



Paramount Studio

Cocktails

RED WINE

by the glass

- Big House Red / 5
- Mark West Pinot Noir / 7.5
- Angeline Pinot Noir / 8.5
- DeLoach Merlot / 7
- Grayson Cabernet / 7
- J Lohr Seven Oaks Cabernet / 9
- Artezin Zinfandel / 8
- Yellowtail Shiraz / 6
- Trivento Malbec / 7
- Cline Cashmere / 8.50

Paramount House Wines 5.5

Cabernet • Merlot • Chardonnay • Pinot Grigio

WHITE WINE

by the glass

- Big House White / 5
- Kris Pinot Grigio / 7.50
- Starborough Sauvignon Blanc / 7
- Chateau Ste Michelle Riesling / 6.50
- Chateau St Jean Chardonnay / 8.5
- Kendall Jackson Chardonnay / 7.5

PORTS

- Graham's 10 Year Tawny / 8
- Graham's 20 Year Tawny / 10
- Fonseca Bin 27 / 6



TAP BEER ~ 16 or 22 oz.

- Miller Light • Blue Moon • Pabst Blue Ribbon
- Stella Artois • Odell IPA • Fat Tire
- Burning Skye Scottish Ale • Guinness • Newcastle
- Seasonal Brew

BOTTLED BEER

- Amstel Light • Beck's Dark
- Budweiser • Bud Light • Bud Light Lime
- Coors Light • Coors Original • Corona
- Grain Belt • Heineken • Killian's
- Miller Lite • Michelob Golden Light • MGD • MGD 64
- Rolling Rock • Schell Dark
- Smithwick's • Samuel Smith's Oatmeal Stout
- Samuel Smith's Nut Brown Ale
- Redbridge (*gluten free*)



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Martinis ~ 8

Kosmopolitan

Absolut Kurant, Cointreau and cranberry juice with a twist.

Lemon Drop

Ketel One Citroen Vodka, sweet and sour with a sugar rim.

Basil Grande

Strawberry, fresh basil, Vodka, Chambord and Grand Marnier, with a dusting of fresh cracked black pepper.

Flirtini

A flirtatious combination of pineapple, Champagne, Vodka and Cointreau.

Pink Angel

Pomegranate, Skyy Vodka, Cointreau, Rose's Lime and Strawberry Schnapps.

Key Lime Pie

Stoli Vanil, Cointreau, pineapple, Rose's Lime, sweet & sour and a raw sugar rim.

Chocotini

Stoli Vanil and Godiva Dark and White Chocolates with a chocolate syrup swirl.

Opulent Diamond Stuffed Martini

Opulent Vodka, Dry Vermouth, bleu cheese stuffed olive garnish.

Long Drinks

Classic Mojito ~ 6.50

Mint leaves, light rum, fresh lime and a splash of soda, over ice.

Your choice: Raspberry, Strawberry or Peach

Limoncello Cooler ~ 6.50

Ketel One Citroen Vodka, Limoncello, Simple Syrup and ginger ale.

Acai Fizz ~ 6.50

Absolut Berri Acai, Pomegranate Schnapps and lemon lime soda.

Margaritas

Americana ~ 6

Tequila, triple sec, lime juice and salted rim.

Golden Margarita ~ 8.50

Herradura Reposado, Grand Marnier, lime juice and sweet & sour.

Margarita de Fruta ~ 6.50

Tequila, triple sec, lime juice and sugar rim.

Your choice: Raspberry, Strawberry or Peach

Manhattans

Served on the Rocks or Straight Up.

The Prohibition ~ 7

A prohibition style Manhattan complete with Jim Beam Rye Whiskey and cherry juice.

The Perfect ~ 8

Woodford Reserve Bourbon and splashes of Sweet and Dry Vermouth. One sip and you'll know why it's called "Perfect."

Georgia's Finest ~ 7

Maker's Mark Small Batch Bourbon, Sweet Vermouth, bitters and a hint of peach. A true Southern treat!



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Food

CHICKEN LETTUCE WRAPS

Stir fried chicken and vegetables in an Asian inspired sauce, served with crisp lettuce cups.

8.95

VIDALIA ONION RINGS

Battered and fried sweet Vidalia onion rings, served with creamy horseradish dip.

6.95

Conversation Starters

MINERVAS CRAB ARTICHOKE BAKE

Real crabmeat, cream cheese, artichokes, lemon, dill, three pepper blend, cheddar and jack cheeses, served with crackers and bread.

Serves 2 ~ 7.95 Serves 4 ~ 10.95

CHEESE FONDUE

White wine and melted cheese served with assorted vegetables and bread cubes.

8.95

BEEF CHISLIC

A South Dakota classic. New York strip lightly seasoned with garlic and fresh herbs, served with bold BBQ sauce.

8.95

CHICKEN SALAD SLIDERS

Homemade chicken almond salad with lettuce and tomatoes, served with sweet potato fries.

7.95

BUFFALO BURGER SLIDERS

Mini buffalo burger patties topped with caramelized shallots and horseradish chive jack cheese, served with sweet potato fries.

8.95

SOUTH DAKOTA PHEASANT RAVIOLI

Saffron pasta with pheasant, Frangelico and pine nut filling, with shiitake mushroom cream sauce.

8.95

GARLIC PEPPER CALAMARI

Fried calamari, garlic butter, roasted bell and banana peppers, tomato, capers, olives, basil and pepper flakes.

8.95

COCONUT SHRIMP

Coconut battered jumbo shrimp, served with wasabi laced Asian dipping sauce.

10.95

YELLOWFIN TUNA

Seared sesame crusted yellow fin tuna, served rare, served with seaweed salad, wasabi mayo and sesame crackers.

9.95



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Food

FLATBREADS

FLATBREAD PARAMOUNT

Sundried tomatoes, pesto sauce, portabella mushrooms, mozzarella, parmesan, feta and fresh basil.

8.95

BBQ CHICKEN FLATBREAD

BBQ sauce, shredded chicken, caramelized red onion, cilantro, mozzarella and cheddar.

8.95

BACON BRUSCHETTA FLATBREAD

Extra virgin olive oil, fresh basil, hickory smoked bacon, diced tomatoes, garlic and mozzarella.

8.95



Create Your Own Salad Bar

Minervas selection of salad complements, pasta salads, specialty salads, cheeses, seasonal fresh fruit and homemade soups will make your Minervas specialty salad bar dinner complete.

10.95

DESSERTS

Tiramisu

A traditional Italian dessert with mascarpone, ladyfingers and Kahlua, with café vanilla sauce.

5.50

Key Lime Pie

Made from scratch.

5.50

Raspberry Bread Pudding

Served with Whiskey vanilla sauce.

5

Chocolate Brownie Soufflé

Rich moist chocolate brownie topped with a scoop of ice cream and whipped cream.

5.50

COFFEE DRINKS ~ 6

Cafe Minerva

Bailey's Irish Cream, Amaretto Disaronno and fresh hot coffee, topped with whipped cream and a dash of cinnamon.

Roadhouse Coffee

Peppermint Schnapps, Bailey's Irish Cream, fresh hot coffee and whipped cream.

Host Your Social Event At Paramount

Paramount offers a quaint and lively spot to enjoy a get-together with friends, or even a small meeting.

Private table available for groups up to 8.

Inquire at the bar for more info.