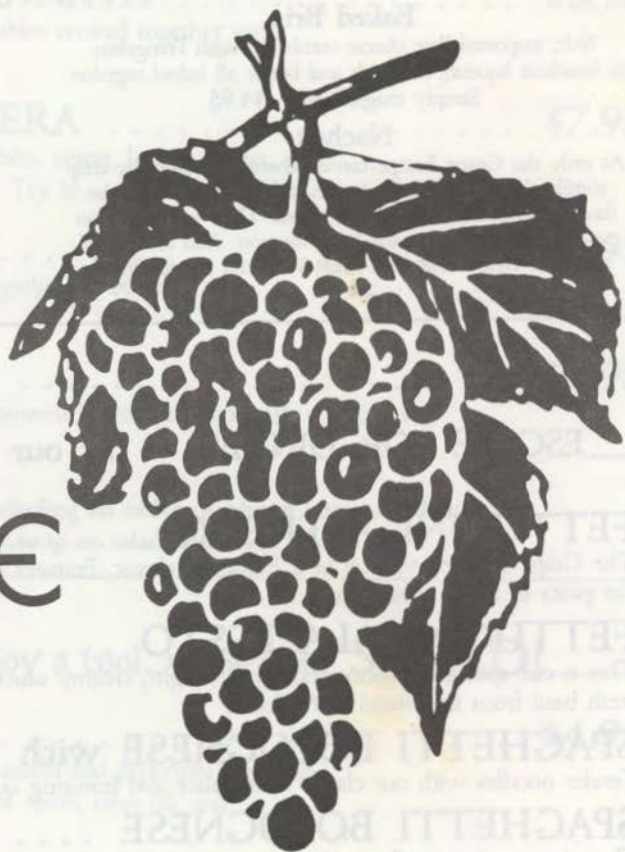


THE GRAPE ESCAPE

A SIDEWALK CAFE



Escape for Dinner...

Further Escapes

ESCAPE FOR DINNER — try one of our tempting **Appetizers!**

Soup of the Day \$1.75
(Ask for today's selection)

Baked Brie

Soft, imported Brie cheese combined with Frangelico (a hazelnut liqueur), almonds and butter all baked together.

Simply magnificent. \$4.95

Nachos

As only the Grape Escape can do them! We smother crisp tortilla chips with tasty cheeses, refried beans and salsa flavored with fresh herbs and spices. Then we spoon on our own quacamole made fresh for you. Add some cool, rich sour cream and Ole! Great with our special drinks.

\$4.95

Fruit and Cheese Board

A tempting variety of imported cheese and deliciously ripe fruit.

\$3.95

Escargot Escape

Boneless breast of chicken wrapped around escargot and baked in garlic butter. Fantastic!

\$4.95

Truffle Pate

A soft, creamy pate, the perfect accompaniment for any of our wines.

\$4.95

ESCAPE FOR DINNER — try our hearty **PASTA!**

	Ala Carte
FETTUCINE ALFREDO	\$4.95
The Grape Escape's version of a European classic. Features our homemade flat pasta in a rich white sauce.	
FETTUCINI ALA PESTO	\$5.25
This is our spinach fettucini cooked in a light, creamy sauce highlighted with fresh basil from the island of Molokai.	
SPAGHETTI BOLOGNESE with MEATBALLS	\$4.95
Tender noodles with our classic meat sauce and featuring our homemade meatballs.	
SPAGHETTI BOLOGNESE	\$3.95
The same tender noodles and meat sauce without the meat balls.	
RAVIOLI NEOPOLITAN	\$5.95
Meat and cheese wrapped in pockets of pasta which are simmered in a rich red sauce, to perfection, topped with our fresh grated mozzarella and parmesan cheese and baked.	
LINGUINI WITH CLAM SAUCE	\$5.95
Another classic done Grape Escape style. Thin pasta smothered with a delicately delicious clam sauce.	
LASAGNA	\$5.95
Hearty broad noodles baked in layers of ricotta, mozzarella and parmesan cheeses and bolognese sauce (meat in a rich tomato base) with fresh herbs and fresh basil.	
CANNELONI	\$5.95
Chicken cooked in herbs and stuffed in a homemade crepe, surrounded by our parmesan cream sauce covered with cheese and slowly baked.	

House Specialties

	Ala Carte
SAUSAGE AND PEPPERANATA	\$6.95
Braised sweet peppers and garden fresh vegetables cooked together with Italian sausage served on linguini.	
RED SNAPPER PRIMAVERA	\$7.95
Filet of Red Snapper baked with fresh vegetables, onion, lemon, butter, garlic and white wine. Served on a bed of linguini. Try it!	
SHRIMP SCAMPI	\$8.95
Large, tender butterfly style shrimp baked in garlic and butter and served over a bed of linguini.	
CARPACCIO FRITTATA	\$7.95
Juicy strips of filet mignon combined with homemade fettucini and fresh vegetables—all sauteed together and delicately seasoned.	

Complete lunch or dinner including an order of piping hot garlic bread and your choice of soup or salad additional \$1.25.

ESCAPE FOR DINNER — Enjoy a cool, wholesome **SALAD!**

PASTA SALAD	\$4.95
Our own pasta shells, marinated spiced italian salami and pepperoni and fresh vegetables swirled together in a zesty mixture of spices, olive oil, and fresh herbs. So satisfying!	
SHRIMP SALAD	\$6.95
Tender Bay Shrimp with our special dressing tucked into a perfectly ripe avocado and served on a bed of Manoa lettuce.	
GRAPE'S CAESAR with BAY SHRIMP	\$5.95
Crisp Romaine lettuce tossed in a tantalizing dressing and topped with a generous amount of Bay Shrimp and crunchy croutons.	
FRESH FRUIT	\$4.95
A wonderous array of seasonally fresh fruit highlighted by Hawaiian papaya and pineapple	
HAWAIIAN GARDEN SALAD	\$4.95
The bounty of Hawaii! Manoa lettuce, avocado, Maui onions, Oahu's own Koi cucumbers, tomatoes all topped with our own creamy cucumber dressing. Refreshing!	

Further Escapes

ESCAPE FOR DINNER with our **Beverages!**

Soft Drinks

Coke
Diet Coke
Seven-Up
75¢
Calistoga
95¢

Coffee

Coffee – locally blended by
Lion Coffee and freshly roasted
75¢
Tea (Hot or Iced)
75¢

Fruit Juice

Orange
Tomato
Grapefruit
95¢

Espressos

Single Espresso
1.25
Double Espresso
1.75
Cappuccino
1.95

ESCAPE FOR DINNER – as you enjoy **Desserts!**

Canoli . . . \$2.25

Crispy pastry shell overflowing with sweet, creamy ricotta filling. Topped with slivered almonds and powdered sugar. An Italian Classic! Traditionally enjoyed with a cup of steaming hot espresso (which we heartily recommend).

Creme Brulee . . . \$2.25

A rich cream custard with a burnt sugar topping. Watch out. This one can be addicting!

Cheese Cake Escape \$2.25

French style richness you'll long remember. Prepared for you as its taught in the best cooking schools of France.

Chocolate Torte . . . \$2.95

Like a light fudge and a thick fudge all in one delicious dessert. If you're a chocolate lover, this one's just for you.

Plan your next Escape with our Catering!

THE GRAPE ESCAPE CATERING COMPANY

is here to serve – wherever you are and whatever you desire

*Office Parties . . . Grand Openings . . . Weddings . . . Celebrations . . .
Company Picnics . . . Picnic Baskets for 2 . . . For any occasion.*

Call our Catering Director at 533-1841

(or ask your waiter to have us contact you)

Catering Office and Kitchens – 608 Queen Street, Honolulu 96813