



Cocktail & Food Menu

MIXOLOGY	2-3
FLOR DE CAÑA	4
WINE	5-7
SPIRITS	8-13
HARD SELTZERS, BEER & CIDERS	14
ALCOHOL FREE	15-17
FOOD	18-22

PRICES ARE QUOTED IN KYD / 1 KYD = 1.25 USD / FOR YOUR CONVENIENCE, AN 18% GRATUITY CHARGE WILL BE ADDED TO ALL CHECKS. PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS PRIOR TO ORDERING.

MIXOLOGY



LIQUID CREATIVITY FEATURED BY FLOR DE CAÑA

Macuá de San Cristobal

TROPICAL • REFRESHING • MORE'ISH

FLOR DE CAÑA EXTRA SECO 4 YEARS OLD SHAKEN WITH HOUSECRAFTED GUAVA-NECTAR, LIME AND HOUSECRAFTED EARL GREY SYRUP.

17

Seven Mile Punch

CARBONATED • REFRESHING • LOCALIZED

FLOR DE CAÑA ∞ SPICED RUM IV|X|IXX, PANELA GINGER ALE, LIME, AND HOUSE-CRAFTED FASSIONOLA SYRUP IN A BRIGHT, FIZZY SERVE.

17

Cayman Colada

CREAMY • FROZEN • CARIBBEAN REVAMP

FLOR DE CAÑA EXTRA DRY SECO, PURE COCONUT MILK, PINEAPPLE, COCONUT ESPUMA. SERVED IN A REAL COCONUT.

ADD AN EXTRA OUNCE OF COCONUT RUM LIQUEUR [+ \$3]

18

"Not a Mojito"

REFRESHING • LONG • HERBAL

FLOR DE CAÑA BLONDE BLEND IV|VII (HOUSE BLEND), TARRAGON SODA, AND A VIBRANT BLEND OF ASSORTED FRESH HERBS.

MANGO OR STRAWBERRY-GUAVA [+ \$1]

16

The Mango Slide

CREAMY • LUSH • FRUITY

FLOR DE CAÑA AÑEJO ORO RESERVE, LOCAL MANGO, HOUSECRAFTED CREAM OF COCONUT. SERVED IN A LUSCIOUS WHITE CHOCOLATE CRACKING SHELL.

18

Vulcanic Storm

ZESTY • FIZZY • FIERY

FLOR DE CAÑA AÑEJO "THE DARK SOUL" (HOUSE-DOCTORED), HOUSECRAFTED GINGER BEER & LIME.

16

MIXOLOGY



FROZEN & TROPICAL TWISTS

Fresno Margarita con Mango

FROZEN • ZESTY HEAT • TROPICAL ESCAPISM

LUNAZUL BLANCO 100% AGAVE BLENDED WITH A VIBRANT MANGO-FRESNO PURÉE. SERVED WITH A DRIZZLE OF OUR HOUSE-CRAFTED LACTO-FERMENTED HOT SAUCE.

17

Bata Frosé

FROZEN • DELICATE • FRUIT-FORWARD • POSH

ROSÉ WINE, ELEVATED BY A DELICATE BLEND OF LYCHEE, STRAWBERRY, AND A HINT OF ROSE.

18

Beer Spritz

BEER-BASED • REFRESHING • CITRUSY • BRIGHT

LOCAL WHEAT BEER, SELECT APERITIVO, AND CALAMANSI FOR AN UNEXPECTED TROPICAL HIGHBALL.

16

Crackin' Mudslide

GLOW VODKA, HOUSE-CRAFTED RUM CREAM, AND DOUBLE COFFEE LIQUEUR BLENDED WITH SWEETENED CONDENSED MILK. SERVED IN A LUSCIOUS CHOCOLATE CRACKING SHELL.

18

Worthy Mai Tai



THE SOLERA-AGED ICON

A MODERN HOMAGE TO THE 1944 ORIGINAL. TO REPLICATE THE DEPTH OF LONG-LOST VINTAGE SPIRITS, WE BLEND WORTHY PARK 12 YEAR RUM WITH OUR HOUSE SYRUPS AND CURAÇAO, THEN AGE THE ENTIRE BASE IN A TWO-STAGE SOLERA SYSTEM USING TOASTED OAK BARRELS. THIS CONTINUOUS MATURATION CREATES A SOUL-STIRRING DEPTH THAT FRESH MIXING SIMPLY CANNOT ACHIEVE.

DEEPLY AROMATIC WITH TOASTED OAK, FUNKY JAMAICAN ESTERS, AND RICH MARZIPAN. THE PALATE IS VELVETY AND "LIQUEUR-LIKE," OFFERING CARAMELIZED HONEY NOTES SHARPENED BY A BRIGHT, TART LIME FINISH.

THE COMPOSITION

AGED BASE: WORTHY PARK 12 YEAR, PIERRE FERRAND DRY CURAÇAO, HOUSE ORGEAT & PANELA-ROCK SYRUP.

FINISH: SHAKEN WITH FRESH LIME JUICE.

SERVE: OVER CRUSHED ICE WITH FRESH MINT.

SECRET TIP: ENJOY THE AGED BASE ON ITS OWN AS A WORTHY OLD FASHIONED—SERVED ON THE ROCKS, NO LIME.

25

THE SPIRIT OF NICARAGUA: FLOR DE CAÑA



FLOR DE CAÑA EXTRA SECO 10
4 YEARS OLD - AGED & CARBON FILTERED - NICARAGUA

FLOR DE CAÑA AÑEJO ORO 10
4 YEARS OLD - AGED AMBER RUM - NICARAGUA

FLOR DE CAÑA GRAN RESERVA 11
7 YEARS OLD - AGED RUM - NICARAGUA

FLOR DE CAÑA 12 YEARS OLD 12
AGED RUM - NICARAGUA

FLOR DE CAÑA ECO 13
15 YEARS OLD - AGED RUM - NICARAGUA

FLOR DE CAÑA 19 YEARS OLD 22
AGED RUM - NICARAGUA

FLOR DE CAÑA FAMILY LEGACY 28
25 YEARS OLD - AGED RUM - NICARAGUA

BATA BAR X FLOR DE CAÑA SPECIALS



FLOR DE CAÑA "DARK SOUL" 11
AGED V+VII - PREMIUM HOUSE-DARKENED AGED RUM -
NICARAGUA

FLOR DE CAÑA INFINITY∞SPICED RUM 14
AGED V|X|IX - INFINITY HOUSE-SPICED AGED RUM -
NICARAGUA



WINE BY THE GLASS



THE ISLAND FIZZ 16 | 72

QUINTA DE RAZA

PET-NAT, VINHO VERDE / PORTUGAL

NATURAL SPARKLING, BRIGHT, CLOUDY & BURSTING WITH ZESTY LIME, GREEN APPLE; A FUN EFFERVESCENCE

EFFORTLESS ELEGANCE 25 | 132

BILLECART-SALMON LE RÉSERVE BRUT

MAREUIL-SUR-AY, CHAMPAGNE / FRANCE

REFINED AND ELEGANT. FINE BUBBLES WITH DELICATE NOTES OF CITRUS, WHITE FRUIT, AND BRIOCHE, FINISHING FRESH, PRECISE, AND BEAUTIFULLY BALANCED.

POOLSIDE CREAMINESS 18 | 84

SEBASTIANI

BUTTERFIELD STATION CHARDONNAY, SONOMA / USA

RICHER CHARDONNAY WITH RIPE PEAR, GOLDEN APPLE, & A HINT OF VANILLA AND BUTTERSCOTCH ON THE FINISH.

VOLCANIC ELEGANCE 14 | 68

INAMA AZIENDA AGRICOLA

SOAVE, VENETO / ITALY

FROM SOAVE CLASSICO'S BASALTIC SOILS, GARGANEGA SHOWS WHITE FLOWERS, ALMOND, & CHAMOMILE, WITH A DRY, MINERAL, REFRESHING PALATE.

SILKY PINK ELEGANCE 16 | 70

KIM CRAWFORD

ROSÉ, MARLBOROUGH / NEW ZEALAND

VIBRANT & DRY. BRIGHT MERLOT ROSÉ WITH STRAWBERRY, RUBY GRAPEFRUIT & A CRISP, REFRESHING FINISH.

CHILLED CROWD-PLEASER 18 | 82

LOUIS JADOT

BEAUJOLAIS VILLAGE / FRANCE

LIGHT, BRIGHT, WITH FRESH CRUSHED STRAWBERRY, CHERRY, & A HINT OF VIOLET. SERVE COOL TO ENHANCE ITS VIBRANT ACIDITY & JUICY FINISH.

OREGON'S SATIN 19 | 88

ELK COVE

PINOT NOIR, WILLAMETTE VALLEY, OREGON / USA

COOL-CLIMATE PINOT NOIR WITH BRIGHT CHERRY, FOREST FLOOR, & DRIED ROSE. SILKY TEXTURE & A LONG, EARTHY, BALANCED FINISH.

APPROACHABLE STRUCTURE 17 | 78

SILVER PALM

CABERNET SAUVIGNON NAPA, CALIFORNIA / USA

FULL-BODIED CABERNET WITH BLACK CURRANT, BLACKBERRY, ANISE, & DARK CHOCOLATE. OAK-AGED WITH SMOOTH TEXTURE & FIRM, LINGERING TANNINS.

WINE BY THE BOTTLE



SPARKLING

CUVÉE DOM PÉRIGNON 450

BRUT 2013, ÉPERNAY, CHAMPAGNE / FRANCE

BILLECART-SALMON 175

BRUT LE ROSÉ, MAREUIL-SUR-AÏ, CHAMPAGNE / FRANCE

LAURENT PERRIER 245

LA CUVÉE ROSÉ, TOURS-SUR-MARNE, CHAMPAGNE / FRANCE

PROSECCO FANTINEL 65

ONE & ONLY MILLESIMATO, FRIULI-VENEZIA GIULIA, ITALY

CAVA RAVENTOS I BLANC 70

RESERVE

BILLECART-SALMON LE RÉSERVE BRUT 132

BRUT LE ROSÉ, MAREUIL-SUR-AÏ, CHAMPAGNE / FRANCE

WHITE

TERRA ALPINA 65

PINOT GRIGIO, TRENTO - ALTO ADIGE, ITALY

CLOUDY BAY 98

SAUVIGNON BLANC, MARLBOROUGH / NEW ZEALAND

LEITZ 75

RIESLING, RHEINGAU / GERMANY

MARTIN CODAX 95

ALBARINO, RÍAS BAIXAS / SPAIN

ROSÉ

TERROIRS DE LA NOËLLE 60

LES LIGÉRIENS ROSÉ D'ANJOU

MAISON SAINT AIXE 74

AIX ROSE PROVENCE, FRANCE

CAVE D'ESCAN 79

WHISPERING ANGEL, PROVENCE, FRANCE

RED

GUIMARO 75

MENCIA, RIBEIRA SACRA / SPAIN

DECERO 75

REMOLINOS VINEYARD, MENDOZA / ARGENTINA

FLOWERS 145

PINOT NOIR, SONOMA COAST / USA

AGAVE SPIRITS



TEQUILA

FORTALEZA BLANCO - NOM 1493	16
LUNAZUL BLANCO NOM 1513	10
CASAMIGOS BLANCO NOM 1609	15
PATRON REPOSADO NOM 1492	15
CLASE AZUL REPOSADO NOM 1595	35
DON JULIO 1942 NOM 1449	35
DON JULIO 70 CRISTALINO NOM 1449	17
PORFIDIO EXTRA ANEJO 100% AGAVE SUPER JALISCO	38
CASA NOBLE AÑEJO NOM 1437	18

MEZCAL



DEL MAGUEY VIDA CLÁSICO - SAN LUIS DEL RIO OAXACA - ESPADÍN - 42%	14
LA TRAVESÍA OAXACA - DESTILADO DE AGAVE	13
PORFIDIO AUSCAL EXTRA ANEJO AUSTRALIAN AGAVE	18

CANE SPIRITS



RUM

APPLETON ESTATE	10
SIGNATURE BLEND - AGED RUM - JAMAICA	
BACARDÍ	11
CARTA BLANCA - RESTED WHITE RUM CARIBBEAN	
BACARDÍ	18
RESERVA OCHO - AGED RUM - CARIBBEAN	
BLACK TOT	15
FINEST CARIBBEAN RUM - NAVY RUM PAN CARIBBEAN	
FLOR DE CANA	10
EXTRA DRY 4 YEARS OLD AGED WHITE RUM - NICARAGUA	
INDIGO OCTAVE	10
SPICED RUM - AGED SPICED RUM CAYMAN ISLANDS	
PLANTERAY	11
GRANDE RESERVE - BARBADOS	
PLANTERAY	11
OFTD OVERPROOF - CARIBBEAN	
SEVEN FATHOMS RUM	12
AGED RUM - CAYMAN ISLANDS	
ZACAPA	18
SOLERA NO.23 - AGED RUM - GUATEMALA	
HAVANA CLUB	20
SELECCIÓN DE MAESTROS - AGED RUM, CUBA	
PROBITAS	12
RESTED WHITE BLENDED RUM - BARBADOS / JAMAICA	
DICTADOR	21
RESERVA ICÓNICA 20 SOLERA AGED RUM - COLOMBIA	

CACHAÇA DO BRASIL



ABELHA	12
PRATA - ORGANIC	

DISTILLATES



VODKA

BOBO'S LOCALLY DISTILLED FROM FINE GRAINS	10
BELVEDERE POLAND - DISTILLED FROM ORGANIC RYE	14
GREY GOOSE FRANCE - DISTILLED FROM WINTER WHEAT	14
KETEL ONE NETHERLANDS - DISTILLED FROM WHEAT	12
TITO'S USA - DISTILLED FROM CORN	12
CHOPIN POLAND - DISTILLED FROM POTATO	14
ABSOLUT ELYX SWEDEN - DISTILLED FROM WINTER WHEAT	15

GIN



OFFSHORE SPECIAL EDITION CARIBBEAN BOTANICALS - FRESH & COMPLEX 45%	10
BLUE IGUANA GIN PREMIUM & LOCAL - FUNKY, TROPICAL, FLORAL - 42%	15
HENDRICK'S ORIENTAL AROMAS WITH HINTS OF FLORALITY - 41.4%	14
TANQUERAY CLASSIC PREDOMINANTLY JUNIPER WITH CITRUS & SPICE - 47.3%	10
TANQUERAY NO. TEN AROMATIC WITH FRESH CITRUS NOTES - 47.3%	13
MONKEY 47 ECCENTRIC, COMPLEX WITH 47 BOTANICALS - 47%	24

WHISKY & WHISKEY



AMERICAN

STRAIGHT RYE & BOURBON WHISKEY

SAZERAC 6 YEARS OLD 13
BUFFALO TRACE DISTILLERY - 45%

STRAIGHT BOURBON WHISKEY
OLD FORESTER 10
OLD FORESTER DISTILLING CO. - 43%

MAKER'S MARK 46 14
STAR HILL FARM - 47%

WOODFORD RESERVE DOUBLE OAKED 18
WOODFORD RESERVE DISTILLERY

IRISH



JAMESON 11
BLENDED WHISKEY - 40%

BLENDED SCOTCH

DEWAR'S 10
WHITE LABEL

CHIVAS REGAL 11
12 YEARS OLD

CHIVAS REGAL 22
18 YEARS OLD

JOHNNIE WALKER 12
BLACK LABEL

BLENDED MALT

MONKEY SHOULDER 14
TRIPLE BLENDED MALT

SCOTCH SINGLE MALT

GLENMORANGIE 16
10 YEARS OLD THE ORIGINAL - HIGHLANDS

THE MACALLAN 22
12 YEARS OLD SHERRY OAK - SPEYSIDE

GLENFIDDICH 16
15 YEARS OLD SOLERA - SPEYSIDE

LIQUEURS & APERITIF



AMARETTO DISARONNO ALMOND FLAVORED	13
APEROL LIGHT ITALIAN APERITIF AMARO	10
BAILEYS IRISH CREAM	11
CAMPARI BITTER ITALIAN APERITIF AMARO	10
COINTREAU ORANGE LIQUEUR	12
PLANTERAY CUT & DRY PREMIUM COCONUT - RUM LIQUEUR	13
CAYMAN SPICED RUM CREAM HOUSE-CRAFTED CREAM & SAPOTE LIQUEUR	12
GRAND MARNIER CORDON ROUGE - ORANGE LIQUEUR	13
LIQUEUR DE FEUILLES DE PIMENT HOUSE-CRAFTED ALLSPICE LEAF LIQUEUR	12
SAMBUCA HOUSE-CRAFTED LIQUEUR	12

VERMOUTH & AROMATIZED FORTIFIED WINES



NOILLY PRAT 10
ORIGINAL DRY VERMOUTH - FRANCE

COCCHI 12
AMERICANO - ORANGE & OTHER
BOTANICALS - ITALY

MARTINI 10
RUBINO ROSSO - RED VERMOUTH - ITALY

BRANDY & FRUIT DISTILLATES



EAU DE VIE & GRAPPA

SINGANI 63 12
BOLIVIA GRAPE

GAJA GAIA & REY GRAPPA DI
CHARDONNAY 18

COGNAC



HENNESSY VSOP 17

PIERRE FERRAND 1840 10

REMY MARTIN VSOP 16

HARD SELTZERS, BEERS & CIDER



HARD SELTZERS

FLOR DE CAÑA SELTZERS 9
BERRY FLAVOR OR MANGO FLAVOR

BEERS & CIDER



WHITE TIP DRAUGHT 8
CAYBREW - LOCALLY BREWED LAGER

CAYMAN WEISSE DRAUGHT 8
19-81 - SPECIALLY HOTEL INDIGO COMMISSIONED
BREWED WEISSE

ISLAND HOPPER DRAUGHT 8
CAYBREW - LOCALLY BREWED IPA

FREESTYLE 8
CAYBREW - LOCALLY BREWED LOW-CAL, EXTRA LIGHT
LAGER

MANGO TANGO 7
CAYBREW - LOCALLY BREWED FRUIT LAGER

TROPICAL IPA 8
19°-81° BREWERY - LOCALLY BREWED CRAFT IPA

ISLAND SESSION 8
19°-81° BREWERY - LOCALLY BREWED KOLSCH STYLE
SESSION

BUD LIGHT 8
ANHEUSER BUSCH - US BREWED ADJUNCT LIGHT LAGER

HEINEKEN 8
HEINEKEN BREWERY - DUTCH BREWED LAGER

CORONA 8
GRUPO MODELO BREWERY - MEXICAN BREWED ADJUNCT
LAGER

ESTRELLA DAMM 8
S.A. DAMM. - PALE MEDITERRANEAN LAGER

KOPPARBERG 8
KOPPARBERGS BRYGGERI - SWEDISH PERRY (PEAR
CIDER) OR SWEDISH APPLE CIDER WITH STRAWBERRY &
LIME

ALCOHOL FREE



ALCOHOL FREE BEER

BITBURGER 0.0% 6
GERMAN DE-ALCOHOLIZED PILSENER, 0.5%

ARTISAN AGUAS



CUCUMBER & HONEY DEW 10
COOLING • HYDRATING • LIGHT

GRAVIOLA & GRAPEFRUIT 10
TANGY • TROPICAL • INVIGORATING

GUAVA 10
SWEET • FRAGRANT • JUICY

BOOZED UP? ADD A SHOT OF SPIRIT: +6

OFFSHORE GIN | FLOR DE CAÑA DRY SECO | BOBO'S VODKA

MILKSHAKES & SLUSHIES



CRACKLING CHOCOLATE & DULCE
DE LECHE MILKSHAKE 11
A RICH, COOL CLASSIC, SERVED WITH A CHOCOLATE-
SHELL FINISH

CRACKLING STRAWBERRY & HIBISCUS
MILKSHAKE 11
SWEET STRAWBERRY MEETS FLORAL HIBISCUS, SEALED
IN A BRITTLE CHOCOLATE SHELL.

GUAVA FASSIONOLA SLUSHIE 10

SOURSOP CARAMBOLA SLUSHIE 10

BOOZED UP? ADD A SHOT OF SPIRIT: +6

OFFSHORE GIN | FLOR DE CAÑA DRY SECO | BOBO'S VODKA

ALCOHOL FREE



SOFT DRINKS

SODA 4
COCA COLA | COKE ZERO | SPRITE

SCHWEPES 4
TONIC WATER | LIGHT TONIC WATER

GINGER BEER 6
HOUSE-CRAFTED

PANELA GINGER ALE 6
HOUSE-CRAFTED

WATER



SAN PELLEGRINO 8
ITALIAN SPARKLING MINERAL WATER

ACQUA PANNA 8
ITALIAN STILL MINERAL WATER

JUICE



TROPICAL MANGO 8
HOUSE-CRAFTED

FRESH ORANGE 8

APPLE JUICE 4

HOT DRINKS



COFFEE & CO. (LAVAZZA)

AMERICAN COFFEE	4
ESPRESSO	4
ESPRESSO MACCHIATO	5
CAPPUCCINO	5
CAFÉ LATTE	5

TEA & TISANE (PALAIS DES THÉS)



ENGLISH BREAKFAST	5
EARL GREY QUEEN BLEND	5
MASALA CHAI	5
MINT	5
INFUSION DE CAMOMILLE	5
INFUSION OF MENTHE	5

FOOD



LIGHT FARE

Tuna Poke

AVOCADO, CUCUMBER, CARROTS, SCALLIONS, RADISH,
CORN, SHALLOTS, SESAME ADOBO DRESSING, CORN
CHIPS

16

Romaine Salad

ROMAINE HEARTS, ASPARAGUS, CHERRY TOMATOES,
GREEN OLIVES, PARMIGIANO, BRIOCHE CROUTONS, BASIL
CAESAR DRESSING

14

Tropical Quinoa Bowl

AVOCADO, HEIRLOOM TOMATOES, BEETS, MANGO
RED ONION, CUCUMBER, PINEAPPLE, ROASTED CORN
TARRAGON YUZU VINAIGRETTE

15

Grilled Chicken Quesadilla

OAXACA CHEESE, GRILLED PEPPERS, TOMATOES,
PICO SALSA, GREEN CURRY AIOLI, GUACAMOLE

16

Tortillas & Salsa

CRISPY TORTILLAS, SOUR CREAM, PICO DE GALLO

8

ADD: GUACAMOLE

4

Royal Nachos

BEEF, REFRIED BEANS, PEPPER JACK CHEDDAR CHEESE,
JALAPENO, SCALLIONS, CILANTRO, GUACAMOLE, SOUR
CREAM, PICO DE GALLO, BLACK OLIVES

18

Chicken Wings

BUFFALO CHICKEN WINGS SERVED WITH BLUE CHEESE
SAUCE

6 PCS 14 | 12 PCS 26

FOOD



SANDIS & CO.

Black truffle flat bread

BLACK TRUFFLE PECORINO ROMANO CHEESE, BABY SPINACH, CONFIT LEMON, WILD MUSHROOM, CRISPY BACON, CARBONARA SAUCE

22

Burrata flat bread

TOMATO SAUCE, BASIL PESTO, DICED AVOCADO, ARUGULA, PARMESAN CHEESE BALSAMIC VINAIGRETTE

21

Crispy Chicken Sandwich

RED CABBAGE, DILL PICKLE, JERK AIOLI, FONTINA, COCO BRIOCHE

18

Cali Burger

PROVOLONE, AVOCADO, TOMATO, CARAMELIZED ONIONS, BACON, DILL PICKLE, MARY ROSE AIOLI

21

Lobster & Shrimp Tacos

CORN TORTILLA, GUACAMOLE, LIME CREMA, CORN, RED CABBAGE, CILANTRO, PICO DE GALLO

21

Lobster Maki

TOBIKO, CUCUMBER, ASPARAGUS, AVOCADO, TOP TEMPURA LOBSTER, GARLIC MAYO, GOCHUJANG MAY KABAYAKI SAUCE

23

Vegetarian Roll

RICE PAPER, AVOCADO, CUCUMBER, BELL PEPPER, LETTUCE, MANGO SAUCE, BEETROOT PEARLS

19

FOOD



DESSERTS

Fudge Brownie

MISO CARAMEL, CHANTILLY CREAM

14

*Frozen Strawberry Cheesecake
Popsicles*

CRUMBLE, BERRY SAUCE

13

Prosecco Pavlova

MANGO SALSA, SPARKLING STRAWBERRY COMPOTE,
FRESH CREAM

14

KIDS CORNER



FOOD

Penne Tomato

TOMATO RAGU, PARMESAN

12

Penne Butter

BUTTER, PARMESAN

11

Mac n' Cheese

CHEDDAR, CREAM, PARMESAN

12

Cheeseburger 6oz

BRIOCHE BUN, FRIES OR FRUIT

13

Grilled Steak 6oz

CARROTS, BROCCOLI

18

Fish Fillet 4oz

CARROTS, BROCCOLI

18

Grilled Cheese

WHITE TOAST, CHEDDAR

12

Crispy Chicken Fingers

FRUIT OR FRIES

12

Pepperoni Pizza

12

DESSERT



Brownie

WHIPPED CREAM, CARAMEL

8

Sundae

CHOCOLATE & VANILLA ICE CREAM, RASPBERRY SAUCE,
CHOCOLATE PEARLS, MARSHMALLOWS, BROWNIE

8

Chocolate Chip Cookies

5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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