

AFRICA. ELEVATED.

MENU BOOK

Food | Mocktails | Cocktails | Happy Hour | Late Night

8515 Edinburgh Centre Drive, Brooklyn Park, Minnesota

Prices and availability are subject to change.

CASA AFRIK
LOUNGE

STARTERS

Coconut Shrimp — 14
Butterfly jumbo shrimp coated in coconut flake crust, served with spicy honey sweet-chili dipping sauce.

Cabbage Spring Rolls (V) — 10
Steamed cabbage, carrot, herbs, and spices, fried crisp and served with sweet chili dipping sauce.

Fire Cracker Shrimp — 15
Fresh tiger shrimp butterflied and breaded, tossed in our signature fire cracker sauce with assorted peppers.

Wings
8 for — 15 | 16 for —24
Spicy Honey • BBQ • Mango Habanero • Buffalo • Truffle & Cheesy • Casa Dry Rub • Casa Smoke Pepper • Plain
Served with blue cheese or ranch.

Coco Bread — 8
Warm coco bread served with garlic butter.

Jamaican Patty — 10
Beef, Jerk Chicken, Curry Chicken, or Vegetable.
(Late-Night Item — requires requires an additional 15 to 20 minutes.)

STREET TACOS

Shrimp Tacos
2 for — 12 | 3 for — 15.50
Jumbo shrimp, shredded lettuce, queso fresco, mango corn salsa, spicy chipotle aioli on corn tortillas.

Grilled Chicken Tacos
2 for — 10 | 3 for — 12
Grilled chicken, shredded lettuce, queso fresco, mango corn salsa, spicy chipotle aioli on corn tortillas.

SALADS, WRAPS & QUESADILLAS

Grilled Chicken Wrap — 15
Grilled chicken, romaine lettuce, chipotle mayo, mango pineapple salsa with onion and pepper.

Grilled Veggie Quesadilla — 13
Tri-color bell peppers, mushrooms, mixed cheese, sour cream, mango pineapple salsa.

Chicken Quesadilla — 15
Grilled chicken, tri-color bell peppers, mixed cheese, sour cream.

Grilled Shrimp Quesadilla — 17
Tri-color bell peppers, grilled jumbo gulf shrimp, mixed cheese, chipotle aioli, served with a side of sour cream.

Classic Caesar Salad — 11
Romaine hearts with Caesar dressing and herb croutons.
Add shrimp 4 | Add chicken 3

PASTAS

Grilled Chicken Alfredo — 17
Creamy Alfredo sauce tossed with fettuccine pasta and grilled chicken.
Add shrimp 2

Creamy Rasta Pasta (V) — 15
Penne pasta with tri-color bell peppers in a creamy jerk-style sauce.
Add: chicken 3 | shrimp 4 | oxtail 6 | lobster 15

Mac & Cheese — 8
Classic creamy macaroni and cheese.
Baked 2 | Add chicken 4

Oxtail Baked Mac — 21
Cavatappi macaroni in creamy 5-cheese sauce, topped with slow-braised oxtail meat, baked.

Curry Goat Baked Mac — 19
Cavatappi macaroni in Creamy 5-cheese sauce, topped with tender and savory slow-cooked goat meat, baked.

SIGNATURE SELECTIONS

Oxtail and Beans — 29
Slow-cooked oxtail with butter beans, served with rice and beans and steamed cabbage.

Suya — 25
Served with jollof rice, steamed cabbage or fried sweet plantains.

Curry Goat — 26
Slow-cooked goat with baby carrots and diced potatoes, served with jollof rice and steamed cabbage.

Casa Pepper Lamb Chops — 27
New Zealand lamb, grilled, tossed in African smoked pepper sauce, served with jollof rice and sautéed veggies.

Grilled Lamb Chops — 27
New Zealand lamb, grilled, served with truffle mashed potatoes, sautéed veggies, and side of demi-glace sauce.

BBQ Lamb Chops — 27
New Zealand lamb, grilled, tossed in housemade red wine barbecue reduction, served with truffle mashed potatoes and sautéed veggies.

New York Strip Steak — 28
Pan-seared sirloin finished with herb butter, served with truffle mashed potatoes, chive coleslaw, and red wine reduction.

Cajun Salmon — 23
Fresh Atlantic salmon fillet, served with rice & beans, creamy cajun sauce, steamed cabbage.

Lobster Thermidor — 40
Lobster sautéed with bell peppers and shiitake mushrooms in a cream béchamel, topped with melted parmesan and mozzarella. Served with truffle mashed potatoes and sautéed veggies.

Curry Lobster Tail — 35
Caribbean lobster tail simmered in coconut curry sauce, served with rice and beans and steamed cabbage.

Escovitch Lobster Tail — 35
Pan-fried Caribbean lobster tail with spicy escovitch pickle, truffle mashed potatoes, garlic butter, and steamed cabbage.

Escovitch Red Snapper — 27
Caribbean red snapper, fried, served with scotch bonnet and carrot pickle. Served with rice and beans.

Coconut Curry Shrimp — 19
Jumbo shrimp simmered in red Indian-style coconut curry sauce, served with rice & beans.

SIDES

Soup of the Day — 15
Chef's daily creation, slow-simmered with bold flavors. Inquire with your server for today's selection.

Sides — 8 each
Jollof Rice • Fried Sweet Plantains • Sweet Fries • Regular French Fries • Truffle Mashed Potatoes • Truffle Cheese Fries • Dirty Rice • Rice & Beans

SWEET ENDINGS

Blueberry Cheesecake — 14
Rich and creamy with blueberry-infused compote.

Chocolate Mousse Cake — 11
Layered chocolate cake with rich chocolate mousse.

CASA AFRIK LOUNGE

CASA AFRIK SIGNATURE DRINKS

PREMIUM DRINKS. ICONIC VIBES.

Mocktails

$12



PINEAPPLE LIME REFRESHER

- Pineapple juice
- Lime juice
- Sugar syrup
- Soda



MANGO COCONUT COOLER

- Mango juice
- Coconut water
- Lime juice
- Sugar syrup



STRAWBERRY MINT LEMONADE

- Strawberry puree
- Lemon juice
- Sugar syrup
- Mint leaves
- Soda



GUAVA CITRUS SPRITZ

- Guava juice
- Orange juice
- Lime juice
- Soda



KIWI APPLE SPARKLER

- Kiwi puree
- Apple juice
- Lemon juice
- Soda



WATERMELON BASIL COOLER

- Watermelon juice
- Lime juice
- Sugar syrup
- Basil leaves



CRANBERRY GINGER FIZZ

- Cranberry juice
- Lime juice
- Ginger syrup
- Soda



PEACH CITRUS REFRESHER

- Peach juice
- Orange juice
- Lemon juice
- Soda

PREMIUM INGREDIENTS — Top Shelf Only

CRAFTED WITH CARE — By Expert Mixologists

AFRIKAN EXCELLENCE — Taste the Culture

VIBES ON POINT — Every. Single. Time.

WHERE CULTURE MEETS CLASS

CASA AFRIK CAL LOUNGE

CASA AFRIK SIGNATURE DRINKS

PREMIUM DRINKS. ICONIC VIBES.



CASA LEMON VIBE $16

Tito's Vodka, Lavender Syrup, Triple Sec, Lemon Juice

Garnished with lavender & lemon slice



CASA EMPRESS 75 $16

Indigo Empress Gin, Lemon Juice, Simple Syrup, topped with Champagne

Garnished with a lemon twist



CASA PURPLE REIGN $16

Light Rum, Blue Curaçao, Cranberry Juice, Pineapple Juice, Grenadine, topped with Lemon-Lime Soda

Garnished with pineapple, orange slice & cherry



AFRIK SUN MARGARITA $16

Tequila, Lime Juice, Agave, Blue Curacao, Grenadine

Garnished with lime & orange slice

Cocktails

Old Fashioned	$14
Tequila Sunrise	$16
Sex on the Beach	$16
Classic Lemon Drop	$16
Classic Margarita	$14
Cosmopolitan	$14
Manhattan	$14
Whiskey Sour	$14
Blue Motherfucker	$16
Blue Lagoon	$16
NEGRONI	$12
Strawberry Pineapple Hennessy	$16
Amaretto Sour	$12
Moscow Mule	$14
Vodka Martini	$14
Campari	$11

Beers $8

Stella, Guinness
Corona
Modelo
Bud Light w/ Lime
Red Stripe
Heineken



Wine / Champagne $16

- Aperol Spritz
  (prosecco, Aperol, la water)
- Peach Bellini
  (peach schnapps, peach syrup, champagne)
- Sangria
  (Red wine, cognac, agave, chopped fruit, orange juice)



SHOTS & SPECIALTY

Bailey Shot	$12
Campari	$11



PREMIUM INGREDIENTS — Top Shelf Only
CRAFTED WITH CARE — By Expert Mixologists
AFRIKAN EXCELLENCE — Taste the Culture
VIBES ON POINT — Every. Single. Time.

WHERE CULTURE MEETS CLASS

CASA BAR

GOOD DRINKS. GOOD VIBES. GOOD PEOPLE.

WEEKLY DRINK SPECIALS

WEDNESDAY – SUNDAY

3PM - 9PM

WEDNESDAY
Whiskey SOUR
$8
WHISKEY SOUR



LADIES CHOICE
PURPLE PASSION
$8
Vodka, Blue Curacao, Lemonade, Cranberry & a splash of Sprite



THURSDAY
Tropical VIBES
$8
ISLAND PUNCH



LADIES CHOICE
PEACHY PARADISE
$8
Peach Schnapps, Pineapple Juice, Cranberry Juice & a splash of Sprite



FRIDAY
Long Island NIGHT
$9
LONG ISLAND ICED TEA



LADIES CHOICE
PINK LUXE
$8
Vodka, Pink Lemonade, Strawberry Puree & a splash of Sprite



SATURDAY
Henny THING
$9
HENNESSY COCKTAILS



LADIES CHOICE
BERRY BADDIE
$8
Vodka, Mixed Berries, Lemonade & a splash of Sprite



SUNDAY
Sundbay FUNDAY
$7
RUM PUNCH



LADIES CHOICE
SUNSET SIPS
$8
Tequila, Orange Juice, Pineapple Juice, Grenadine



PREMIUM SHOT SPECIALS



DON REPO SHOTS
$8



PATRÓN SHOTS
$8



CASAMIGOS REPO SHOTS
$8



HENNESSY SHOTS
$8



D'USSÉ SHOTS
$8

Good Drinks. Good Vibes. Good People.

CASA BAR 8515 EDINBURGH CENTER DR | BROOKLYN PARK, MN

CAL
CASA AFRIK LOUNGE
RESTAURANT & BAR

HAPPY HOUR

Good Drinks. Great Food. Good Vibes.

DRINK SPECIALS



$10 PATRÓN SHOTS

$10 CASAMIGOS SHOTS

$10 DON REPO SHOTS

$5 RAIL SHOTS



LAMB CHOPS & FRIES $20



WINGS & WINE WEDNESDAY



SUYA $15

WEDNESDAY – FRIDAY

3PM – 8PM

8515 EDINBURGH CENTER DRIVE
BROOKLYN PARK, MINNESOTA

CASA AFRIK LOUNGE

CAL

LATE NIGHT MENU

WED - SUN
9:00 PM - 1:00 AM

Wings — 8 for 15 | 16 for 24
Spicy Honey • BBQ • Mango Habanero • Buffalo • Truffle & Cheesy • Casa Dry Rub • Casa Smoke Pepper • Plain
Served with blue cheese or ranch.

Sides — 8 each
Fried Sweet Plantains • Sweet Fries • Regular French Fries • Truffle Cheese Fries

Cabbage Spring Rolls (V) — 10
Steamed cabbage, carrot, herbs, and spices, fried crisp and served with sweet chili dipping sauce.

Jamaican Patty — 10
Beef, Jerk Chicken, Curry Chicken, or Vegetable.

Coconut Shrimp — 14
Butterfly jumbo shrimp coated in coconut flake crust, served with spicy honey sweet-chili dipping sauce.

Suya — 25
Bold, flame-charred meat skewer with smoky heat.