHICKEN CHILI NACHOS**

Tortilla chips topped with our "Award Winning" white and red bean chicken chili, Cheddar Jack cheese blend, jalapenos, chives, tomatoes and sour cream – 9.99

# Wine List

6 OZ. | 9 OZ. | BOTTLE

## WHITE WINES

- KIM CRAWFORD "MARLBOROUGH" SAUVIGNON BLANC 10 | 13 | 36
- COASTAL VINES WHITE ZINFANDEL 7 | 10 | 30
- RELAX RIESLING 10 | 13 | 34
- COASTAL VINES PINOT GRIGIO 7 | 10 | 30
- ECCO DOMANI PINOT GRIGIO 10 | 13 | 32
- SUTTER HOME SAUVIGNON BLANC 8 | 11 | 32
- ROBERT MONDAVI WOODBRIDGE CHARDONNAY 8 | 11 | 32
- KENDALL JACKSON CHARDONNAY 10 | 13 | 36

## RED WINES

- LOUIS MARTINI CABERNET SAUVIGNON 10 | 13 | 38
- MARK WEST PINOT NOIR 9 | 12 | 34
- MEIOMI PINOT NOIR 12 | 16 | 48
- RAVENSWOOD VB ZINFANDEL 9 | 12 | 32
- SUTTER HOME RED ZINFANDEL 8 | 11 | 32
- RUFFINO CHIANTI 9 | 12 | 32
- ROBERT MONDAVI WOODBRIDGE MERLOT 8 | 11 | 32
- GENESIS MERLOT 10 | 13 | 34
- ROBERT MONDAVI WOODBRIDGE CABERNET SAUVIGNON 8 | 11 | 32
- COASTAL VINES PINOT NOIR 7 | 10 | 30



PROUDLY SERVING



**ROYAL CUP**  
COFFEE AND TEA

# Signature Drinks



Puléo's  
Punch – 7



Mango  
Margarita – 8



Blue Sky  
Margarita – 7



Apple Burst  
Martini – 8



Italian Margarita – 7



Paysan – 8



Melon Margarita – 7



Patrón Margarita – 9

## Frozen Drinks



- The Big Orange Bellini (Pictured) – 7
- Frozen Strawberry Daiquiri (Pictured) – 7
- Frozen Margarita – 7
- Pina Colada – 7

## Secret Sangria



- Sangria Glass – 7
- Sangria Pitcher – 23  
Choice of Red or White

# Desserts



## CHOCOLATE LASAGNA

A triple layer chocolate cake with Mascarpone cheese, honey, butterscotch liqueur, and pure vanilla, topped with caramel and white chocolate sauce.

Full Size – 5.99 Half Size – 3.99



## CHOCOLATE HAZELNUT MOUSSE CAKE

A Chocolate Mousse in an Oreo crust, topped with Frangelico infused whipped cream and Heath Bar crumbles.

Full Size – 5.99 Half Size – 3.99



## FRESH BAKED FRUIT COBBLER

With vanilla bean ice cream. – 4.99



## CRÈME BRULEE CHEESECAKE

A creamy vanilla bean cheesecake topped with a strawberry puree.

Full Size – 5.99 Half Size – 3.99



## HOT CARAMEL APPLE PIE

Vanilla bean ice cream and homemade apple pie with flaky crust topped with hot caramel and nuts. – 5.99



## KEY LIME PIE

A light Key lime custard in a graham cracker crust, topped with whipped cream. – 4.99

# Beer Selection

## Bottled Beer



## Draft Beer



- Amstel Light – 4.75
- Angry Orchard – 4.75
- Blue Moon – 4.75
- Bud Light – 3.75
- Budweiser – 3.75
- Coors Light – 3.75
- Corona – 4.75
- Fat Tire – 4.75
- Guinness – 4.75
- Heineken – 4.75
- Lagunitas IPA – 4.75
- Michelob Ultra – 3.75
- Miller Lite – 3.75
- Newcastle – 4.75
- O'Douls – 3.75
- Peroni – 4.75
- Sam Adams – 4.75
- Shiner Bock – 4.75
- Sierra Nevada – 4.75
- Bud Light – 4.75
- Miller Lite – 4.75
- Yuengling – 4.75
- Import/Craft Beers – 6  
Ask your server for current selections!

