

5 o'clock  
Somewhere  
Bar & Grill

MARGARITAVILLE  
VACATION CLUB®



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# STARTERS

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## CHIPS & SALSA GF

\$14

Crispy, Golden Corn Tortilla Chips Served with Our House-Made Salsa

## HUMMUS PLATE V

\$19

Creamy Chickpea Purée Infused with Garlic and Tahini, Served with Soft Pita Bread and a Medley of Fresh-Cut Vegetables

## AHI TUNA POKE

\$26

Sushi-Grade Tuna Marinated in Savory Soy-Sesame Blend, Avocado, Scallions, Carrots, Edamame, Seaweed Salad and Tostones

## CHICKEN WINGS GF

\$21

Crispy Wings Tossed In Your Choice of Bold BBQ, Classic Buffalo, or Sweet Chili Cilantro Glaze. Served with Blue Cheese Dipping Sauce, Carrots and Celery

## ADOBO CHICKEN BITES

\$21

Tender Bites of Marinated Chicken, Lightly Fried and Coated in a Sweet Mango-Chili Glaze

## MAHI-MAHI NUGGETS

\$28

Flaky Mahi-Mahi Fillets, Breaded and Fried to Golden Perfection Finished with Zesty Cilantro-Lime Aioli

## BEACH NACHOS GF

\$21

Tortilla Chips Layered with Cheese Sauce, Melted Cheddar and Jack Cheese, Your Choice of Seasoned Chicken or Tender Pulled Pork, Fresh Salsa, Sour Cream, Guacamole and Sliced Jalapeños

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# SALADS

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## ISLAND CAESAR

\$19

Romaine Lettuce, Creamy Dressing, Avocado, Grape Tomatoes, Parmesan, Egg, Grilled Corn and Shaved Parmesan

## LOCAL SANDIA SALAD V GF

\$21

Artisan Lettuces Tossed with Crumbled Queso Fresco, Grape Tomatoes, Pickled Red Onions, Crisp Cucumber, and Finished with a Sweet Mango Dressing

+Add chicken \$7 or shrimp for \$10

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# PLANT-BASED

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## Corner

## BUFFALO CAULIFLOWER SANDWICH

\$16

Lettuce, Tomato, Guacamole, Onion and Ranch Dressing

## BLACK BEAN & CORN QUESADILLAS V

\$16

Golden Grilled Tortillas Filled with Seasoned Black Beans, Sweet Corn, And Melty Vegan Cheddar. Served with Guacamole and Pico De Gallo for Dipping

## VEGAN BURGER V GF

\$18

A Juicy Plant-Based Patty with Melted Vegan Cheese, Peppery Arugula, Fresh Tomato, Onion and Creamy Avocado

## VEGETABLE TRIFONGO

\$21

Seasonal Fresh Vegetables

## MONGOLIAN ORGANIC VEGAN LETTUCE WRAPS

\$16

Tofu, Carrots, Zucchini, Onions and Bell Peppers



# BURGERS, SANDWICHES & More

## CLASSIC SMASH BURGER

\$21

Two Seared-Beef Patties Layered with Melty American Cheese and Sweet Caramelized Onions

## 5 O'CLOCK SMASH BURGER

\$22

Stacked With Grilled Ham, Melted Cheese and a Sunny-Side Up Local Egg. Finished with Creamy Mayo on a Brioche Bun

## BORICUA BURGER

\$23

A Juicy Beef Patty, Caramelized Onions, Sweet Fried Plantains, Melted Playero Cheese and House-Made Island Salsa on a Brioche Bun

## MEXICAN BURGER

\$22

A Spicy Twist on Tradition with Pepper Jack Cheese, Fresh Guacamole, Tangy Salsa and a Juicy Beef Patty on a Toasted Brioche Bun

## CHICKEN QUESADILLA

\$22

Grilled Flour Tortilla Filled with Seasoned Grilled Chicken, Melted Cheddar and Jack Cheese, Served with Fresh Guacamole, Pico De Gallo and Sour Cream

## TRIPLETA SANDWICH

\$24

A Puerto Rican Street Food Legend—Grilled Chicken Breast, Savory Smoked Ham and Tender Sirloin Steak Strips Stacked High with Swiss Cheese, Lettuce, Tomato, House “National Sauce” and Crispy Potato Shoestrings

## CRISPY CHICKEN SANDWICH

\$20

A Juicy Chicken Breast, Perfectly Fried To Golden Crispiness, Layered With Smoky Bacon, Fresh Tomato, Crunchy Cabbage, Melted Cheddar, And Chipotle Aioli On A Toasted Brioche Bun

## ISLAND SHRIMP WRAP

\$25

Plump, Seasoned Shrimp Wrapped in a Spinach Tortilla With Crisp Lettuce, Tomato, Onion and Drizzled With Tangy Mango Chimichurri. Fresh, Zesty and Satisfying

## TURKEY BURGER

\$21

A Lean Yet Juicy Turkey Patty Topped with Lettuce, Tomato, Cucumber, Pickled Onion and a Tart-Sweet Cranberry Vinaigrette—All Served on a Soft Brioche Bun. A Healthier Choice With Flavor To Spare

## CRISPY GROUPER SANDWICH

\$25

Lightly Breaded and Fried Grouper Fillet Topped with Peppery Arugula, Sweet Roasted Tomatoes and Tangy Pickled Onion. Served on a Brioche Bun with a Side of Sweet Potato Fries

## PAN-SEARED RED SNAPPER GF

\$27

A Local Catch Pan-Seared to Perfection, Served with Crisp Plantain Chips and a Mixed Greens Salad Dressed In Creamy Coconut Vinaigrette

## SIDES

Parmesan Truffle Fries \$14

French Fries \$10

Sweet Potato Fries, “Tostones” (Fried Plantains) or Mixed Fruit \$10

Upgrade to French Fries for \$4

Burgers & sandwiches served with fries.

## KIDS' Kid's Burger

\$12

Kid's Quesadilla

\$12

Chicken Tenders

\$12

Grilled Chicken Breast

\$12

## SWEETS

Key Lime Pie

\$12

Brownie Mousse

\$12

Gluten-free available. Consuming raw or undercooked meats could increase your risk of foodborne illness. If you have dietary requirements, please speak to a food & beverage team member.

V - Vegan | GF - Gluten-Free



# DRINKS



## MARGARITAS

### Who's to Blame®

Cazadores Reposado Tequila, Triple Sec, Fresh Lemon Sour \$17

### Perfect Margarita

Cazadores Silver Tequila, Cointreau, Hand-Extracted Lime, Fresh Lemon Sour \$16

### Sandia Margarita

Cazadores Silver Tequila, Triple Sec, Watermelon Purée, Fresh Lemon Sour \$17

### Uptown Cadillac Margarita

Don Julio Silver Tequila, Cointreau, Hand-Extracted Lime, Fresh Lemon Sour, Grand Marnier Float \$19

## Boat DRINKS

### 5 O'Clock Somewhere

Bacardí Silver Rum and Passion Liqueur, 151 Rum, Orange and Pineapple Juices with Sweet and Sour and a splash of Grenadine \$16

### Sailor's Delight

Don Q Spiced Rum, Bacardí Coconut Rum, Watermelon Purée and Pineapple Juice \$16

### Mojito

Don Q Cristal Rum, Fresh Lime, Mint Leaf, Club Soda Spritz, Powdered Sugar \$17

### Incommunicado

Cazadores Reposado, Silver Rum, Vodka, Gin, Triple Sec, Pineapple and Cranberry Juices and Sweet and Sour \$16

### Rain Forest Adventure

Don Q Coconut Rum, Mango and Banana Purées, Orange Juice and a Float of Dark Rum \$17

### Passion Mojito

Bacardí Silver Rum, Passion Liqueur, Passion Purée, Fresh Mint \$17

## Frozen CONCOCTIONS

### Havana's & Banana's

Bacardí Carta Negra Rum, Irish Cream Liqueur, Crème de Banana and Coconut Purée \$16

### Key Lime Pie

Bacardí Silver Rum, Piña Colada and Key Lime Juice, Whipped Cream & Lime \$16

### Ziggy Zaggy

Don Q 151 Rum, Piña Colada, Mango and Strawberry Purées \$16

### Off to the Virgin Islands

Our Non-Alcoholic Daiquiri made with All-Natural Fruit Purée. Your choice of Piña Colada, Strawberry, Banana, Mango or Lemon Lime \$7

## Bottle SERVICE

### Vodka

Grey Goose \$225  
Tito's Handmade \$225

### Gin

Hendrick's \$225

### Rum

Bacardí 8 \$229  
Bacardí 10 \$239

### Tequila

Patrón Silver \$329  
Patrón Añejo \$359

### Whiskey / Scotch

Black Label \$249  
The Macallan 12 Yrs \$299

### Champagne & Sparkling

Prosecco \$58  
Laurent-Perrier Rosé \$269  
Veuve Clicquot, Brut \$189

## SPARKLING

La Marca G \$15 B \$60

Torre Oria G \$14 B \$56

## WHITE / ROSÉ

Riesling, Château Ste. Michelle  
G \$16 B \$65

Chardonnay, Louis Latour  
G \$16 B \$65

Rosé, Whispering Angel  
G \$21 B \$79

## RED

Pinot Noir, Prophecy G \$15 B \$60

Merlot, Decoy G \$19 B \$70

Cabernet Sauvignon, Louis Martini  
G \$18 B \$69

## SANGRIA

Red \$16 | White \$16

## BEERS \$8

### Local Beers

Rio Mar Lager  
Michelob Ultra  
Magna  
Medalla Light

### Imported Beers

Corona Extra  
Corona Light  
Heineken  
Heineken Light  
Non-Alcoholic Beer