

## BREAKFAST MENU

<b>Fresh Fruit Plate</b> Selection of Seasonal Fruits	30	<b>Poached Eggs Florentine</b> Poached Eggs, English Muffin, Hollandaise Sauce and Steamed Spinach	33
<b>Two Eggs any Style</b> Side of Toast	19	<b>Bagel with Cream Cheese &amp; Smoked Salmon</b>	33
<b>Eggs Benedict</b> Poached Eggs, Ham, English Muffin and Hollandaise Sauce	36	<b>Breakfast Burrito</b> Veggies: Cheese, Spinach, Mushroom, Plantain & Avocado* Meat Lovers: Scrambled Eggs, Sausage, Bacon, Cheese and Avocado*	43
<b>The Bay House Omelet</b> Includes: Onions, Peppers, Cheese Add Veggies: Tomatoes, Mushroom, Spinach Add Proteins: Ham, Bacon	28 8 each 9 each	<b>English Breakfast</b> Two Eggs any Style, Sausage, Bacon, Mushroom Tomatoes, Baked Beans, Hash Brown and Toast	46
<b>Breakfast Pita Pizza</b> Cream Cheese, Bacon, Ham, Spinach, Tomatoes and Sunny-Side-Up Egg	39	<b>Bay House Home-Made Waffle</b> Plain or with Banana, Blueberry or Strawberry Topping Syrup, Whipped Cream and Butter	36
<b>American Style Pancakes</b> Plain or with Banana, Blueberry or Strawberry Topping, Syrup, Whipped Cream and Butter	36	<b>Antiguan Breakfast</b> Salted Fish, Hard Boiled Eggs, Spinach, Avocado* and Johnny Cakes	50
<b>Caramelised Cinnamon French Toast</b> Mixed Berries topped with Wiped Cream	36	<b>Sides:</b>	
<b>Cereals</b> Corn Flakes, Raisin Bran, Frosted Flakes	16	Toast, Home Fried Potatoes, Tomatoes, Mushrooms, Plantains*, Baked Beans, Spinach, Hash brown, Egg, Avocado*	9
<b>Porridge</b> Oats or Cream of Wheat	19	Streaky Bacon (Ham or Turkey), Back Bacon, Ham, Sausages	13
		Salt Fish, Smoked Salmon	21

## BREAKFAST BEVERAGES

<b>Teas &amp; Coffees</b>			
Selection of Tea	13	Bay House Special Blend	19
Freshly Brewed Coffee	15	Juices: Apple, Cranberry, Orange, Pineapple or Local Assortment	17
Espresso, Cappuccino or Café Latte	17	Smoothies and Crushes: Assorted Flavours	27
Hot Chocolate with or without Whipped Cream	16		

All Prices are Inclusive of 17% ABST & Exclusive of 10% Service Charge  
Thank You for Choosing Bay House Restaurant & Bar  
www.twhantigua.com - 1-268-462-1223

# BAYHOUSE

MODERN CARIBBEAN CUISINE

## LUNCH MENU

### APPETIZERS

<b>Mahi &amp; Mango Ceviche</b> 🌶️	45
fresh passion fruit, lime zests, cilantro, chilies & season peppers	
<b>Stuffed Local Clams</b> , with cajun garlic butter & panko	45
<b>Dark Rum &amp; Coconut Shrimps</b>	49
sautéed with bell peppers and served with plantain tostones	
<b>Spiced Goat Croquettes</b> 🌶️	46
curry aioli	
<b>Fried Calamari</b> lemon & créole mayo	39

### SALADS & SOUP

		<i>sm/lg</i>
<b>Local Honey &amp; Thyme Goat Cheese</b>		46/64
baby spinach, dried mango, crushed cashews, pomegranate dressing		
<b>Shrimp, Orange &amp; Avocado</b> passion fruit vinaigrette 🌶️		48/68
<b>Chicken, Coconut &amp; Lime, Caesar Style</b>		39/56
romaine & kale blend, pink peppercorn, thyme & garlic crouton		
<b>Vegan Market Bowl</b> black bean dip, tostones, coconut creamed		48
cucumber, coconut ginger & carrot slaw, avocado, sweet potato 🌶️		
<b>Bay House Pumpkin Soup</b> garlic crostini		32

### MAINS

<b>Mahi Fillet or Whole Grilled Snapper</b> French-Créole	96	<b>Spicy Jerk Chicken Thighs, Pineapple Salsa</b>	58
pepper sauce "chien", lime basmati rice, fried plantains & spinach 🌶️		lime basmati rice, fried plantain and cucumber salad	
<b>Whole Snapper Broth</b> steamed in a hearty ginger, chili,	88	<b>Baby-Back Ribs, Sorrel BBQ Glaze</b> 🌶️	72
tomato and vegetable broth, served with Basmati rice on the side		charred whole corn and sweet peppers, mixed vegetable salad	
<b>Grilled Shrimp Kebabs, Callaloo Sauce</b> 🌶️	74	<b>Grilled Pork Chop, Rum &amp; Raisin Sauce</b> 🌶️	68
plantain mash & roasted red bell peppers		local sweet potato mash & wilted spinach	
<b>Pan-Seared Salmon, Sweet Tamarind Glaze</b>	94	<b>Coffee-Rubbed Striploin</b>	99
carrot, turmeric & ginger purée, steamed green vegetable 🌶️		crispy baby potatoes, charred broccolini & roast corn chimmichurri	

### BURGERS & TACOS

served with your choice of fries or crunchy vegetable salad

<b>Cuban Burger</b> 🌶️	58	<b>Crispy Fried Chicken Burger</b> sweet & spicy "hot honey",	48
spiced beef & pork patty, swiss cheese tomato & chorizo chutney,		smoked back bacon, lettuce, cucumber on classic mayo	
crispy potato sticks, lettuce & pickles, on dijon mustard mayo		<b>Mahi &amp; Avocado Burger</b>	56
<b>Bay House Classic Beef Burger</b>	46	guacamole, picked red cabbage, cucumber, red onions,	
lettuce, tomatoes, pickles, cucumber on classic mayo		fresh cilantro & lime mayo	
<b>Cajun Cheese-Stuffed Burger</b>	58	<b>Jerk Chicken Tacos</b> (2)	48
cajun-spiced beef patty stuffed with cheddar cheese, pickles,		pineapple, tomato & red onions salsa, lettuce, cucumber and lime crema	
cucumber, red radicchio leaves, on fresh thyme aioli		<b>Escovitch Catch &amp; Fried Plantain Tacos</b> (2) 🌶️	58
		pan-seared mahi, lettuce, cucumber, topped with our escovitch pickles	

### PASTA

<b>Spicy, Clams Spaghetti</b> 🌶️ olive oil, white wine, roasted	59	<b>Creamy Seafood Fettuccine</b> , shrimp, clams, mussels & mahi	82
garlic, fresh bird-eye chilies, parsley, topped with lemon zests		Shrimp Fettuccine Primavera tossed in extra virgin olive	
<b>Vegetable Penne</b> tossed in a rich tomato sauce & Parmesan	56	oil, roasted garlic, fresh herbs, cherry tomatoes & asparagus	
		<b>Creamy Basil Pesto &amp; Grilled Chicken Penne</b>	58

### EXTRA SIDES

<b>Basmati rice, fried plantains or steamed greens</b>	16	French fries, vegetable salad, plantain mash or sweet potato mash	18
		Spiced potato wedges, baby spinach or baby potatoes	22

🌶️ Try one of the Bay House signature dishes

The lunch menu is available until 5.30pm, Dinner is served from 6pm. Our "Deck Menu" is available from 12.00 to 8.30pm, in the pool, lounges & bar area  
Dish modifications are accommodated as possible, this may result in a price change | Prices are inclusive of 17% ABST & exclusive of 10% service charge

# BAYHOUSE

MODERN CARIBBEAN CUISINE

## DINNER MENU

### APPETIZERS

<b>Mahi &amp; Mango Ceviche</b> 🌶️ fresh passion fruit, lime zests, cilantro, chilies & season peppers	45	<b>Spiced Goat Croquettes</b> 🌶️ curry aioli	46
<b>Dark Rum &amp; Coconut Shrimps</b> 🌶️ sautéed with bell peppers and served with plantain tostones	49	<b>Grilled Chicken, Coconut &amp; Lime, Caesar Style</b> romaine & kale leaves blend, pink peppercorn, thyme & garlic crouton	42
<b>Stuffed Cajun Local Clams</b> gratinated with cajun, herbs & garlic butter & panko	45	<b>Local Honey &amp; Thyme Goat Cheese Salad</b> 🌶️ baby spinach, dried mango, crushed cashews, pomegranate dressing	46
<b>Fried Calamari</b> lemon & créole mayo	39	<b>Bay House Pumpkin Soup</b> garlic costini	32

### MAINS

<b>Coconut Curry Chicken Thighs</b> cardamom basmati rice, plantain mash & chips, fresh cilantro	68	<b>Whole Snapper Broth</b> steamed in a hearty ginger, chili, tomato and vegetable broth, served with basmati rice on the side	88
<b>Grilled Pork Chop, Rum &amp; Raisin Sauce</b> 🌶️ local sweet potato mash & wilted spinach	74	<b>Pan-Seared Salmon, Sweet Tamarind Glaze</b> carrot, turmeric & ginger purée, steamed vegetable 🌶️	94
<b>Coffee-Rubbed Striploin</b> cushed baby potatoes, charred broccolini, roast corn chimmichurri	99	<b>Mahi Fillet or Whole Grilled Snapper</b> french-créole pepper sauce "chien", lime basmati rice, fried plantains & spinach	96
<b>Honey &amp; Cinnamon Confit Lamb Shank</b> 🌶️ slow-cooked for tender-perfection, served with creamy polenta and roasted cherry tomatoes	88	<b>Shrimp Kebabs, Callaloo Sauce</b> plantain mash & roasted red bell peppers	74
		<b>Seafood Trio, Spiced Rum &amp; Coconut Bisque</b> 🌶️ seared mahi, queen scallops and shrimps served with a rich bisque sauce, sweet potato "dombré" dumplings & broccolini	119

### PASTA

<b>Spicy, Clams Spaghetti</b> 🌶️ olive oil, white wine, roasted garlic, fresh bird-eye chilies, parsley, topped with lemon zests	59	<b>Creamy Seafood Fettuccine</b> shrimp, clams, mussels & mahi	82
<b>Vegetable Penne</b> tossed in a rich tomato sauce & parmesan	56	<b>Shrimp Fettuccine Primavera</b> tossed in extra virgin olive oil, roasted garlic, fresh herbs & cherry tomatoes	72
		<b>Creamy Basil Pesto &amp; Grilled Chicken Penne</b>	58

### EXTRA SIDES

<b>Basmati Rice, fried plantains or steamed greens</b>	16	French fries, vegetable salad, plantain mash or sweet potato mash	18
		Baby spinach or baby potatoes	22

### DESSERTS

<b>Carrot &amp; Orange Cake</b> topped with a cream cheese mousse, candied pumpkin seeds, orange reduction and vanilla crumble	38	<b>Classic Chocolate Fondant</b> 🌶️ vanilla ice cream & caramel sauce	38
<b>Lightly Spiced Rice Pudding</b> coconut milk rice-pudding, served with a lime & pineapple salsa and a coconut tuile	32	<b>Vanilla Panna Cotta</b> old fashioned passion fruit punch coulis	35
<b>Antiguan Rum Crème Brûlée</b> 🌶️	32	<b>Assorted Ice-Creams &amp; Sorbets</b> one scoop	12
		two scoops	19

🌶️ Try one of the Bay House signature dishes

Our "Deck Menu" featuring tapas, bar platters, burgers & tacos - is available from 12.00 to 8.30pm, in the pool, lounges & bar areas. Dish alterations are accommodated as possible, this may result in a price change | All prices are inclusive of 17% ABST & exclusive of 10% service charge

# BAYHOUSE

MODERN CARIBBEAN CUISINE

## BAR & POOL DECK MENU

### LITTLE BAR BITES

<b>Fried Calamari</b> lemon & créole aioli	39	<b>Bay House Chicken Wings</b> tossed in your choice of passion fruit glaze or tamarind glaze	29
<b>Stuffed Cajun Local Clams</b> 🌶️ gratinated with Cajun butter & panko breadcrumbs	45	<b>Local Honey &amp; Thyme Goat Cheese Crostinis</b> 🌶️ on ciabatta bread, with cracked pink peppercorn	36
<b>Dark Rum &amp; Coconut Shrimps</b> served on plantain tostones	49	<b>Black Bean Dip &amp; Plantain Tostones</b> with tomato & lime salsa	29
<b>Spiced Goat Croquettes</b> , curry aioli	46	<b>Fried Pimento Mac &amp; Cheese Bites</b>	29

### PLATTERS FOR TWO 🌶️

<b>Three Cheese Platter</b> with honey & thyme goat cheese, pimento cheese spread & blue cheese, served with onion chutney, guava cheese, fresh grapes, crackers & ciabatta crostinis	59	<b>Seafood Platter</b> with a selection of fried calamari, stuffed local clams and dark rum & coconut shrimp tostones bites	108
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### BURGERS & TACOS

served with your choice of fries or crunchy vegetable salad

<b>Cuban Burger</b> 🌶️ spiced beef & pork patty, swiss cheese tomato & chorizo chutney, crispy potato sticks, lettuce & pickles, on dijon mustard mayo	58	<b>Crispy Fried Chicken Burger</b> 🌶️ sweet & spicy "hot honey", smoked back bacon, lettuce, cucumber on classic mayo	48
<b>Bay House Classic Beef Burger</b> lettuce, tomatoes, pickles, cucumber on classic mayo	46	<b>Mahi &amp; Avocado Burger</b> guacamole, pickled red cabbage, cucumber, red onions, fresh cilantro & lime mayo	56
<b>Cajun Cheese-Stuffed Burger</b> cajun-spiced beef patty stuffed with cheddar cheese, pickles, cucumber, red radicchio leaves, on fresh thyme aioli	58	<b>Jerk Chicken Tacos</b> (2) pineapple, tomato & red onions salsa, lettuce, cucumber and lime crema	48
		<b>Escovitch Catch &amp; Fried Plantain Tacos</b> (2) 🌶️ lettuce, cucumber, pan-seared mahi, topped with our escovitch pickles	58

### EXTRA SIDES

French fries, vegetable salad	18
Spiced potato wedges	22

### PASTA

<b>Spicy, Clams Spaghetti</b> 🌶️ olive oil, white wine, roasted garlic, fresh bird-eye chilies, parsley, topped with lemon zests	59	<b>Creamy Seafood Fettuccine</b> shrimp, clams, mussels & mahi	82
<b>Vegetable Penne</b> tossed in a rich tomato sauce & parmesan	56	<b>Shrimp Fettuccine Primavera</b> tossed in extra virgin olive oil, roasted garlic, fresh herbs, cherry tomatoes & asparagus	72
		<b>Creamy Basil Pesto &amp; Grilled Chicken Penne</b>	58

### DESSERTS

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		two scoops	19

🌶️ Try one of the Bay House signature dishes

The "Deck Menu" is available from 12.00 to 8.00pm, in the pool, lounges & bar area | The full Restaurant menu is also available  
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# BAYHOUSE

## WINE SELECTION

	glass	bottle
<b>BUBBLES</b>		
<i>while bubbly are perfect to sip as aperitif, they also work wonderfully with delicate seafood, as well as rich creamy sauces, aromatic &amp; spicy dishes, as well as desserts</i>		
Signore Guiseppe Extra Dry Prosecco, Italy <i>light, refreshing with hint of citrus, enjoy as aperitif or with appetizers &amp; shellfish</i>	17	89
Il Follo Brut Prosecco, Veneto, Italy <i>crisp an subtle with pear, apple and citrus notes, very smooth and perfectly dry</i>	22	116
Santa Margherita Prosecco Superiore Di Valdobriadene, Veneto, Italy <i>bright and dry yet soft on the palate, with hints of tropical fruits, peaches &amp; apple</i>		144
Drappier Carte d'Or Brut, Champagne, France <i>with a dominance of Pinot Noir, this Champagne shows character, style and finesse</i>		265
Veuve Cliquot Yellow Label Brut, Champagne, France <i>a crisp, "chic" Champagne with a silky texture balanced with much strength &amp; complexity</i>		385
<b>WHITE</b>		
Sauvignon Blanc Fiel, Argentina <i>a fresh, light sauvignon blanc with hint of citrus, perfect for aperitif and easy to pair with light food</i>	15	65
Pinot Grigio Delle Venezie, Bottega, Veneto, Italy <i>light, very fresh and surprisingly aromatic, perfect to enjoy with our ceviche, appetizers &amp; salads</i>	18	79
Chardonnay Dark Horse, California, USA <i>rich fruits flavors layered with toasted oak &amp; spices, ideal for salmon, but also our curry and pork chop</i>		82
Muscadet Sur Lie, Domaine de la Chavinière, Loire Valley, France <small>CERTIFIED ORGANIC</small> <i>perfect with our clams, calamari, shrimps, snapper – dry and mineral with a very refreshing citrus bouquet</i>		88
Sauvignon Blanc Le Pavillon, Rethore Davy, France <i>fresh, crisp with citrus, tree fruits and good minerality, a great choice with fish, seafood or goat cheese</i>	22	98
Villa Antinori Bianco, Toscana, Italy <i>this signature Trebbiano is light and fresh with a mild acidity, enjoy with salads, appetizers and mahi</i>		105
Chardonnay Ardèche by Louis Latour, France <i>complex, dry yet creamy with a light floral &amp; citrus aromas. Ideal for lobster, creamy pasta, butter sauces</i>	26	118
Chenin Blanc "F" de Fournier, Loire Valley, France <i>refreshing with good acidity, minerality and notes of honey, great with cream sauce, chicken, appetizers</i>		122
Sauvignon Blanc Petit Bourgeois, Domaine Henry Bourgeois, France <i>fresh, aromatic with fragrance of citrus &amp; gooseberry, enjoy with seafood, ceviche, grilled fish, goat cheese</i>		126
Pinot Grigio Santa Margherita Valdadige, Italy <i>a classic Pinot Grigio, dry with clean, bright and very refreshing aroma, ideal for all type of seafood</i>		139
Chablis Chartron & Trébuchet, Burgundy, France <i>a lively, smooth chardonnay with hints of wild flowers, citrus &amp; apple, enjoy with seafood, clams, ceviche</i>		152
Sauvignon Blanc Kim Crawford, Marlborough, New Zealand <i>fresh, vibrant &amp; juicy, with tropical fruit flavors, melon &amp; grapefruit, a great choice with salmon, lobster, our seafood trio, as well as any spicy dish</i>		160

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Regular wine glass size are 125ml for bubbly and 150ml for wine

# BAYHOUSE

## WINE SELECTION

ROSE	glass	bottle
<i>dry Rosés pair perfectly with salads, fruits, sorrel ribs, prosciutto, coconut shrimps, salmon &amp; desserts.</i>		
La Belle Angèle, France <i>a dry and fresh rosé boasting light raspberry aromas</i>	15	65
Ti-Balth "Antigua" by Pierrick Harang, Pays d'Oc, France <i>you cannot pass on a wine designed for Antigua! boasting much berries, fruits, light &amp; refreshing</i>		88
Gris Blanc, Gerrard Bertrand, Pays d'Oc, France <i>a very pale pink, dry rosé with berry scents and a fresh &amp; mineral finish</i>		98
"M" by Minuty, Côtes de Provence, France <i>intense aromas ranging from tangy berries to tropical fruit notes, vibrant and light</i>	28	129
Grand Boise, Côtes de Provence Sainte Victoire, France <i>a delicious, complex rosé combining freshness, peach, white flowers, minerality &amp; length</i>		155
<b>RED</b>		
Malbec Feil, Argentina <i>an easy to drink, medium body red with notes of dark fruit, enjoy with salads, pasta and grills</i>	15	65
Pinot Noir, Tussock Jumper, France <i>a lovely, light red, boasting berries, floral notes &amp; little wood, enjoys with grilled fish, meats and sorrel ribs</i>		80
Dark Horse Merlot, California, USA <i>very smooth, rich in dark berries with toasted oak notes, perfect for cheese, spices or our rum pork chop</i>	18	80
Borsao Bolé, Campo de Borja, Aragon, Spain <i>a smooth, fruity blend of grenache &amp; shiraz from Robert Parker's "favorite value winery in the world"</i>		96
Pinot Noir Ropiteau, Les Plants Nobles, France <i>layered with red fruits, toasty aromas &amp; herbaceous tones, a perfect pick for jerk chicken, lamb, steaks</i>	22	98
Cabernet Sauvignon 19 Crimes, Australia <i>a bold red with soft tannins and notes of red currents, violet &amp; vanilla, great with any grills, lamb, cheeses</i>		105
Malbec Zuccardi serie "A", Valle du Uco, Argentina <i>bursting with dark fruits, raspberries, oak, mint and chocolate, a great choice with our coffee-rubbed steak</i>		109
Mont-Redon Réserve, Côtes du Rhône, France <i>a grenache &amp; syrah blend with rich red &amp; black fruits and a hint of spices, enjoy with all meats &amp; cheeses</i>	26	118
Shiraz Koonunga Hill, Penfolds, Australia <i>succulent with raspberry, a hint of oak and notes of cinnamon, pairs beautifully with beef and lamb alike</i>		132
Villa Antinori Rosso, Toscana, Italy <i>the renown Cabernet &amp; Sangiovese blend presents elegant fruity notes, hint of wood, tobacco, vanilla, complemented by velvety tannins and great freshness – amazing with all meats &amp; herbaceous rosemary</i>		144
Château Teyssier, Montagne-Saint-Emilion, Bordeaux, France <i>merlot driven, well balanced by juicy black cherry, chocolate &amp; sweet spices, ideal with our beef tenderloin</i>		155
Pinot Noir Meiomi, California, USA <i>very smooth, rich in red &amp; dark fruit aromas with a touch of vanilla and oak, pairs with lamb wonderfully</i>		165
<b>SWEET</b>		
Still Red or White, Viala Sweet, Italy	15	65
Sweet Sparkling Muscat Rosé, Viala, Italy	17	89

# BAYHOUSE

## COCKTAILS

RUM COCKTAILS		VODKA COCKTAILS	
Old fashioned Cavalier	24	Moscow Mule	26
Bay House Ice Tea	26	Blue Lagoon	26
Antigua Smile	28	Cosmopolitan	26
Wadadli Rock	28	Sea Breeze	26
Daiquiri	26	Sex On The Beach	26
Mojito	24	Bloody Mary	26
Dark & Stormy	26	Vodka Sour	26
Mai-Tai	28	Simple Sweet	26
Pina Colada	28	VODKA MARTINIS	
Yellow Bird	26	Caribbean Martini	28
Blue Hawaiian	26	Chocolate Martini	28
Long Island Ice Tea	28	Espresso Martini	28
Rum Sour	24	Dirty Martini	28
TEQUILA COCKTAILS		WHISKEY COCKTAILS	
Margarita	28	Manhattan	26
Paloma	28	Mint Julep	28
Tequila Sunrise	28	Rusty Nail	26
GIN COCKTAILS		BAY HOUSE SANGRIAS	
Tom Collins	24	Red or white – glass	26
Painkiller	28	Sangria Jug	98

All prices are inclusive of 17% ABST & exclusive of 10% service charge



# BAYHOUSE

## BEVERAGE

### WATER

Filtered still water small	8
Filtered still water large	12
Sparkling Water Small	14
Sparkling Water Large	20

### SODAS

Coke, Diet Coke, Spite, Ginger Ale, Club Soda, Tonic Water	12
Ting & Pink Ting	14

### JUICES

Lemonade	15
Lime Squash	15
Fruit Punch	15
Orange, Cranberry, Grapefruit, Pineapple, Apple, Passion	12

### SMOOTHIES & CRUSHES

Assorted flavors	18/22
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### TEAS & COFFEES

Teas	10
Filter Coffee - Pot	16
Espresso / Db espresso	12/20
Cappuccino, Latte	16
Iced Coffee	16

### BEERS

Wadadli	12
Carib	12
Heineken	14
Corona	16
Guinness	16

### RUMS

Cavalier White & Dark	12
English Harbor 5 y.o.	18
English Harbor 10 y.o.	22
Coconut Rum	15
Mount Gay Eclipse	16
Bacardi Light	16
Captain Morgan	18
El Dorado 15 y.o.	25

### VODKAS

New Amsterdam	15
Smirnoff Red	16
Stolichnaya	18
Absolut Blue	18
Tito's	20
Ketel One	22
Absolut Elyx	22
Belvedere	25
Grey Goose	25

### GINS

New Amsterdam	15
Gordons	18
Beefeater	18
Bombay Sapphire	18
Tanqueray	20
Hendricks	25

### TEQUILAS & MEZCAL

Montezuma light & gold	16
José Cuervo	18
Patron Silver	25
Casa Amigos White	28
Casa Amigos Reposado	32
Mezcal	25

### WHISKEYS

Commissioner	15
Jim Beam Bourbon	18
Canadian Club	18
Fire Ball	18
Jameson	20
Jack Daniel's	22
Chivas Regal Scotch	22
Johnny Walker Red	22
Crown Royal	22
Johnny Walker Black	27
J.Walker Double Black	32
Glenfiddich 15 y.o.	32

### COGNACS

St. Remy X.O.	15
Hennessy V.S.	25
Hennessy V.S.O.P.	40
Courvoisier V.S.O.P.	32
Remy Martin V.S.O.P.	35

### LIQUEURS & APERITIFS

Campari	15
Martini Rosso, Bianco	15
Luxardo Bitter	15
Pernod	18
Pimm's & Ginger Ale	18
Aperol Spritz	22
Amaretto di Saronno	20
Frangelico	18
Punche Diva	15
Bailey's Irish Cream	20
Kahlúa	18
B&B Benedictine	18
Sambuca	18
Drambuie	18
Cointreau	22
Grand Marnier	22
Chambord Raspberry	20
Jagermeister	18