

GRENIADIAN GRILL

BAR MENU

CHAMPAGNE COCKTAILS

	USD
Bellini Peach Puree, Champagne	20.00
Buzz's Fizz Orange Juice, Cointreau, Champagne	20.00
Champagne Cocktail Brandy, Angostura bitters, Brown Sugar, Champagne	20.00
Kir Royale Crème de Cassis, Champagne	20.00
Royal Mojito Lemon juice, Mint, Rum, Champagne	18.00

SIGNATURE COCKTAILS

Writers Block Guava Purée, Gin, Triple Sec	15.00
Four Voyages Grenadian Dark Rum, Grapefruit Juice, Mango and Guava Cordial, Soda	15.00
Origins Grenadian Dark Rum, Spiced Rum, Jalapeño and Pomegranate Shrub, Apple Juice, Lime Juice	15.00
Water Daisy Olive Oil Tequila, Watermelon Juice, Lime Juice, Rosemary Honey	15.00
Grenadian Spritz Gin, Campari, Grapefruit Liquor, Grapefruit Juice, Lemongrass, Peppercorns	15.00
Seven Sisters Gin, Passionfruit Juice, Ginger Beer, Grenadian Spiced Cordial, Walnut Honey, Lime	15.00
Pocillo Vodka, Espresso, Grand Marnier, Grenadian Spiced Cordial	20.00
Humble Beginnings Coconut Oil Jack Daniel's Whiskey, Banana Liquor, Cashew and Almond Bitters, Sugar Syrup, Banana	20.00
Kick em Jenny Grenadian Dark Rum, Sorrel Rum, Campari, Lime Juice	20.00

VODKA MARTINI COCKTAILS

Cosmopolitan Martini Citrus Vodka, Triple Sec, Cranberry	15.00
Appletini Apple Vodka, Sour Apple Pucker	15.00
Pocollo Martini Grand Marnier, Vodka, Spice Cordial, Lemon Juice	15.00
Espresso Martini Vodka, Kahlua, Espresso	15.00
Dirty Martini Olive Brine, Vodka, Dry Vermouth	15.00

CLASSICAL COCKTAILS

	USD
Mai Tai Fresh Lime Juice, Grand Marnier, Dark Rum, White Rum, Orgeat Syrup	15.00
Caipirinha Fresh Lime Juice, Sugar Syrup, Cachaca Rum	15.00
Mudslide Vodka, Kahlua, Baileys, Ice Cream, Chocolate Syrup	15.00
Mint Julep Mint, Bourbon Whiskey, Sugar Syrup	15.00
Margarita Triple Sec, Tequila, Fresh Lime Juice	15.00
Black Russian Kahlua, Vodka	15.00
Old Fashioned Bourbon Whiskey, Angostura Bitters, Sugar Syrup	15.00
Rusty Nail Scotch Whiskey, Drambuie	15.00
Side Car Cointreau, Cognac, Fresh Lemon Juice	15.00
Daiquiri Rum, Lemon Juice, Sugar Syrup	15.00
Piña Colada Rum, Pineapple Juice, Coconut Cream	15.00

HOMEMADE COOLERS

Lemon Squash Fresh Lemon Juice, Mineral Water, Sugar Syrup	8.00
Lemonade Fresh Lemon Juice, Sparkling Water, Sugar Syrup	8.00
Lemon Mojito Fresh Lemon Juice, Mint Leaves, Sprite	8.00

FRESHLY SQUEEZED JUICE

Please ask your server for our selection of juices	8.00
--	------

SIGNATURE MOCKTAILS

Camellia Black Tea, Tropical Cordial, Lime	12.00
Vodou Magic Sorrel Flower (seasonal), Soda, Lime Juice, Sugar Syrup, Mint, Cucumber Slices	12.00
Weight in Gold Vanilla Ice Cream, Banana, Mango, Lime Juice	12.00

APERITIFS

	USD
Pastis, Pernod, Ricard Campari	7.00
Martini Rosso, Martini Bianco, Martini Extra Dry	7.00

GIN

Bombay Sapphire	14.00
Gordon's	14.00
Tanqueray	14.00
Tanqueray Ten	14.00
Hendrick's	16.00
Beefeater	12.00
Bulldog	16.00

VODKA

Smirnoff Red	14.00
Smirnoff Green Apple	14.00
Smirnoff Raspberry	14.00
Crystal Skull	24.00
Stoli	14.00
Cîroc	20.00
Grey Goose	20.00
Absolut Blue	14.00
Tito's	14.00
Ketel One	16.00
Belvedere	35.00

TEQUILA

Sauza Gold	14.00
Sauza Silver	14.00
Don Julio Blanco	18.00
Don Julio Reposado	20.00
Patron Anejo	20.00
Patron Silver	24.00
Patron Reposado	24.00
Patron XO Café	18.00
Casa Noble Crystal	20.00
Casa Noble Anejo	24.00
Casa Noble Reposado	24.00

RUM

Local	
Clarke's Court Black Gold	18.00
Clarke's Court Special Dark	14.00
Clarke's Court Old Grog	14.00
Westerhall Dark 7yrs	14.00
Westerhall 10XO	14.00
Fédon 12	14.00

RUM

	USD
El Dorado 5 yrs	14.00
El Dorado 15 yrs	16.00
El Dorado 21 yrs	24.00
Bacardi Superior	14.00
Mt.Gay Eclipse Silver	14.00
Mt.Gay Black Barrel	14.00
Mt. Gay Eclipse Red	14.00
Mt. Gay XO	14.00
Captain Morgan	14.00
Brugal Anejo	14.00
Ron Zacapa 23 yrs	18.00
Appleton Signature Blend	18.00
Brugal Leyenda	14.00

WHISKEY

Blended Scotch	
Johnnie Walker Red	14.00
Johnnie Walker Black 12	16.00
Johnnie Walker Blue	55.00
Johnnie Walker Double Black	20.00
Johnnie Walker Gold	20.00
Johnnie Walker Platinum 18	28.00
Chivas 12	14.00
Chivas Regal 18	20.00
The Macallan 12	24.00
The Macallan 12 double cask	24.00
Single Malt	
Glenfiddich Vintage	24.00
Glenfiddich Reserve	24.00
Glenfiddich Reserve Cask	24.00
Glenlivet Single malt	16.00
Glenmorangie malt 10	20.00
Balvenie 12	24.00
Balvenie 16	45.00
Bourborn	
Maker's Mark	16.00
Jim Beam 6 yrs	16.00
Jack Daniel's Original Old No.7	16.00
Jack Daniel's Honey	16.00
Bulleit	14.00
Canadian Whisky	
Crown Royal	16.00
Irish Whisky	
Jameson's Irish Whisky	16.00

COGNAC & BRANDY

	USD
Napoleon XO	12.00
Remy Martin XO	56.00
Remy Martin VSOP	24.00
Hennessy Black	20.00
Hennessy VS	20.00
Hennessy XO	50.00
Hennessy Pure White	24.00
Courvoisier VSOP	20.00
Courvoisier VS	18.00
Martel V.S.O.P	28.00
Bourgoin Microbarrique	28.00
Bourgoin Brut De Fut	28.00
Bardinet VSOP	12.00

EAU de VIE

Grappa	20.00
--------	-------

LIQUEURS

Bailey's Irish Cream	12.00
Clarke's Court Amazin Chocolate	12.00
Kahlua	12.00
Amaretto Disaronno	12.00
Grand Marnier	20.00
Cointreau	14.00
So Yang	12.00
Malibu	12.00
Sambuca	12.00
Aperol	12.00
Jägermeister	12.00
Frangelico	16.00
Di Amore Limoncello	14.00
Tia Maria	14.00
Camerhogne	14.00
Triple sec	14.00
Hpnotiq	14.00

SHERRY & PORT

Harvey's Bristol Cream	14.00
Dow's Fine Tawny	14.00

BEER

Carib	8.00
Stag	8.00
Heineken	10.00
Guinness	8.00
Corona	12.00
Black Rock IPA	12.00
Winward IPA	12.00
Caribe Apple Cider	8.00
Caribe Orginal	8.00
Caribe Rose	8.00

All prices are subject to a 15% Tax and 10% Service Charge

WATER

	USD
Still	
San Benedetto	6.50
Sparkling	
San Benedetto	6.50
Perrier	7.00

SOFT DRINKS

Soda Water	7.00
Tonic Water	7.00
Ginger Ale	7.00
Ginger Beer	7.00
Coca- Cola	7.00
Diet Coke	7.00
Sprite	7.00
LLB	7.00
Ting	7.00
Red Bull	12.00

TEA

Selection from Harney & Sons	
Please ask your server for our selection	5.00

COFFEE

Americano	7.00
Ristretto	5.00
Espresso	5.00
Double Espresso	7.00
Macchiato	5.00
Cappuccino	8.00
Decaf Coffee	5.00

COFFEE LIQUEURS

Irish	15.00
Espresso, Jameson's Irish Whiskey, Whipped Cream	
Grenadian	15.00
Grenadian Dark Rum, Espresso, Whipped Cream	
Italian	15.00
Espresso, Sambuca, Whipped Cream	
After Eight	15.00
Espresso, Crème de Menthe, Chocolate Liqueur, Whipped Cream	