

SUGAR FACTORY APPETIZERS

Basket of Fries \$8

Delicious and fried to perfection

Buttermilk Onion Rings \$9

Chipotle mayo dipping sauce

Chicken Fingers \$12

Crispy chicken served with classic ranch sauce

Fried Macaroni & Cheese Pops \$12

Housemade macaroni and cheese breaded and deep fried served with creamy marinara basil sauce

Sugar Factory Rainbow Sliders \$25

Our classic sliders served on colorful buns with American cheese, pickles, crispy onions and our Sugar Factory sauce. Accompanied by a complimentary duck to take home



Popcorn Shrimp \$16

Delicately battered shrimp served with marinara sauce

Beer Battered Calamari \$15

Served with marinara sauce

Buffalo Chicken Wings \$16

Tossed in buffalo sauce, topped with green onions, celery sticks served with ranch dressing

Sampler Platter \$26

Buttermilk onion rings, crispy chicken fingers, buffalo wings, and mac & cheese pops served with dipping sauces



SOUPS & SALADS

Tomato Bisque \$9

Creamy tomato soup, served with garlic Parmesan crostini

Classic French Onion \$9

Rich beef broth, caramelized onions, and a Provolone cheese crouton

Caesar Salad \$13

Romaine hearts, shaved Parmesan cheese, brioche croutons, Parmesan crostini with creamy Caesar dressing (add diced chicken breast \$7, sautéed shrimp \$9, steak \$14, salmon \$16)



Ginger Sesame Chicken Salad \$17

Shredded cabbage, julienned carrots, water chestnuts, mandarin orange, green onions, basil, toasted sesame seeds, roasted peanuts, cilantro and crispy wontons with ginger sesame dressing

Pan Roasted Salmon Salad \$28

Slowly cooked salmon, chopped romaine hearts, avocado, mango, cucumbers roasted bell peppers, red onions, cilantro basil, toasted pine nuts, lemon vinaigrette

SANDWICHES

Served with Signature Fries



Grilled Cheese Sandwich \$14

Artisan white bread, aged cheddar cheese griddled golden brown, served with creamy marinara (add soup \$5)

Buffalo Chicken Sandwich \$15

Crispy breaded chicken breast tossed in buffalo sauce, shredded romaine lettuce, sliced tomato, and herb mayo on a brioche bun

Grilled Chicken Breast Sandwich \$17

All natural slow roasted chicken breast, melted Swiss cheese, sliced avocado, romaine lettuce, sliced tomato and herb mayo, served on a toasted Ciabatta roll

The Sugar Factory Club \$18

Roasted turkey breast, crispy applewood bacon, provolone cheddar, romaine lettuce, pickles, avocado, sliced tomato and herb mayo on toasted artisan white bread

Steak Sandwich Melt \$19

Seared and thinly sliced steak with sautéed onions and mushrooms, topped with melted provolone and parmesan cheese, herb mayo, served on a toasted Ciabatta roll

MONSTER BURGERS

Handmade with 8oz Angus Beef and Served with Signature Fries



The Signature Sugar Factory Burger \$17

8 oz Black Angus beef, shredded romaine, sliced tomato, pickles, crispy onions, Sugar Factory sauce with cheddar cheese on a toasted brioche bun



The Big Cheesy \$19

8 oz Black Angus beef, topped with creamy mac & cheese, sliced tomato, shredded romaine, pickles, American cheese, applewood bacon and crispy onions served with BBQ sauce on a toasted brioche bun



Waffle Breakfast Burger \$19

8 oz Black Angus beef, classic vanilla bean waffle, fried egg, melted cheddar cheese hash brown, country sausage, applewood bacon and gravy served with warm maple syrup



Flaming HOT Cheetos® Burger \$21

8 oz Angus burger, topped with Flaming Hot Cheetos® crusted pepper jack cheese, more melted pepper jack, pickles, shredded lettuce, tomato, crispy onions, chipotle mayo and served on a crushed Flaming Hot Cheetos® toasted brioche bun



SUGAR FACTORY GRILL & ENTREES

Chicken and Waffles \$26

Buttermilk fried chicken served on a buttered vanilla bean waffle served with warm maple syrup

Brick Chicken \$26

All-natural chicken breast, slow roasted and basted with thyme and garlic, served with mashed potatoes, green beans almondine, and lemon-herb sauce

Fish and Chips \$23

Beer battered Atlantic cod & signature fries served with lemon, tartar sauce, & malt vinegar

The Cajun Seafood Platter \$30

Beer battered cod, popcorn shrimp, calamari and crispy clams served with signature fries lemons, tartar sauce, and marinara (Add crispy fried whole lobster tail \$45)



Pan Roasted Salmon \$34

Slow roasted salmon, mashed potatoes, grilled asparagus, and bacon herb sauce

NY Strip Steak Frites \$38

Pan-roasted 8 oz prime NY strip basted with brown butter, garlic, and thyme, served with Parmesan fries

Filet Mignon \$46

8 oz Grilled filet mignon served with mashed potatoes, green beans almondine, and garlic herb butter

Filet Mignon & Lobster Surf and Turf

8 oz filet and fresh baked lobster tail, warm melted butter, mashed potatoes, and green beans almondine (market price)

SUGAR FACTORY SIDES

Grilled Asparagus \$8 • Plantains \$7
Mashed Potatoes \$8 • Onion Rings \$8
Green Bean Almondine \$8 • Macaroni & Cheese \$8

PASTAS

Served with Toasted Garlic Bread

Add Chicken \$7, Blackened Chicken \$8, Shrimp \$9, Blackened Shrimp \$10
Salmon \$16, Blackened Salmon \$17, Lobster Tail MP

Fettuccine Alfredo \$19

Garlic, basil and Parmesan cheese

Chicken Fettuccine Alfredo \$24

Garlic, basil and Parmesan cheese

Shrimp Alfredo \$28

Garlic, basil, and Parmesan cheese

Cajun Chicken Alfredo \$24

Garlic, basil, Parmesan cheese and Cajun Alfredo sauce



OLD FASHIONED MILKSHAKES

Vanilla \$11

Vanilla ice cream blended with vanilla sauce, served in a caramel swirled mug, topped with whipped cream and white chocolate curls

Chocolate \$11

Chocolate ice cream blended with melted chocolate sauce topped with whipped cream and dark chocolate shavings

Strawberry \$11

Strawberry ice cream blended with strawberry sauce, topped with whipped cream and white chocolate strawberry shavings

Chocolate Cookie Jar \$14

Vanilla ice cream blended with Oreo® cookie crumbles, chocolate chips, caramel sauce and chocolate sauce, topped with Oreo® cookies, mini chocolate chips, whipped cream, and drizzled with more caramel sauce

Butterfingers® \$14

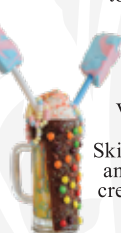
Vanilla ice cream blended with Butterfingers®, served in a chocolate swirled mug topped with whipped cream, crumbled Butterfingers® and a fun sized Butterfinger®



INSANE MILKSHAKES

Tie Dye \$19

Vanilla ice cream blended with vanilla sauce served in a chocolate mug with Skittles® and drizzled with red, blue, green and yellow ganache topped with whipped cream, Pop Rocks®, cotton candy, a candy necklace and rainbow sprinkles



Nutella® Banana \$19

Vanilla ice cream blended with Nutella® and banana chunks topped with a chocolate dipped banana, whipped cream unicorn lollipop, candy necklace served in a chocolate covered mug with rainbow sprinkles



Cookie Monster Make a Wish \$21

Cookies and cream ice cream blended with vanilla sauce, topped with whipped cream blue glazed donut, chocolate chip cookie and a blue frosted cupcake with a birthday candle. Served in chocolate mug with chocolate chip chunks



Caramel Sugar Daddy®

Cheesecake \$19

Vanilla ice cream blended with cheesecake pieces and caramel sauce topped with whipped cream, a slice of New York style cheesecake, Sugar Daddy® candy, and a rainbow lollipop served in a chocolate covered mug with crushed graham crackers



Giggles Snickers \$19

Cookies & cream ice cream blended with toasted peanuts, topped with a caramel waffle, Snickers®, whipped cream, and sprinkles served in a chocolate covered mug with Snickers® pieces and rainbow sprinkles



Princess Make A Wish \$21

Vanilla ice cream blended with vanilla sauce, rainbow sprinkles topped with whipped cream, a marshmallow wheel white chocolate Kit Kat® and a pink frosted cupcake with a birthday candle. Served in a white chocolate mug covered in pink sprinkles



Campfire Spiked S'mores \$31

Non-Alcoholic \$21

Chocolate & coffee ice cream blended with espresso, toasted marshmallow, Virginia Black Whiskey, topped with an insane seven layer s'more cookie served on top of a dark chocolate covered mug with Hershey® bar chunks, and dusted with graham cracker crumbles & pieces

This drink contains alcohol. Must be 21 or older



DESSERT MENU

New York Cheesecake \$12

Topped with strawberries, blackberries, blueberries, raspberries, raspberry sauce and whipped cream

Chocolate Cake \$12

Layers of chocolate devil's food cake, dark chocolate icing with bittersweet chocolate fudge sauce, chocolate curls, chocolate malt ball and whipped cream



Oreo® Stuffed Chocolate Chip Cookie Sandwich \$15

Cookies and cream ice cream sandwich in between two Oreo® stuffed chocolate chip cookies topped with whipped cream, Oreo® cookies crumble and drizzled with chocolate sauce



Cookie Skillet \$18

Warm chocolate chip cookie stuffed with Nutella®, dusted with powdered sugar, a scoop of vanilla ice cream, drizzled with rainbow white chocolate sauce, sprinkled with M&M's® and duck candy confetti

OLD FASHIONED SUNDAES FOR TWO

The Classic \$15

Giant scoops of vanilla, chocolate, and strawberry ice cream covered with fudge and topped with sprinkles, whipped cream, and a gummy cherry on top!

Strawberry Cheesecake Overload \$16

Three scoops of strawberry ice cream with New York cheesecake chunks and strawberries topped with strawberry sauce, whipped cream, and white chocolate strawberry shavings

Cookie Jar \$16

Giant scoops of cookies & cream and cookie dough ice cream topped with caramel sauce, chocolate sauce, whipped cream, crushed Oreo®, and homemade chocolate chip cookie chunks

Chocolate Blackout \$17

Giant scoops of chocolate ice cream, chocolate chips, chocolate brownie chunks, and crunchy chocolate pearls topped with chocolate sauce, whipped cream, dark chocolate shavings, and chocolate sprinkles with a gummy cherry on top!

Banana Split \$17

Giant scoops of strawberry, chocolate, vanilla ice cream with strawberries caramelized bananas, and chocolate malt balls topped with chocolate, strawberry and caramel sauce, whipped cream, toasted walnuts, and powdered sugar with a gummy cherry on top!

World Famous Sugar Factory King Kong Sundae \$99

serves 12

24 scoops of ice cream covered with dark chocolate, caramel and strawberry sauces caramelized banana, marshmallows, chocolate chip cookie chunks, a glazed donut, a red velvet cupcake, white chocolate, strawberry curls, gummy bears, Reese's Pieces® Oreo® cookie crumbles, rainbow and chocolate sprinkles, graham cracker crumbles waffle cones, unicorn pops, candy necklaces, and topped off with whipped cream gummy cherries, and sparklers! (where applicable)



***This item can be cooked to order. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, & individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked.

We try to identify ingredients that may cause allergic reactions for those with food allergies. Our food production staff is trained on the severity of food allergies. We label items with possible allergen-containing ingredients; however there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk. Please be aware that our facility prepares foods and uses ingredients in our products that contain nuts, nut oil, shell fish, wheat, milk, cheese, casein and products that cause other common food allergies. If you have any type of food allergy, please refrain from eating our products.



MIAMI TROPICAL PUNCH \$36
Soak up the Miami sunshine with fresh peaches, pineapple juice, tropical mai tai punch and pina colada flavors. Bursting tropical flavors are shaken up with El Recuerdo Mezcal White Tequila El Recuerdo Mezcal Gold Tequila coconut rum spiced rum, grenadine and Triple sec. Tropical gummy drops floating on top of this refreshing blend will have you soaking up the Miami sunshine wherever you are in the world. Designed and tasted by Jorge "Gamebred" Masvidal.



THE WATERMELON PATCH (MELONCITO 305) \$36
It's summer all year long with this refreshing blend of Voli Vodka, fresh watermelon, fresh lemon, and citrus soda. Topped with a mountain of gummy sour watermelon slices. Designed and tasted by Pitbull.



FUZZY PEACH PENGUIN MANGO (THE TONGUE TWISTER) \$36
This fresh and fruity Voli Vodka cocktail blends up fresh peach and mango puree with sparkling citrus soda. Finished with gummy fruit slices and gummy peach penguins. Designed and tasted by Pitbull.



LOLLIPOP PASSION \$36
Our signature goblet is a true taste of the tropics. We have blended together a wonderful mix of melon, coconut, and pineapple to create a taste sensation no one will be able to resist! For the final touch we garnish this yummy goblet of goodness with lollipops.



STRAWBERRY HUSTLE \$36
Hustle over and enjoy one of a kind mix of strawberry Cacti spiked seltzer, smooth Voli vodka, Selvarey rum, a dash of triple sec and peach schnapps, fresh watermelon juice and perfectly blended lemonade. This delicious goblet will give you goosebumps every time. Topped with strawberry gummies, watermelon fruit slices and sour peach hearts! Designed and tasted by Travis Scott.



ASTRO FIZZ \$36
Let this flavorful space shuttle goblet take you on a moon walk and back! Made with pineapple and lime Cacti spiked seltzer's and a powerful and smooth blend of Selvarey rum and Teremana Tequila Blanco. Garnished with Gummy candy stars and moons and two class Astro pops. Designed and tasted by Travis Scott.



HPNOTIQ LONG ISLAND ICED TEA \$36
Dare to get hypnotized by this classic concoction! With the addition of HpnotiQ, the refreshing blend of Peach Rum, Vodka, Triple Sec El Recuerdo Mezcal White Tequila and freshly blended citrus juices will have you stuck in a trance. Your eyes will be mesmerized by the giant gummy snake crawling and climbing all over your glass. Topped with gummy lemon fruit slices, we dare you to take another sip!



STRAWBERRY CADILLAC REPOSADO MARGARITA \$36
Cruise into sweet strawberry sunshine with this Villa One Reposado Margarita! Crafted with Villa One Reposado, Grand Marnier, strawberries, triple sec, fresh lime juice, simple syrup and a dash of sweet & sour. A Cadillac Margarita goblet wouldn't be complete without a garnish of pink Cadillac gummies, gummy apple rings and key lime fruit gummy slices on the rim! Designed and taste by John Varvatos and Nick Jonas.



SOUL MAN \$36
This powerfully flavor packed goblet will knock you right out of the ring. Be ready to body slammed with the sweet flavors of fresh peach and fresh pineapple which are brightened up by refreshing lemonade and topped off with Teremana Tequila Blanco. The addition of triple sec and Hennessy make this an outrageously delicious cocktail. Gummy cherries, tropical drops, strawberry rock candy, and a green lei wrapped goblet add all the right notes. Designed and tasted by Dwayne "The Rock" Johnson.



THE PEOPLES WATERMELON CADILLAC MARGARITA \$36
Cruise through with one of our gummy Cadillac's to sip on this refreshing blend of fresh watermelon juice, Teremana Blanco Tequila & Grand Marnier with a dash of Triple Sec, fresh lime, and fresh pineapple. You won't want to waste a sip of this delicious goblet. Topped with sour patch watermelons gummies, lime fruit slices, gummy pink Cadillac's and grenadine floater. Designed and tasted by Dwayne "The Rock" Johnson.



WEST COAST SUNSET \$36
This new twist on an old favorite will show you exactly why sunsets are best on the west coast! Made with smooth 818 tequila blended together with rich gran marnier, fresh peach and orange flavors and topped off with crisp lemonade and a grenadine floater! Garnished with juicy orange wheels and yummy gummy flamingos this drink will have you goin back to cali! Designed and tasted by Kendall Jenner.



CALI LOVE \$36
This one of a kind Goblet will have you feeling like palm trees, ocean breeze, salty air, sun-kissed hair! Made with smooth 818 tequila blended with crisp apple and tropical pineapple flavor and topped with sweet key lime slices and yummy apple rings! This drink is guaranteed to leave you crushing on Cali! Designed and tasted by Kendall Jenner.



CANDY SHOP \$36
We'll take you to the candy shop! Join us "In Da Sugarfactory" for a magical blend of smooth Branson Cognac, tasty Teremana Tequila and Malibu rum! This goblet is sure to leave you "feeling like it's your birthday" topped with a refreshing mix of fresh peaches, pineapple juice and orange juice! Garnished with tasty sour peach slices, peach rings and colorful soda pop gummy mix! Designed and tasted by 50 cent.



STRAWBERRY LEMONADE SMASH \$36
Stay fresh with this smooth blend of Strawberry Indoggo and Virginia Black Whiskey blended together with Peach Schnapps, fresh lemonade, strawberries and a candy finish of classic lemon heads, gummy strawberries and candy lemon fruit slices to top off our delicious version of a strawberry lemonade. Designed and tasted by Snoop Dogg.



TROPICAL FRUIT PUNCH \$36
Let's get tropical with this blend of Strawberry Indoggo and strawberry rum blended together with smooth Teremana tequila, fresh pineapple and orange juices and delicious peach and tropical flavors. Topped with tropical candy drops, gummi twin cherries and sour peach fruit slices, this one of a kind goblet packs a punch while providing relaxing island vibes. Designed and tasted by Snoop Dogg.



THE BIG CLOUD \$36
Join us at The Sugarfactory for an Ncredible one of a kind blue raspberry flavor packed goblet! Made with a smooth blend of voli vodka, selvarey rum, tropical pineapple, fresh peach and melon. This wouldn't be complete without the fluffy blue raspberry cotton candy garnish. This delicious Goblet is sure to have you walking on a cloud! Designed and tasted by Nick Cannon.



MAMITAS HURRICANE \$36
Tear into this flavor packed goblet, made with casa Mexico silver tequila, Mamitas pineapple hard seltzer, a sophisticated blend of rums, fresh lemonade and tropical mai tai flavors! This hurricane goblet will get your mojo going with a big flavorful twist! Designed and tasted by Mario Lopez and Brody Jenner.



WATERMELON SUGAR \$36
Come and get that summer feelin at The SugarFactory! This flavor packed Goblet will leave you feeling watermelon sugar high with smooth Sunny vodka, tasty selvarey rum and blended with fresh watermelon, tropical pina colada and crisp lemonade. Topped with classic lemon heads, yummy watermelon and lemon slices! I don't know if I could ever go without this Goblet! Designed and tasted by Stassie karanikolaou.



PRETTY IN PINK \$36
Pink is more than just a pretty color at The Sugarfactory! This Goblet will leave you looking on the pink side of life with smooth Sunny vodka, crisp Casa Mexico tequila and blended with fresh strawberry and raspberry lemonade. Topped with fluffy strawberry cotton candy and a sprinkle of fun glitter! You don't wanna miss this one of a kind goblet! Designed and tasted by Stassie karanikolaou.



HENNY MOON \$36
Enjoy the deep smooooooothness of Hennessy, the sweet citrus of fresh tropical tangerine juices and the lightness of Teremana Tequila! Garnished with glitter sour stars and moons and sour peach hearts, this magical creation will have you howling at the moon with every sip!



MAGIC COTTON CANDY \$36
This delicious peach cocktail is a sweet mix of Virginia Black Whiskey, peach puree, sweet tea with Sour Patch peaches and a burst of strawberry lemonade cotton candy!



RASPBERRY WATERMELON MOJITO \$36
Escape the heat with this tart and tasty favorite. Made with delicious fruit juices & Selvarey white rum topped with sour watermelon and raspberry gummies and fresh mint leaves. It will cool you off in style! Designed and tasted by Bruno Mars!



MAI TAI \$36
We bring this Tahitian delight to you via warm tropical trade winds. Fresh orange and pineapple juices are blended to perfection with coconut and Selvarey white rum. Topped with a dark rum floater this luscious libation will make the Tiki gods smile. Designed and tasted by Bruno Mars!



CLASSIC WATERMELON PINA COLADA \$36
You deserve a vacation, lucky for you watermelon pina coladas are what we like! This refreshing blend of Selvarey white rum, coconut rum, fresh pineapple, coconut, and watermelon is topped with a mountain of tropical gummy flamingos and tropical gummy flip flops. Designed and tasted by Bruno Mars!



WHITE GUMMI \$36
You can't help but play with your food when you order this fresh and fruity rum-peach based cocktail. It will be as much fun to drink as it is to fish out the worms!



OCEAN BLUE \$36
Adventure awaits in the deep blue sea. You'll be reminded of the ocean nearby when you see all the sharks swimming in this HpnotiQ cocktail!



SOUR APPLE LOLLY \$17
You'll feel nostalgic after the first sip of our liquefied sour apple lollipop. Rimmed with Bubble Gum Pop Rocks* this martini finishes with a bang!



WATERMELON BURST \$17
The crisp taste of watermelon bursts from the glass. After one taste of this delightful treat you'll wonder where the candy wrapper is.



BUBBA BUBBA GUM \$17
You will be trying to blow bubbles after a few sips of this unique bubble gum cocktail. We get you started as we garnish this beauty with a ribbon of Bubble Tape*.



KEY LIME PIE \$17
A deliciously rich one of a kind martini that is creamy with the perfect sweet-tart ratio. Topped with light fluffy whipped cream and graham cracker crumbs, this tasty treat will leave you thirsting for more with each zesty sip!



COTTON CANDY COSMOPOLITAN \$17
Cotton candy memories make this one a can't-miss. We fuse the flavors of cotton candy vodka with a traditional cosmopolitan an top it off with a puff of cotton candy. This martini is straight off the boardwalk!



ROOT BEER FLOAT \$16
You'll think you're drinking a real root beer float, only our version is made with spirits instead of ice cream! This creamy concoction is heaven in a cocktail glass.



PEACE, LOVE & HARMONIE \$16
We make this enchanting margarita with HpnotiQ Harmonie and natural fruits. You'll experience an explosion of fruity flavor with a hint of rose in this classic cocktail.



GRAPE CRUSH \$16
This fantastic blend of grape goodness topped with classic Grape Crush* soda pop will have you thinking you are drinking straight from the can.



AMERICAN HONEY \$16
This delicious drink is made with chocolate, a touch of cream, and a bit of sweet honey. It's topped off with some bubbles and dusted with a pinch of cinnamon for the finishing touch.



COCONUT CREAM PIE \$17
A perfect blend of creamy coconut with a distinct hint of caramel topped with light and fluffy whipped cream and toasted coconut flakes. This decadent dessert martini will make you think we slid a slice of fresh baked pie straight into your glass.



CHOCOLATE MUDSLIDE MARTINI \$17
This creamy blend of vodka, Kahlua and Bailey's Irish Cream will exceed all of your chocolate expectations. Garnished with a chocolate drizzle, chocolate rim and dark chocolate shavings!



RASPBERRY SIN \$17
This sinful treat will tease your taste buds. It's made with juicy red raspberries and white chocolate with a fluffy white cloud floating on top.



MINT CHOCOLATE \$17
The famous pairing of mint and chocolate is elevated to a tasty new level making this mixture a favorite among chocolate connoisseurs.



COCONUT CHOCOLATE BAR \$17
A lovely medley of coconut chocolate and nuts will make you think we melted a candy bar straight into your glass.



RED VELVET \$17
This decadent dessert has found its way into a cocktail glass in this absolutely exquisite martini. A velvety duo of chocolate and a cream cheese frosting rim make this a must have.



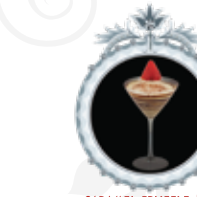
PEANUT BUTTER CUP \$17
A celebration of one of the most well-known duets, the always tempting combo of peanut butter and chocolate does anything but fall short of its namesake in this mouthwatering martini.



WHITE CHOCOLATE \$17
No chocolate cocktail menu would be complete without a white chocolate martini. We bring together the delicate taste of vanilla and white chocolate in this little piece of paradise.



S'MORES \$17
You'll want to cozy up next to a campfire as you sip on this marriage of marshmallow and chocolate with a graham cracker rim.



CARAMEL TRUFFLE \$17
Attention chocolate and caramel lovers... this is the choice for you! These two flavors go hand in hand in this wondrous libation.



CARAMEL MACCHIATO \$17
Our version of the espresso martini brings the robust flavor of coffee together with the silky tastes of caramel and rich chocolate. This martini is accented with a creamy caramel vanilla foam to add another layer of delight.



BANANA CHUNK \$17
You like peanut butter, you like bananas and you like chocolate... so do we! Here's three of our favorite things all rolled into one fabulous martini.

