



Drink  
&  
Dessert  
Menu



Enigma  
est. 2001

# Frozen Cocktails

\$7.50

## Enigma Sunset

José Cuervo® Tequila, Mango and Strawberry.

## Tropical Lemonade

Absolut® Citron Vodka, Lemonade, Mango and Strawberry.

## Island Time

Bacardi® Rum, Piña Colada and Banana.

## Wipe Out

Malibu® Coconut Rum, Midori® Melon Liqueur, Strawberry, Mango and Banana.

## Jamaican Punch

Bacardi® Rum, Grenadine, Piña Colada and Mango.

## Sunny Daze

Bacardi® Rum, Piña Colada, Banana and Ice Cream.

## The Classics

Rum Runners, Coladas, Daiquiris and Margaritas.

# Specialty Martinis

\$7.00

## Enigmatini

Absolut® Citron Vodka, Triple Sec, Lime Juice and Mango Juice.

## Sour Appletini

Absolut® Citron Vodka, Apple Pucker and a splash of Sour Mix.

## Caribbean Cosmo

Bacardi® Rum, Malibu® Coconut Rum, Crème de Banana Liqueur and a splash of Cranberry Juice.

*continued*

## **Mocha Martini**

Stoli® Vanil Vodka, Cherry Liqueur, Kahlúa® Liqueur and Bailey's® Irish Cream.

## **Pineapple Martini**

Absolut® Vodka, Pineapple Pucker and a splash of Pineapple Juice.

## **Hawaiian Punch Martini**

Absolut® Vodka, Blue Curacao Liqueur, Cranberry Juice and Pineapple Juice.

## **Bikini Martini**

Absolut® Vodka, Peach Schnapps and Blue Curacao Liqueur.

# **Margaritas & Mojitos**

**\$6.00**

## **Classic Margarita**

José Cuervo® Tequila, Triple Sec, Lime Juice and Sour Mix.  
*Add a flavor:* Melon, Pineapple or Peach.

## **Enigmarita**

José Cuervo® Tequila, Triple Sec, Mango, Lime Juice and Sour Mix.

## **Classic Mojitos**

Bacardi® Limón Rum, Fresh Mint, Sugar, Lime Juice and Lime Squares.  
*Add a flavor:* Peach, Pineapple, Passion Fruit or Raspberry.

## **Enigma Mojitos**

Bacardi® Limón Rum, Fresh Mint, Sugar, Lime Juice and Mango Juice.

**\$7.50**

## **Grand Margarita**

José Cuervo® 1800 Tequila, Grand Marnier® Liqueur, Lime Juice, Sour Mix and a splash of Orange Juice.

# Coffee Drinks

\$6.00

## Caribbean Coffee

Myers's® Dark Rum, Coffee, Whipped Cream and Sugar.

## Chocolate Heaven Coffee

Bailey's® Irish Cream, Godiva® White Chocolate Liqueur, Kahlúa® Liqueur, Coffee and Chocolate Syrup.

## Sweet Ending Coffee

Stoli® Vanil Vodka, Bailey's® Irish Cream, Crème de Cocoa Liqueur, Coffee and Whipped Cream.

**Coffee** \$1.95

**Espresso** \$2.95

**Cappuccino** \$4.95

**Hot Tea** \$2.95

# Desserts

## Florida Orange Sunshine Cake

Fresh squeezed orange juice, orange mousse and white chocolate make this cake shine!

\$7.25

## Florida Key Lime Pie

Authentic deep-dish graham cracker crust, real key lime juice and fresh key lime zest.

\$6.25

## Passion Mango Cheesecake

Layers of creamy, smooth passion fruit and mango-infused buttermilk cheesecake, topped with tart passion fruit curd.

\$6.95

## Anita's Molten Chocolate Cake

Warm chocolate cake served with vanilla ice cream.

\$6.95

## Green Tea Ice Cream

This decadent find is credited to one of my best friends, *Phillip Gutman*. He introduced this New York City dessert to me during a visit to the Big Apple. Philip and I want to offer you the very best ice cream you will ever try. Enjoy!

\$6.50

## Adam's Apple Pie

A southern favorite that combines hot, sweet and simplicity indicative of one of the people responsible for making our construction a success.

\$6.95

## Turtle Cake

Warm chocolate cake served with vanilla ice cream, and whipped cream smothered in caramel, chocolate and fresh pecans.

\$7.95

# Wines

## Sparkling Wine

<b>Prosecco, Le Rive</b> Sparkling white wine, dry, yet fresh; has notes of delicious golden apple.	Glass 8.00 / Bottle 31.00
<b>Prosecco, Santa Margherita</b>	Glass 11.00 / Bottle 44.00
<b>Rosato, Le Rive</b> This sparkling rose is dry with a sweet note; hints of field flowers and summer fruits.	Bottle 36.00
<b>Moet White Star</b>	Bottle 50.00
<b>Veuve Clicquot Ponsardin Brut</b>	Bottle 60.00
<b>Dom Perignon 99</b>	Bottle 198.00

## White Wine

<b>Pinot Grigio, Francis Coppola</b>	Bottle 20.00
<b>Pinot Grigio, Ecco Damani</b>	Glass 5.50 / Bottle 20.00
<b>Pinot Grigio, Tenuta Bosco Albano</b> Dry wine with delicate personality; full and pleasant flavor.	Glass 6.50 / Bottle 26.00
<b>Pinot Grigio, Santa Margherita</b>	Glass 11.00 / Bottle 44.00 ½ Bottle 20.00
<b>Chardonnay, Brancott</b>	Glass 5.50 / Bottle 20.00
<b>Chardonnay, Le Rive - Veneto</b> Bouquet of bread crusts and fruity, flowery notes. A smooth flavor balanced by a fresh sensation.	Glass 6.25 / Bottle 25.00
<b>Chardonnay, Clos DuBois "Cal Cair"</b>	Glass 9.00 / Bottle 36.00
<b>Chardonnay, Director's Cut</b>	Glass 11.00 / Bottle 44.00

*continued*

## **White Wine** *continued*

### **Chardonnay - Dama Bianca, Castel San Giorgio - Lombardy**

Eclectic wine that is aged in oak; floral with hints of chamomile, vanilla and honey.

Bottle 48.00

### **Gavi di Gavi, Marchese Luca Spinola - Piedmont**

Well-structured, fresh with a pleasant taste of ripe green apple.

Bottle 38.00

### **Sauvignon Blanc, Brancott**

Glass 5.50 / Bottle 20.00

### **Sauvignon Blanc, Oyster Bay**

Glass 5.50 / Bottle 20.00

### **Sauvignon Blanc, Kim Crawford**

Glass 11.00 / Bottle 44.00

### **Albarino, Martin Codax**

Glass 5.50 / Bottle 20.00

### **Riesling, KJ Johannisberg, Vitner's Reserve**

Glass 9.00 / Bottle 36.00

### **White Zinfandel, Beringer**

Glass 5.50 / Bottle 20.00

## **Red Wine**

### **Chianti, Fattoria Campigiana - Tuscany**

Intense aroma, notes of black cherry; warm, dry and smooth flavor.

Glass 6.00 / Bottle 24.00

### **Merlot, Geyser Peak**

Glass 5.50 / Bottle 20.00

### **Merlot, Cantina Tudernum - Umbria**

Aged 12 months in oak; fruity and very intense with a soft vanilla scent.

Glass 6.75 / Bottle 27.00

### **Merlot, Rutherford Hill**

Glass 9.00/ Bottle 36.00

### **Merlot, Guy Harvey**

Bottle 36.00

*continued*

## Red Wine *continued*

**Cabernet Sauvignon, Geyser Peak** Glass 5.50 / Bottle 20.00

**Cabernet Sauvignon, Cantina Tudernum - Umbria**

Aged 12 months in oak; full-bodied with a strong tannic structure.

Glass 8.00 / Bottle 31.00

**Cabernet Sauvignon, Wild Horse**

Glass 9.00 / Bottle 36.00

**Cabernet Sauvignon, Jerry Garcia**

Bottle 44.00

**Cabernet Sauvignon, Rutherford Hill**

Glass 11.00 / Bottle 44.00

**Pinot Noir, Trinity Oaks**

Glass 5.50 / Bottle 20.00

**Pinot Noir, Acacia**

Glass 5.50 / Bottle 20.00

**Pinot Nero (Noir),**

**Tenuta Bosco Albano - Friuli**

Great complexity with smooth final flavor; cherry and vanilla on the nose bring a fruity opening.

Glass 6.25 / Bottle 25.00

**Pinot Nero (Noir)**

**Ca Montebello - Lombardy**

Intense, clean, with the unmistakable scent of dried flowers and spice; full-bodied.

Glass 9.00 / Bottle 34.50

**Barbera, Ca Montebello - Lombardy**

Refined in oak barrels. Combination of fruit and spice sensations; lightly tannic and persistent.

Glass 9.50 / Bottle 37.00

**Shiraz, Geyser Peak**

Glass 5.50 / Bottle 20.00

**Consentiro, "The Cigar Zin"**

Glass 11.00 / Bottle 44.00

**Meritage, Esancia**

Glass 11.00 / Bottle 44.00

**Barolo, Paolo Pizzorni - Piedmont**

An enormously robust wine with a deep color. It is made from 100% Nebbiolo from the hilly district in and around the city of Barolo, Piedmont in Northwestern Italy. The Nebbiolo grape give the wine a suggestion of truffles, a touch of spice, and a positive note of raspberry. Best matched with beef roasts, game and Italian sausage.

Bottle 85.00