

DRINKS MENU



LAST PIN
STANDING

Specials



Hot Beverages

Mocha	350
Vanilla Machiato	320
Caramel Machiato	320
Cappuccino	300
Caffe Latte	300
Hot Chocolate	300
Espresso	220
Americano	220





Tea

Lemon Ice Tea	400
English Tea	300

Milk-Shakes

Vanilla Milkshake	500
Chocolate Milkshake	500
Strawberry Milkshake	500

Ice Cream Floats

Strawberry Float	400
Vanilla Float	400
Chocolate Float	400





Juices

Orange Juice	450
Passion Juice	400
Mango Juice	400

Mocktails

Mufasa	400
Passionate Bowler	400
Balls of Fury	400





Soda

Red bull	400
Coke	160
Fanta Orange	160
Fanta Black Currant	160
Fanta Passion	160
Sprite	160
Ginger ale	160
Soda Water	160
Tonic	160
Diet Coke	160

Water

Still Water 1ltr	260
Sparkling Water 500ml	180
Still Water 500ml	160





Vodka

	<i>Tots</i>	<i>Bttle</i>
Ketel One	400	5500
Stolichnaya	375	5300
Absolute	350	5100
Smirnoff	350	-

Gin

	<i>Tots</i>	<i>Bottle</i>
Tanquery 10	550	7600
Malfy	500	7200
Tanquery royale	450	7100
Tanquery Rangpur	450	7000
Hendricks	520	6800
Bombay Sapphire	450	7000
Beefeater Pink	450	-
Beefeater Orange	450	5500
Gordons	380	5300

Rum

	<i>Tots</i>	<i>Bottle</i>
Havana Especial	430	-
Havana Silver	370	-
Captain Morgan Spice	370	4000





Tequila

	<i>Tots</i>	<i>Bottle</i>
Jose Cuervo Silver	500	6000
Jose Cuervo Gold	500	6000
Olmecca Silver	450	5500
Olmecca Gold	450	5500

Brandy & Cognacs

	<i>Tots</i>	<i>Bottle</i>
Remy Martin Vsop	800	14500
Hennessey Vs	600	9000
St - Remy Vsop	330	-





Blended Whisky


	<i>Tots</i>	<i>Bottle</i>
J/W Gold Reserve	650	9500
Johnny Walker Black	450	6000
Balentines	400	4800

Single Malts

	<i>Tots</i>	<i>Botle</i>
Glenfiddich 15	900	13000
Glenlivet 12yrs	700	9500
Glenfiddich 12	700	9500
Singleton Dufftown	600	9000

American & Irish Whisky

	<i>Tots</i>	<i>Bottle</i>
Jack Daniels	460	7000
Jameson	400	4900





Wines

Red Wines

	<i>Glass</i>	<i>Bottle</i>
Condor Peak Malbec	700	3000
Wolfblass shiraz	650	2600
Wolfblass merlot	650	2600

White Wines

	<i>Glass</i>	<i>Bottle</i>
Durban Ville Chardonay	650	3000
Durban Ville Sauvignon Blanc	650	2400
Culemborg Chenin Blanc	700	2600

Sweet Wines

	<i>Glass</i>	<i>Bottle</i>
Dragons Back Red	680	3000
Dragons Back White	680	3000





Rose & Sparkling Wine

	<i>Glass</i>	<i>Bottle</i>
Moet Chandon	-	11500
Prosecco	-	3400
Welmoed rose	680	3200





Liqueurs

	<i>Tots</i>	<i>Bottle</i>
Southern Comfort	400	5500
Cointreau	400	4800
Khalua	350	-
Malibu	350	-
Baileys	330	5000
Sambuca	300	-
Apple Sour	300	-

Fortified Wines

	<i>Glass</i>	<i>Bottle</i>
Jaggermeister	420	6000
Campari	350	-
Martini Bianco	330	-
Martini Rosso	330	-





Beers

Corona	600
Heineken	550
Guinness	480
Hunter Cider	400
Tusker Lager	400
Tusker Malt	400
Tusker Lite	400
Balozi Lager	400
Whitecap Lager	400
Tusker Cider	400

Big 5 Drought Beer

	500ml	1 Ltr	2 Ltr
Nyatipa (I.P.A)	550	1000	1850
Simpils (Lager)	550	1000	1850
Temstout (Stout)	550	1000	1850





Cocktails

Turkeys & Sangree

Skull Sangria (Red) @980

This light and bubbly sangria provides the right ratio of wine to fruity spices. Fancy, festive and sure to get the party started. Ole.

Parrot Sangria (White) @980

This light and bubbly sangria with hints of fresh tropical fruits with refreshing spices. Fancy, festive perfect for brunch.

El Classico

Espresso Martini @830

Coffee lovers, here's the cocktail for you. Vodka mixed with espresso coffee, coffee liqueur with a dash of simple syrup that is not only picture perfect but is rich, frothy and can even double as a dessert or the ideal jolt to wake you with its magical boozy powers.

Mai Tai @830

A tropical and fruity cocktail that marries light and dark rum and adds triple sec for the right kind of threesome. Add in lime juice and spiced syrup and its like sunshine in a glass!

Paloma @830

Rosey-hued and bittersweet, tequila drink is thirst quenching, irresistible and citrusy delightful with a splash of grapefruit cordial. Move over margarita, here comes something better from Mexico.

Negroni @830

The lord of drinks, a perfect classic pre-dinner cocktail, well balanced to bring out the Italian in you bitter on the palate sweet for the soul.

Bramble @830

The combo of citrusy lemon, sweet sugar and crème de cassis with is blackcurrant flavors is a match made in heaven not to mention totally Instagrammable. Sweet, sour, refreshing and fruity.

Hot Toddy @830

A piping hot concoction of brandy, honey, lemon and ginger that is sure to steam its way through your airways and dispense hot comfort as it goes. Better follow the bartender's orders!





Cocktails

Tiki High Bowlers

Gin Blust

@780

Best way to describe this yummy drink is that is grape juice gone wild. A great mix of gin, purple grape shrub and tonic makes for a playful pigment to create an approachable, refreshing and distinctive drink.

King T'challa

@780

Gin and lemon is such a classic combination but the addition of orangey citrusy fun makes this cocktail pop with a wonderfully different flavour. A refreshing and unusual take on your normal G&T.

Gutter Gang

@780

A blend of light and dark rum shaken with lime, ginger and the right amount of Swahili spice results in this surprisingly smooth yet stormy drink.

Dusk To Dawn

@780

A smooth and bubbly drink made with Blended scotch. A refreshing, bright and delicious way to enjoy this smooth drink but still make the child in your happy.





Cocktails

Sawa Sours

Black Balls Mater

@780

An enticing sour cocktail combining Vodka, Citrus blast, lime juice and Aquafaba with a dash of Angostura bitters to balance out the sweetness, add extra spice and dimension to the flavour. A drink with Pizzazz.

Natures Back Spin

@780

Gin and Beetroot syrup combined in a surprising way. Slightly earthy flavours, compliment one other and are the perfect match for the herbaceous and floral Elder liqueur. A few squirts of lime juice create a flavourful challenge for any beet hater.

Mark It Zero

@780

A tart and tasty purple haze that adds a touch of class and sophistication to any night out. Light rum and lime juice working in harmony for a sweet, yet zesty cocktail.



A large, stylized bowling pin graphic is centered on the page. The top hole of the pin contains a photograph of a glass filled with a red beverage, ice, and orange slices. The body of the pin is white and features a menu for 'Shooters'. The background of the entire page is a vertical gradient from yellow at the top to pink at the bottom. At the bottom of the pin, there are faint, hand-drawn illustrations of various drinks, bottles, and garnishes.

Shooters

Spring Bocks 480

Jagger Bomb 500

B-52 480

Alien Brain 480



**LAST PIN
STANDING**

FOOD MENU



LAST PIN
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Specials

Desserts



THE CININNATTI 1000

Love pizza as much as dessert? This obey gooey dessert will leave you drooling for more. Amazingly yummy treat combines chocolate, passion fruit and mint. Sure to be a divine experience for kids and adults alike.

GOLDEN GATE TIRAMISU..... 550

Espresso soaked ladyfingers layered with a light and airy filling made from mascarpone cream and dusted with cocoa. Tiramisu means "pick me up" and this is sure to do the trick. A terrific way to end a meal.

DARK CHOCOLATE BROWNIE 550

An indulgence for the chocolate lovers.

SPLIT BONOFE 500

A decadent combination of luscious caramelized banana, toffee, vanilla cream, crunchy crumble delight will have you asking for seconds. Guaranteed to make your taste buds sing.

BROOKLYN BERRY CRUMBLE..... 500

A fruity, warm and flavorful mixed berry compote, nestled under a crispy ginger crumble that no one will be able to resist! The combination of sweet and tartness makes this a winner of a dessert.

SIX PACK CHURROS..... 450

Crispy on the outside, soft and tender on the inside and they have a flavor no one can resist! These irresistibly light and crispy fried sticks are tossed in cinnamon and sugar. Dip them in the sauce of your choice to amplify the sweetness.

ICE CREAM SUNDAES 250





Salads

FINGERTIP NACHOS..... 700

Loaded tex mex nachos combining refried beans, cheese sauce, salsa, guacamole and sour cream. Delicious and shareable and guaranteed to bring people together.

QUICK EIGHT CEASER SALAD..... 650

Farm fresh lettuce topped with a rich and creamy in house dressing, perfectly golden brown , crisp fresh croutons and lots of parmesan. A classic dish with ceaser flare.

SPARE GREEK SALAD.....650

A simple salad loaded with lots of veggies, olives and feta and tossed with a tangy lemon-herb vinaigrette. Brimming with flavour and sure to satisfy those cravings of Greek food.

ROAST BUTTERNUT & AVOCADO SALAD.....600

with spiced cashews, orange segments & red pepper dressing.

FOUL LINE ROOTS SALAD..... 450

An earthy assortment of oven toasted root veggies bursting with flavours of honey mustard and poppy seed. Watching your waistline has never been easier or tasted quite so good.

EXTRA / ADDONS

GRILLED CHICKEN @ 200 | PANKO CRUSTED SNAPPER @200 |
HALLOUMI GRILLED @ 200 | FETA CHEESE @ 200

Sides @250

GARDEN SALAD, CREAMY MASH, SAUTE SPINACH,
STEAMED RICE, KACHUMBARI

Sauces @200

SMOKY BBQ SAUCE, ORIENTAL SPICE
MANGO JALAPENO, HONEY MUSTARD
BASIL PESTO, TANGY TOMATO
CHIMICHURRI



Tapas

made for sharing



MORROCAN LAMB SKEWERS..... 900
6 mild spicy and grilled skewers of minced lamb, tangy kachumbari and flat bread.

QUESADILLAS..... 650
Flour tortilla paecels, filled with cheddar cheese and a choice of either
Spinach and Mushroom (V) or
Chicken, Sweetcorn and Mixed pepper

SIMSIM BEEF LOLLIPOPS800
Oriental flavoured minced beef with hints of spring onion, soy and ginger, on a tangy Asian slaw.

ADOBO CHICKEN SKEWERS 850
Smoky and spicy Mexican style chicken, chargrilled and juicy with adobo sauce for good measure.

SPINACH AND FETA SAMOSAS 500
3 pieces of golden crisp samosas served with fries and lemon wedge.

BEEF SAMOSAS..... 500
3 mild BBQ flavoured samosas served with fries.

SPICY CHICKEN SAMOSA 500
Lemongrass, chilli and ginger infused chicken samosa.

CAULIFLOWER FRITTERS (V)..... 350
Crispy fried cauliflower florettes served with a spicy tomato sauce .

GRILLED BROCCOLI (V)350
Soy and ginger marinated broccoli, grilled and served with sundried tomatoes, mixed seeds and chimichurri

UGALI FRITTERS (V) 350
Deep fried ugali chips with guacamole, chilli salt and lime

ONION RINGS (V) 350
Onion rings corted with beer batter deep fried til crisp and dusted with 'soulful spice'

CHEESY SWEET CORN (elote).....350
Sweetcorn on the comb, gilled and brushed with a chilli mayo, cheese sauce and feta cheese.





Pins Mega Sliders



THE BIG BOWLER.....1300

180 gr. of prime beef mince, avocado, hash browns, bacon, pickles and secret sauce.

MBUZI CHOMA WRAP800

Slowly roasted goat leg, shredded and sauteed with spinach, topped with kachumbari and wrapped in a soft chapati.

KINGPIN CHICKEN BURGER.....600

A finger licking southern style fried chicken oozing with creamy slaw. A fried chicken burger that is in a league of its own.

SANDBAGGER FISH BURGER.....600

Nothing says New England like this crispy panko crusted snapper, topped with tangy tarter and cool crunch red radish.

STRIKEOUT BEEF BURGER.....600

This mouth-watering burger will keep you smiling. Lettuce, tomatoes, pickles and onions are the only toppings needed to enjoy this juicy, moist, flame grilled patty.

'FOUR-BAGGERS' POTATO BURGER.....600

Vada pav style burger with coriander seed, chilli and mustard temper'd mash potato coated in crisp beer batter, mango and tree tomato kachumbari and green chutney.

APPROACH VEGGIE BURGER600

Skip the meat but not the flavour with this delicious smoked sweetcorn and mixed bean patty, topped with creamy avocado, and a zesty chilli lemon mayo.

FLAME GRILLED CHEESE PANINI575

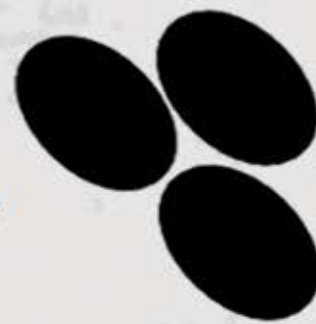
Ciabatta bread? Check! American cheese? Check! When bread and cheese combine its sure to be magic. Presenting the all-time comfort food. Simply delicious.

REVOLUTIONS VEGGIE SANDWICH550

Perfectly seared zucchini, aubergine and peppers doused in a rich chimichuri sauce served on a soft ciabatta bun. Taste of summer in a sandwich.

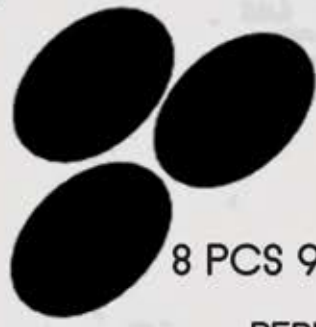


Pizzas



	SINGLE	LANE
THE ROMAN ROTATION	1300	2300
Bringing the flavors of old Italy TO your table with delicious morsels of chicken, bacon and beef pepperoni on o crispy thin crust. Mangia Mangial		
THE GREEK POCKET (V)	1300	2300
Tzatziki sauce slathered over a delicious thick crust and topped with fresh Mediterranean vegetables, finished off with roasted pepper sauce. Simply put a luscious Greek salad (minus the lettuce).		
THE BOLLYWOOD POTSIDER	1200	2200
A fusion of succulent slow roasted lamb blended with mint raita chutney on tikka masala sauce. If your mouth isn't watering yet, you need to taste it!		
HAWAIIAN HAMBONE	1100	2200
Salty, sweet, crunchy, cheesy. This pizza is like o trip to the islands and a luau for your taste buds with chunks of caramelized pineapple, alongside thinly sliced chicken ham and ooey gooey cheese.		
MARGERITA BLIND	1050	2100
This simple and classic pizza is adorned in the colors of the Italian flag: green from basil. white from mozzarella and red from tomato sauce. You just can't 90 wrong with this combo.		





Wings

8 PCS 900/= | 16 PCS 1700/= | 24 PCS 2300/=

PERI PERI WINGS

Carefully blended mix of chilli, paprika and herbs.

SMOKY BBQ WINGS

Burnt pepper gives this sauce its unique smoky flavour with mild notes of chilli.

ORIENTAL SPICED WINGS

Ginger, spring onions and soy glaze will take you on a trip to the orient.

MANGO JALAPENO WINGS

Can't get more tropical than this.

HONEY MUSTARD WINGS

A classic favourite sweet and tangy.

POUSSIN SAUCE WINGS

Kenyan Indian marriage of flavours, a local favourite.

BUFFALO WINGS

Our home made buffalo sauce takes this recipe to a whole new level.

Pimp Fries

LOADED FRIES550

Crispy fries loaded with beef chilli / mushroom chilli (v), guac, salsa, melted cheese.

POUSSIN FRIES400

Crispy fries with paprika, butter, dhania and lime.

GARLIC FRIES400

Fries sprinkled with a garlic, black pepper and salt powdered seasoning.

POUTINE.....400

Smothered with creamy gravy and melted cheddar.

PLAIN FRIES300



Pastas



A choice of 3 different types of durum wheat pasta, perfectly cooked to Al-Dente. Decide to go with either one of our rich homemade, Italian style sauces.

PICK YOUR PASTA

Tagliatelle Penne | Spaghetti

BEEFY BOLOGNESE 900

Seared beef mince, stewed with garlic, onions and oregano, in a rich tomato sauce.

RICH BASIL PASTA 850

Green and herby freshness, blended with olive oil and parmesan cheese.

CREAMY MUSHROOM CARBONARA.....900

blend of sauteed onions, mushrooms and chicken ham in velvety cream white sauce.

TANGY TOMATO 850

Taste of summer with sweet fresh tomatoes and basil finished with black olives.

SMOOTH ALFREDO 850

Its warm and comfy, cheesy and gooey, hints of black pepper and parsley.

AGLIO OLIO 850

Aromatic extra virgin olive oil, oregano and crispy garlic

ORIENTAL NOODLES 650

Super delicious Thai stir-fry rice noodles with a perfect balance of sourness, sweetness and saltiness is sure to delight your senses.





Main Dishes



THE CHOMA EXPERIENCE.....5000

This perfect party platter is carnivorous as they come, a combination of pork ribs, beef ribs, samosas, sweet corn, ugali fries, chicken wings and variety of sauces.

SMOKY BBQ PORK RIB..... 1750

Slow cooked pork ribs, glazed with home made smoky bbq tangy slaw and crispy fries.

BEEF SIRLOIN 250GR.....1600

Prime beef steak, grilled charred and juicy.

STICKY BEEF SHORT RIB..... 1650

Memphis inspired, delectable, succulent and melt in your mouth ribs that no one will be able to resist. These fall apart sticky ribs are slathered in the most delicious in house zesty BBQ sauce. Can't-stop-eating them, finger-licking' good!

BARMAID FISH N CHIPS 850

An irresistible, crispy beer battered, English style classic, served with our in house tartare sauce that is sure to take it over the top!

GRILLED OR CRISPY FRIED CHICKEN..... 900

Succulent and tender thigh of chicken, poussin sauce, fries and kachumbari.

TILAPIA IN COCONUT..... 900

A taste of the cool seabreeze with hint of coconut. served whole with ugali.

ENCHILLADAS..... 900

Served with a green sauce and sweet potato fries. A choice of either

Spinach, Mushroom, Chilli and Cheese [V] or Spicy Chicken, Cheese and Sweetcorn.



All Day Breakfast



ALL DAY BOWLERS..... 650
2X Sausages, streaky bacon, 2x eggs cooked your way (fried, poached, scrambled or boiled), grilled tomato and toast.

BREAKIE BURRITTO..... 600
Soft flour tortilla filled with creamy scrambled egg, crispy bacon and avocado, wrapped tightly then toasted, served with patatas bravas (spicy wedges)

LAST PINNED OMELETTE 500
Classic French style folded omelette, with red onion, green pepper, tomatoes and cheese served with wedges or toast.

VEGAN VEGGIE 450
Mushroom and spinach chiffonade sauted with onion and garlic served on toast and served with grilled tomato.

WAFFLES/PANCAKES 550
(WITH MAPPLE SYRUP & ICECREAM)
Crisp waffles or fluffy pancakes, drizzled with rich maple syrup and a scoop of icecream.

FRESH FRUIT AND YOGHURT 370
Fresh mix of seasonal fruits, vanilla yoghurt and honey.

EGGS ON TOAST 350
2x Eggs cooked your way (fried, poached, scrambled or boiled) served on toast with grilled tomato.



FOOD MENU



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