



Tipsy Tapas

4:00pm – 10:00pm

Tomato and Ochro Bruschetta - \$70.

Our local twist on the classic Bruschetta

Sweet Potato Surprise - \$75.

Seasoned sweet potato, mashed and stuffed with Saltfish Buljol; rolled, breaded and fried for that perfect sweet and salty bite

Spiced Drumsticks with Creamy Chutney - \$80.

Drumsticks treated with our secret spice blend seared, baked and served with our Classic Creamy Chutney

Meatballs in Red Wine BBQ Sauce - \$105.

Meatballs baked, tossed, and soaked in a hearty red wine infused BBQ sauce

Broiled Garlic and Herb Shrimp - \$120.

Jumbo Shrimp soaking in a garlic infused olive oil bath with a hint of Rosemary

Spicy Pork Riblets with Jalapeno Cole Slaw - \$100.

Jalapeno spiced Pork Ribs slow cooked to perfection and served with our classic slaw

Coconut and Rosemary Corn – \$75.

Sliced ears of Corn gently simmering in a coconut and rosemary broth

All prices are in TT\$ and are subject to 10% service charge.

Email – restaurant@stonehavenvillas.com

Websites – www.stonehavenvillas.com & www.cupofjoecaribbean.com

Follow @thepavilionbycupofjoe on Instagram/Facebook

RESERVATIONS: CALL 868-639-0361 / WHATSAPP 868-383-4271



Cocktail Menu

4:00pm – 10:00pm

Signature Creations

MOJITOS by the **KING** - \$65.00

White rum, lime, mint leaves, seasonal fruits

ROCKING RUM PUNCH - \$60.00

White rum, Dark rum, lime, orange, pineapple, bitters

CUP OF JOE MARTINI - \$65.00

Vodka, coffee liqueur, espresso

MARGARITA FUN and **FLAVOURS** - \$65.00

Tequila, Triple sec, Lime, Seasonal flavours

(SMOKED) OLD FASHIONED - \$70.00

Scotch, Bitters, Sugar (Apple/Cherrywood smoked)

Classics

MARTINI - \$75.00

Vodka/Gin, Vermouth, Olives, Lime

COSMOPOLITAN - \$75.00

Vodka, Orange Liqueur, Lime, Cranberry

OLD FASHIONED - \$75.00

Scotch, Bitters, Sugar

TOM COLLINS - \$75.00

Gin, Lime, Triple sec, Soda

GODFATHER - \$75.00

Scotch, Amaretto

DAIQUIRI - \$75.00

Rum, Triple sec, Mango/Strawberry/Passion Fruit

PINA COLADA - \$75.00

White rum, Pineapple, Coconut Cream

WHISKEY SOUR - \$75.00

Scotch Triple sec, Lime, Bitters

Sparkling Cocktails

SPARKLING MOJITO - \$120.00

White Rum, Lime, Mint leaves, Sparkling wine

MIMOSA - \$90.00

Vodka, Orange Juice, Sparkling wine

BELLINI - \$90.00

Vodka. Fruit flavours, Sparkling wine

FRENCH 75 - \$90.00

Gin, Lime, Triple sec, Sparkling wine

MIXED BERRY BUBBLY - \$125.00

Vodka, Lime, Triple sec, Mixed Berries, Sparkling wine

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Dinner Menu

6:00pm – 10:00pm

APPETIZERS

Soup of the Day - \$75

Dasheen (Blue Food) Salsa served with Chips- \$60

Cubes of roasted Blue Dasheen introduced to a Salsa (onions, corn, tomato, avocado, a hint of lime)

Island Chicken Skewers with Creamy Chutney - \$90

Chunks of chicken, peppers, pineapple, onions, skewered and grilled, served with our classic creamy chutney sauce

Bourbon BBQ Pork Ribs – \$115

Jalapeno Spiced Pork Ribs slow cooked to perfection, served with bourbon bbq sauce and classic slaw

Salmon Cakes with a Lemon Caper Sauce – \$95

Chunky Salmon Patties lightly seasoned, sauteed and served with our lemon caper sauce

ENTRÉES

Roasted (Catch of the Day) in a Curry Butter Sauce - \$180

Fish Filets brushed with curry infused butter, roasted to flaky perfection, topped with Cumin spiced vegetables

Seared Salmon topped with a Tropical Salsa - \$225

A fillet of pink Salmon seared and topped with our Tropical Salsa

Half Chicken in a Mushroom Beurre Blanc - \$170

Chicken seasoned, seared, and slathered in a luxurious, creamy mushroom sauce, infused with white wine, and braised slowly until moist and tender

Prime Striploin Steak – \$295

10 oz Striploin done to your liking and paired with your choice of sauce – Chimichurri, Bordelaise or Black Peppercorn sauce

Rosemary and Garlic Crusted Lamb Chops - \$320

Tender Lamb Chops served with our special mint sauce

Signature Salad - \$70

Mixed greens, Tomatoes, Cucumbers, Red onions, Feta, Cranberries, Silvered Almonds

ADD * CHICKEN \$60 * SHRIMP \$85 * SALMON \$95

Pasta Party – \$90.

Create your own Pasta

Linguine tossed with your choice of Sauce *Chunky Marinara *Herb and Garlic *Alfredo

ADD ONS * CHICKEN \$60 * SHRIMP \$85 * SALMON \$95

ON THE SIDE

*Herbed Basmati Rice - \$65. *Rustic Mashed Potatoes - \$60.

*Creamed Patchoi - \$60. *Sauteed Vegetables - \$70

*Mixed Green Salad - \$60. *Vegetable Quinoa Medley \$75.

Parmesan Fries - \$45

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Sweet Endings

Share a Scoop – \$65

A Duo of delectable seasonal homemade Ice Cream flavors

Sweet T&T – \$65

Sweet Bread, Cassava Pone and Banana Bread
Served with cinnamon butter and homemade seasonal jam.

Share a Slice – \$75

Choose a heavenly slice of Cheesecake, Chocolate Layer
Mousse Cake or Carrot Cake

Share a Cup – \$75

Chocolate Brownie Sundae

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