



# DRINKS MENU

*Soft Drinks, Wine, Cocktails & Shots*



**All prices are in US dollars**

Please be advised that our prices are subject to 17% ABST and 15% service charge which will be added to your bill

# REFRESHING DRINKS

**SOFT DRINKS & JUICES** \$6.00 USD

**SMOOTHIES** \$10.00 USD

- **Tropical Palm**  
*Pineapple, Mango, Greek Yogurt or Milk*
- **Sweet Dream**  
*Banana, Strawberry, Greek Yougurt or Milk*
- **Sunset**  
*Strawberry or Mango, Greek Yogurt or Milk*
- **Tropical Detox**  
*Pineapple, Cucumber, Coconut water and Lime*
- **Nectar**  
*Pineapple, Mango, Strawberry, Banana or Passion fruit*

**MOCKTAILS** \$10.00 USD

- **Shirley Temple**  
*Grenadine and Ginger Ale*
- **Antiguan Zest**  
*Lime, Hibiscus and Sugar Syrup*

**BEERS** \$6.00 USD

- **Faxe, Carib, Carival**

# HOT DRINKS

**COFFEE & TEA** \$4.00 USD

- **American Coffee**
- **Espresso, Cappuccino or Tea**



# HOUSE COCKTAILS

## RUM COCKTAILS \$12.00 USD

- Planter's Punch
- Daiquiri
- Piña Colada
- Painkiller
- Mojito
- Rum with any Soda or Juice

## VODKA COCKTAILS \$12.00 USD

- Orange Drop Blue
- Sex On The Beach
- Bloody Mary
- Screwdriver
- Vodka with any Soda or Juice

## GIN COCKTAILS \$12.00 USD

- Tom Collins
- Gin and Tonic
- Gin Fizz
- Gin with any Soda or Juice

## TEQUILA COCKTAILS \$12.00 USD

- Margarita
- Tequila Sunrise
- Tequila with any Soda or Juice

## WHISKY *shoot/on the rocks* \$8.00 USD

- High Commissioner

# SIGNATURE SPIRITS

## SHOT / ON THE ROCKS \$12.00 USD

## COCKTAILS \$15.00 USD

### RUM

- English Harbour 5 years
- English Harbour 10 years

### VODKA

- Absolut
- Smirnoff

### GIN

- Tanqueray
- Bombay Sapphire

### TEQUILA

- Don Julio
- Patron

### COGNAC

- Hennessy
- Courvoisier

### WHISKIES

- Crown Royal Rye Whisky
- Jameson Irish Whisky
- Johnnie Walker Black/Red L

#### DRINK RESPONSIBLY - BAR RULES

Dear Guests, we wish to inform you of our bar rules and Antiguan law on alcohol consumption to make your stay more enjoyable:

• Any guest that appears to be intoxicated will be refused service, as well as guest who attempts to get alcohol for persons, we suspect they are drunk

• All-Inclusive guests are not allowed to get any drinks for non-all-inclusive guests.

• Any guest who damages premises' property will be held responsible for full replacement value (no exceptions).

# WHITE WINES

- Pavonero White 2022, Italy** (BY THE GLASS \$5.00 USD) **\$15.00 USD**  
*Aromatics from Viognier and Vermentino are complemented by the smooth Chardonnay body, wonderfully with **Seafood**, enhancing the natural flavors of the fish.*
- Vernaccia di San Gimignano DOCG Piccini 2021, Italy** **\$15.00 USD**  
*This highly rated Tuscan white expresses notes of honey and almond, evolving into orange peel and tropical fruit notes. It makes a **great companion to our grilled Lobster or Caribbean fish**.*
- Vermentino Costa Toscana Organic IAT Piccini 2020, Italy** **\$18.00 USD**  
*Invigorating aromas of green apple, lemon, and delicate lily blooms. Crisp with a long refreshing finish. Perfect match with our **Pasta dishes**.*
- Gavi Principessa Gavia DOCG 2020, Castello Banfi, Italy** **\$30.00 USD**  
*Elegant expression of this varietal with its delicate aromas of limes and flavors of grapefruit and white peach. **Light and refreshing**.*
- Pinot Grigio IGT San Angelo 2022, Castello Banfi, Italy** **\$48.00 USD**  
*This vibrant Pinot Grigio features a bright straw yellow color and aromas of citrus, green apples and white flowers. It perfect for pairing with light dishes like **Salads, Grilled fish or Vegetable plates**.*
- Chardonnay Steel 2022, Louis Jadot, France** **\$52.00 USD**  
*This unoaked Chardonnay combines elegant aromas of Citrus Mandarins Orange, A Clean and Fresh character typical of the Burgundy Region balanced by a rich body. We recommend it with **Sushi or Grilled Salmon**.*

# RED WINES

- Pavonero Red 2022, Italy** (BY THE GLASS \$5.00 USD) **\$15.00 USD**  
*Nero D'Avola, Montepulciano and Merlot Blend Impart to this Wine. It's a great match for **Grilled Meats, such as Steak or Lamb, as well as Pasta with meat sauce**.*
- Chianti Riserva DOCG 2019 Collezione Oro, Italy** **\$19.00 USD**  
*Fresh Aromas of Violets, Cherries and Rose Petals on the Palate. Notes of blueberries and prune with gripping tannins and a solid quality finish, characterize this Wine. **Superb with our Steak Lineup**.*
- Côtes du Rhône 2019 AOP Domaine des Bernardins, France** **\$19.00 USD**  
*Bright with Fresh Notes of Cherry and Strawberry at first, Evolves to Spice, Cedar and a Hint of Tobacco. Its Acidity and Balanced Tannins are a **perfect match for our Meat**.*
- Cabernet Sauvignon IGT 2020 Coldisasso, Castello Banfi, Italy** **\$23.00 USD**  
*A Blend of Cabernet Sauvignon with Ripe Blue and Purple Fruits and Vibrant Sangiovese's Cherries, Herbs and Pleasant Acidity resulting in a very drinkable Wine with our **Pasta Dishes**.*
- Pinot Noir 2018 AOC Bourgogne Cote D'or, Louis Jadot, France** **\$59.00 USD**  
*Complex notes of Raspberries and Cherries, combined with earthy notes of Mushroom and its elegant Texture, makes a perfect pairing for **Roast Chicken, Pork or Grilled Fish**.*

# ROSÉ WINES

**Doña Florencia Rosé, Argentina** ( BY THE GLASS \$5.00 USD ) \$15.00 USD  
*Doña Florencia Rosé is a lively Argentine wine, often made from Malbec and Pinot Noir. It features notes of strawberry and citrus, with a refreshing acidity. Ideal for warm weather, it pairs well with light Dishes and Seafood.*

**Cotes De Provence AOP 2021 Marius Peyol Rosé, France** \$23.00 USD  
*A blend of grapes true to Provence tradition gives this wine its authentic color. It features a subtle taste of red berries, citrus, and tropical fruit, with a fresh, persistent finish. Drink with **Appetizers and Fish.***

**Cotes De Provence AOP 2021 Manon Rosé, France** \$27.00 USD  
*Captivating aromas of white flowers, notes of red fruits and candy create the appeal of this wine, along with its remarkable flavor. **It has a persistent and silky long finish.***

# SPARKLING WINES

**Prosecco Doc Extra Dry Veneto, Piccini, Italy** \$21.00 USD  
*Fresh and fruity yet balanced with notes of nectarines and stone fruit. A wine true to the style. Savor alongside **Appetizers and Pasta dishes.***

**Prosecco “Venetian Dress” DOC Veneto Millesimato Rose, Italy** \$23.00 USD  
*Easy and fresh, memories of ripe summer berries make for a very tasty Prosecco. Ideal with **Seafood and Pasta.***

**Champagne Brut Collection, Chateau-Thierry, Pannier, France** \$73.00 USD  
*Traditional Champagne style yet lively with citrus acidity, balanced with notes of brioche and fragrance of white flowers. **Perfect with our Lobster dishes.***