

**COME JOIN US FOR A CAFE MANGIA
WHISKEY BOURBON DINNER**

First Course

Whiskey Cranberry Salad

Iceberg Lettuce tossed with dried cranberries soaked in Tin Cup Whiskey, orange segments, red onion, toasted almonds and feta cheese finished with a honey lemon pepper vinaigrette

Tin Cup Whiskey Pink Lemonade with a rosemary infused simple syrup

Second Course

Spaghetti Shrimp Fra Diavolo

Spaghetti pasta tossed with four shrimp finished with a spicy bourbon house made marinara sauce.

Old Forester 1870

Third Course

Beef Tenderloin

4oz Beef Tenderloin topped with a bourbon demi served with sweet mash potato and green beans.

Breckenridge Bourbon

Fourth Course

Vanilla Bourbon Crème Brulee

Bully Boy Old Fashioned

Call for Reservations: 860-537-7707

**THURSDAY JULY 26, 2018 6:30pm at CAFE MANGIA
\$75 PER PERSON (includes food, wine, tax and tip)**