

Vinos y Mas / Wine & Beverage List

Blanco, Rosa/ White, Blush Wine

Sunday-Funday by Rebel Coast Winery <i>Sonoma, Calif</i>	11 / 33
Sauvignon Blanc by Cuevas del Sur <i>Curico Valley, Chile</i>	8 / 26
Matchbook Chardonnay <i>Zamora, Calif/ "old heads"</i>	12 / 36
Capitulo 8 (Chapter 8) <i>La Mancha, Spain</i>	9 / 28
Capriccio Novecento <i>Mendoza, Argentina</i>	8 / 26
Cuevas del Sur (Rosé) <i>Curico Valley, Chile</i>	7 / 24
Umbria Pinot Grigio <i>Umbria, Italy</i>	8 / 26

Vino Aperitivo y Espumoso / Port, Wine Cocktails & Bubblys

Port Wine

Special Reserve Tawny Porto (Port Wine) by Croft Winery Portugal	16 / 59
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Wine Cocktails

Classic Mimosa or

Kir Royal	8
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Sangria Sunrise (House made sangria, lime soda & fruit juice)	8
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Sparkling

Le Grand Cortage Cuvee Brut France	29 blt
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Le Grand Cortage Cuvee Brut France	13 split
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Prosecco

Tuscany, Italy	24 btl
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Moet Chandon White Star

Champagne, France	90 btl
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Veuve Cliquot

Champagne, France	189 btl
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Sangria y Vino Roja / Sangria & Red Wine

House Made Sangria

<i>Chilled, Red, Fresh Fruit</i>	8 / 26
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Angels & Cowboys Proprietary Red <i>Sonoma, Calif</i>	14 / 42
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Reckless Love (Blended Cabernet & Syrah) <i>Sonoma, Calif</i>	14 / 42
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Sangue di Guida <i>Italy</i>	8 / 26
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Pinot Noir by Julia James <i>Sonoma, Calif</i>	9 / 28
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Malbec by Ruca Malen <i>Argentina</i>	13 / 39
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Carmenere by Santa Alicia <i>Maipo Valley, Chile</i>	8 / 26
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Bonarda by Dante Robino <i>Mendoza, Argentina</i>	9 / 28
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Organic Cabernet Sauvignon by Mureda <i>Zamora, Spain</i>	10 / 30
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Ask about our ITB program for Hospitality Professionals and ASID & IIDA Members.

Craft & Domestic Beers, Specialty Coffees and Desserts
are listed on the reverse side of this page.

JIMMIE'S
Café 47
A Caribbean Inspired Tapas Bistro

148 N Federal Highway
Dania Beach, FL 33004
Located on the Historic
Property of



For Reservations Call
(954) 921 - 0688

Postres, Cafés, Cervezas y Mas / Desserts, Coffee, Craft Beer and other Drinks

Cervezas/Beer Selections

Bottled Craft Beers & Ales

Toasted Lager by Blue Point

Long Island, NY

Islamorada Ale

Islamorada, FL

Soul Style IPA by Green Flash

San Diego, Calif

Original Sin Hard Cider Rose

New York

Kentucky Vanilla Cream by Lexington Brewing

Lexington, Ky

Sweet Baby Java Espresso/Chocolate/Peanut

Butter Porter by Du Claw Brewery

Baltimore, MD

Ask your server about our other Stout &
Seasonal Craft Brews

Above Craft Beer options 6

Caribbean Styled Bottled Beers

Cuban Styled Ale by Hatuey

USA

Kalik Gold

Grand Bahama 4.75

House Bottled Beers

Budweiser

Bud Light

Mich Ultra

U.S.A 4.25

**See Our Current Wine List On
The Reverse Of This Menu**

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Cafés /Specialty Coffees

All of our coffee products are fresh roasted locally, and are purchased from "responsible" coffee farmers. Most coffees & teas are available in Decaf and/or Over Ice.

Cappuccino or Café con Leche 3

**Double Espresso,
Hot Tea or Americano** 2.50

Chocolate Cappuccino 4.25

**JIMMIE'S Chocolate & Cream
(Hot Drinking Chocolate)** 5

*Ask your server about adding a flavor, or combo of flavors, to any coffee, tea or chocolate drink for an add'l .50 each flavor

Mas Bebidas /More Beverages

San Pellegrino/500ml btl 4

**Coke, Diet Coke, Sprite Zero or
Unsweetened Iced Tea**
with eat-in refills 2.50

Malta *is a non-alcoholic, carbonated malt beverage. Dark, rich & sweet with hints of caramel, molasses and hops.*
Mayaguez, Puerto Rico 4

Postres / Desserts

House Made Desserts

Please ask your server for today's dessert selection. All desserts are made with a component of JIMMIE'S Chocolates! 8.50

Three (3) Course Chocolate & Wine Tasting

Chef's choice of three wines, each paired with at least two flavors of chocolate. Served in three consecutive courses. 39 per guest

* Any of our chocolate may have been exposed to nuts. Those with nut allergies should not consume our chocolates or desserts.