

Red Wines

Cabernet Sauvignon, Grand Barossa 09 (Australia)	10/40
Blackcurrant and notes of vanilla combine for an earthy, lingering finish	
Cabernet Sauvignon, Santa Alicia Reserva (Maipo Valley, Chile)	7/25
Aromas of blackberry fruit with hints of mint and spice; full-bodied, concentrated and persistent flavors	
Cabernet Blend, Fleur de Lyeth (Sonoma County)	6.50/25
Fruity with subtle oak. Very smooth and easy-drinking	
Cabernet Sauvignon, Penfolds (Australia)	5/20
Merlot, Santa Alicia Reserva (Maipo V., Chile)	7/25
Complex aromas of prunes, figs, toffee, and spice	
Shiraz, Yangarra Estate (Australia)	8/32
A seductively lush palate with black fruits, dark chocolate, and hints of vanilla bean.	
Pinot Noir, Talbott Kali Hart (Monterey)	9/36
Complex flavor featuring bold fruit driven acidity and finishing with a touch of French oak	
Pinot Noir, Masked Rider (California)	6.50/25
The taste of cherries and blackberries with a touch of vanilla	
Dornfelder, P.J. Valckenberg (Rheinhessen, Germany)	6.50/25
Sweet red with aromas of cherry pie and sweet vanilla.	
Malbec, Terrazas Reserva (Mendoza)	9.50/38
Black Cherries, prunes, and raisins blended with vanilla and caramel	
Malbec, Elsa Bianchi (Mendoza)	6.25/22
A Classic Malbec with hints of ripe plum, violets; rich and silky	
Montepulciano d'Abruzzo, Capestrano (Italy)	6.25/22
Aromas and flavors of black cherry, blueberry, plum and violets	



White Wines

Chardonnay, Steele Cuvée (California) Excellent depth of flavor, wonderful acidity and complex aromas	9.50/38
Chardonnay, Hess (Monterey) Tropical aromas of freshly-cut pineapple and ripe pear with a hint of oak	7/25
Chardonnay, Santa Alicia Reserva (Maipo Valley, Chile) Tropical fruits with notes of toasted oak, vanilla, and butterscotch	7/25
Chardonnay, Penfolds Rawson's (Australia)	5/20
Moscato d'Asti, Umberto Fiore (Piedmont, Italy) Semi-sparkling. Extremely aromatic with famously complex perfume and a mild sweetness.	7.25/28
Piesporter Goldtröpfchen Riesling Spätlese (Mosel, Germany) Peachy with slightly sweet floral notes: pairs well with spicy foods	8.50/34
Riesling, Blüfeld (Mosel, Germany) Flinty fresh fruit flavors with sweet lingering finish	7.25/28
Sauvignon Blanc, Babich (Marlborough, NZ) Refreshingly crisp citrus and tropical fruit flavors with very aromatic notes of green chilies, grass, herbs, asparagus and gooseberries	8.50/32
Sauvignon Blanc, Santa Alicia Reserva (Maipo Valley, Chile) Aromas of melon and gooseberry with citrus and floral notes	7/25
Orvieto, Rocca di Tuffo (Umbria, Italy) Crisp and balanced with lively pear and apple aromas, a hint of citrus zest, and attractive melon and pear characters on the finish	6.50/25
Torrontes, Andeluna (Mendoza, Argentina) Flowery and slightly spicy with tastes of apricot, and citrus	5.50/22
Pinot Grigio, Alverdi (Molise, Italy) Fresh, floral nose with notes of acacia flowers. Dry and well-balanced with fruit flavors	7.75/30

Cafe Arazu

Dessert Cocktails

Iced Franny

Cool off with this creamy concoction featuring Frangelico, vanilla vodka, Amaretto, Baileys, and your choice of coffee or coffee liqueur

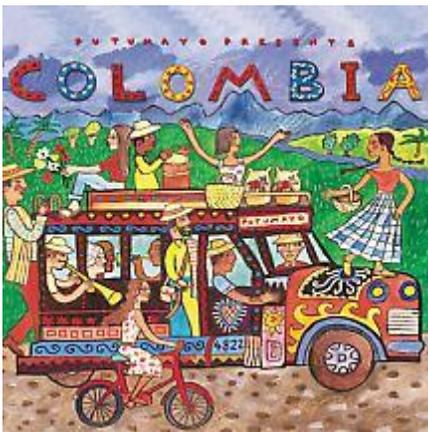
Godiva Chocolate Martini

Godiva Chocolate liqueur shaken with vanilla vodka and Choco-Vine, drizzled with white chocolate and topped with a sprig of Chocolate Mint

Sweet Lucy's Bourbon Cream

Nuts and Berries (Frangelico & Chambord)

Arazu Time



At Café Arazu we want you to relax, unwind, and be happy, and we offer PUTAMAYO WORLD MUSIC with their famous “feel good guarantee” to help put you in the mood! (Check out our gift shop shelves if you want to take some of that “feel good” music home with you.) From that first glass of wine to that last cup of espresso or Persian tea, we do not rush you through your dinner with the aim of getting another diner through our door. In fact, Café Arazu proudly embraces the slow food tradition. That is to say, we are NOT fast food. So...relax, enjoy, and be happy; you are on Arazu time.

Signature Cocktails

The Southern Peach

This Bourbon and peach based libation is guaranteed to perk you up!

Lucy's Manhattan

This twist on a classic Manhattan features Maker's Mark bourbon, sweet vermouth, and a splash of Sweet Lucy's bourbon liqueur.

Indiana Old Fashion

Fresh muddled oranges, a dash of Sweet Lucy's, and Redemption Indiana bourbon make this a homegrown Arazu favorite.

Ol' Tom Collins

Our shockingly refreshing twist on the classic Tom Collins features "Ransom" artisan crafted Old Tom style Gin and lemon juice.

Lemon Drop Martini

Fresh lemon juice, a sweet and sour citrus liquor, and vodka combine to make another light, refreshing cocktail.

Pink Grapefruit Martini

A refreshing combination of cranberry juice and vodka makes this cocktail as beautiful as it is delicious!

Beer Selection

American Craft Beer

Upland Wheat (Bloomington, IN)
Dirty Helen (Noblesville, IN)
Snake Dog IPA (Maryland)
Killians (Colorado)
Landshark (St. Louis)
Sam Adams Lager (Boston)
Fat Tire (Colorado)

Imported Beers

Keo (Cyprus)
Newcastle (England)
Heineken (Holland)
Stella Artois (Belgium)
Peroni (Italy)
Corona (Mexico)
Guinness (Dublin)

Domestic Beers (the yellow fizzy stuff)

Budweiser, Bud Light, or Select, Coors or Coors Light, Miller Lite, Michelob ultra, MGD 64

Homemade Desserts

Penny's Lithuanian Torte	\$6.45
Eight flaky, buttery layers with French cream filling and a hint of apricot	
Baklava ala Arazu	\$2.95
We join pastry makers from the Balkans to Greece and Persia, in touting our version of these nutty, honey soaked layers of delicate pastry!	
Pineapple Pecan Carrot Cake	\$5.95
A moist, dense cake with cream cheese frosting; Newburgh's newest tradition!	
Cheesecake of the Day	\$5.95
Penny's homemade cheesecakes are sure to please! (Ask our staff about today's flavor)	
Hot Fudge Snickers' Sundae	\$5.95
A Snickers' Brownie with vanilla ice cream topped with hot fudge, caramel, whip cream and a cherry on top!	
Dessert of the Day	\$5.95
A daily creation inspired by seasonal consideration!	

Specialty Drinks

French Press Coffee for Two	\$5.95
Our special house blend, made with 100% Arabica fresh ground beans	
House Brewed 100% Arabica Coffee	\$2.25
Espresso	Single: \$2.50 Double: \$3.50
Cappuccino	\$3.75
Thick rich espresso coffee mixed with the froth of hot steamed milk	
Latte	\$3.75
Espresso with steamed milk topped with a layer of foam	
Pot of Tea to Share	\$4.95
Single Pot of Tea	\$2.50
Persian, Moroccan Mint, Pomegranate, or Lemon Mint	
Chai Tea Latte (Available Iced)	\$2.75
A spiced Chai latte infused with steamed milk, topped with a thin layer of froth.	
Arazu Zinger Iced Tea	\$2.75
Our all natural blend of fresh apple juice and tangy, fruity hibiscus tea balanced by refreshing peppermint and the earthy sweetness of wild cherry bark.	