

Cocktails

Berry Bliss

Grey Goose, lemon simple syrup, muddled wild berries, topped with a splash of ginger beer, garnish with a fresh rosemary spring.

\$11

Citrus Mintini

Hangar 1 Mandarin Blossom Vodka shaken with grapefruit liqueur, lemon lime simple syrup and fresh mint.

\$12

Sparkling Sea

Prosecco and peach liqueur with strawberry puree and fresh mint. Pure bliss

\$11

Juniper Cooler

Tanqueray Gin and St. Germaine liqueur shaken over ice with fresh lemon juice and cucumber, topped with our basil infused soda water.

\$12

Local Notion

Made with local ingredients Seven Fathoms rum, fresh coconut water, ginger beer, local mint and lime.

\$10

Cocktails

Spiked Mango Michelada

Scotch bonnet infused silver Patron poured over ice with fresh lime and mango puree topped with Caybrew and served with cayenne salted rim.

\$13

The Wharf Mojito

Havana Club 7 year Rum, mint and lime simple syrup, fresh muddled mint with a splash of pink guava puree.

\$11

The Anchor

Makers Mark and Grand Marnier, shaken with fresh ginger and orange infused bitters.

\$12

Pineapple Express

Gosling Bermuda rum, pineapple juice and coconut water shaken with a splash of coconut milk sprinkled with nutmeg.

\$11

Brazilian Night

Cachaça, muddled berries and fresh limes, topped with simple syrup.

\$11