

Tommy Bahama Tasting Menu

Three Courses \$29

CHOICE OF ONE COMBO

ROSARITO ROASTED TOMATO SOUP
VINE RIPENED TOMATOES AND SAVORY HERBS
THE BUNGALOW SALAD
HONEY-LIME VINAIGRETTE

BIG ISLAND GOAT CHEESE
MACADAMIA NUT ENCRUSTED
WITH FLATBREAD
LITTLE CAYMAN LOLLIPOPS
CHICKEN DRUMETTES WITH A
MANGO BBQ GLAZE

CRAB CALLOWAY
COCONUT CRUSTED CRABCAKE WITH SWEET
CHILI MUSTARD SAUCE
LOKI-LOKI TUNA POKE
WITH FRESH GUACAMOLE AND FLATBREAD

*ST. SUPERY SAUVIGNON BLANC
PINE RIDGE CHENIN/VIOGNIER*

CHOICE OF ONE ENTREE

SANIBEL STUFFED CHICKEN
HERB CHEESE AND ROASTED RED PEPPER
STUFFING, JAPANESE BREADCRUMB CRUST,
RED PEPPER CREAM SAUCE AND
GRILLED BROCCOLINI

SHOAL BAY SNAPPER
PACIFIC SNAPPER, MACADAMIA NUT CRUST,
WASABI SOY BUTTER SAUCE AND
GRILLED BROCCOLINI

FREEPORT FLAT IRON
BLACK ANGUS TRI-PEPPERCORN AND
NATURAL SAUCE, SAUTEED SPINACH
AND WHIPPED CHIVE POTATOES

*FRANCIS COPPOLA "DIRECTOR'S CUT" CHARDONNAY
B.R. COHN CABERNET SAUVIGNON*

Wine Pairing \$20

CHOICE OF ONE DESSERT

PINA COLADA CAKE
VANILLA LAYER CAKE, MYERS DARK RUM,
PINEAPPLE, WHITE CHOCOLATE MOUSSE

BARBADOS BROWNIE
CHOCOLATE-COCONUT FUDGE BROWNIE,
VANILLA ICE CREAM, "FROM SCRATCH"
CHOCOLATE AND CARAMEL SAUCES, FRESH
WHIPPED CREAM.

KEY LIME PIE
THE REAL DEAL – WITH FRESH WHIPPED CREAM

*TAYLOR FLADGATE 10 YR TAWNY PORT
PIPER SONOMA SPARKLING*

Tommy Bahama Tasting Menu

Three Courses \$35

CHOICE OF ONE COMBO

ROSARITO ROASTED TOMATO SOUP
VINE RIPENED TOMATOES AND SAVORY HERBS
THE BUNGALOW SALAD
HONEY-LIME VINAIGRETTE

LOKI-LOKI TUNA POKE
FRESH GUACAMOLE AND FLATBREAD
LITTLE CAYMAN LOLLIPOPS
CHICKEN DRUMETTES AND
MANGO BBQ GLAZE

BIG ISLAND GOAT CHEESE
MACADAMIA NUT ENCRUSTED
WITH FLATBREAD
TOMMY'S WORLD FAMOUS
COCONUT SHRIMP
MANGO-PAPAYA CHUTNEY

NOBILO SAUVIGNON BLANC
KING ESTATE PINOT GRIS

CHOICE OF ONE ENTREE

OLD SAN JUAN SHRIMP AND SCALLOPS
CURRY COCONUT SAUCE AND ISLAND RICE

TOMMY'S RIB RACK
BABY BACK PORK RIBS, BLACKBERRY BRANDY BBQ
SAUCE WITH WHIPPED CHIVE POTATOES

FILET MIGNON MEDALLIONS
PORT WINE DEMI-GLAZE, WHIPPED CHIVE
POTATOES

TRINIDAD TUNA
PAN SEARED RARE, LEMONGRASS CRUST, SWEET
CHILE SAUCE, SAUTEED BOK CHOY AND SHIITAKE
MUSHROOMS

SONOMA CUTRER CHARDONNAY
B.R. COHN CABERNET SAUVIGNON

Wine Pairing \$20

CHOICE OF ONE DESSERT

PINA COLADA CAKE
VANILLA LAYER CAKE, MYERS DARK RUM,
PINEAPPLE, WHITE CHOCOLATE MOUSSE

BLACKBEARD'S BUTTERSCOTCH
DARK BROWN SUGAR, BUTTER, VANILLA, CREAM
AND SCOTCH WHISKEY WITH CHOCOLATE
GANACHE, SCRATCH CARAMEL SAUCE AND
FRESH WHIPPED CREAM

KEY LIME PIE
THE REAL DEAL – WITH FRESH WHIPPED CREAM

TAYLOR FLADGATE 10 YR TAWNY PORT
DR. LOOSEN "SAINT M" RIESLING

A P P E T I Z E R S

LITTLE CAYMAN LOLLIPOPS

Chicken drumettes, smoked & grilled with mango BBQ glaze and jerk remoulade.

9.50

BIG ISLAND GOAT CHEESE

Warm macadamia nut encrusted goat cheese served with mango salsa,
Tommy's flatbread and a sweet soy glaze.

11.50

TOMMY'S WORLD FAMOUS COCONUT SHRIMP

Crispy coconut encrusted jumbo shrimp served with
papaya-mango chutney and Asian slaw.

16.50

LOKI-LOKI TUNA POKE*

Fresh Ahi tuna, soy and sesame oil layered with freshly made guacamole and
served with Tommy's flatbread and tortilla strips.

16.00

CRAB CALLOWAY

Griddled crab cakes with a light coconut crust laid over a sweet chili
mustard sauce and cilantro oil. Served with Asian slaw.

16.50

SOUTH SEAS SCALLOP SLIDERS

Two sautéed jumbo sea scallops served between mini buns with Asian slaw, roma tomatoes,
fresh basil and chipotle aioli all topped with crispy "Tobacco" onions.

11.00

ANTIGUA QUESADILLA

Asparagus spears, spiced Monterey jack cheese & goat cheese sandwiched between flour
tortillas. Topped with tomato jam, lime sour cream and Queso Fresco.

12.00

S O U P S

ROSARITO ROASTED TOMATO SOUP

Roasted vine ripe, plum & roma tomatoes simmered with roasted garlic, yellow onions, chicken broth, fresh basil and bay leaves. Garnished with micro arugula.

Cup 4.50 / Bowl 6.50

TORTOLA TORTILLA SOUP

A savory blend of ground corn tortillas, vegetables and grilled chicken seasoned with island spices and garnished with lime sour cream.

Cup 5.50 / Bowl 7.50

COOPER ISLAND CRAB BISQUE

Tommy's own blend of fresh vegetable and shellfish stock, butter, sherry, cream and lump crab meat. Served with Tommy's flatbread.

Cup 6.50 / Bowl 9.50

E N T R É E S A L A D S & S A N D W I C H E S

CHICKEN SALAD JUNKANOO

Pulled roasted chicken tossed with celery, onion, corn, scallions, red grapes, Monterey jack cheese, mayo and lime juice. Served on toasted sourdough bread with fresh mixed greens and seasonal fresh fruit.

15.50

ST. CROIX CHOPPED SALAD

Diced, marinated and grilled chicken breast, fresh mixed greens, vine-ripened roma tomatoes, Maytag bleu cheese, Granny Smith apples, macadamia nuts, hickory smoked bacon and sweet corn tossed with our honey-lime vinaigrette. Garnished with garlic croutons.

16.50

ARUBA ARUGULA SALAD

Caribbean cracker-meal seared jumbo shrimp and scallops on a bed of fresh baby arugula, tossed with tamarind vinaigrette. Garnished with sliced papaya and chopped peanuts.

17.00

TOMMY'S CLASSIC CAESAR SALAD

Crisp whole leaf romaine hearts tossed with Grana Padana parmesan cheese and garlic croutons. Served with your choice of chicken - shrimp - finfish.

14.50 ♦ 15.50 ♦ 16.50

SABA STEAK SALAD*

Marinated and char-grilled tenderloin medallions served over a bed of fresh mixed greens tossed with tamarind vinaigrette. Garnished with grilled potatoes, vine-roma tomatoes, shiitake chips and garlic aioli.

17.50

TAHITIAN TUNA SALAD*

Blackened Ahi tuna seared rare and ribboned with sweet soy glaze and wasabi aioli, served with baby arugula, spinach and carrots tossed in lilikoi vinaigrette, garnished with crispy wonton strips and toasted sesame seeds.

17.50

GULF COAST GRILLED CHEESE

Sauteed black tiger shrimp and a blend of 4 cheeses toasted on sourdough, served with roasted vine-ripe tomato soup.

16.00

ABOVE THE BORDER QUESADILLA

Marinated grilled chicken mixed with spiced Monterey jack cheese, chopped fresh cilantro, scallions, chipotle aioli, roasted garlic puree and spices. Topped with an avocado crème fraiche and a fresh tomato salsa.

13.50

MAMA BAHAMA'S CHICKEN SANDWICH

Marinated chicken breast, char-grilled with Monterey jack cheese and topped with garlic aioli, Caribbean jerk sauce and crispy "Tobacco" onions. Served with pennetti pasta salad.

12.00

THE HABANA CABANA PORK SANDWICH

Slow roasted pulled pork finished with Tommy's own blackberry brandy barbeque sauce piled high with "Tobacco" onions. Served with Asian slaw and french fries.

11.50

CABO TACOS

Marinated white fish served grilled, blackened or fried on white corn or flour tortillas served with pico de gallo, Asian slaw and chipotle aioli, plantains and a coconut dipping sauce.

14.00

ST. KITTS FRESH FISH SANDWICH

Island spiced and pan seared fresh fish fillet served on grilled Hawaiian ciabatta with romaine hearts, sliced vine-ripened tomatoes, red onion and remoulade, served with french fries.

16.50

TOMMY'S GREAT BIG CRISPY FISH SANDWICH

Crispy beer battered white fish topped with honey-roasted onions.
Served with french fries and island tartar sauce.

13.50

PARADISE NATION CHEESEBURGER

USDA Prime beef hamburger, cooked to order, with Tillamook cheddar cheese, hickory smoked bacon and honey roasted onions. Served with french fries.

12.50

D E S S E R T S

PIÑA COLADA CAKE

Moist vanilla layer cake with Myers Dark Rum and chopped pineapple, covered with white chocolate mousse and toasted coconut.

9.00

WHA'JAMAICAN CHOCOLATE CAKE

A flourless chocolate espresso cake served with white chocolate crème anglaise and garnished with chocolate shavings.

9.00

BLACKBEARD'S BUTTERSCOTCH

Dark brown cane sugar, butter, cream, vanilla and scotch whiskey blended and served chilled. Garnished with chocolate ganache, "from scratch" caramel sauce and fresh whipped cream.

9.00

BARBADOS BROWNIE

Chocolate-coconut fudge brownie and vanilla ice cream. Served with fresh whipped cream and drizzled with "from scratch" chocolate and caramel sauces.

10.00

PINEAPPLE UPSIDE DOWN VANILLA CHEESECAKE

Cheesecake baked with caramelized pineapple infused with cane sugar and vanilla. Served with "from scratch" caramel sauce.

8.00

KEY LIME PIE

Papa Bahama's version of this famous Key West dessert is served with fresh whipped cream.

8.00

A P P E T I Z E R S

LITTLE CAYMAN LOLLIPOPS

Chicken drumettes, smoked & grilled with mango BBQ glaze and jerk remoulade.

9.50

BIG ISLAND GOAT CHEESE

Warm macadamia nut encrusted goat cheese served with mango salsa,
Tommy's flatbread and a sweet soy glaze.

11.50

TOMMY'S WORLD FAMOUS COCONUT SHRIMP

Crispy coconut encrusted jumbo shrimp served with
papaya-mango chutney and Asian slaw.

16.50

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Fresh Ahi tuna, soy and sesame oil layered with freshly made guacamole and
served with Tommy's flatbread and tortilla strips.

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CRAB CALLOWAY

Griddled crab cakes with a light coconut crust laid over a sweet chili
mustard sauce and cilantro oil. Served with Asian slaw.

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SOUTH SEAS SCALLOP SLIDERS

Two sautéed jumbo sea scallops served between mini buns with Asian slaw, roma tomatoes,
fresh basil and chipotle aioli all topped with crispy "Tobacco" onions.

11.00

ANTIGUA QUESADILLA

Asparagus spears, spiced Monterey jack cheese & goat cheese sandwiched between flour
tortillas. Topped with tomato jam, lime sour cream and Queso Fresco.

12.00

*Consuming raw or less than fully cooked meats, poultry, eggs or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

S O U P S A N D S A L A D S

ROSARITO ROASTED TOMATO SOUP

Roasted vine ripe, plum & roma tomatoes simmered with roasted garlic, yellow onions, chicken broth, fresh basil and bay leaves. Garnished with micro arugula.

Cup 4.50 / Bowl 6.50

TORTOLA TORTILLA SOUP

A savory blend of ground corn tortillas, vegetables and grilled chicken seasoned with island spices and garnished with lime sour cream.

Cup 5.50 / Bowl 7.50

COOPER ISLAND CRAB BISQUE

Tommy's own blend of fresh vegetable and shellfish stock, butter, sherry, cream and lump crab meat. Served with Tommy's flatbread.

Cup 6.50 / Bowl 9.50

THE RED, WHITE AND BLEU

Chopped vine-ripened tomatoes, onions and romaine hearts tossed with Maytag bleu cheese dressing and lightly drizzled with balsamic vinaigrette.

7.00

BOCA BOCA BEET SALAD

Fresh baby arugula mixed with roasted beets, roasted red bell peppers, yellow bell peppers, hearts of palm and cabbage, tossed with a lilikoi vinaigrette.

7.00

THE BUNGALOW SALAD

A chopped salad with fresh mixed greens, vine-ripened roma tomatoes, Granny Smith apples, macadamia nuts, Maytag bleu cheese, hickory smoked bacon and sweet corn tossed with our honey-lime vinaigrette. Garnished with garlic croutons.

7.00

TOMMY'S CLASSIC CAESAR SALAD

Crisp whole leaf romaine hearts tossed with Grana Padana parmesan cheese and garlic croutons.

7.00

E N T R É E S

OCHO RIOS ROASTED CHICKEN

All natural roasted half chicken flavored with fresh thyme and rosemary. Served with baby carrots, roasted corn, scallions, shiitakes, yellow bell peppers and baby bok choy.

22.50

TRINIDAD TUNA*

Pan seared rare, lemongrass encrusted Ahi tuna seasoned with sweet chili sauce and cilantro oil drizzle. Served with sautéed baby bok choy and shiitake mushrooms. Garnished with pickled ginger, wasabi paste and toasted sesame seeds.

29.50

FREEPORT FLAT IRON

Black Angus tri-peppercorn crusted flat iron steak, herb mushroom and natural sauce served with sautéed spinach and whipped chive potatoes.

28.00

SANTIAGO SEA BASS

Chilean sea bass fillet seared with Caribbean spices and finished in the oven, served with rustic citrus salsa, grilled lemon garlic asparagus and a yuzu lilikoi sauce.

35.50

THE TOBAGO TENDERLOIN*

Maple brined grilled pork tenderloin topped with a dried cherry merlot chutney. Served with homemade sweet potatoes and fresh grilled asparagus seasoned with lemon garlic oil.

27.50

LITTLE PALM ISLAND PASTA

All natural roasted chicken pulled and tossed with mafalda pasta, roasted asparagus, red bell peppers, Grana Padana parmesan cheese and black trumpet mushroom sauce.

19.00

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OLD SAN JUAN SHRIMP AND SCALLOPS

Sautéed jumbo shrimp and scallops in a curry coconut sauce. Served with island almond rice.

28.50

THE ISLAND COWBOY*

Tenderloin filet, 8 oz center cut, grilled to order and topped with a port wine demi-glace, roasted garlic cloves and Maytag bleu cheese crumbles. Served with fresh grilled asparagus, seasoned with lemon garlic oil.

34.50

SHOAL BAY SNAPPER

Fresh Gulf Snapper encrusted with macadamia nuts, served with a wasabi soy butter sauce and grilled broccolini seasoned with lemon garlic oil.

30.00

TOMMY'S RIB RACK

Grilled baby back ribs glazed with Tommy's own blackberry brandy barbeque sauce. Served with whipped chive potatoes and Asian slaw.

Half \$19.50 Full \$29.50

SANIBEL STUFFED CHICKEN

Herb cheese and roasted red pepper stuffed chicken breast sautéed golden brown with a parmesan and Japanese breadcrumb crust, atop a roasted red pepper cream sauce.

Served with fresh grilled broccolini seasoned with lemon garlic oil.

29.00

SAN PEDRO PRAWNS

Sautéed jumbo shrimp dusted with Caribbean spices, served with wild mushroom spinach risotto and a black trumpet mushroom sauce.

29.00

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A D D I T I O N A L S I D E S

All Sides Are For The Table

DR. MAMBO'S PLANTAIN COMBO

Sliced plantain crisps dusted with cinnamon sugar. Served with black bean-charred corn salsa and lime sour cream.

6.00

TOMMY BAHAMA'S ISLAND ALMOND RICE

Basmati rice with sliced almonds, fresh garlic, onions and coconut milk.

6.00

WHIPPED BAYOU SWEET POTATOES

Baked and whipped with honey, cinnamon, allspice and sweet cream butter. Topped with our graham cracker toasted nut crust.

6.00

GUADELOUPE GRILLED ASPARAGUS

Farm fresh, seasoned with lemon garlic olive oil and shaved Grana Padana.

6.00

WINDWARD WHIPPED CHIVE POTATOES

Idaho finest baked russet potatoes whipped with butter, heavy cream, salt & pepper and fresh chives.

6.00

THE BIG BASKET OF FRIES

A whole bunch of crispy french fries, lightly seasoned and served hot with ketchup and island sauce.

6.00

BERMUDA BROCCOLINI

Grilled broccolini seasoned with lemon garlic oil.

6.00

D E S S E R T S

PIÑA COLADA CAKE

Moist vanilla layer cake with Myers Dark Rum and chopped pineapple, covered with white chocolate mousse and toasted coconut.

9.00

WHA'JAMAICAN CHOCOLATE CAKE

A flourless chocolate espresso cake served with white chocolate crème anglaise and garnished with chocolate shavings.

9.00

BLACKBEARD'S BUTTERSCOTCH

Dark brown cane sugar, butter, cream, vanilla and scotch whiskey blended and served chilled. Garnished with chocolate ganache, "from scratch" caramel sauce and fresh whipped cream.

9.00

BARBADOS BROWNIE

Chocolate-coconut fudge brownie and vanilla ice cream. Served with fresh whipped cream and drizzled with "from scratch" chocolate and caramel sauces.

10.00

PINEAPPLE UPSIDE DOWN VANILLA CHEESECAKE

Cheesecake baked with caramelized pineapple infused with cane sugar and vanilla. Served with "from scratch" caramel sauce.

8.00

KEY LIME PIE

Papa Bahama's version of this famous Key West dessert is served with fresh whipped cream.

8.00

T O M M Y B A H A M A ' S W I N E L I S T

WHITE

listed light to full-bodied

	glass	bottle
Dr. Loosen "Saint M" Riesling, Germany	\$9	\$36
Nobilo Sauvignon Blanc, New Zealand	\$8	\$32
St. Supéry Sauvignon Blanc, Napa	\$11	\$44
King Estate Pinot Gris, Oregon	\$12	\$48
Pighin Pinot Grigio, Italy	\$9	\$36
St. Supéry "Virtu" White Meritage, Rutherford	\$13	\$52
Tommy's Chardonnay Selection	\$8	\$32
Coppola "Director's Cut" Chardonnay, Sonoma	\$13	\$52
St. Francis Chardonnay, Sonoma	\$10	\$40
Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma	\$13	\$52
Levendi "Cold Creek" Chardonnay, Carneros	\$17	\$68

RED

listed light to full-bodied

	glass	bottle
Mark West Pinot Noir, Central Coast	\$8	\$32
Robert Stemmler Pinot Noir, Carneros	\$14	\$56
King Estate Pinot Noir, Oregon	\$15	\$60
Hayman & Hill Merlot, Napa	\$9	\$36
Rodney Strong "Knotty Vines" Zinfandel, Sonoma	\$12	\$48
Peter Lehmann "Barossa Range" Shiraz, Australia	\$10	\$40
Tommy's Cabernet Selection	\$8	\$32
14 Hands Cabernet Sauvignon, Washington	\$9	\$36
B.R. Cohn "Silver Label" Cabernet Sauvignon, Sonoma	\$11	\$44
Sequoia Grove Cabernet Sauvignon, Napa	\$16	\$64
Penfolds "Bin 389" Cabernet/Shiraz, Australia	\$15	\$60

SPARKLING

	split	bottle
Mumm "Brut Prestige" Sparkling, Napa NV	\$9	
J "Cuvee Brut" Sparkling, Sonoma NV		\$61

Vintages can be subject to change

R H U M A T T O M M Y B A H A M A ' S

CRAZY CUBAN \$12
Tommy Bahama White Sand and Golden Sun Rums, Cruzan Coconut rum, 99 Bananas and pineapple juice, shaken and served over ice

MILLIONAIRE'S MOJITO \$12
Hand pressed mint and fresh limes with Tommy Bahama White Sand Rum and soda

SMOOTH SAILING \$11
Tommy Bahama White Sand Rum and tonic with fresh lime juice

ISLE TAKE MANAHATTAN \$12
Tommy's version of this classic featuring Tommy Bahama Golden Sun Rum and sweet vermouth, shaken, strained and served chilled with a cherry

TB'S RUM-COLA \$10
Tommy Bahama White Sand and Coca Cola served over ice

COCONUT CLOUD MARTINI \$12
Tommy Bahama White Sand Rum, Stoli Vanil vodka, Cruzan Coconut rum, cream of coconut, shaken, strained and sprinkled with toasted coconut

TOMMY'S TWISTED MOJITO \$11
Hand pressed mint, ginger and limes with Tommy Bahama Golden Sun Rum, vanilla bourbon and ginger beer, shaken, topped with Sprite and served over ice

R H U M L O C K E R

Tommy Bahama's premium rum collection from around the world for sipping and mixing

BARBADOS

Tommy Bahama White Sand Rum \$10
Tommy Bahama Golden Sun Rum \$10

HAITI

Rhum Barbancourt 15 Year Reserve \$10

NICARAGUA

Flor De Cana Rum Centenario 12 Year \$10

PUERTO RICO

Captain Morgan's Private Stock \$9
Bacardi Limón \$9

HAWAII

Whaler's Rum Rare Reserve \$8

CUBA

Ron Matusalem Gran Reserve 15 Year \$10

BERMUDA

Goslings Black Seal Rum \$8

TRINIDAD

Ten Cane \$10

ANGUILLA

Pyrat Rum XO \$10

GUATEMALA

Zaya Gran Reserve \$10
Montecristo 12 Year \$10

JAMAICA

Appleton Estate VX \$9

TORTOLA

Pusser's Royal Navy \$10

ST. CROIX

Sailor Jerry \$9

M A R T I N I S

MILLIONAIRE'S MOJITO

Hand pressed mint and fresh limes with Tommy Bahama White Sand Rum and soda

\$12

GRAPEFRUIT & BASIL

Ketel One vodka, fresh grapefruit juice and lightly muddled basil

\$10

HAV-AN-A KEY LIME

Stoli Vanil vodka, KeKe Beach liqueur and fresh lime shaken, strained and served chilled with a graham cracker rim

\$10

CANT-E-LOPE TONIGHT

Ketel One vodka, Marie Brizard Watermelon liqueur, fresh orange juice and "from scratch" sour mix

\$10

TOMMY'S CLASSIC VODKA MARTINI

Ketel One vodka and dry vermouth shaken, strained and served chilled with Maytag bleu cheese stuffed olives

\$11

ISLE TAKE MANHATTAN

Tommy's version of this classic featuring Tommy Bahama Golden Sun Rum and sweet vermouth, shaken, strained and served chilled with a cherry

\$12

CAPTAIN'S ORDERS

Captain Morgan Original Spiced Rum, Cointreau and "from scratch" sour mix rimmed with raw sugar

\$10

MANGO TANGO

Mango and vanilla rums and fresh mango juice

\$10

FLIP FLOP ORANGE DROP

Grey Goose Orange vodka, Triple sec, fresh orange juice and "from scratch" sour mix rimmed with li hing mui

\$11

COCONUT CLOUD MARTINI

Tommy Bahama White Sand Rum, Stoli Vanil vodka, Cruzan Coconut rum, cream of coconut, shaken, strained and sprinkled with toasted coconut

\$12

T O M M Y ' S C L A S S I C S

HURRICANE TOMMY

Bacardi Superior and Gold rums, apricot brandy, pineapple juice and fresh mango, orange and lime juices, served over ice

\$9

MOJO MY MOJITO

Hand pressed mint and fresh limes with Bacardi Limòn, topped with Sprite and served over ice

\$9

MAI TAI

Bacardi Superior and Gold rums, orgeat syrup, orange curacao, pineapple and fresh orange juices, topped with a dark rum float

\$9

KOHALA COLADAS

Bacardi Superior rum and cream of coconut added to your favorite flavor – Mango, Key Lime and Pina Colada – blended with ice and topped with a dark rum float

\$9

BAHIA SANGRIA

Tropical inspired with brandy, red wine, fresh pomegranate and orange juices, oranges, green apples and lemons. Served by the glass or pitcher

\$9/\$36

TOMMY'S SOUR IN THE ROUGH

Jack Daniel's Whiskey, "from scratch" sour mix with fresh squeezed lemon, lime and orange wedges, shaken with ice

\$11

THE BBC

Bailey's and Emmet's Irish Cremes, fresh banana and cream of coconut, blended with ice

\$11

BAHAMA MAMA

Bacardi Superior rum, Myer's Dark rum, Malibu Coconut rum, banana liqueur, pineapple and fresh orange juices

\$10

BAJA MARGARITA

Sauza Conmemorativo, Cointreau, Grand Marnier, "from scratch" sour mix and fresh lime, shaken and served over ice

\$11

THE DARK 'N STORMY

A Caribbean classic made with Gosling's Black Seal Rum, ginger beer and fresh lime

\$9

KIDS MENU

Mac & Cheese	\$7
Burger Sliders	\$8
Hot Dog	\$7
Grilled Chicken Salad	\$7
Chicken Quesadilla	\$8
Chicken Fingers	\$8
Filet Medallions	\$15
Spaghetti	\$7

**Prices may vary at our Hawaii locations.*