

CARLISLE BAY

ANTIGUA

A COCKTAIL JOURNEY THROUGH THE CARIBBEAN

From the lush and sun-kissed shores of our Antigua to the musical rhythms of Jamaica, our Caribbean-inspired cocktails capture the essence of the region in all its vibrant diversity. Each sip tells a story of place and tradition and rhythm, reimagined with modern craftsmanship.



Each drink is paired with a classic Caribbean song, blending taste and sound into one unforgettable experience. From Antigua's rum punch to Trinidad's steelpan soca, every glass tells a story of celebration, resilience, and rhythm. Let the music guide your palate—raise a glass, feel the beat, and discover the Caribbean, one cocktail at a time.





Scan QR code for the full
cocktail inspired spotify playlist





ANTIGUA & BARBUDA	INGREDIENTS	Antiguan Rum Punch	\$15
 <p>ANTIGUA AND BARBUDA</p>	<p>White & Dark Rum Orange & Pineapple Juice Ginger Wine Grenadine Angostura Bitters Homemade spice mix</p>		
STORY			
<p>“One of sour, two of sweet, three of strong, four of weak.”</p> <p>This rhyme captures the essence of rum punch across the Caribbean, but it’s especially beloved in Antigua, where it’s considered almost a national drink.</p>		Tourist Leggo - King Short Shirt	

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<p>PUERTO RICO</p>	<p>INGREDIENTS</p>	<p>Clarified Piña Colada</p>	<p>\$15</p>
 <p>PUERTO RICO</p>	<p>Rum Coconut Cream Pineapple Juice Lime Juice</p>		
<p>STORY</p>			
<p>“Isla Dorada”</p> <p>Born in San Juan in the 1950s and crowned Puerto Rico’s national drink in 1978, the Piña Colada is a true Caribbean icon. This clarified version keeps the soul — golden rum, pineapple, and coconut — but transforms it into a golden, crystal-clear, silky cocktail that honors tradition while shining with modern technique.</p>		<p>El Party - Plena Libra</p>	



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JAMAICA	INGREDIENTS	Rum & Ting	\$15
 <p data-bbox="357 545 453 565">JAMAICA</p>	<p data-bbox="591 330 847 479">English Harbour Rum Muddled Ginger Ginger Wine Grapefruit Ting Grapefruit Bitters</p>		
STORY			
<p data-bbox="444 753 687 780">“How Rum Met Ting”</p> <p data-bbox="305 804 826 894">Born in Jamaica when the bold local rum met zesty grapefruit soda Ting in the 1970’s. Simple, refreshing, and unmistakably island.</p>		Top Rankin’ - Bob Marley & The Wailers	



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ST LUCIA	INGREDIENTS	Sea Moss Martini	\$15
 <p>SAINT LUCIA</p>	<p>Vodka Sea Moss Gel Lime Local honey syrup Tarragon Bitters Baileys Frangelico</p>		
STORY			
<p>“Love Power”</p> <p>Sea Moss, once a fisherman’s tonic giving strength, stamina and power now a super food found in New Yorks trendiest smoothie bars.</p>		Dancing - Tru Tones	

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DOMINICAN REPUBLIC	INGREDIENTS	Tamarind Spritz	\$15
 <p>DOMINICAN REPUBLIC</p>	<p>Rum Ginger Syrup Spiced Tamarind Reduction Soda</p>		
STORY			
<p>“The Island Legacy”</p> <p>Tamarind, a fruit carried by African and Asian trade routes, which took root in Dominican soil. With its sweetsour tang and cooling qualities, tamarind became a beloved flavor in Dominican kitchens.</p> <p>Centuries later, bartenders began to rediscover tamarind as the perfect partner for Caribbean spirits. Blended with rum, lime, and a touch of spice, the Tamarind Cocktail was born — a drink that reflects the island itself: vibrant, layered, and shaped by history.</p>		Obsesion - Aventura / Romeo Santos	

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TRINIDAD & TOBAGO	INGREDIENTS	Fiery Margarita	\$15
 <p>TRINIDAD & TOBAGO</p>	<p>Tequila & Rum Mango Juice Scotch Bonnet Agave Spice mix Habanero Bitters</p>		
STORY			
<p>“The Caribbean Flame”</p> <p>Born in Mexico, reborn in the Caribbean. Our Spicy Margarita blends smooth tequila with the sharp zest of island limes, kissed by the fire of local chili. Sweet, sour, and fiery all at once — it’s the rhythm of steel drums, the heat of the sun, and the cool sea breeze captured in a single glass.</p>			

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ST KITTS & NEVIS	INGREDIENTS	Sorrel Negroni	\$15
 <p data-bbox="322 550 499 565">ST. KITTS AND NEVIS</p>	<p data-bbox="631 333 826 483">Gin Sorrel Infusion Campari Sweet Vermouth Orange bitters</p>		
STORY			
<p data-bbox="388 706 760 732">“Looks Familiar But Tastes New”</p> <p data-bbox="284 759 864 938">Just as sorrel traveled from Africa to the Caribbean and became a symbol of celebration, the Negroni (born in Italy) is a drink of ritual and bittersweet balance. We fuse the two, blending two traditions: the Caribbean’s tart, spiced, ruby-red drink with Italy’s classic bitter cocktail.</p>			

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CLASSIC COCKTAILS - \$15



APEROL SPRITZ

Prosecco | Club Soda | Orange |
Aperol



BLOODY MARY

Vodka | Lemon | Tomato | Salt |
Pepper | Spice



OLD FASHIONED RUM PUNCH

English Harbour Rum | Sugar | Lime |
Angostura | Cinnamon | Nutmeg



FRENCH 75

Prosecco | Gin | Syrup | Lemon



MARTINI

Vodka or Gin | Shaken or Stirred |
Lemon or Olive | Vermouth



PALOMA

Tequila | Grapefruit Soda | Lime



WHISKEY SOUR

Jim Beam | Lemon | Syrup



PIÑA COLADA

Rum | Pineapple | Creme of Coconut

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MOCKTAILS - \$9

FRUIT PUNCH

Orange | Pineapple | Grenadine

LIME SQUASH

Lime | Sugar | Club Soda

LOCAL LEMONADE

Citrus | Sugar | Water

COCONUT BLISS

Coconut Syrup | Lime | Pineapple

WATERMELON MINT CUCUMBER LEMONADE

Sugar | Lime | Club Soda

LOCAL GINGER BEER

Ginger Syrup | Sugar | Water

TOOTIE FRUITIE

Mango | Passionfruit | Strawberry

FLAVOURED CRUSH SMOOTHIE SELECTION:

Banana
Coconut
Passionfruit
Raspberry
Mango
Guava

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WINE BY THE GLASS

SPARKLING

PROSECCO BRUT | BOTTEGA 15
Vento, Italy

CHAMPAGNE BRUT RESERVE** 35
BILLECART-SALMON | Mareuil-Sur-Ay, France
Not included in all-inclusive package

ROSE

MERLOT | CALALENTA, FANTINI 12
Abruzzo, Italy

WHITE

SAUV' BLANC | THORE DAVY, PARCELLES 11
Val De Loire, France

PINOT GRIGIO | GRAN SASSO 11
Sicily, Italy

CHARDONNAY | ARDECHE 13
France

RED

SHIRAZ | CUVÉE SAINT VICTOR 13
Pay D'oc, France

MONTEPULCIANO | D'ABRUZZO 13
Italy

CABERNET | ROBERT MONDAVI 13
Nappa Valley, USA

MALBEC | CATENA 13
Mendoza, Argentina

SWEET

CHATEAU SAUTERNES 10
France

SAKE

JUNMAI DAIGINJO SOTO | GEKKEIKAN 12
Japan (GF)

SUZAKU GINJO | GEKKEIKAN 10
Fushimi, Japan (GF)

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BOTTLED BEER - \$9

CORONA | Mexico
CARIB | Trinidad & Tobago
RED STRIPE | Jamaica
HEINEKEN | Holland
COORS LIGHT | USA
HEINEKEN 0.0% | Holland

APERITIF - \$14

CAMAPARI
APEROL
CINZANO DRY//ROSSO
PIMMS
PERNOD
FERNET BRANCA

VODKA

CONCIERE TRIPLE FILTER 13
FINLANDIA 14
Original | Cranberry | Tangerine
ABSOLUT 15
Blue | Vanilla | Mandarin | Citron
TITOS 15
KETEL ONE ** 17
BELVEDERE ** 17
GREY GOOSE ** 18
CIROC ** 17
Original | Apple
STOLICHNAYA ** 16

TEQUILA

LOS CORRALES Silver | Gold 13
CENOTE Blanco | Reposado 17
KAH ANEJO** 26

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RUM

Antigua Distillery LTD. Are the creators and producers of English Harbour Rum and have been operating continuously Since 1929 on the Island of Antigua

ENGLISH HARBOUR White Gold	13
ENGLISH HARBOUR 5 YEAR OLD	14
ENGLISH HARBOUR 10 YEAR OLD **	16
BACARDI White Gold	14
BACARDI LIMON	14
BACARDI 8 YEAR OLD **	20
CAPTAIN MORGANS DARK **	16
ANGOSTURA 7	14
MOUNT GAY ECLIPSE	13
MOUNT GAY EXTRA OLD **	19
OLD ROAD **	16
ZACAPA AMBAR 12 **	26
MALIBU	14
EL DORADO 15 **	22
APPLETON RESERVE	14
MYERS'	14

WHISKY, BOURBON

BLEND

JOHNNIE WALKER RED LABEL	12
DEWARS WHITE LABEL BLEND	13
JOHNNIE WALKER BLACK LABEL **	18
JOHNNIE WALKER BLUE LABEL SPECIAL **	55

SINGLE MALTS

GLENLIVET 12 YEAR**	20
GLENFIDDICH 12 YEAR **	20
MACALLAN 12 YEAR **	49

IRISH WHISKEY

JAMESON ORIGINAL	13
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UNITED STATES

JIM BEAM	15
JACK DANIELS **	15
WILD TURKEY **	14

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GIN

CONCIERE	14
BEEFEATER	14
GORDONS	14
BOMBAY SAPPHIRE	16
HENDRICKS **	18
TANQUERAY ORIGINAL **	16
TANQUERAY NO. TEN **	18

DIGESTIF

HENNESSY V.S	14
ST REMY V.S.O.P	13
COURVOISIER V.S.O.P	12
REMY MARTIN V.S.O.P **	22
MARTELL, CORDON BLEU **	30
GRAPPA ALEXANDER	17
GRAPPA DI MONTALCINO **	19
HENNESSEY V.S.O.P **	25
HENNESSEY X.O **	58

LIQUEURS

KAHLUA	12
SAMBVCA ROMANA	12
GRAND MARNIER	14
COINTREAU	14
BAILEYS	14
LIMONCELLO NATURA	12
AMARETTO DISARONNO	13
CHAMBORD	13

PORT

FERRIERA TAWNY	17
FERRIERA 20 YEAR **	20
DOWS OLD TAWNY **	22
SANDEMAN	13

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COFFEE

All coffee & tea is supplied using sustainable Sourcing practices.

HOT OR ICED

CAFÉ LATTE

AMERICANO

ESPRESSO

FLAT WHITE

MOCHA

CAPPUCCINO

MACCHIATO

TEA - \$4

KUSMI ORGANIC TEA SELECTION

DARJEELING

EARL GREY WITH CITRUS FRUITS (CAFFEINE FREE)

5

FOUR RED FRUITS

4

BE COOL (CAFFEINE FREE)

4

ENGLISH BREAKFAST

4

CHINESE GREEN TEA

5

EARLY GREY

5

6

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