

# Alcoholic drinks



## LOCAL BEER \$10

Stone Delicious IPA •  
Stone Tangerine Express •  
Stone Hazy IPA • Stone Buenaveza  
Mexican Lager • Coors Light



## WINE \$10

Selection of Old World and  
New world white and red wines



## THE DEEP BLUE \$13

Gin, tonic water, and lime juice,  
topped with glowing tonic water  
and garnished with a glowing  
ice cubes



## OCEANIC OASIS \$12

A tropical and refreshing cocktail  
made with coconut rum, pineapple  
juice and grenadine



## SEA-MELON SPLASH \$12

A fruity cocktail made with  
watermelon juice, lemon juice  
and mint (*pick rum or vodka*)

## Non-Alcoholic

# mocktails



## OCEAN'S PINE CUKE SWIRL \$5

Pineapple Cucumber Lime  
Spritzers: Pineapple juice  
served with cucumber, lime



## AQUA-MELON LIME WAVE \$5

A fruity mocktail made with  
watermelon juice, lemon  
juice and mint



## CORAL REEF COOLER \$5

A mocktail made with orange  
juice, cranberry juice and a  
splash of grenadine, garnished  
with a slice of orange/cherry



## SURFWATER \$5

Still or Sparkling



## SODA \$5



## BOXED WATER \$5

# eats



## MEZZA PLATE \$12

Hummus, Mediterranean eggplant  
puree, dolmades, cucumbers, olives  
and artichokes served with pita



## THAI NOODLE SALAD \$11

Noodles, sesame dressing, mixed greens  
*Add Chicken +\$4*



## NACHOS \$9

Nachos, cheese, jalapeños  
*Add Carne Asada +\$5*

## NEGRIL FLAT BREAD \$14

Jerked grilled chicken, scallions, cilantro,  
onions, mozzarella and Jamaican BBQ  
Sauce



## CHAMPAGNE SALAD \$10

Mixed green salad with cherry tomatoes,  
sliced mushrooms, cucumber and vegan  
champagne vinaigrette



## MARGHERITA FLAT BREAD \$13

Chunky tomato sauce and Tomato  
slices, fresh mozzarella and basil,  
a drizzle of olive oil



## FRIES \$9

Plain with dijon aioli



## TRUFFLE PARMESAN FRIES \$12

Truffle infused oil, truffle  
dijon aioli



## CARNE ASADA FRIES \$16

Cheese, guacamole, salsa

## PASTRIES \$7



Vegetarian



Gluten-Free

