PIZZA

MARGHERITA	$15
CHEESE	$15
PEPPERONI	$17
MAUI WOWIE *Ham & pineapple*	$17
ALFREDO CHICKEN	$19
SPINACH ARTICHOKE *with chicken and balsamic glaze*	$21
VEGGIE LOVERS	$21
CARNIVORE *"Meat Lover"*	$21
BUILD YOUR OWN *"Pizza Heaven"*	$16

Choose your Sauce: Red Sauce, Alfredo, BBQ, or Classic Pesto

Choose your Toppings: (+$1.50 ea.)
Pepperoni, Ham, Sausage, Bacon, Chicken, Mushrooms, Black Olives, Green Olives, Red Onion, Green Pepper, Red Pepper, Pineapple, Tomato, Jalapeños, Tomatoes

DESSERTS

CANOLI $8
2 delicious shells of fried pastry dough, filled with a sweet, creamy filling

TIRAMISU $12
Made with a sweet mascarpone filling and layered with espresso dipped ladyfingers

CHOCOLATE GELATO $8
Delicious-o!

VANILLA ICE CREAM $6

CATERING

Ask us about special event and family-style catering

WEEKLY EVENTS

Tuesdays - Pub Trivia
Wednesdays - Live Music
Saturdays - Karaoke, dj, live bands

PRIVATE EVENT ROOM

Birthdays — Company Parties — Social Events
Private Dining *Up to 25 people*

Reservations required

BEER

DRAFT

PINT $5.5 / 250Z $7.5

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

**Ask about our rotating Draft Beers*

BOTTLES & CANS

- Angry Orchard (Cider)
- Budweiser
- Bud Light
- Coors Banquet
- Coors Light
- Corona
- Fat Tire (Amber Ale)
- Guinness (Dry Stout)
- Hops Rising Double IPA
- Michelob Ultra
- Miller Light
- Modelo
- Sierra Nevada (Pale Ale)
- Stone IPA
- Uinta Cutthroat (Pale Ale)
- Uinta Detour IPA
- White Claw Variety
- Corona NA (Non-Alcoholic)

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
Tangueray	$7
Hendricks	$9

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

RUM

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

WINE

GLASS $8 / BOTTLE $35

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

SOFT DRINKS

$3 / FREE REFILLS

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

KORAL KAFE
MIGHT AS WELL

FUN-FOOD-DRINKS

2400 N Town Center Dr. | Washington, UT
435-627-6262 | www.KoralKafe.com

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, and cilantro. Served with pico de gallo, sour cream and house-made guacamole

STREET TACOS (3) *with cilantro and onions* $9
Your choice of beef, chicken, or carnitas (pork), served with red or green salsa

NACHOS *Beef, Chicken, or Carnitas (pork)* $15
House-made tortilla chips, jalapenos, and pico de gallo

FRIED PICKLES $12

SALADS

GARDEN SALAD $12
Fresh mixed greens with diced tomato, shaved carrots, house croutons, cheddar cheese, and your choice of dressing:
Ranch, Thousand Island, Italian, Balsamic, Honey Mustard, or Blue Cheese

KORAL WEDGE SALAD $17
Iceberg lettuce, blue cheese crumbles. Applewood bacon, cherry tomatoes, and cucumbers. Served with blue cheese dressing

CAESAR SALAD $12
Romaine lettuce, house croutons, shaved parmesan cheese, tossed in our delicious Caesar dressing

SANDWICHES

Our sandwiches include your choice of side:
Creamy Coleslaw, Fries, Tater Tots, or Onion rings (+$2)

CHICKEN PARMESAN SANDWICH $16
Hand-breaded chicken breast on a toasted brioche bun, topped with marinara and mozzarella

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 (+0.75)

REUBEN SANDWICH $16
Pastrami on toasted marble rye, swiss cheese, with sauerkraut and Thousand Island dressing

PULLED PORK SANDWICH $16
Slow-cooked pulled pork slathered in house BBQ, cheddar cheese, and house vinegar slaw on a toasted brioche bun

BURGERS

CHEESEBURGER OF MASS DESTRUCTION $15
Angus beef patty on a toasted brioche bun, topped with cheddar cheese, lettuce, tomato, onions, and pickles

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, swiss cheese, sautéed mushrooms, lettuce, tomato, onion, and pickles

BUBBA'S WESTERN SPURSBURGER $18
Angus beef patty on a toasted brioche bun, tangy BBQ sauce, applewood smoked bacon, and cheddar. Topped with some big 'ol onion rings, lettuce, and pickles

KORAL BURGER $18
Angus beef patty stuffed (yeah, we said stuffed) with smoked gouda, green and red peppers, on a toasted brioche bun, topped with Applewood smoked bacon, house ale beer cheese, cheddar, and MORE smoked gouda

FUHGEDDABOUDIT! PASTRAMI BURGER $17
Angus beef patty on a toasted brioche bun, Thousand Island dressing, swiss cheese, pastrami, sauerkraut, lettuce, and tomato.
Served with our signature Onion Rings, House Coleslaw, Fries, or Tater Tots

*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, then grilled and served with fries

CHICKEN MARSALA $18
Pan seared chicken breast in a creamy marsala sauce, with sautéed mushrooms, over a bed of our buttery mashed potatoes and seasonal veggies

14 OZ RIBEYE $31
Served with parmesan frites and seasonal veggies
**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 & CHICKEN

FISH N CHIPS $17
Beer-battered Cod, fried and served with house-made tarter sauce, and a 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, and fresh guacamole

TACO- GRILLED SHRIMP OR COD $17
Grilled Shrimp or Cod on choice of flour or corn tortilla, house vinegar slaw, jalapeno ranch & white onions

BONE-IN CHICKEN WINGS $16
8 tasty bone-in wings served with your choice of sauce:
BBQ, Buffalo, Mango Habanero, Nashville Hot, Garlic Parmesan, Sweet Chili

BONELESS CHICKEN WINGS $16
8 boneless wings served with your choice of sauce:
BBQ, Buffalo, Mango Habanero, Nashville Hot, Garlic Parmesan, Sweet Chili

CHICKEN STRIPS $15
3 big pieces of breaded chicken, served with your choice of sauce. Served with fries

BROILED SALMON $21
Served with creamy risotto and seasonal veggies

PASTA

CREAMY CHICKEN ALFREDO $18
Fettuccine noodles in our creamy house-made Alfredo sauce, topped with grilled chicken breast and served with grilled garlic bread

KICKIN' CAJUN PASTA $19
Fettuccine noodles in our creamy cajun sauce, topped with grilled cajun chicken, sautéed bell peppers, onions, mushrooms, and served with garlic bread

CHICKEN PARMESAN $19
Hand-breaded chicken breast doused in marinara, topped with mozzarella, over linguine noodles, and served with garlic bread

SHRIMP SCAMPI LINGUINE $21
Sautéed shrimp in a garlic butter sauce over linguine, and served with garlic bread