

PIZZA 14" NEW YORK STYLE PIZZA

MARGHERITA	\$15
CHEESE	\$15
PEPPERONI	\$17
MAUI WOWIE	\$17
ALFREDO CHICKEN	\$19
SPINACH ARTICHOKE	\$21
with chicken and a balsamic glaze	
VEGGIE LOVERS	\$21
GARNIVORE	\$21
BUILD YOUR OWN "PIZZA HEAVEN" *each topping \$1.50	\$16

Sauces: Red, Alfredo, BBQ, Classic Pesto

Toppings: Pepperoni, Ham, Beef, Sausage, Bacon, Chicken, Pastrami, Mushrooms, Olives, Green Olives, Red Onion, Green Pepper, Red Pepper, Pineapple, Tomato, Jalapeños, Tomatoes

DESSERTS

CANOLI	\$8
Tube-shaped shells of fried pastry dough, filled with a sweet, creamy filling	
TIRAMISU	\$12
Made with a sweet mascarpone filling and layered with espresso dipped lady fingers.	
COFFEE GELATO	\$8
Delicioso!	

CATERING

ASK US ABOUT SPECIAL EVENT AND FAMILY-STYLE CATERING

WEEKLY EVENTS

TUESDAYS - PUB TRIVIA, MUSIC BINGO

WEDNESDAYS - LIVE MUSIC

SATURDAYS - KARAOKE, DJ, LIVE BANDS

PRIVATE EVENT ROOM

BIRTHDAYS - COMPANY PARTIES - SOCIAL EVENTS

PRIVATE DINING FOR UP TO 25 PEOPLE

RESERVATIONS REQUIRED

BEER

DRAFT: PINT \$5.5 25OZ \$7.5

Coors Light - Michelob Ultra - Pacifico - Cali Squeeze Blood Orange Hefe - 805 Blonde - Yacht Rocks Juice Box IPA - Wasatch Evolution Amber Ale - Wasatch Blueberry Hefe - Wasatch Poligamy Porter

*Ask about our rotating Draft Beers

BOTTLES AND CANS

Modelo - Corona - Miller Light - Guinness - Coors Banquet - Angry Orchid - Fat Tire - Michelob Ultra - Coors Light - Bud Light - Budweiser - Uinta Cutthroat - Sierra Nevada Pale Ale - Stone IPA - Uinta Detour IPA - Hops Rising Double IPA - White Claw Variety - Corona NA

LIQUOR

VODKA

Taka \$5
Titos \$6.75
Dented Brick \$8.5
Grey Goose \$8.5

TEQUILA

Jose Cuervo \$5.5
Hornito's Reposado \$7.5
Espolon \$7.5
Milagro Silver \$8
Pasote \$9
Casamigos \$10
Patron \$10
Herradura Anejo \$12

GIN

Seagrams \$5.5
Bombay Sapphire \$7
Tangeray \$7
Hendricks \$9

RUM

Bacardi Silver \$5.5
Captain Morgan \$6
Malibu \$5.5
Rumchata \$6.75

WHISKEY

Jim Beam \$5
Canadian Club \$5.25
Fireball \$5.5
Jack Daniel's \$6.5
Jameson \$6.75
Crown Royal \$7.5
Crown Royal Apple \$7.5
Knob Creek Rye \$7.5
Makers Mark \$7.5
Pendleton \$7.5
Skrewball \$7.5

SCOTCH

Dewars \$6
Chivas \$9
Glenlivet \$11

WINE

GLASS \$8 BOTTLE \$35

Robert Mondavi Chardonnay - Robert Mondavi Pino Grigio - Cupcake Sauvignon Blanc - Cocks Champagne - Carnivore Cabernet - Red Tree Pino Noir - St. Chateau Michelle Merlot

SOFT DRINKS \$3 ~ FREE REFILLS

Pepsi - Diet Pepsi - Mountain Dew - Dr. Pepper - Pink Lemonade - Root Beer - Brisk Ice Tea - Starry



WWW.KORALKAFE.COM

2400 N Town Center Dr, Washington

435-627-6262

NIGHTLY ENTERTAINMENT

FUN ~ FOOD ~ DRINKS

KORAL KAFE MENU

SHAREABLES

BEER CHEESE SLIDERS	\$15
Four tasty beef sliders with delicious house made Ale Beer Cheese, grilled onions and jalapenos.	
SAMPLER PLATTER	\$19
chips & salsa, coconut shrimp, cheese quesadilla, fried pickles	
GIANT PRETZEL W/ BEER CHEESE	\$14
CHIPS & HOUSE MADE PICO DE GALLO OR SALSA	\$10
Tortilla chips served with our house made chunky pico de gallo, red or green salsa	
CHIPS & HOUSE MADE GUACAMOLE	\$12
Tortilla chips with authentic guacamole, made with avocados, onion, tomatoes, cilantro, jalapeno pepper, lime juice, garlic	
COCONUT SHRIMP	\$16
Succulent shrimp hand breaded then flash fried, served with sweet chili sauce and lemon	
KILLER QUESADILLA beef, chicken, or carnitas (pork)	\$14
Giant flour tortilla, with melted cheddar and mozzarella cheese, then covered with our creamy jalapeno sauce, white onions, cilantro. Served with Pico de gallo, sour cream and house made guacamole.	
STREET TACOS (3) with cilantro and onions	\$9
Your choice of beef or chicken, carnitas (pork) served with red or green salsa	
NACHOS beef, chicken, or carnitas (pork)	\$15
House made tortilla chips, diced onions, jalapenos, and red & green bell peppers. Your choice of buffalo, ranch, BBQ, sweet chili sauce.	
FRIED PICKLES	\$12

SALADS

GARDEN SALAD	\$12
Fresh mixed greens with diced tomato, shaved carrots, house croutons, cheddar cheese. Your choice of dressing.	
KORAL WEDGE SALAD	\$17
Iceberg Lettuce, Blue Cheese Crumbles, Applewood Bacon, Cherry Tomatoes, and Cucumbers. Served with Blue Cheese Dressing.	
CAESAR SALAD	\$12
A twist to the usual - Romaine lettuce, house croutons, shaved parmesan cheese, tossed in our delicious Caesar dressing	

SANDWICHES

Sandwiches Include Choice of Side: Coleslaw, Fries, or Tater Tots (onion rings extra)

CHICKEN PARMESAN SANDWICH	\$16
Hand breaded chicken breast on a toasted Brioche Bun, topped with marinara, mozzarella, and fresh basil	
CALIFORNIA CHICKEN SANDWICH	\$16
Grilled or Crispy Chicken breast on a toasted brioche bun topped with Applewood smoked bacon, lettuce, tomato, avocado, and pepper jack cheese	
FRENCH DIP SANDWICH	\$15
Sliced Prime Rib stacked with melted Swiss cheese, on a toasted hoagie. Served with au jus for dipping. ADD Grilled Onions + .75	
REUBEN SANDWICH	\$16
Pastrami on toasted marble rye, swiss cheese, with sauerkraut and tangy house sauce	
PULLED PORK SANDWICH	\$16
Slow cooked then slathered in house BBQ, cheddar cheese, house vinegar slaw on a toasted brioche bun. Served with choice of side and fresh watermelon.	

BURGERS

CHEESEBURGER OF MASS DESTRUCTION	\$15
Angus beef patty on a toasted brioche bun, topped with Cheddar cheese, lettuce, tomato, onions and pickle	
HURRICUN BURGER (You better say it right...)	\$17
Angus beef patty on a toasted brioche bun, topped with Pepper Jack cheese, sauteed onions, lettuce, sliced red onions and fresh avocado	
'SHROOM AND DOOM	\$17
Angus beef patty on a toasted brioche bun, garlic aioli, Swiss cheese, sautéed mushrooms, lettuce, tomato, onion, pickle	
BUBBA'S WESTERN SPURSBURGER	\$18
Angus beef patty on a toasted brioche bun, tangy BBQ sauce, Applewood smoked bacon, Cheddar. Topped with some big 'ol onion rings, lettuce, pickles	
KORAL BURGER	\$17
Angus beef patty stuffed (yeah, we said stuffed) with smoked gouda, onions and jalapenos, on a toasted brioche bun, topped with Applewood smoked bacon, Grilled onions, House Ale Beer Cheese, Cheddar, and MORE smoked gouda.	
FUHGEDDABOUDIT! PASTRAMI BURGER	\$17
Angus beef patty on a toasted brioche bun, tangy house sauce, Swiss cheese, Pastrami, sauerkraut, lettuce, tomato	

Served with our signature Onion Rings, House Coleslaw, Fries, or tater tots

substitute onion rings	\$2
add an egg	\$2
substitute side salad	\$2

ENTREES

RACK OF RIBS	HALF \$18	WHOLE \$24
Marinated for a day, then slow cooked and lathered in our house made BBQ sauce, grilled and brought straight to you!		
CHICKEN MARSALA		\$18
Pan seared chicken breast in a creamed marsala, with sautéed mushrooms, over a bed of our buttery mashed potatoes and seasonal veggies		
14 OZ RIBEYE		\$31
Served with parmesan fries and seasonal veggie		
**make it a surf n turf! Add blackened shrimp.....\$8		
10 OZ BASEBALL SIRLOIN		\$28
Served over a bed of creamy garlic mashed potatoes in a black peppercorn sauce and seasonal veggies		
SEAFOOD AND CHICKEN		
FISH N CHIPS		\$17
Beer battered Cod, fried and served with house made dill tarter sauce, and lemon wedge		
BEER BATTERED FISH TACO		\$16
Beer battered Cod, fried, served on your choice of flour or corn tortilla. Topped with green salsa, house made pico de gallo & fresh guacamole.		
TACO- GRILLED SHRIMP OR COD		\$17
Grilled Shrimp or Cod on choice of flour or corn tortilla, house vinegar slaw, lime avo sauce, & white onions		
BONE IN CHICKEN WINGS		\$16
8 tasty wings served with your choice of sauce		
BONELESS CHICKEN WINGS		\$16
8 boneless wings served with your choice of sauce		
CHICKEN STRIPS		\$15
3 big pieces of breaded chicken, served with your choice of sauce		
BROILED SALMON		\$21
Broiled on cedar plank, Served with creamy risotto and seasonal veggies		
PASTA		
CREAMY CHICKEN ALFREDO		\$18
Fettucine noodles in our creamy house made alfredo sauce, topped with grilled chicken breast and served with grilled crostini bread		
KICKIN CAJUN PASTA		\$19
Fettucine noodles in our creamy Cajun sauce, topped with sautéed chicken, sautéed bell peppers, onions, mushrooms, and served with grilled crostini		
CHICKEN PARMESAN		\$19
Hand breaded chicken breast doused in marinara, topped with mozzarella, over linguine noodles, grilled crostini and fresh basil.		
SHRIMP SCAMPI LINGUINI		\$21
Sautéed shrimp in a garlic butter sauce over linguini. Served with crostini.		