

# Alcoholic drinks



## LOCAL BEER \$10

Stone: Delicious IPA  
Stone: Tangerine Express 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



Food and drink prepared  
by The French Gourmet