

# Beach Bar & Grill

## SIGNATURE COCKTAILS

**Blue Sea** 13  
Bacardi, blue curacao, lemonade

**Beach Day** 13  
Pineapple juice, midori, white rum, amaretto

**Rumelod** 13  
Vodka, peach, malibu rum, cranberry

## SIGNATURE FROZEN

**Frosty Coconut** 16  
Malibu rum, amaretto, coconut cream, in a fresh coconut

**The Colada** 13  
Coconut, strawberry, mango or banana with light rum

**Fruit Daiquiri** 13  
Strawberry, key lime, banana, pineapple or mango

**Blue Margarita** 13  
Lime, blue curacao, midori or strawberry

**Hydro Mint Mojito** 15  
White rum, hydroponic mint, sugar cane syrup, key lime, soda

## BEERS 6

Carib | Trinidad & Tobago

Coors Light | Texas

Corona | Mexico

Heineken | Holland

Presidente | Dominican Republic

Heineken Draft 8

## CHAMPAGNE & SPARKLING

			GL	BTL
101		Cuisinart Brut	17	105
		N.V France, Champagne		
165		Zonin Prosecco Brut NV	10	50
		Italy, Veneto		

## WHITES

405	2016	Chardonnay, Landmark	15	75
		California, Sonoma Count		
575	2016	Sauvignon Blanc, Kim Crawford	14	70
		New Zealand, Marlborough		
640	2017	Pinot Grigio, Santa Cristina, Antinori	12	60
		Italy, Delle Venezia		
604	2016	Rioja Blanco, Marques del Puerto	8	40
		Spain, Rioja		

## ROSE

652	2017	Château Des Vingtinières	12	60
665	2017	Miraval	15	75
673	2015	Miraval Magnum		150
668	2015	Domaine Ott, Château De Selle		100
660	2017	Clos Beylesse 'Blue Bottle'		60
675	2015	Clos Beylesse 'Blue Bottle' Magnum		150
670	2016	Whispering Angel		65

## RED

1022	2014	Pinot Noir, Primarius	14	70
		Oregon, Dundee		
1300	2016	Santa Cristina, Antinori	12	60
		Italy, Tuscany		
1251	2016	Côtes Du Rhône Reserve	9	45
		Mont Redon -France, Rhone Valley		

V: Vegan

Please ask your server for the Chef's Specials of the day | Vintages may vary based on availability  
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Note: Prices subject to change and all menu items subject to freshness and availability

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## LIGHT BITES & SALADS

**Chips & Salsa** 17

Corn chips, guacamole, pico de gallo , sour cream

**Calamari & Shrimp Fritti** 21

Spicy tomato sauce, citrus wedges

**Snapper Ceviche& Chips** 20

Seasoning pepper leche de tigre, watermelon

**Greek Salad** 16

Cherry tomatoes, cucumber, soft feta, romaine, pimento olives

With grilled chicken **18** With grilled shrimp **22**

**Tuna Poke** 23

Avocado seaweed salad, citrus soy dressing

**Caesar Salad** 23

Jerk grilled shrimp, marinated anchovies

## SANDWICHES, BURGERS & WRAPS

**Pulled Pork Sandwich** 19

Broiche Bun, jalapeno, coleslaw, guava bbq sauce, corn chips

**Chicken Caesar Wrap** 18

Spinach wrap, grilled chicken, romaine lettuce, corn chips

**B.L.A.T** 18

Bacon, Lettuce, guacamole, tomato, toasted sourdough, corn chips

**Carib Beer and Battered Fish Fillet** 26

Home style fries, tartar turmeric sauce

## FROM THE CHAR-GRILL

(Served with rice & peas, coleslaw, mixed garden salad)

**Caribbean Catch of the Day** 26

**Half Rack BBQ Back Ribs** 28

**Grilled Lobster** MP

**Grilled Half Chicken** 24

**Grilled Frank Gourmet Hotdogs** 8

Caramelized onion, Chef Te'Marcus salsa, French fries

**Gourmet Burger** 25

Grass fed angus beef, bacon, blue cheese, avocado, French fries

**SIDES** 6

**Sweet potato fries**

**Coleslaw**

**Parmesan truffle fries**

**Corn on the cob**

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## **Desserts**

<b>NEW YORK CHEESECAKE</b>	<b>14</b>
Cheesecake, mixed berry compote, strawberry glaze, vanilla tuile, guava sorbet	
<b>CARROT CAKE</b>	<b>15</b>
Moist carrot cake, lemon carrot reduction, yogurt chantilly, carrot mango sorbet	
<b>SORBET (V)</b>	<b>12</b>
Coconut, passion fruit, mango, guava, papaya and lime	
<b>ICE CREAM</b>	<b>12</b>
Vanilla, chocolate, strawberry, rum raisin, cocoa tea	

V: Vegan

Executive Pastry Chef Julian Broome

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