



Sp



Cubed



Crushed



Sparkling



Up



Fruity



Savory



Spicy



Bitter



Sweet



Sour



Spirited

ICE

FLAVOUR PROFILE



ψ
HOUSE
COCKTAILS



In Harmony | 18

There's more than one way to cleanse that negative energy! This spirit driven libation is herbaceous and well balanced. the torched Palo Santo adds faint touch of smoke to complement the sweet bourbon. One sip and good fortune awaits!

- Palo Santo infused Michter's US*1 Bourbon
- Amaro Montenegro
- Nux Aplina Walnut Liqueur
- Scrappy's Orange Bitter



Eager Eyes | 18

Crisp, refreshing cucumber is complemented by floral and savory notes to round out this well-balanced tippie.

- Wodka Vodka
- St. Germain Elderflower Liqueur
- Giffard Orgeat
- Cucumber
- Lime
- Thai Basil



Little Victory | 18

We all deserve one from time to time, so let us provide you with a well-earned win for the day!

- Plantation 3 Star Rum
- Yuzu
- Hibiscus



Long Tall Sally | 18

A bit of bubbles and a touch of fruit is truly hard to beat! Like Little Richard said, "Oh, baby... Having me some fun tonight!"

- Tito's Vodka
- Giffard Abricot de Roussillon
- Louis Picamelot Cremant de Bourgogne
- Lemon
- Honey





The Final Straw | 18

This sultry take on a Paloma is just the right amount of tangy, smoky and sweet. A very crushable cocktail that is as refreshing as it gets!

- Campante Mezcal
- Yuzu Juice
- Giffard Coconut Syrup
- Fever Tree Grapefruit Soda



Figaro, Figaro | 18

Love an Espresso Martini? Love a Carajillo? Well, consider this as the beautiful lovechild of the two! Whether you are trying to warm up your pipes or give yourself a wake-up slap, this beauty will have you singing!

- Espresso
- Wodka Vodka
- Licor 43
- Hazelnut Syrup
- Scrappy's Orange Bitters



Lost Boy | 18

Let us take you on a trip to the Neverland that no one ever talks about! A bit of mango, a bit of spice and plenty of agave!

- Tromba Tequila Blanco
- Scrappy's Firewater Tincture
- Ginger
- Mango
- Lime
- Coconut



King Tide | 18

An elevated, intricate G&T where flavor smacks you from every direction like waves at high tide.

- Lemongrass infused Empress Gin
- Italicus Bergamot Liqueur
- Scrappy's Cardamom Bitters
- Yuzu
- Fever Tree Mediterranean Tonic





CLASSIC
COCKTAILS



Sazerac | 18

Simple, elegant and delicious, this staple is known to many to be the first cocktail ever created. No frills, no garnish, just a well-rounded libation.

- Michter's US*1 Rye
- Peychauds Bitters
- St. George Absinthe
- Simple Syrup



Manhattan | 18

Believed to be introduced in the 1880s, the Manhattan is said to be the first cocktail that called for vermouth as a modifier.

- Michter's US*1 Bourbon
- Dolin Rouge
- Scrappy's Aromatic Bitters



French 75 | 18

Rumored to be created in Paris at The New York Bar by Harry MacElhone, it finally came into fame because of its appearance in the 1942 movie, Casablanca.

- Fords Gin
- Louis Picamelot Crement de Bourgogne
- Lemon
- Simple Syrup



Old Fashioned | 18

A drink that needs no explanation. One of the simplest and purest cocktails of our time.

- Michter's US*1 Bourbon
- Simple Syrup
- Angostura Bitters





Bees Knees | 16

During the prohibition era the phrase "bees knees" meant "the best". So raise your glass ol' chap and toast to the good life!

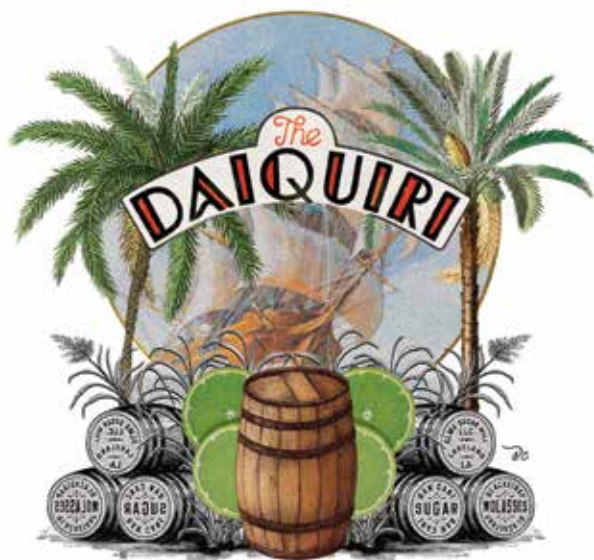
- Hayman's Old Tom Gin
- Lemon
- Honey



Negroni | 18

The classic Negroni was born in Italy at Caffè Casoni circa 1919. A simple equal parts cocktail that has become the most celebrated cocktail in the world!

- Campari
- Cocchi Vermouth di Torino
- Hayman's London Dry Gin



Daiquiri | 16

The ageless three-ingredient libation. Rum. Lime. Sugar. If it was good enough for Papa Hemingway, it's good enough for me!

- Plantation 3 Star Rum
- Lime
- Simple Syrup



Vieux Carré | 18

This infamous prohibition era New Orleans classic is of French etymology, meaning 'Old Square'. It was created by barkeep Walter Bergeron at the Hotel Monteleon in the 1930's, and is affectionately named in reference to the French Quarter.

- Michter's US #1 Rye
- H by Hine Cognac
- Dolin Rouge Vermouth
- Benedictine
- Angostura & Peychauds Bitters





TIKI & SHARED COCKTAILS



Pain Killer | 18

Created in the BVIs back in the 1970s by Daphne Henderson who worked at the Soggy Dollar, this tiki classic is sweet and refreshing.

- Plantation OTFD Rum
- Pineapple
- Coconut
- Orange



Jungle Bird | 18

Created in the late 1970's at the Aviary bar at the Hilton Hotel in Malaysia. While the bitter addition of Campari isn't typical in tiki, it pairs perfectly to cut the sweetness of pineapple.

- Plantation Xamayca Rum
- Campari
- Lime
- Pineapple
- Simple Syrup



Mai Tai | 18

Whether you believe Victor J. Bergeron (Trader Vic's) or Donn Beach (Don the Beachcomber) created this glorious concoction, we can all agree on one thing... it is a timeless classic!

- Rhum Clemente VO
- Plantation Grande Reserve Rum
- Pierre Ferrand Dry Curacao
- Giffard Orgeat
- Lime
- Simple Syrup



Daisy Bates | 18

A beautiful, complex tippie dedicated to one of the most important women of our time. Tropical fruit hits with a touch of savory allspice to create a beautiful harmony in your mouth.

- Plantation "Stiggins Fancy" Pineapple Rum
- Singani 63
- St. Elizabeth All Spice Dram
- Chinola Passion Fruit Liqueur
- Giffard Orgeat
- Yuzu
- Mango





Havana Highball | 18

A fruity, tropical sipper that is perfect to beat the heat on a sunny Bahamian day! If you close your eyes long enough you might just find yourself driving a 1947 Chevy with fedora on your head, puffin' a Partagás!

- Plantation Cut & Dry Coconut Rum
- Chinola Passion Fruit Liqueur
- Pineapple Juice
- Orange Juice
- Fresh lime juice
- Giffard Coconut Syrup



Little Miss Rocksteady | 18

It's a vibe in itself! Touches of coconut and hibiscus will have you singing like Alton Ellis in no time!

- Coconut Cartel Rum
- John D. Taylor's Velvet Falernum
- Green Chartreuse
- Pineapple
- Hibiscus
- Mango
- Lime



SHARED COCKTAILS



Bimini Punch | 54

A true tropical rum punch built for sharing! Notes of passionfruit, hibiscus and coconut might have you seeing flamingos in no time.

- Plantation Grande Reserve Rum
- Coconut Cartel Rum
- Chinola Passion Fruit Liqueur
- Giffard Orgeat
- Scrappy's Orange Bitters
- Pineapple
- Orange
- Hibiscus



Babu Swizzle | 54

A delicious, well-balanced blend of fruit and spirits to create a shared experience like no other.

- Plantation "Stiggins Fancy" Pineapple Rum
- Jasmine Tea infused Hayman's Old Tom Gin
- Giffard Banane du Bresil
- Giffard Orgeat
- Mango
- Pineapple
- Lime
- Orange
- Coconut





MOCKTAILS



Lady Lucille | 12

A light, refreshing tropical fruit forward punch that breathes hints of floral and nutty notes.

- Orange
- Lime
- Pineapple
- Passionfruit
- Hibiscus
- Giffard Orgeat



Guiding Light | 12

Savory cucumber is shaken with sweet honey and tart lime for this refreshing tippie.

- Cucumber
- Lime
- Honey



Mangola Mule | 12

A mango forward mule that kicks with spicy ginger and fresh lime.

- Mango
- Lime
- Fever Tree Ginger Beer



Gold Blooded | 12

Tart passionfruit and a hint of spice on the end make this a refreshing yet complex mocktail.

- Lime
- Agave
- Passionfruit
- Scrappy's Firewater Tincture
- Fever Tree Soda Water





WINE, BEER,
COFFEE
& BAR BITES

WINE

Sparkling

		<i>Glass</i>	<i>Bottle</i>
38	Taittinger Brut Réserve Champagne, France NV	48	185
20	Louis Picamelot Cremant Blanc de Blancs Extra Brut Burgundy, France NV	16	50
39	Giulio Cocchi Asti DOCG Piedmont, Italy NV	18	65
42	Taittinger Brut Prestige Rosé Champagne, France NV		245
21	Taittinger Prelude Grands Crus Champagne, France NV		360
41	Taittinger Comtes de Champagne Blanc de Blancs Brut France 2008		695

White

141	Rongopai Sauvignon Blanc Marlborough, New Zealand 2021	16	65
312	Domaine Daniel Dampt Chablis 1er Cru Lechet Burgundy, France 2020	30	120
144	Leon Beyer Riesling Alsace, France 2021	16	65
112	Anterra Pinot Grigio Terre Siciliane Sicily, Italy 2021	14	50
155	Bouchard 'Beaune du Château' Beaune 1er Cru Blanc Burgundy, France 2018	40	160
255	Bouchard Chassagne-Montrachet Burgundy, France 2018		240
184	Delaporte Silex, Sancerre Loire, France 2021		120
336	Bergstorm 'Old Stones', Chardonnay Oregon, USA 2018		100

Rosé

1846	Château Léoube Rosé Côtes de Provence, France <i>Organic</i> 2019	16	65
842	Château Miraval Côtes de Provence Rosé Méditerranée, France 2020		80

Red

438	Bouchard Pinot Noir Réserve Burgundy, France 2020	22	85
805	Château Peyrat Grave Bordeaux, France 2019	18	65
567	Cune Crianza Rioja Rioja, Spain 2018	18	70
636	Foxglove Cabernet Sauvignon Paso Robles, USA 2020	18	70
412	Bouchard 'Beaune du Château' 1er Cru Rouge Burgundy, France 2018	40	155
1098	Freemark Abbey Cabernet Sauvignon Napa Valley, USA 2018		240
780	Château Latour-Martillac Pessac-Léognan Bordeaux, France 2014		120

BEER

Sands	8
Sands Light	8
Pirate Republic - Take No Quarters IPA	14
Pirate Republic - Black Beer'd Stout	10
Warsteiner - Pilsner	16
Narragansett - Lager	12
Kirin Ichiban	14

BARISTA

COFFEE & CHOCOLATE

Latte Cappuccino Macchiato Flat White	6
Double Espresso Iced Coffee Cafe Mocha	
Espresso	5
Americano	5
Extra Shot	2
Small French Press	4
Medium French Press	9
Large French Press	14
Matcha Latte	8
Vanilla Steamer	8
Hot Chocolate	6

Tea

Green English Breakfast Chamomile	5
Earl Grey Peppermint	
Iced Tea	4

Simara Blends

Japanese Matcha	7
Cinnamon Chai	7
Velvet Beetroot	7
Blue Matcha	8

SNACKS

Green Olives | 10

pimento

Roasted Mixed Nuts | 10

chili, kaffir lime leaf, maldon salt

Edamame | 10

maldon salt or garlic chili sauce

PLATE

Spicy Tuna | 24

crispy rice & chives

Yellowtail Sashimi | 24

pickled red bell pepper, crispy quinoa, yuzu garlic dressing

Lightly Seared Salmon Sashimi | 20

lemon soy, micro shiso, negi miso, rice puffs

Beef Tataki | 20

truffle ponzu, garlic chips, quipee

Wild Mushroom San Choi Bao | 16

crisp iceberg lettuce cups

Seared Beef Tacos | 20

caramelized red onion, kimchi mayonnaise (3 tacos per serving)

Chicken Kara-age | 18

lemon mayonnaise

Popcorn Rock Shrimp | 26

wasabi mayonnaise

Beef Katsu Sando | 34

tenderloin, tonkatsu sauce, honey mustard mayonnaise

SWEET

PBJ Fondant | 18

peanut butter fondant, brown bread ice cream

White Chocolate Cheesecake | 16

passion fruit & thail basil coulis