

INDIGO

BREAKFAST

BAKERY

- Croissants/Pain au Chocolat/Assorted Muffins/
- Whole-wheat, White & Sourdough Bread served with butter and fresh preserves

FRESH JUICES

Selection of locally sourced fresh fruit and vegetable juice, including:

- Orange/ Grapefruit/ Pineapple/ Watermelon/ Passion Fruit
- Carrot/ Cucumber/ Beetroot/ Tomato

SELECTION OF FRESH FRUITS

- Banana/ Pineapple/ Papaya/ Watermelon/ Melon/ Grapefruit
- Mixed Berry Bowl with Mint

WAFFLE

- Maple Syrup, Honey, Banana, Compote, Cinnamon Sugar

BUTTERMILK PANCAKE (available gluten free)

- Mixed Berries, Maple Syrup, Cinnamon Sugar

ARTISAN FRENCH TOAST (available gluten free)

- Maple Syrup, Strawberries, Honey

NUTELLA CREPES




- Mixed Berries, Banana, Cream dusted with sugar

WELLNESS YOUR WAY

CRAFTED JUICES

- Green Detox: Cucumber, Celery, Apple, Lemon
- Enzyme Cooler: Pineapple, Lemon, Ginger, Mint
- ABC: Apple, Beetroot, Carrot
- Turmeric Sunrise: Turmeric, Carrot, Ginger, Orange
- Digestive Healer: Fennel, Apple, Celery, Mint, Spinach

SMOOTHIES

- Vitamin Booster: Banana, Kiwi, Papaya, Orange 
- Berry Energy: Mixed Berries, Banana, Coconut Milk 
- Spiced Oatmeal: Oats, Apple, Almond Milk, Cinnamon, Turmeric  
- Breakfast Bowl: Strawberries, Banana, Oats, Dates, Chia Seeds 
- Smoothies Bowl: Kiwi, Banana, Almond Milk, Chia, Coconut  

POWER FOODS

- Muesli: Oats, Nuts, Apples, Yoghurt, Honey Enzyme Cooler: Pineapple, Lemon, Ginger, Mint  
- Porridge: Raisins, Cinnamon, (available with Low Fat / Almond Milk) 
- Muesli Parfait: Coconut Yoghurt, Muesli, Honey, Cinnamon 
- Pumpkin Overnight Oat: Cinnamon, Pumpkin Seeds 
- Chia Seeds Pudding: Matcha Powder, Coconut Milk, Dates 
- Chia Granola: Coconut Yoghurt, Pineapple, Chia Seeds 

YOGHURTS

- Coconut Probiotic Yoghurt
- Natural Organic Yoghurt
- Assorted Fresh Fruit Yoghurt

FULL BREAKFAST WITH TWO EGGS (ANY STYLE)

- Fried/Boiled/Poached/Scrambled with Bacon, Sausage, Potato & Tomato

THREE EGG OMELETTES WITH CHOICE OF FILLINGS

- Ham/Bacon/Tomato/Mushroom/Pepper/Spinach/Onion/Cheddar

EGG WHITE OMELETTE

- Goat Cheese, Spinach, Salmon with Potato, Grilled Tomato

EGG BENEDICT

- Two Poached Eggs, English Muffin, Bacon, Hollandaise Sauce

EGG FLORENTINE

- Two Poached Eggs, English Muffin, Spinach, Goat's Cheese, Hollandaise Sauce

ANTIGUAN SALT FISH

- Fried Bake, Plantain, Avocado Slice

AVOCADO ON TOAST

- Two Poached Eggs or Salmon, Roasted Cherry Tomato

CHEESEBOARD & CHARCUTERIE

- Selection of Cheeses/ Charcuterie/ Smoked Salmon/ Olives

BAGELS

- Chives, Cream Cheese, Smoked Salmon, Organic Salad

BREAKFAST SIDES

- Choice of: Bacon/ Baked Beans/ Mushroom/ Tomato/ Potato/ Sausage



DAIRY FREE



GLUTEN FREE



VEGETARIAN



CONTAIN NUTS

INDIGO

LUNCH

APPETISERS

GREEN PEA CAPPUCCINO

Goat's Cheese Mousse, Truffle Oil

SEAFOOD BROTH

Saffron Aioli, Garlic Bread

CLASSIC CAESAR SALAD

Romaine Lettuce, Anchovy, Bacon, Garlic Bread

ROASTED BEETROOT

Cherry Tomatoes, Garlic Confit, Goat's Cheese, Zucchini, Walnuts

NIÇOISE SALAD

Tuna, Potato, Beans, Olive, Cherry Tomatoes, Boiled Egg

CAPRESE SALAD

Organic Rocket, Fresh Tomato

RAW BAR

BEEF CARPACCIO

Onion, Capers, Cherry Tomatoes, Parmesan

BEEF TATAKI

Fennel & Orange Salad, Ponzu Sauce

TUNA SASHIMI

Wakame, Horseradish Sauce

DORADO TARTARE

Avocado, Sesame Seeds, Ginger, Soy Reduction

BETWEEN THE BREAD

Served with Fries or Side Salad

DOUBLE CHEESE BEEF BURGER

Tomato, Caramelized Onion, Bacon, Mushroom

INDIGO CLUB

Pickled Cucumber, Roast Turkey, Fried Egg Avocado, Bacon, Mustard Mayonnaise

CATCH OF THE DAY BURGER

Toasted Brioche, Tartar Sauce

VEGGIE PROTEIN WRAP

Chickpea, Spinach, Basil, Cilantro, Carrots, Pickled Cucumber, Chia, Sunflower & Flax Seeds

PASTA & RISOTTO

(Gluten Free Available Upon Request)

\$12

MUSHROOM RISOTTO

Asparagus, Mushroom, Parmesan Cheese

\$26

\$16

SPAGHETTI CARBONARA

Pancetta, Parmesan, Egg Yolk

\$24

\$18

LINGUINI VONGOLE

Clams, Cherry Tomatoes, White Wine

\$25

\$18

PENNE ARRABIATA

Tomatoes, Garlic, Chili, Asparagus

\$24

\$20

SWEET POTATO GNOCCHI

Salmon, Green Peas, Sun-Dried Tomatoes, Cream

\$25

\$18

MAINS

FISH & CHIPS

Beer Battered Fish, Tartar Sauce

\$26

\$21

SEARED TUNA

Mashed Potato, Sautéed Kale, Lemon Butter Sauce

\$29

\$21

PRIME RACK OF LAMB

Fondant Potato, Asparagus, Red Wine Sauce

\$49

\$20

BAKED CHICKEN

Truffle Cauliflower Purée, Crushed Baby Potato, Spinach, Thyme Jus

\$31

\$21

GRILLED MARINATED TOFU

Soba Noodle, Red Thai Curry Sauce

\$26

SIDES

All Sides \$10 each

\$25

FRENCH FRIES

SWEET POTATO FRIES

\$24

VEGETABLE QUINOA

BASMATI RICE

STEAMED BROCCOLI

\$22

MASHED POTATO

MAC & CHEESE

\$22



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INDIGO

DINNER MENU

APPETISERS

PAN SEARED SCALLOPS 
Purple Cauliflower Puree, Apple Confit, Sauce Vierge

HONEY ROASTED BEETS 
Goat's Cheese, Berries, Asparagus, Candied Walnuts

FRIED CALAMARI 
Spicy Mayonnaise, Citrus Salad

TUNA TARTARE 
Wasabi Mayonnaise, Caviar

BEET CURED SALMON 
Pickled Lemon Salad, Grain Mustard Dressing

SOUPS/SALAD

WHITE ONION SOUP 
Boiled Egg, Onion Jam, Basil Oil

LOBSTER BISQUE 
Brandy Infused Sour Cream, Lobster

SEASONAL GARDEN SALAD 
Carrots, Asparagus, Zucchini, Mixed Lettuce

POACHED PEARS 
Mixed Lettuce, Brie, Citrus Fruit, Pine Nuts, Balsamic Reduction

BUFFALO MOZZARELLA 
Trio of Tomato, Rocket Leave, Balsamic Reduction

PASTA/RISOTTO

MUSHROOM RISOTTO 
Parmesan Cheese, Truffle Oil

LOBSTER RISOTTO 
Saffron, Asparagus, Salsa Verde

SALMON GNOCCHI
Salmon Mushroom, Cream, Snow Peas

SPAGHETTI VONGOLE
White Wine, Caper, Chili, Cherry Tomatoes

SEAFOOD RAVIOLI
Sautéed Bok Choy, Lobster Broth, MicroGreen

SIGNATURE

\$13 BRAISED LAMB SHOULDER 
Pine Nut-Pesto Crust, Onion Confit, Asparagus **\$35**

\$11 HERB CRUSTED PORK FILLET
Ricotta Stuffed Moral, Stuffed Onion, Purple Potato **\$31**

\$16 PAN SEARED SALMON
Teriyaki Glaze, Bacon & Lemon Zest, Vanilla Foam **\$35**

\$14 FREE RANGE GRILLED CHICKEN 
Cumin Potato, Garlic, Cherry Tomato, Red Wine Jus **\$30**

\$14 MAHI-MAHI 
Broccoli Rabe, Tomato Confit, Roasted Garlic, Vanilla Foam **\$33**

FROM THE GRILL

\$10 TOMAHAWK **\$60**

IRISH SIRLOIN STEAK **\$35**

\$12 FILLET MIGNON **\$34**

RACK OF LAMB **\$40**

\$11 RIB EYE STEAK **\$41**

LOBSTER TAIL **\$55**

\$13 JUMBO PRAWN **\$45**

CHOICE OF SAUCE

\$12 Peppercorn Sauce | Chimichurri | Bearnaise | Lemon Butter | Red Wine Jus | Mustard Sauce

SIDES \$10

\$19 MASHED POTATO WITH ROASTED GARLIC POTATO WEDGES

\$21 STEAMED VEGETABLE

STEAMED ASPARAGUS

\$21 SAUTEED MUSHROOMS

PLAIN RICE

\$22 MAC 'N' CHEESE

FRENCH FRIES

\$23 SWEET POTATO PRIES



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DINNER MENU

APPETISERS

HONEY ROASTED BEETS  
Goat's Cheese, Berries, Asparagus, Candied Walnuts

SHRIMP COCKTAIL  
Tequila Infused Marie Rose Sauce

FOIE GRAS TERRINE
Roasted Golden Beet, Lemon Relish, Brioche Toast

TUNA SASHIMI 
Wakame Salad, Ponzu Sauce

BEEF CARPACCIO 
Parmesan Shaves, Cherry Tomato, Capers

SOUPS/SALAD

CAULIFLOWER SOUP 
Parsley Oil, Paprika Straws

SALMON & SHELLFISH CHOWDER
Crusty Garlic Bread, Herb Oil

SEASONAL GARDEN SALAD  
Carrots, Asparagus, Zucchini, Mixed Lettuce

ORGANIC QUINOA  
Pepper Crusted Tuna, Mushroom, Passion Fruit Emulsion

BUFFALO MOZZARELLA  
Trio of Tomato, Rocket Leave, Balsamic Reduction

PASTA/RISOTTO

MUSHROOM RISOTTO  
Parmesan Cheese, Truffle Oil

PRAWN RISOTTO 
Pumpkin, Asparagus, Lobster Butter

SALMON GNOCCHI
Salmon Mushroom, Cream, Snow Peas

SPAGHETTI VONGOLE
White Wine, Caper, Chili, Cherry Tomatoes

SEAFOOD RAVIOLI
Sautéed Bok Choy, Lobster Broth, MicroGreen

SIGNATURE

\$11 DUCK BREAST  **\$35**
Sweetcorn Purée, Asparagus, Star Anis Jus

\$13 FIVE SPICED PORK BELLY  **\$22**
Pumpkin Purée, Apple Confit, Soy Ginger Jus

\$16 PAN SEARED MAHI-MAHI  **\$33**
Pea Purée, Edamame, Bacon & Lemon Zest, Vanilla Foam

\$14 GRILLED SPRING CHICKEN  **\$31**
Crushed Green Peas, Thyme, Onion, Red Wine Jus

\$14 FILLED OF RED SNAPPER  **\$35**
Braised Fennel, Orange, Olive, Chardonnay Cream Broth

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DINNER MENU

APPETISERS

- OCTOPUS** 
Potato, Vanilla Cream, Smoked Paprika, Zucchini
- HONEY ROASTED BEETS**  
Goat's Cheese, Berries, Asparagus, Candied Walnuts
- PAN SEARED BAY SCALLOPS** 
Cauliflower Purée, Herb Salad, Parsley Oil
- BEEF TARTARE**  
Quail Egg, Wasabi Mayonnaise, Caviar,
- TRIO OF POTATO**  
Crispy Bacon, Pickled Lemon, Tomato Confit, Garlic Aioli

SOUPS/SALAD

- JERUSALEM ARTICHOKE SOUP**  
Parmesan Froth, Basil Oil
- BOUILLABAISSE** 
Seafood, Saffron, Rustic Garlic Bread
- SEASONAL GARDEN SALAD**  
Carrots, Asparagus, Zucchini, Mixed Lettuce
- TOMATO TARTE TATIN**   
Onion Jam, Cheese Mousse, Nuts, Balsamic Reduction
- BUFFALO MOZZARELLA**  
Trio of Tomato, Rocket Leave, Balsamic Reduction

PASTA/RISOTTO

- GREEN PEA RISOTTO**
Herb Crusted Scallops, Parmesan Foam
- RED WINE RISOTTO**  
Poached Egg, Crumbled Ricotta
- MUSHROOM GNOCCHI**
Shiitake Mushrooms, Candied Bacon, Thyme Butter
- TAGLIATELLE**
Saffron, Clam, Tomato Confit, Herb Oil
- RICOTTA & SPINACH RAVIOLI** 
Tomato Confit, Basil Oil, Parmesan Foam

SIGNATURE

- \$13 DUCK LEG CONFIT**  **\$35**
Celeriac Purée, Madeira Wine Jus
- \$11 HERB CRUSTED PORK TENDERLOIN** **\$29**
Ricotta Stuffed Moral, Stuffed Onion, Purple Potato
- \$16 PINE NUT CRUSTED DORADO** **\$33**
Ricotta, Polenta, Asparagus, Mussels Sauce
- \$14 HONEY GLAZED CHICKEN**  **\$30**
Leek Fondue, Sautéed Zucchini, Thyme Jus
- \$14 PEPPER CRUSTED TUNA**  **\$35**
Broccoli Rabe, Bouillabaisse Sauce, Vanilla Foam

FROM THE GRILL

- \$10 TOMAHAWK** **\$60**
- IRISH SIRLOIN STEAK** **\$35**
- \$12 FILLET MIGNON** **\$34**
- RACK OF LAMB** **\$40**
- \$11 RIB EYE STEAK** **\$41**
- LOBSTER TAIL** **\$55**
- \$12 JUMBO PRAWN** **\$45**
- CHOICE OF SAUCE**

- \$12** Peppercorn Sauce | Chimichurri | Bearnaise | Lemon Butter | Red Wine Jus | Mustard Sauce

SIDES \$10

- \$19 MASHED POTATO WITH ROASTED GARLIC POTATO WEDGES**
- \$21 STEAMED VEGETABLE**
- STEAMED ASPARAGUS**
- \$21 SAUTEED MUSHROOMS**
- PLAIN RICE**
- \$22 MAC 'N' CHEESE**
- FRENCH FRIES**
- \$22 SWEET POTATO PRIES**



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INDIGO

DINNER DESSERT MENU

POACHED PEARS IN SPICED RED WINE \$15
Sweet Mascarpone Cheese Filling & Chocolate Sauce

CHERRY TART \$15
Passion Fruit Curd, Glazed Cherry

STRAWBERRY CRÈME BRÛLÉE \$13
Lemon Sorbet

DARK CHOCOLATE BROWNIE \$15
Chocolate Soil, Coconut Ice Cream

DARK CHOCOLATE MOUSSE \$12
Berry Compote

ARTISAN CHEESE PLATE \$20
Crackers, Preserves, Grapes

ASSORTMENT ICE CREAM AND SORBET \$9
Please Ask Your Server



CARLISLE BAY
ANTIGUA

Please be advised that any food products may contain food allergens including peanuts.
Please notify the server of any food allergies or dietary restrictions

INDIGO LUNCH & DINNER

KIDS MENU

MIXED GARDEN SALAD

Organic Lettuce, Tomato, Cucumber, Carrot with Olive Lemon Dressing

VEGETABLE CRUDITÉ

Served with Hummus

CHEESE TOASTIE

Ham, Cheese, Tomato, Fries, Organic Salad

PENNE PASTA

Choice of Tomato or Bolognese Sauce

CHEESE BURGER

Beef, Cheese, Tomato, Fries, Organic Salad

\$7 CHICKEN FINGERS

Cajun Chicken, Garlic Mayonnaise, Fries, Organic Salad

\$7 GRILLED MAHI-MAHI

Mashed Potato, Steamed Broccoli

\$8 TEMPURA FISH N' CHIPS

Mahi-Mahi Tempura Fillets, Tartar sauce, Fries, and Organic salad

\$8 GRILLED CHICKEN

Mashed Potato, Asparagus

\$12 STEAKS 'N' CHIPS

Beef Steak with Fries and Salad

\$14

\$16

\$15

\$16

\$17

DESSERT

CHOCOLATE BROWNIE

Vanilla Ice Cream

STRAWBERRY CHEESECAKE

Seasonal Cubed Fruit, Mixed Berries

\$5 ICE CREAM (2 scoops)

Choice of Chocolate, Caramel, Strawberry & Vanilla

\$5 SORBET (2 scoops)

Lemon, Raspberry, Mango

\$5

\$5

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ANTIGUA

RUINART "r" cuvée Brut	175
MOET & CHANDON, Brut impérial	145
VEUVE CLIQUOT, PONSARDIN, BRUT	165
RUINART, Blanc de Blanc Brut	225
RUINART "R" cuvée brut, Rosé	265
BILLECART SALMON, Rosé	280
LAURENT PERRIER, Rosé	315
PROSECCO, SARTORI,	50

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WINES BY THE GLASS

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SPARKLING & CHAMPAGNE BY THE GLASS

PROSECCO SATORI *	12
<i>Veneto, Italy</i>	
LAURENT PERRIER, BRUT	35
<i>Champagne, France</i>	

WHITE

SAUVIGNON BLANC, TARIQUET *	11
<i>Cote de Gascogne, France</i>	
CHARDONNAY, MACON VILLAGE, LOUIS LATOUR*	13
<i>Burgundy, France</i>	
PINOT GRIGIO, VILLA MURA*	10
<i>Veneto, Italy</i>	

ROSÉ

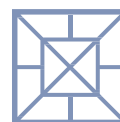
FIGUIERES, ST ANDRE*	11
<i>Cote de Provence, France</i>	

RED

PINOT NOIR, SIMONET FEBVRE*	13
<i>Burgundy, France</i>	
CABERNET SAUVIGNON, ROBERT MONDAVI*	13
<i>Napa Valley, USA</i>	
CHATEAU SISSAN *	11
<i>Bordeaux, France</i>	
MALBEC, CATENA *	13
<i>Mendoza, Argentina</i>	

DESSERT WINE

DONAUHERBST, GEWÜRZTRAMINER *	10
<i>Hungary</i>	



CARLISLE BAY
ANTIGUA

DRINKS MENU

Please allow our restaurant staff to assist
you with possible food pairings
Or recommendations

SIGNATURE COCKTAILSELECTION

BELLINI COCKTAILS

12

MANGO BELLINI

Mango, Malibu, Prosecco

PROSECCO ROYALE

Creme de casis, Prosecco

COCKTAILS

13

MAJESTIC FOREIGNER

Citrus Vodka, grapefruit, lemon, Maraschino, simple syrup

CUCUMBER COOLER

Gin, Cucumber, Lime Juice, Sugar Syrup, Mint

PINEAPPLE MOJITO

Bacardi, Pineapple, Mint, Lime, Brown Sugar, Club Soda

RUM PUNCH

English Harbour Rum, Lime, Simple Syrup, Orange Bitters

CARLISLE'S SUNSET

English Harbour white, Galliano, fresh pineapple, passion fruit syrup and a float of English Harbour 5yrs

PASSION

Rum, Absolut Kurrant, passion fruit syrup and fresh lime

COCONUT GROVE

English Harbour white, Lime, coconut syrup

SPICY ISLAND PUNCH

English Harbor Rum, Home-made Ginger Syrup, Pineapple Juice, Lime Juice, Mango Puree

LOST IN PARADISE

Tequila, lime, coconut syrup, crème de banana

GINGER MARGARITA

Tequila, Cointreau, Ginger Syrup, Lime

PASSION FRUIT SANGRIA

Gewurtraminer, Triple Sec, Orange, Passion Fruit, Ginger, Simple Syrup

WHISKY PASSION FRUIT FIZZ

Bourbon, Passion-Chili Base, Ginger Ale

OLD ROAD SOUR

Whisky, Lime Juice, Sugar Syrup, Red Wine

CIGARS

HOYO PALMOS EXTRA

25

BOLIVAR BELICOSOS FINOS

26

COHIBA MADURO

36

COHIBA ROBUSTO

36

PUNCH CORONATIONS

38

ROMEO Y JULIETACHURCH HILL

38

CIGARETTES

BENSON & HEDGES

10

BENSON & HEDGES LIGHT

10

MARLBRO

10

MARLBRO LIGHT

10

LIQUEURS

KAHLUA

11

SAMBUCA ISOLABELLA

11

GRAND MARNIER

12

COINTREAU

12

BAILEYS

11

LIMONCELLO BOTTEGA LIMONE NATURA

12

AMARETTO DI SARONNO

11

CHAMBORD

11

GALLIANO

11

DIGESTIFS

COGNAC

HENNESSY

12

*REMY MARTIN, V.S.O.P.

22

*REMY MARTIN, X.O.

75

*HENNESSY, X.O.

48

GRAPPA

*GRAPPA DI MONTALCINO

17

SOMMELIER'S LEGENDARY WINE SELECTION

CHAMPAGNE

DOM PÉRIGNON 2009

490

KRUG Grand Cuvée, Brut N.V.

600

PERRIER JOUET, LA BELLE EPOQUE 1999

475

WHITE

PULIGNY MONTRACHET 2014

225

Burgundy

CHARDONNAY, FAR NIENTE 2014

269

Napa Valley

RED

CLOS VOUGEOT GRAND CRU 2008

500

Burgundy, France

CHÂTEAU PICHON LONGUEVILLE 2011

510

Pauillac, France

CHÂTEAU LEOVILLE BARTON 2006

450

St Julien, France

CHÂTEAU PAVIE MAQUIN 2009

530

St Emilion, France

CHÂTEAU LA CONSEILLANTE 2011

490

Pomerol, France

CABERNET SAUVIGNON PENFOLDS 2011

475

Australia

CHAMPAGNE & SPARKLING WINE

PERRIER JOUET, BRUT

150

LAURENT PERRIER, BRUT

150

BILLECART SALMON, Brut Reserve

150

POUILLY FUISSE VIELLES VIGNES 95
Burgundy, France

CHABLIS 1ER CRU, VAULORENT 135
Burgundy, France

MEURSAULT, BOUCHARD PERE & FILS 165
Burgundy, France

SAUVIGNON BLANC

SAUVIGNON BLANC, TARIQUET 48
Cote de Gascogne, France

KIM CRAWFORD 55
Marlborough, New Zealand

POUILLY-FUMÉ, MICHEL REDDE 80
Loire Valley, France

SANCERRE, DOMAINE BOURGEOIS 80
Loire Valley, France

SAUVIGNON BLANC, HENRI BOURGEOIS 59
Loire Valley, France

UNIQUE WHITE VARIETALS OF THE WORLD

CONDRIEU LES CASSINES 165
Rhone Valley, France

CLOS DES LUNES, LUNE D'ARGENT 65
Bordeaux, France

DONAUHERBST, GEWÜRZTRAMINER 45
Hungary

RUMS

*BARCARDI WHITE OR GOLD 10

ENGLISH HARBOUR WHITE OR GOLD 11

*HAVANA CLUB 7 YEARS 13

*ENGLISH HARBOUR 5 YEARS 13

*ENGLISH HARBOUR 10 YEARS 15

*ZACAPA 23 YEARS 25

*EL DORADO 15 YEARS 15

APPLETON RESERVE 11

CAPTAIN MORGAN 11

MALIBU 11

TEQUILA

*PATRON SILVER OR REPOSADO 28

EL JIMADOR 11

SHERRY AND PORT

SHERRY

TIO PEPE 11

PORT

*FERREIRA 20 YEAR TAWNY 18

FERRIERA TAWNY 12

UNIQUE VARIETAL OF THE WORLD

CHATEAU DU PUY BONNET 60
St. Emilion, France

CHATEAU LA COMMANDERIE 105
St. Estephe, France

LE CARILLON DE ROUGET 165
Pommerol, France

CABERNET SAUVIGNON RUTHERFORD 60
Napa Valley, USA

CABERNET SAUVIGNON, ROBERT MONDAVI 59
Napa Valley, USA

CABERNET SAUVIGNON, CARNIVOR 48
California, USA

CARMENERE, TERRUNYO 90
Central Valley, Chile

CHASTEAU SISSAN 49
Bordeaux, France

GRENACHE AND SYRAH

CÔTE RÔTIE LES JUMELLES, PAULJABOULET AÎNÉ 275
Rhone Valley, France

MALBEC

CATENA 48
Mendoza, Argentina

ALTA CATE 105
Mendoza, Argentina

ITALIAN AND SPANISH WINE

PÈPPOLI CHIANTI CLASSICO 68
Toscana, Italy

PROMIS GAJA 125
Toscana, Antinori, Italy

RIOJA, MARQUES DE RISCAL 85
Rueda, Spain

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FROZEN COCKTAILS

COLADAS 12

DAQUIRIS 12

FROZÉS 12

MARGHARITAS 12

NON ALCOHOLIC COCKTAILS 8

GINGER COOLER
Lemon, Grenadine, Mint, Ginger Beer

COCONUT BLISS
House Coconut Cream, Pineapple Juice, Lime

CARLISLE PUNCH
Pineapple, Cranberry, Orange Juice

FRESH LIME SQUASH
Fresh Lime Juice, Soda

SOFT DRINKS 5

COCA COLA, DIET COKE, SPRITE, GINGER ALE, GINGER BEER, GINGER BEER, CLUB SODA, TONIC WATER

BEERS 7

WADADLI – ANTIGUA AND BARBUDA

CARIB – TRINIDAD AND TOBAGO

COORS LIGHT – USA

RED STRIPE – JAMAICA

HEINEKEN – HOLLAND

APERITIFS 11

CAMPARI

CINZANO ROSSO/DRY

PIMMS

PERNOD

VODKAS

POLAND

*BELVEDERE 16

FRANCE

*GREY GOOSE 16

*CIROC VODKA 16

SWEDEN

ABSOLUT BLUE,CITRON,VANILLA, KURRANT 11

HOLLAND

* KETEL ONE 16

ARTIC WOLF 11

TITO'S 11

GIN

BARTON 11

GORDON'S 11

*TANQUERAY 14

*BOMBAY SAPPHIRE 15

*HENDRICKS 15

TANQUERAY 10 16

WHISKY & BOURBON

SCOTCH BLEND

*JOHNNIE WALKER BLACK 16

*JOHNNIE WALKER BLUE 55

SCOTCH SINGLE MALT

*GLENLIVET 12 YEARS 18

*MACALLAN 12 YEARS 25

*GLENFIDDICH 12 YEARS 16

LAPHROAIG 10 YEARS 18

IRISH

JAMESON IRISH WHISKY 10

CANADIAN

CANADIAN CLUB 12

*SEAGRAM 13

*CROWN ROYAL 13

AMERICAN

*JACK DANIEL'S 15

*MAKER'S MARK 14

JIM BEAM 11

*WILD TURKEY 14

BLEND SUSHI K, KLIPFEL 48
Alsace, France

GAVI FORNACI, CASTELLARI BERGAGLIO 65
Tassarolo, Italy

VERDEJO, MARQUES DE RISCAL 48
Rueda, Spain

PINOT GRIS, KING ESTATE 65
Willamette Valley, USA

PINOT GRIGIO, VILLA MURA 42
Veneto, Italy

PINOT GRIGIO, FANTINEL 48
Venezia, Italy

ROSÉ

DOMAINE OTT 115
Château de Selle, France

FIGUIERES, ST ANDRE 45
Cote de Provence, France

CHATEAU MINUTY 50
Cote de Provenc, France

RED WINE SELECTION

PINOT NOIR

PINOT NOIR, SIMONET FEBVRE 45
Burgundy, France

SAVIGNY LES BEAUNE, ALBERT BICHOT 85
Burgundy, France

CHATEAU DE CHAMIREY 115
Burgundy, France

PINOT NOIR VALMOISSINE, LOUIS LATOUR 60
Cote de Provence, France

PINOT NOIR, ROPITEAU 48
Burgundy, France

GEVREY-CHAMBERTIN, BOUCHARD PERE & FILS 155
Burgundy, France

VOLNAY 1ER CRU, BOUCHARD PERE & FILS 220
Cote de Beaune, France

WHITE WINE SELECTION

CHARDONNAY

MACON VILLAGE, LOUIS LATOUR 55
Burgundy, France

CHABLIS, SIMONNET FEBVRE 80
Burgundy