



WINE SELECTIONS

By the glass

Sparkling Wine

Pasqua Prosecco, Veneto, Italy	15
Moet et Chandon NV, Epernay, France	35
Chateau Ste. Michelle, Brut, Washington	16

White Wine

'BV Coastal' Chardonnay, California	12
Kendall Jackson Chardonnay, California	16
'BV Coastal' Sauvignon Blanc, California	12
Oyster Bay Sauvignon Blanc, New Zealand	14
Mezza Corona, Pinot Grigio, Italy	13
Moscato, Beringer, California	10
Chateau Ste. Michelle Riesling, Columbia Valley, Washington	15

Rosé Wine

Beringer, White Zinfandel, California (<i>sweet</i>)	10
Sacha Lichine Rose, Provence, France (<i>dry</i>)	14

Red Wine

'BV Coastal' Cabernet Sauvignon, California	12
Kendall Jackson Cabernet Sauvignon, California	18
Louis Latour Pinot Noir, France	17
'BV Coastal' Pinot Noir, California	12
Santa Carolina Merlot, Chile	13
Banfi Chianti Classico, Tuscany, Italy	15
Fabre Montmayou, Malbec, Mendoza, Argentina	13
Golden Kaan Shiraz, Australia	15



Bar Menu

Available from 4pm – 10pm

Bar Bites

- Crudités (v)** – Garden Vegetables, Blue Cheese Dip 9
- Chickpea Hummus (v)** – Warm Pita Bread 14.50
- Guacamole (v)** – Avocado Puree, Grilled Corn Tortillas, Pomegranate Pico de Gallo 17
- Buttermilk Indi Fried Chicken Wings** – Spices, Labneh-Chives Dip 19
- Bermudian Mac & Cheese Balls (v)** – Sriracha Aioli 15
- Calamari à la Romana** – Pickled Red Onion, Brussel Sprouts, Tartare Sauce 19
- Crispy Crab Cakes** – Smoked Onion Remoulade, Lemon 22
- Charcuterie & Cheese Platter** – Chef's Selection upon arrival, Condiments & Grilled Bread 19.50

Salads & Starters

- Caesar Bowl** – Crisp Romaine, Bacon, Plantain Chips, Parmesan 13
- House Salad** – Mesculin Greens, Cherry Tomato, Radish, Cucumber, Avocado, Dijon Vinaigrette
Add: Salmon \$8, Chicken \$5, Shrimp \$8 12
- Bermuda Fish Chowder** – Black Rum & Sherry Pepper 10
- Chicken Liver Paté** – Sweet Onion, Raspberry Jam Toast 15
- Oven Melted Camembert** – Orange-Honey Sauce, Pecans, Grilled Multigrain Baguette 21
- Martini Shrimp Cocktail** – Avocado, Hearts of Palm, Fennel 21
- Tuna Crudo** – Corn Milk Spicy Sauce, Chives 26

Sandwiches

- Steakhouse Burger** – Onion Jam, Bacon, Cheese, Pickles 18
- Open Faced Choripan** – Spanish Chorizo Sausage, Guacamole, Pico de Gallo, Toasted Baguette 16
- Cubano** – Beer Braised Pork Shoulder, Dijon, Pickles, Swiss Cheese 19
- “Fish & Chips” Sandwich** – Brioche Bun, Beer Battered Fish, Coleslaw 20

**With your choice of French Fries,
Sweet Potato Fries, Side Salad**

Bar Menu

Available from 4pm – 10pm

House Made 14" Pizza

Classic Margarita – Tomato Sauce, Mozzarella	16
Parma – Prosciutto, Arugula, Olive Oil	20
Buffala – Fresh Mozzarella, Truffled Honey, Walnuts	18
Frenchy – Black Olives, Onion Jam, Anchovy	18

BUILD YOUR OWN:

Pizza – Tomato Sauce, Mozzarella	16
Pepperoni	1.00
Bacon	1.00
Prosciutto	1.50
Shrimp	3.25
Chicken	1.00
Chorizo	1.00
Pineapple	1.00
Mushrooms	1.00
Onions	1.00
Olives	1.00
Sweet Pepper	1.00
Arugula	1.00
Buffalo Mozzarella	3.50
Truffle Oil	2.25

Main Bites

Chicken Confit Taco – Avocado, Orange, Pickled Onion, Mixed Tortillas	19
12 oz Angus Rib Eye – Sliced with Café de Paris Butter, Roasted Garlic, French Fries	26
Korean BBQ Beef Short ribs – Soy, Garlic, Spring Onions, Peanut Noodles	25
Pan Seared Wahoo – Orange Gremolata, Butter Spaghetti	21
Loaded Potatoes – Sour Cream, Chives, Butter, Cheddar Cheese, Bacon	12

Sides

Mac & Cheese	10
Grilled Asparagus	12
Sautéed Field Mushrooms	12
Coleslaw	8
Truffle French Fries	10
Sweet Potato Fries	6
French Fries	6

Sweet Bites

Chocolate Chip Cookie Ice Cream Sandwich	10
Vanilla Crème Brûlée	10
Fruit Salad in Brandy Snap with Mango Sorbet	10
Crêpe Suzette	10



Beer Selection

Budweiser & Bud Light	7.50
Coors Light	7.50
Corona & Corona Light	8.50
Heineken	8.50
Miller Lite	7.50
Red Stripe	7.50
Carib	8.00
Blue Moon	8.50
Amstel Light	8.50
Sam Adams: <i>Boston Lager, Boston Ale</i>	8.50
Stella Artois: Draught	12.50
Boddingtons: Draught	12.50
Guinness Draught (can)	9.50

Specialty Beer Selection

Anchor Brewing Company: <i>California Lager, Liberty Ale</i>	12.00
Hoegaarden	9.00
Magic Hat Brewing Company #9	9.50
Lefte Blonde	9.50
Magners Irish Cider, Original	13.00

Water Selection

Fiji – Small/Large	5/10
Perrier – Small/Large	5/10

“MOCK”tails

Snuggles in the Pink Sand – <i>Cranberry juice, Grapefruit juice, Peach, on ice with top up of Sprite</i>	9
After the Storm – <i>Ginger Beer syrup, Fresh Lemon wedges, grenadine, blended with ice</i>	8
Mango Mint Cooler – <i>Mango, Fresh Mint leaves, fresh Lime, on ice with top up of Sprite and Cucumber wheel</i>	9
Reef Rescue – <i>Strawberry, Fresh Mint, squeeze of fresh Lime, shaken and served over ice with top up of Club Soda</i>	8



Reefs Cocktails

Dark n' Stormy – Gosling's Black Seal Rum, Ginger Beer 10
Try it frozen10

Bermuda Rum Swizzle – Gosling's Black Seal Rum, 12
Gosling's Gold Rum, Gosling's Light Rum, Angostura Bitters,
Fresh Lemon Juice, Pineapple Juice, Orange Juice, Grenadine

Mango Delicious – Bacardi Mango Rum, Mango and 13
Passionfruit Puree, Orange Juice and Splash of Sparkling
Wine

Strawberry Ginger Rickey – Smirnoff, Domaine de 13
Canton Ginger Liqueur, Strawberry Puree and Fresh Lime

Mike's Mai Tai – Gosling's Gold Rum, Amaretto, Apricot 14
Brandy, Cointreau, Sour Mix, Pineapple Juice and Gosling's
Black Rum

Sunrise @ The Reef's – 2013 Cocktail Competition 14
Winner by Mr. Hoehler
Grey Goose L'Orange, Grand Marnier, Bermuda Gold Liqueur,
Orange Juice and a Splash of Sprite

Caipirinha – Cachaca, Simple Syrup, Fresh Lime Wedges 10

Specialty Cocktails

Coconuts Colada – Bacardi Coconut Rum, Coconut 14
Water, Pineapple & Citrus, Splash of Cream

Pimms Cooler – Pimms, Moscato, Sprite, Orange Juice 14
Orange Wheel, Over Ice

Raspberry Lemonade – Smirnoff Raspberry Vodka, 12
Lemon, Syrup

Passionfruit Collins – Gin, Passionfruit Puree, Lemon 12
Juice, with a Lime Wedge, over ice

Pomegranate Margarita – Blanco Tequila, Fresh 14
Lime Juice, Pomegranate Juice, on the Rocks

Gin Blossom – Bombay Sapphire East, Muddled 16
Cucumber, Fresh Lime, Rosemary Syrup, Martini Bianco,
Ginger Beer, Shaken and served over ice

"Skinny" Cocktails

Sunny 'n Stormy – White Rum, Coconut Water, Lemon, 12
Pomegranate Juice, Barritt's Diet Ginger Beer (126 cal)

Watermelon Fizz – Tequila, Fresh Watermelon Cubes, 12
Fresh Cilantro, Lime, Sweetener, Splash of Club Soda (100 cal)

Slim Mule – Vodka, St. Germain Liqueur, Lemon, 12
Barritt's Diet Ginger Beer (128 cal)



Vodka

Smirnoff	11
Absolut	9
Grey Goose, Grey Goose (Flavors)	12
Ketel 1, Ketel 1 Citroen	12
Stolichnaya	10
Stoli Elit	14

Rum

Bacardi Superior White, Gold	9
Bacardi 8	10
Bacardi (Flavors)	10
Bacardi Oakheart Spiced Rum	11
Gosling's Gold Seal Rum	9
Gosling's Black Seal Rum	10
Cockspur	

Gin

Tanqueray	10
Bombay Sapphire/Sapphire East	11
Oxley Dry Gin	14
Hendrick's	16

Tequila

Corzo Anejo/Silver/Reposado	16
Patron Añejo	18
Patron Gold	16

Scotch

Chivas Regal 12 Year	12
Dewar's 12 Year	18
Glenfiddich 12 Year	15
Glenlivet 12 Year	15
Glenmorangie 12 Year	24
Johnnie Walker Blue	46
Lahroaig 10 Year	19
MacAllan 12 Year	22

Whiskey

Bulleit Bourbon	12
Crown Royal Rye	14
Jameson Irish Whiskey	9
Woodford Reserve	18
Makers Mark Bourbon	11

Ports

Taylor's Fladgate Late Bottle Vintage	9
Graham's 10 Year Old Tawny	15
Taylor's Fladgate 20 Year Old Tawny	21

Cognac

Courvoisier V.S	11
Courvoisier V.S.O.P	14
Hennessy V.S	13
Hennessy V.S.O.P	18