



# BRANDI'S CRAFT COCKTAILS

Keeping you cool & refreshed  
as the weather heats up!

## Ice Cream Cake

Amaretto, UV Cake Vodka, White Cream de Cocoa, Godiva White Chocolate in a Chocolate lined glass, whipped cream and a cherry on top!

## Watermelon Jalapeno Margarita

Premium tequila, watermelon pucker, Cointreau, fresh lime and lemon juices and sliced jalapeno

## Electric Lemonade

A shockingly delicious mix of Hammer & Sickle vodka, blue curacao, and Sierra Mist

## Brandi's Cobbler

Cutty Sark whiskey, sweet vermouth, cherry brandy, fresh lemon juice, honey, orange and maraschino cherry juices and topped with Sierra Mist.

## The Spiced Pear

Pear vodka, Disaronno, fresh lime juice, sweetened with simple syrup

## Sunshine Sangria

Sauvignon Blanc and St Germain mixed with orange, apple and pineapple juices

## Patriot Punch

Citrus vodka, Blue Curacao, and fresh lemon juice topped with Sierra Mist

## Catering by COWESETT INN

Whether you would like to have a casual gathering of family or host a large corporate dinner, Catering by Cowesett Inn is the smart choice. From budgeting and planning to execution, our knowledgeable catering staff will assist you in creating a memorable event.

Contact our Events Coordinator for more details  
401-828-4726  
catering@cowesettinn.net

# Pasta & Lighter Fare



EVERY DAY!

11:30AM – 4:00PM

LUNCH: \$10

4:00PM – CLOSE

DINNER: \$14

## Chef's Pastas

### SHRIMP SCAMPI

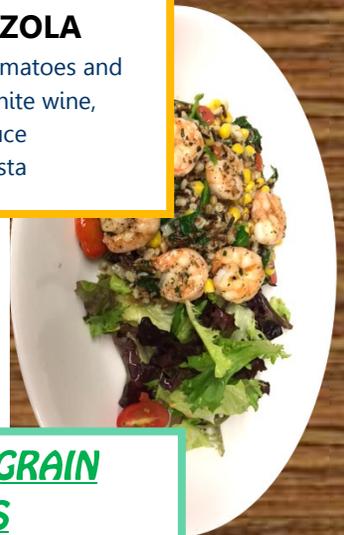
Sautéed with mushrooms, zucchini, tomatoes, capers, and fresh herbs in a garlic, white wine, butter sauce with parmesan cheese, served with linguini

### STUFFED RIGATONI

Cheese filled rigatoni baked in a casserole with our tomato cream sauce. Served with garlic bread and a side salad.

### CHICKEN GORGONZOLA

Grilled chicken, mushrooms, tomatoes and onions. Tossed in a garlic white wine, gorgonzola cream sauce  
Served with penne pasta



## HEALTHY MULTI-GRAIN SELECTIONS

A five grain blend of white quinoa, wheat berries, barely, wild rice, red quinoa with tomatoes, onions, sweet corn and spinach. Garnished with mixed greens tossed in a citrus vinaigrette.

*Topped with your choice of*

**GRILLED SHRIMP**

**CAJUN GRILLED SALMON**

**MESQUITE GRILLED CHICKEN**

**VEGETARIAN**

Sautéed peppers, onions, tomatoes, mushrooms, and zucchini