



WINE

SPARKLING

mionetto prosecco \$15 / \$57

WHITE

emmollo sauvignon blanc \$13 / \$49

r collection by raymond \$13 / \$49

marquez de caceres verdejo \$11 / \$41

leira rias baixas albarino \$11 / \$41

RED

robert mondavi pinot noir \$12 / \$45

conundrum red blend \$13 / \$49

hess select cabernet sauvignon \$17 / \$65

pulenta malbec \$12 / \$45

*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

\$12

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

SWEET POTATO FLAN \$10 *GF *V**

CARAMEL CORN SUNDAE \$10 *V**

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

ISLAND TIME SUNDAE \$10 *GF *V**

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

CHOCOLATE PEANUT BUTTER BANANA SPLIT \$12 *GF *V**

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

TOASTED BANANA BREAD \$12 *V**

oatmeal ice cream, caramel & pecan granola

BEVERAGES

&

DESSERTS

BEER

LOCAL BEER

medalla light \$6

magna \$8

coors light \$6

micelob \$6

DRAFT

ask about our daily drafts

IMPORTED

corona \$8

heineken \$8

stella artois \$9

over the barrel \$9

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