




ENTRÉE

<b>Vegetable Spring Roll (3) 素春捲</b> Crispy vegetarian spring roll serving with side of sweet & sour sauce.	PRICE	PRICE
		\$ 9
<b>Peking Duck Spring Roll (3) 烤鴨春捲</b> Crispy peking duck spring rolls serving with side of sweet & sour sauce.		\$16
<b>San Choi Bao (2) 生菜包</b>  <b>GFO</b> Fresh lettuce wraps serving with traditional pork mince and vegetables in a tasty spicy soy-based sauce.		\$14
<b>Deep Fried Wonton (5) 炸云吞</b> Deep fried crispy pork wonton serving with side of sweet & sour sauce.		\$ 9
<b>Deep Fried Cuttlefish Dough Sticks 花枝油條</b> Golden crispy Chinese dough sticks filled with cuttlefish and serving with side of sweet & sour sauce.		\$ 9
<b>Deep Fried Tofu 炸豆腐</b> Deep fried golden crispy tofu tossed with special spice.		\$14
<b>Seafood &amp; Tofu Soup 豆腐海鮮羹</b> Soft and silky tofu is braised in a scrumptious chicken soup and enhanced with mixed seafood.	\$ 9	\$18
<b>Shanghai Spicy &amp; Sour Soup 上海酸辣湯</b> The famous Shanghai favourite soup packed with acidity of Zhejiang vinegar, black fungus mushroom, tofu, bamboo shoots and finished with a beaten egg.	\$ 9	\$18

DIM SUM

<b>Dumplings in Chilli Dressing (5) 紅油抄手</b>  Pork and vegetable dumplings bath in a spicy, fragrant house made chilli oil.	PRICE	
	\$ 9	
<b>Xiao Long Bao (3) 上海小籠包</b> Classic Shanghai steamed juicy pork dumplings serving with side of red vinegar.	\$ 9	
<b>Har Gao (3) 廣式蝦餃</b> Classic Cantonese steamed prawn dumplings.	\$10	
<b>Trio of Mushroom &amp; Truffle Vegetable Dumplings (3) 三鮮菇松露素餃</b> <b>GFO</b> Steamed mixed mushroom & vegetable dumplings with truffle.	\$16	
<b>Matcha Scented Vegetable Dumplings (3) 沁香抹茶素餃</b> <b>GFO</b> Matcha green tea scented hand-made vegetetable dumplings.	\$16	
<b>Squid Ink Mala Pork Xiao Long Bao (3) 墨魚汁麻辣小籠包</b> Steamed juicy spicy pork dumplings with squid ink skin.	\$16	
<b>Wagyu Beef &amp; Black Truffle Xiao Long Bao (3) 黑松露和牛小籠包</b> Steamed hand-made juicy wagyu beef dumplings infused with black truffle.	\$16	
<b>Truffle Prawn Dumplings with Tobbiko (3) 黑松露魚子蝦餃</b> <b>GFO</b> Steamed hand-made prawn dumplings with balck truffle topped with tobbiko (flying fish roe).	\$16	
<b>Spanner Crab &amp; Lobster Bisque Xiao Long Bao (3) 龍蝦貴妃蟹小籠包</b> Steamed hand-made spanner crab dumplings filled with lobster bisque.	\$20	

THE STORY OF WU KONG KITCHEN & BAR

Wu Kong is a story that symbolises personal growth. He is a legendary figure best known as one of the core characters in the classic 16th-century Chinese novel “Journey to the West”.

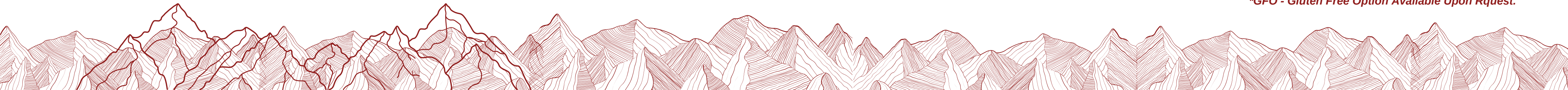
With the help of a vision of compassion, perseverance, and the pursuit of enlightenment, Wu Kong Kitchen & Bar was born during COVID while every industry was struck to survive. His story motivates us to believe in and work together as Wu Kong did during his quest to the West. In 2022, we successfully launched our first concept restaurant in Brisbane City - the iconic WATERFALL CAVE & MAGICAL STONE, where the legendary Wu Kong was born.

We are now continuing to the next chapter - FLAMING MOUNTAIN, with inspiration from an essential chapter, “Sun Wukong Borrowing Iron Fan.” It tells the story of the Monkey King encountering a raging fire on their pilgrimage to the West for the Buddhist scriptures. To obtain the Iron Fan from the Iron Fan Princess to extinguish the raging flames of the Flaming Mountains, they fight the Iron Fan Princess and Demon Bull King.

CHEF SIGNATURE

<b>Sweet &amp; Sour Fish in Squirrel Shape 松鼠魚</b> A legendary fish cuisine from Jiangsu Province in China. Prepared by carving a marinated fish into an ornamental shape similar to a squirrel, and battered deep-fried to crispy and dousing it in sweet & sour sauce with a sprinling of pine nuts over the top.	\$36
<b>Signature Plum Duck 招牌梅醬鴨</b> Boneless roasted duck topped with chef special tanggy plum sauce.	\$36
<b>Thai Roasted Duck Curry 泰式咖哩鴨</b>  A well-balanced combination of tender roasted duck breast and the sharp and sweet flavours of lychee & coconut.	\$36
<b>Shanghai Style Sautéed Prawn 乾燒蝦</b>  A favourite Shanghai Chinese New Year dish - wok tossed crispy prawns with our Chef's special sauce.	\$30
<b>Golden Crispy Prawn 吉利富貴蝦球</b> Crispy deep-fried prawns coasted with house fruited mayonnaise sauce.	\$30
<b>Dong Po Pork 東坡肉</b> Shanghai classic slow braised pork belly with soy suace, rice wine & brown sugar.	\$30
<b>Eight Treasure Tofu 八珍豆腐煲</b> Braised in a combination of prawn, chicken, BBQ pork, tofu puff and mixed vegetables.	\$28
<b>San Bei Chicken (Three Cup Chicken) 三杯雞</b>  Wok tossed in the sesame oil until golden brown and finished with an intense flavour of rice wine, garlic cloves, ginger and Thai basil.	\$28
<b>Golden Egg Tofu with Minced Pork 老皮嫩肉豆腐</b> A popular dish in Taiwan. Pan-fried egg tofu soak in tender minced pork.	\$28
<b>Crispy Cuttlefish Kastu 香脆花枝排</b> Crunchy breadcrumb cuttlefish Kastu serving with a side of Thai sweet chilli sauce.	\$26

\*GFO - Gluten Free Option Available Upon Rquest.





BEEF

Beef Cubes in XO Sauce XO爆牛仔粒

Wok tossed diced beef in spicy XO sauce.

Black Pepeer Beef Cubes 黑椒牛仔粒

Wok tossed diced beef with black pepper.

Traditional Beef Brisket 牛腩煲

Tender slow-cooked beef brisket with a mixed of Chinese spice.

Shredded Beef in Sweet & Sour Sauce 乾燒牛柳絲

Crispy beef strips tossed in tangy sweet and sour sauce with a hint of chilli.

Sichuan Poached Beef in Chilli Broth 水煮牛肉

Famous poached beef in Sichuan pepper and spicy broth.

PORK

Sweet & Sour / Salt & Pepper Pork Tenderlion 甜酸 / 椒鹽 里脊

Crispy battered pork tenderlion strips tossed with a fragrant sweet &sour sauce or with salt & pepper.

Spicy Double-Cooked Pork Belly 回鍋肉片

Flaming stir-fried pork belly slices in Sichuan chilli and pepper.

Sichuan Spicy Green Beans 乾煸四季豆

Charred green bean tossed with ground pork, ginger, garlic and chilli pepper.

Mapo Tofu 麻婆豆腐

Braised silky tofu in Sichuan pepper and chilli with ground pork mince.

CHIKEN

Kong Pao Chicken 宮保雞丁

Spicy and sour wok stir-fried diced chicken with peanuts.

Satay Chicken 沙爹雞片

Wok stir-fried chicken fillet with creamy peanut satay sauce.

Sweet & Sour Chicken 甜酸雞球

Crispy boneless chicken coasted with tangy sweet and sour sauce.

Honey Chicken 蜜糖雞球

Crispy boneless chicken coated with honey.

VEGETABLES

Sauteed Basil Eggplant 塔香茄子

Charred eggplant stir-fried withThai basil and fresh chilli.

Golden Braised Tofu 金沙豆腐

Light fried egg tofu tossed in salted egg yolk & pumpkin sauce.

Seasonal Vegetable Stir Fry 耗油/蒜蓉 炒時蔬

Wok tossed seasonal Asian green vegetable with choice of Oyster Sauce or Garlic Sauce.

Assorted Vegetable with Tofu 雜菜豆腐

Assorted seasonal vegetables stir-fried with fluffy tofu puffs.

Choy Sum in Malazhan Sauce 馬來盞炒菜心

Stir-fried Choy Sum in Malaysian-style sambal with dried shrimp, fresh & dried chilli and belacan sauce.

WU KONG KITCHEN & BAR

PRICE

\$28

\$28

\$28

\$28

\$28

\$26

\$26

\$22

\$22

\$24

\$24

\$24

\$24

\$24

\$22

\$22

\$18

\$18

\$18

\$12

\$18

RICE

WU KONG Fried Rice 悟空炒飯 (牛/雞/素)

House special fried rice with a choice of Beef, Chicken or Vegetables.

XO Fried Rice XO 醬炒飯 (牛/雞/素)

Spicy XO sauce fried rice with a choice of Beef, Chicken or Vegetables.

Steamed Rice 米飯

Bowl of steamed Jasmine rice

NOODLES

Xing Chow Bee Hoon 星洲炒米 (牛/雞/素)

Known as Singaporean Rice Vermicelli stir fried noodle with dash of curry powder, beansprout and onion - choice of Beef, Chicken or Vegetables.

Scramble Egg Stir Fried Rice Noodle 滑蛋炒河 (牛/雞/素)

Wok tossed flat rice noodle in succulent white egg sauce with a choice of Beef, Chicken or Vegetables.

Canton Crispy Chow Mein 粵式脆麵 (牛/雞/素)

Classic Cantonese crispy noodle topped with a sauce stir-fried of Beef, Chicken or Vegetables.

Hong Kong Stir Fried Rice Noodle 乾炒河粉 (牛/雞/素)

Most famous Hong Kong wok flaming tossed flat rice noodle with a choice of Beef, Chicken or Vegetables.

Char Kway Teow 炒貴刁 (牛/雞/素)

Popular South East Asian street eats, charred stir-fried flat rice noodle with a hint of spicy and smokiness - choice of Beef, Chicken and Vegetables.

Mee Goreng 马来炒面 (牛/雞/素)

A street food favourite in South East Asian. With a sticky, spicy, savoury sweet sauce, egg noodles are wok tossed with signature egg ribbons - choice of Beef, Chicken and Vegetables.

Beef Brisket Lo Mein 牛腩乾撈麵

Dry thin egg noodle topped with slow cooked beef brisket, rich and bold flavours.

BBQ Pork & Wonton Lo Mein 叉燒雲吞乾撈麵

Dry thin egg noodle serving with side of BBQ pork and pork wontons.

Curry Laksa 咖喱濃湯叻沙 (牛/雞/素)

The iconic Malaysian spicy coconut noodle soup! An incredibly rich, fragrant, complex flavoured broth loaded with all the essential classic toppings - choice of Beef, Chicken and Vegetables.

Braised Beef Noodle Soup 紅燒牛肉湯麵

A rich and comforting bowl of noodle soup topped with tender braised beef, bursting with flavour from its plentiful aromatics and sauces.

DESSERT

Cheese Taro Dumplings 起司芋棗

An unique blend of savory and sweet crispy taro dumplings filled with creamy cheese.

Sweet Taro Bao 香芋包

Steamed sweet taro buns.

Egg Custard Bao 奶黃包

Steamed buns filled with creamy egg custard.

Fried Ice Cream 炸雪糕

House-made deep-fried vanilla ice cream topped with pearl.

\*GFO - Gluten Free Option Available Upon Request.





WU KONG

KITCHEN & BAR

SHOP 10,  
129 QUEEN  
STREET,  
SOUTHPORT



## SPARKLING

	Bottle	Glass
<b>Veuve Fourny Blanc de Blancs Brut Vertus Premier Cru Champagne</b>	\$136	
A flowery bouquet with citrus zest, spice and toast; a long, intense palate with biscuit notes, then a fresh finish.		
<b>Este Sparkling Vintage Cuvee (Chardonnay, Yarra Valley, Australia)</b>	\$96	
Fine complex, hazelnut, toast and brioche. Creamy mouthfeel but still vibrant and youthful.		
<b>Proverbio Prosecco(Glera, Italy)</b>	\$50	\$12
Fine bubbles, with a classic Prosecco aromatic nose. The wine is very soft on the palate, offering refreshing acidity with lots fruity flavours such as apple, apricot and some banana.		

## MOSCATO

	Bottle	Glass
<b>De Bortoli Petit Moscato Rose Frizzante (Moscato, Rutherglen, Australia)</b>	\$50	
Highly aromatic, fresh and lively berry fruit supporting the bright sorbet characters.		
<b>Vivo Moscato (Moscato, Australia)</b>	\$40	\$12
The palate is lively and fresh and tastes of freshly crushed grapes with just a squeeze of lemon & ginger on the finish.		

## ROSE

	Bottle	Glass
<b>De Bortoli Rosé Rosé (Sangiovese, King Valley, Australia)</b>	\$40	\$12
Delicate fragrance of berry, watermelon and pomegranate, with a hint of spice. Rosé Rosé is a delicately structured wine with a textural dry finish.		
<b>Wizardy Grenache Rosé (Grenache, Heatcote, Australia)</b>	\$50	
Very pale in colour, perfumed, dry, textural, seaspray, delicious.		

## BEER

### BEER ON TAP

#### Tiger on Tap (Singapore) ABV 5.0%

Smooth, well hopped beer with a refreshing aftertaste. Brewed using Malt Barley from Australia and Europe and bitter hops from Germany.

\$10

## WHITE

	Bottle	Glass
<b>3 Tales (Sauvignon Blanc, Marlborough, New Zeland)</b>	\$40	\$12
Pale straw in colour with a subtle lime green highlight. Tropical aromatics of guava and passionfruit intertwine with green apple and bright citrus notes.		
<b>De Bortoli Lorimer Semillon Sauvignon Blanc (Semillon Sauvignon Blanc, Riverina, Australia)</b>	\$40	
Fresh, grassy aromas with tropical and citrus fruit notes carry through onto the palate which is soft and rounded, finishing with a crisp, balanced acidity.		
<b>La Bohème Act One (Riesling, Yarra Valley Australia)</b>	\$50	
Pale green colour. Punch Riesling flavours, apple, waxy, textural and soft acidity.		
<b>La Bohème Act Three (Pinot Gris, Yarra Valley Australia)</b>	\$50	
Vibrant straw colour. Gently fragrant with exotic Pinot Gris characters of pear, orange blossom and stone fruit. Textural, flavours of apple and mandarin, classic perfumed 'Gris' style.		
<b>Rutherglen Estate Pinot Grigio (Pinot Grigio, Rutherglen, Australia)</b>	\$40	\$12
Pale straw with green hues. This wine has delicate flavours of pears, almond with a savoury textural palate with a citrus pith finish.		
<b>The Estate Vineyard Chardonnay (Chardonnay, Yarra Valley Australia)</b>	\$60	
Pale straw with a green edge. Restrained, citrus florals, brioche and nutty. Fine, minerally and textural flavours with soft acidity.		
<b>De Bortoli Lorimer Chardonnay (Chardonnay, Riverina, Australia)</b>	\$40	\$12
Very pale straw with a green tinge. Tight and bright early picked peach and melon notes carried on a weighty palate. Culminating in a fresh and crisp finish with the most interesting of oak nuances.		

## RED

	Bottle	Glass
<b>Riorret The Abbey Pinot Noir (Pinot Noir, Yarra Valley, Australia)</b>	\$90	
Bright medium red. Quite pure with hints of blueberry, raspberry, game and woodsmoke. Fine grained texture, restrained, spice, slightly saline, fills the palate with gentle flavours.		
<b>The Estate Vineyard Pinot Noir (Pinot Noir, Yarra Valley, Australia)</b>	\$60	
Bright red colour. Red and dark fruits, wood spice and violets. Generous in character, finesse but soft in style, complex and quite alluring.		
<b>De Bortoli Regional Reserve Pinot Noir (Pinot Noir, Yarra Valley, Australia)</b>	\$40	\$12
Medium red with bright edge. Alluring Pinot aromas of strawberry and red cherry. Soft, plump, textural, spice, gentle acidity, soft tannins.		
<b>De Bortoli Lorimer Shiraz (Shiraz, Riverina, Australia)</b>	\$40	\$12
Rich and Intense.		
<b>Melba Reserve Cabernet Sauvignon (Cabernet Sauvignon, Yarra Valley, Australia)</b>	\$116	
Dark red with purple hue. Deeply scented notes of blackberry, leaf and cedar wood. Sweet dark fruits, fine tannins, textural, long, smooth and polished.		
<b>The Estate Vineyard Cabernet Sauvignon (Cabernet Sauvignon, Yarra Valley, Australia)</b>	\$60	
Deep red with a purple hue. The palate shows fine grained tannins, backed by an elegant flavour profile. Sophisticated and fine.		
<b>De Bortoli Regional Reserve Cabernet Sauvignon (Cabernet Sauvignon, Yarra Valley, Australia)</b>	\$40	\$12
Deep red with garnet edge. Gently leafy, bright fruit, violets and blackcurrant. Rich, sweet dark and red fruits, layered tannins, soft acidity.		

#### Tsing Tao (China) ABV 4.7%

China's most famous beer. A cleansing, hoppy European Lager style. A partner for a wide array of Chinese foods.

\$10

#### Corona (Mexico) ABV 4.5%

Crispy and refreshing beer with a delicate balance of bitterness.

\$10

#### Peroni (Italy) ABV 5.1%

Displays a well-rounded character with pleasant malt and hop aromas.

\$10

#### Asahi (Japan) ABV 5.0%

Excellent richness, truly refreshing drinkability and satin smoothness.

\$10

#### Pure Blonde ABV 4.6%

Crisp, clean, easy drinking beer that delivers refreshment while looking after the waistline.

\$9

#### Somersby Apple Cider ABV 4.5%

Natural apple flavouring, unique, tasty and easy to drink.

\$9

#### Great Northern ABV 3.5%

Brewed with Australian pale malt, lager yeast and a light stable hop and malt extract to produce a refreshing, crisp beer without compromising on taste.

\$9

#### 4 Pines Pacific Pale ABV 3.5%

Craft beer, big fruity hop aromas of passionfruit, pineapple and pear.

\$9



# SPIRITS

SHOT		SHOT	
<b><u>BAIJIU (RICE WINE) 白酒</u></b>			
NATINAL CELLAR 國窖 52%VOL	\$45	MOUTAI PRINCE 茅台王子 53%VOL	\$25
<b><u>COGNAC</u></b>			
HENNESSY VS 40% VOL	\$22	HENNESSY VSOP 40% VOL	\$22
<b><u>WHISKEY</u></b>			
MACALLAN 12 40% VOL	\$30	GLENFIDDICH 12 40% VOL	\$22
THE GLENLIVET 40% VOL	\$20	JOHNNY WALKER RED LABEL 40% VOL	\$15
JOHNNY WALKER BALCK LABEL 40% VOL	\$14	JACK DANIELS 40% VOL	\$12
<b><u>BOURBON</u></b>			
JIM BEAN 37% VOL	\$15	MAKER'S MARK 40% VOL	\$15
<b><u>RUM</u></b>			
ZACAPA 23 40% VOL	\$28	FLOR DE CANA 40% VOL	\$22
APPLETON STATE 40% VOL	\$16	BUNDABERG 37% VOL	\$12
BACARDI 37.5% VOL	\$12		
<b><u>VODKA</u></b>			
GREY GOOSE 40% VOL	\$18	BELVEDERE 40% VOL	\$18
CIROC 40% VOL	\$15	ABSOLUT 40% VOL	\$12
SMIRNOFF 37% VOL	\$12		
<b><u>GIN</u></b>			
THE BOTANIST 46% VOL	\$22	MALFY 41% VOL	\$20
GIN MARE 42.7% VOL	\$20	HENDRIK'S 41.4% VOL	\$18
BOMBAY 40% VOL	\$18		
<b><u>TEQUILAS</u></b>			
DON JULIO REPOSADO 38% VOL	\$24	DON JULIO BLANCO 38% VOL	\$20
TEQUILA 1800 35% VOL	\$22	ALTOS 38% VOL	\$15
JOSE CUERVO 38% VOL	\$15	SIERRA 38% VOL	\$12
<b><u>MEZCAL</u></b>			
DERRUMBE 44% VOL	\$30	MADRE MEZCAL 45% VOL	\$26
400 CONEJOS 38% VOL	\$20		

# COCKTAIL

<b>Flaming Mountain (Chilli &amp; Ginger Mojito) 火燄山</b> White Rum, Chilli, Ginger, Lime Juice, Mint	\$20
<b>Mount Huaguo 花果山</b> White Rum, Jasmine Green Tea Passionfruit, Pineapple, Kumquat Lemon, Osmanthus Honey	\$20
<b>Dragon Palace (Honey &amp; Kumquat Lemon Margarita) 東海龍宮</b> Tequila, Cointreau, Kumquat Lemon, Lime Juice, Honey, Sea Salt	\$20
<b>Zixia Fairy (Osmanthus Sangria) 紫霞仙子</b> Red wine, Osmanthus Honey, Lemon juice, Soda	\$20
<b>Red Boy (Strawberry Moscato) 紅孩兒</b> Green Grapes, Strawberry Syrup, Moscato Wine	\$20
<b>Demon Bull King (Espresso Martini) 牛魔王</b> Vodka, Crème De Cacao, Coffee, Sugar Syrup	\$20
<b>Princess Iron Fan (Pandan Colada) 铁扇公主</b> White Rum, Pandan, Coconut Cream, Pineapple Juice, Lime Juice, Sugar Syrup	\$20
<b>White Bone Demon (Pina Colada) 白骨精</b> White Rum, Coconut Cream, Pineapple Juice, Lime Juice, Sugar Syrup	\$20
<b>WU KONG Daiquiri 悟空黛绮莉</b> White Rum, Lime Juice, Banana	\$20
<b>Bubble Tea Lover (Milk Tea Cocktail)</b> Vodka, Black Tea, Creamer, Sugar Syrup, Brown Sugar Pearl	\$19
<b>Lychee Martini</b> Vodka, Lychee	\$19
<b>Pink Lady (Cosmopolitan)</b> Vodka, Cointreau, Cranberry Juice, Lime Juice, Sugar Syrup	\$19



# WATER

Strangelove STILL Mineral Water (750ml)	\$7
Strangelove SPARKLING Mineral Water (750ml)	\$7

# HOT TEA

<b>Classic Oolong Tea</b> Nutty, toasted flavour. Delicate, dark and intriguing.	\$6
<b>Jasmine Green Tea</b> A robust yet smooth green tea with fragrant jasmine.	\$6
<b>Osmanthus Flower Tea</b> Yellow-gold flower grown in Southern China. Uniquely sweet and buttery fragrance.	\$6

# MOCKTAIL

<b>Classic Pearl Milk Tea</b> Black Tea, Sugar Syrup, Creamer, Brown Sugar Pearl	\$10
<b>Sweet Taro Milk Tea</b> Black Tea, Sugar Syrup, Creamer, Diced Taro	\$10
<b>Mojito</b> Mint, Lime, Soda	\$10
<b>Passionfruit &amp; Lychee</b> Passionfruit, Lychee, Sugar Syrup, Soda	\$10
<b>Grapefruit &amp; Lemon</b> Grapefruit, Lemon, Soda	\$10
<b>Fruit Green Tea</b> Jasmine Green Tea, Passionfruit, Pineapple, Kumquat Lemon	\$10
<b>Strawberry Green Tea</b> Jasmine Green Tea, Sugar Syrup, Strawberry	\$10
<b>Kiwi Green Tea</b> Jasmine Green Tea, Sugar Syrup, Kiwi Fruit	\$10
<b>Lemon &amp; Lemongrass Green Tea</b> Jasmine Green Tea, Sugar Syrup, Lemon, Lemongrass	\$10
<b><u>FRAPPE</u></b>	
<b>Pina Colada</b> Coconut Cream, Lime Juice, Pineapple Juice, Sugar Syrup	\$12
<b>Strawberry Frappe with Poppings</b> Strawberry, Creamer, Condensed Milk, Strawberry Poppings	\$12
<b>Mango Passionfruit Frappe with Poppings</b> Mango, Passionfruit, Creamer, Condensed Milk, Mongo Poppings	\$12
<b>Coconut Frappe with Poppings</b> Coconut Cream, Sugar Syrup, Creamer, Condensed Milk, Lychee Poppings	\$12

# SOFT DRINK

<b><u>LO-CAL SODA</u></b> (300ML)	\$6
Lemon Squash / Yuzu / Lime&Jalepeno / Double Ginger Beer	
<b>Pepsi / Pesí Max / Lemonade / Sunkist / Lemon Lime Bitter</b>	\$5
<b>Lipton Peach / Lemon Ice Tea</b>	\$5
<b>Apple Juice / Orange Juice / Cranberry Juice</b>	\$5

