

Beers On Tap

Capital, Amber 3 • New Glarus , Spotted Cow 3
Capital, Fest 3 • Bells, Oberon 4

Bottled Beers

•Efes, classic Pilsner (Turkey) 4
•Casablanca 4
•Efes Dark (Turkey)4 •Efes Extra,
16oz. Lager 5
•Estrella, Galicia (Spain) 4 •Guinness
(Ireland) 4
•Lambic Belgian Ale 9 •Kingfisher
Lager (India) 4
•Kaliber, By Guinness, nonalcoholic Beer 3

Seasonal Wines

Classic Sangria Semi-sweet chilled red in fresh
fruit. 4/16

Semi-Dry White Wines

Ω Marques de Caceres Satinela (Spain)
5/19

Lively Rioja with sweet, ripe flavor of peaches and
pears

Ω Kavaklidere, Sultaniye (Turkey)
5.25/20

Semi sweet wine with hints of pear, apricot and
strawberry

Kavaklidere, Efsane (Turkey) 20

A fruity semi-sweet wine with flavors of pear & mango

Marques de Alella Clasico (Spain) 24

Grapefruit and apricot blend with intensity and balance

Dry White Wines

Ω Veramonte, Sauvignon Blanc (Chile)
5.25/20

Crisp refreshing tropical fruit flavors

Ω Villa Maria, Chardonnay (New Zealand)
6/24

Refreshingly bright with a hint of spicy oak

Kavaklidere, Cankaya (Turkey)
20

Dry white wine with a hint of citrus flavor

Skouras, Megas Oenos (Greece) 28

Layers of melon with a dry, zesty finish

Gaston Hochar, Chateau Musar (Lebanon) 39

1996 : An exquisite blend of Obaideh (Chardonnay
related)

and Merwah (Semillon) grapes

Medium-Bodied, Dry Red Wines

Ω Veramonte, Merlot (Chile)
5.25/20

Deep berry, velvety finish

Ω Kavaklidere, Yakut (Turkey)
5.25/20

Oaky aroma with hints of plum and cherry

Ω Boutari, Naoussa (Greece)
6.00/24

Classic, distinctive elegance of "Xinomavro"

Castaño, 2002 Monastrell (Spain) 20

Fruity with a hint of spice

Pucho, Bierzo, 2002 Mencia (Spain) 25

Explosive aromas of ripe wild fruits

Viña Sastre, Roble, Tempranillo (Spain)
29

2000 Ribera del Duro.

Full-Bodied, Dry Red Wines

Ω Marques de Caceres (Spain)
7/28

1999: Crianza Rioja, spicy berries with a velvety finish

Ω Hanwood Estate, 2002 Shiraz (Australia)
6/24

Soft rich layers of cherry, plum, cinnamon, and vanilla

Torres 2000 Gran Sangre de Toro (Spain) 29

Garnacha, Carinena, and Syrah. Blackberry with a hint
of

Spice and a silky palate pairs well with our great lamb
or beef dishes

La Planella (Spain) 29

2001, Rich, plush with a fruity spicy finish

Capaçanes, Vall del Calàs (Spain) 30

2000, merlot, grenach and carignan

1996 Chateau Musar (Lebanon) 65

An exquisite blend of Cinsault, Carignan and Cabernet
Sauvignon

Blush Wine

Ω El Coto , Rioja (Spain)
5.25/20

A floral, semi-dry rosé of Grenache & tempranillo

Sparkling Wines

Ω Cristolino Brut (Spain)
5/18

Toasty, spicy aromas with nutty fruity flavor and rich
texture

Grand Laurente Blanc de Blanc (France)
22

Fruity with a soft texture

Codorniu Brut (Spain) Dry, with a zesty finish
30

After-Dinner

The Casbah~ Dark rum, cointreau, mango & lime juice
7

Bailey's Comet - Bailey's, Goldschlager, butterscotch
schnapps 8

Bolero~ Light rum, apple brandy & sweet vermouth
7

Cadiz~ Blackberry brandy, dry sherry, triple sec & cream
7

Capri~ White godiva, banana liqueur & cream
7

Casablanca~ Rum, raspberry liquor, triple sec & lime
juice (shaken) 7

Choclatini~ Vanilla vodka, dark & white godiva, grand
marnier 8

Flamingo~ Gin, apricot brandy, grenadine, & lime juice
6

Gunga Deen - Crushed fresh mint, Bombay Sapphire, mango
juice 6

Madeira Cocktail~ Whiskey, madeira, grenadine & lime
juice 6

Mango Margarita Yum 7

Mediterranean Kiss~ Southern comfort & amaretto
6

Mojito - Traditional Cuban drink, fresh mint, rum, roses
lime, soda 6

Oriental~ Whiskey, sweet vermouth, cointreau & lime
juice 7

Savoy Tango~ Apple brandy & sloe gin
6

Spanish Coffee~ Brandy, kahlua & hot coffee
6

Tango~ Gin, curacao, dry & sweet vermouth, orange juice

6

Toreador~ Tequila, white godiva & cream

7

Visit our fine selection of Brandy, Cognac,
Madeira and Port

CasBar Selections

- Flavored Liquor** Amaretto di Saronno 4 • Arak 4 • Bailey's 5 • Benedictine 5 • Brandy: Apple, Apricot, Blackberry 4
Buttershots 4 • Campari 4 • Chambord 5 • Cointreau 5
Crème de Banana 4 • Crème de Menthe 4 • Curacao: Blue and Orange 4
Dr. McGillicuddy's 4 • Frangelico 5
Godiva: Dark, White • Goldschlager 4
Grand Marnier 5 • Irish Mist 4 • Kahlua 4
Matilda: Peach
Midori 4 • Sake 4 • Sambuca 4 • Sour Apple schnapps 4
Sloe Gin 4 • Southern Comfort 4 • Tequila Rose 3 • Torres 5
- Vodka (add \$2 for Martini)** Absolut 4 • Absolut Citron • Belvedere 6 • Grey Goose 6 • Stolli Razberi & Vanilla 4 • Ketel One 5
- Gin (add \$2 for Martini)** Tanqueray 4 • Tanqueray Ten 7
Bombay Sapphire 5 • Bombay Dry Gin 4
- Rum** Bacardi Light • Limon • O 4 • Captain Morgan Spiced Rum 4
Malibu 4 • Myers's Dark Rum 4
- Tequila** Don Julio 8 • Jose Cuervo Especial 4 • Sauza Blanco 5
- Brandy** Korbel 4 • Raynal Napoleon VSOP 7
- Cognac** Courvoisier VSOP 7 • Hennessy V.S. 7 • Metaxa 5
- Bourbon** Maker's Mark 6 • Jim Beam 4
Knob Creek: 100 proof, aged 9 years \$7
- Scotch** Balvenie 12 yr. 7 • Dewar's 5
J&B Rare Blended 4 • Johnnie Walker BLACK Label 7
- Whiskey** Jack Daniel 4 • Chivas Regal 12-year 5
Crown Royal 5 • Jameson 5 • Seagram's 7 4
- Madeira** Justino's Rainwater Madeira: Med dry 5
- Port** W0arre's 10 year Tawny 6
- Sherry** Fino: Pale, dry 5 • Manzanilla: Semi Sweet 5
Ximenez 1827: Cream 5

Desserts

- Backlawa** Walnuts and cinnamon layered in traditional flaky pastry 3
- Rice Pudding** Homemade from milk, rice, and orange-blossom water, sprinkled with pistachios and served chilled 3.50
- Warbat Kaifa** phyllo pastry filled with sweet creamy pudding, baked, topped with raspberries 4.00
- Crema Catalana** Cinnamon Custard with caramelized sugar 5
- Stuffed Dates** toasted Almond and cardamom stuffing 4.50
- Mandaleena** Cool Orange Mandarin pudding layered with cream 5.50
- Pistachio Icecream** Capri Farm organic goatmilk ice-cream 4.50
- Mango Icecream** Naturally Low Fat Organic goatmilk ice-cream 4.50
- Toffe de chocolate con crema de menta** Chocolate flan with mint sauce 5.50
- Cardomom and Pistachio Cheesecake** Crafted for the Casbah by The Wisconsin Ch 5.00



Culinary Classes Sept. 19th to Oct. 10th

Through the Wisconsin Union Mini Courses

Held at the Casbah by host Sabi Atteyih

Mediterranean Culinary Odyssey

- Sunday workshops listed in the Breakaway Mini-Course schedule

Hot Drinks

- Mid-eastern coffee**~ authentic, in a demitasse cup 2.50
- Coffee**~ regular or decaf, freshly brewed 2
- Hot cocoa**~ Warm & rich 2.50
- Black tea**~ Earl Gray • Peppermint • Chamomile • Ginger lemon
- Apple Cinnamon tea**~ 2
- Chai spice tea**~ exotic Indian spices 2
- Orange spice tea**~ orange peel, cinnamon & cloves 2
- Moroccan mint**~ Green tea, lemongrass and mint 2
- Jasmine blossom green tea**~ 2

Cold Drinks

- Mango, Apple, Grapefruit, pineapple, or Tomato Juice** 2.00
- Freshly squeezed Orange Juice** 4.50
- Tamerendo** a refreshing, sweet & sour Tamrend-dates drink 2.50
- Laban** the Casbah's traditional Middle Eastern yogurt drink, lightly salted and distinctive 2.50
- The Casbah's **Mango Yogurt Smoothie** 3.00
- The Casbah **Seasonal Smoothie**~ ask me. 4.50
- Pepsi/Diet, 7 UP, Iced Tea** 2.00
- Evian Bottled Water** 2.00
- San Pellegrino** 500 ml 3.00

Specialty Martinis

- Andalusia**~ Dry sherry, brandy & light rum 7
- Assassino**~ Whiskey, dry vermouth, pineapple juice & sambuca 7
- Campobello**~ Gin, sweet vermouth, & campari 7
- Charlie Lima** - Citron vodka, fresh and roses limejuice, 7-up 7

Costa Del Sol~ Gin, apricot brandy, & grand marnier

7

El Cid~ Tequila, amaretto, lime juice, grenadine & tonic

7

Gypsy~ Vodka, benedictine, lemon & orange juice

7

Matador~ White Tequila, lime & pineapple juice

6

Sakitini~ Sake, malibu, pineapple juice

7

Sevilla~ Dark rum & sweet vermouth

6

Sphinx~ Gin, dry vermouth & sweet vermouth

6

Zanzibar~ Gin, dry vermouth, lemon & orange juice

7

Casbah Hurricane - 5 types of rum, peach schnapps, mango juice, pineapple juice, orange juice

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