

COASTAL
KITCHEN

roots

WINE

SPARKLING

mionetto prosecco

WHITE

emmollo sauvignon blanc

sebastiani chardonnay

marques de caceres verdejo

leira rias baixas albarino

RED

robert mondavi pinot noir

conundrum red blend

hess select cabernet sauvignon

regusci parcel 41 merlot

navarro correas "alegoria" grand reserva malbec

*GF = Gluten Free

**GFP = Gluten Free Possible

***V = Vegetarian

****VP = Vegetarian Possible

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

COCKTAILS

THE BEEKEEPER

vodka, lemon, honey, fresno chili & thyme

PALM TREES IN PARADISE

rum, mango, lime, mint & club soda

SUNTAN SPRITZ

campari, sparkling wine, club soda, orange & rosemary

YOU CAN FIND ME POOLSIDE

hendricks gin, agave, lime juice, cucumber, basil & ginger

ROOTS COASTAL SOUR

whiskey, lemon, egg white & luxardo cherry

ISLAND OLD FASHIONED

dark rum, bitters, star anise & orange

DESSERTS

CARAMEL CORN SUNDAE ***V

cornbread ice cream, caramel, toasted cornbread, whipped cream & buttered popped corn

ISLAND TIME SUNDAE *GF ***V

mango sorbet, vanilla bean ice cream, passionfruit sauce, whipped cream & toasted coconut

CHOCOLATE PEANUT BUTTER BANANA SPLIT \$ *GF ***V

chocolate, vanilla & peanut butter ice cream, chocolate sauce, whipped cream & peanuts

TOASTED BANANA BREAD ***V

warm banana bread, oatmeal ice cream, caramel & pecan granola

BEVERAGES & DESSERTS

BEER

LOCAL BEER

medalla light

magna

coors light

micelob

DRAFT

ask about our daily drafts

IMPORTED

corona

heineken

stella artois

over the barrel

ice cream

ICE CREAM FLAVORS

- VANILLA BEAN - CHOCOLATE - PISTACHIO -
- OATMEAL - CORNBREAD - PEANUT BUTTER -
- MALANGA LILA (TARRO ROOT) - MANGO SORBET -

one scoop \$3.50 - two scoops \$6.5

- add topping or sauce \$1 each