



## Bar Menu

	<i>Regular hour</i>	<i>Happy Hour</i>
<b>Chicken Skewers</b> garlic yogurt dip	\$12.95	\$6.95
<b>Vegetable Spring Rolls</b> sweet chili sauce	\$13.95	\$6.95
<b>Crispy Fried Calamari</b> jerk mayo	\$13.95	\$7.95
<b>Tick Tack Toe Fries</b> spicy ketchup	\$7.95	\$5.95

## Dry cocktails

	<i>Regular hour</i>	<i>Happy Hour</i>
<b>Crangria</b> Cranberry Juice, orange, lemon, pineapple	\$8.95	\$4.95
<b>Ouch!</b> Pineapple juice, lime, mint & ginger beer	\$8.95	\$4.95
<b>Sparkling Basil Smash</b> Strawberries, basil, sparkling lime water	\$9.95	\$5.95
<b>Mudslide</b> Ice Cream mix, chocolate sauce, whole milk	\$8.95	\$5.95



## Wines of the month

### **3 Finger Jack Red Blend** \$9

a wine of distinction with a unique profile owing to the seasoned rum barrels which imparts lovely aromas & notes of baking spice, nutmeg & delicious campfire made smores.

### **Chloe Sauvignon Blanc** \$9

from prized vineyards in Marlborough, New Zealand. Aromatics lead to an intense expression of the grape with a generous mouthfeel. Tropical fruit aromas & layers of fresh citrus, ripe lychee & juicy pineapple delight the palate

### **House Wine** \$7

selected wine by the glass

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## Cocktails

	<i>Regular hour</i>	<i>Happy Hour</i>
<b>Bay Breeze</b> Vodka, pineapple & cranberry juice	\$10.25	\$5.95
<b>Cayman Sunset</b> Gold rum, orange & pineapple juice, grenadine	\$10.75	\$6.95
<b>Lovely Lavender</b> Gin, Lemonade, lavender simple syrup, sparkling water	\$10.75	\$6.95
<b>Mango Margarita</b> Tequilla, triple sec, housemade mango puree	\$10.75	\$5.95