



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 Snacks

Assorted Cheese Plate – Grapes, Berries, Crackers	18
Crispy Fish Taco Trio – Pico de Gallo, Sour Cream, Cilantro	18
Marinated Octopus – Fennel and Orange Salad	18
Cornmeal Dusted Flash Fried Calamari – Tomato Curry, Cilantro, Red Onion	18
Crispy Chicken Wings – Sweet Chili OR Hot Sauce, House made Ranch, Celery	16
Seasonal Mixed Greens – Cherry Tomatoes, Radish, Cucumber, Croutons, House Vinaigrette	14
Caesar Salad – Romaine Hearts tossed with Parmesan, Herb Croutons, Anchovy, House Dressing	14
Conch Fritters – Mixed Pepper Relish, Chili Lime Aioli, Frissee	18
Crab Croquette – Herb Aioli, Artisan Greens	18

House Made 14” Thin Crust Pizza

Classic Margarita	16
Pepperoni	17
“Deluxe” Vegetarian	20

BUILD YOUR OWN:

Thin Crust Pizza – Tomato Sauce, Mozzarella	16
Pepperoni, Bacon	1.00
Prosciutto	1.50
Shrimp	3.25
Chicken, Chorizo	1.00
Pineapple	1.00
Mushrooms	1.00
Onions, Olives	1.00
Sweet Pepper	1.00
Arugula	1.00

House Ground Beef Burgers

“Plain Jane” – LTO, Toasted Bun	16
Bacon Cheddar Burger - Grilled Onion, Spicy Mayo, Toasted Kaiser Roll	19
Mushroom Swiss Burger – LTO, Olive Tapenade, Sesame Bun	18

BUILD YOUR OWN:

With Lettuce, Tomato, Onion	16
Additional Toppings	1.00
Mushroom	
Bacon	
Olive Tapenade	
Tomato Jam	
Caramelized Onions	
Sautéed Peppers	
Pickles	

Cheeses: Swiss, Cheddar, Goat, Blue, Manchego, Mozzarella

All Burgers come with your choice of French Fries or Side Salad



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

Specialty Beer Selection

Anchor Brewing Company: <i>California Lager, Liberty Ale</i>	12.00
Hoegaarden	9.00
Magic Hat Brewing Company - #9	9.50
Narragansett: <i>America's Cup Pilsner</i>	10.00

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 Basil, 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)