

SPECIALTY COCKTAILS

MAHO MUDDLE \$13 xcg23

Vodka, honey, lime juice, muddled blueberries, fresh mint leaves, soda

FLY HIGH MARTINI \$15 xcg27

Absolut peach, orange, raspberry purée, & vanilla shaken, grenadine, citrus

DUPRAT'S COASTAL CARIBBEAN PUNCH \$13 xcg23

Rum, passion fruit purée, pineapple juice, honey, lime juice, fresh cinnamon

WATERMELON VODKJITO \$14 xcg25

Vodka, muddled fresh mint, brown sugar, fresh watermelon

MANGO MULE \$14 xcg25

Vodka, mango purée, lime, ginger beer

ST MAARTEN GUAVABERRY COLADA \$14 xcg25

Guavaberry liqueur, coconut cream, purée pineapple juice

RUNWAY FASHIONED \$15 xcg27

Makers mark bourbon, demerara simple syrup, orange bitters, cherry

THE LOADED BLOODY MARY \$25 xcg45

Ketel One vodka, tomato juice, Worcestershire sauce, tabasco, horseradish, celery.

"SMOKY "KINGSTON NEGRONI * Enjoy the show* \$17 xcg31

Appleton, Campari, Martini Rosso, orange bitters

PEACH BASH \$14 xcg25

Dewars, peach purée, simple syrup, club soda, cherry and lime

MARGARITAS (PREMIUM)

SALU MARGARITA \$16 xcg29

Reposado tequila, citrus cucumber mix, Grand Marnier

MORGAN RITA \$16 xcg29

Silver tequila, blue curaçao, Morgan citrus mix, simple syrup, triple sec, muddled jalapeño

GINGER RITA \$16 xcg29

Silver tequila, triple sec, fresh ginger puree, Morgan citrus mix, Grand Marnier

COCONUT MARGARITA \$16 xcg29

Silver tequila, triple sec, cream of coconut, Morgan citrus mix

SPECIALTY FROZEN

FROZE \$14 xcg25

Rose wine, strawberry purée, simple syrup, white rum

THE MORGAN COLADA \$14 xcg25

Silver rum, Coconut cream, pineapple juice, blue curaçao

MARTINIS

ESPRESSO MARTINI \$17 xcg31

Freshly brewed espresso, Kahlua, Absolut vanilla vodka, vanilla cane syrup

CHOCOLATE MARTINI \$17 xcg31

Vodka, White and dark crème de cacao, chocolate syrup, Bailey's

LYCHEE MARTINI \$18 xcg32

Vodka, freshly blended lychee fruit, lychee liqueur

MOCKTAILS

CUCUMBER COOLER \$8 xcg14

Homemade cucumber purée, mint leaves, simple syrup, lime juice, soda

SPARKLING TROPICAL \$7 xcg13

Pineapple juice, mango juice, lime juice, ginger beer

ADD **Rum or Whiskey \$8** xcg14 or ADD **Prosecco \$6** xcg10

BOTTLED BEER

Corona \$7 xcg12
Carib \$6 xcg11
Michelob \$7 xcg12
Heineken\$6 xcg11
Heineken 0 \$6 xcg11
Modelo \$7 xcg12
Coors Lite \$6 xcg11
SXM Lager \$6 xcg11
Pelikaan IPA \$6 xcg11

HARD SELTZER

WHITE CLAW \$9 xcg12
(Lime, Black Cherry, Pineapple, Raspberry)

WATER

Coconut Water \$7 xcg13
Small Flat Water 7\$ xcg13
Large Flat Water \$ 10 xcg18
Small Sparkling Water \$6 xcg11
Large Sparkling Water \$10 xcg18

JUICES

Tamarind Juice \$7 xcg12
Papaya Juice \$7 xcg12
Guava Juice \$7 xcg12
Fresh Squeezed Orange Juice \$8 xcg14
Apple Juice \$6 xcg11
Cranberry Juice \$6 xcg11

SODAS

Classic Coke \$3 xcg6
Diet Coke \$3 xcg6
Coke Zero \$3 xcg6
Sprite \$3 xcg6
Ginger Ale \$3 xcg6
Tonic \$3 xcg6
Fanta Orange \$3 xcg6
Fanta Pineapple \$3 xcg6

15% service charge will be added to your check

SALT
RESTAURANT | BAR

THE MORGAN RUM FLIGHTS

Select 4

FLIGHT 1 - THE PUDDLE JUMPER \$17 xcg30

Angostura 7 year - Trinidad

Nose: Offers golden syrup and black treacle. Some cocoa, spices. Bourbon smoke, char, vanilla.

Palate: Dark chocolate, burnt sugar, Tiramisu, Creamy.

Finish: Crème brûlée and custard, a little cocoa and coffee, a hint of tar.

Santa Teresa Gran Reserva - Venezuela

Nose: Mature honey and molasses. Lots of fruit.

Palate: Mixed peels, pepper, hay, plenty of creaking oak.

Finish: Long and fruity. Woody spices and Demerara sugar.

Appelton Estate 8 - Jamaica

Nose: Pear drops and black pepper, hints of allspice and butterscotch.

Palate: All kinds of tropical fruits and fried banana. Chipotle chilies, buttery toffee and custard.

Finish: Custard and oak on the finish. Peppery.

Overall: A tangy, peppery rum which would serve excellently as a base for a Daiquiri.

Havana Club Anejo - Cuba

Nose: Sweet and buttery with intermingled notes of toffee, honeycomb and coffee, a little spice and dried peels with notes of orchard fruits and biscuits.

Palate: Full and rich with notes of a cedar cigar box, guava and banana leaf with more toffee.

Finish: Fruity, creamy finish. Lots of complexity.

Ron Barceló Anejo - Dom Republic

Nose: Spicy and toasty with notes of dry oak, Marasca cherries, hints of butterscotch and cedar.

Palate: A tangy, caramel-rich palate with cocoa butter a little youthful oak and spice.

Finish: Spiced and sweet with creamy chocolate.

Toppers Spiced Rhum - St Maarten

Nose: Burnt sugar and vanilla.

Palate: Sweet caramel and baking spices.

Finish: Lingering and smooth, orange peel and pepper corn.

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THE MORGAN RUM FLIGHTS

Select 4

FLIGHT 2 - THE CESSNA X \$32 xcg57

Angostura 1919 - Trinidad

Nose: Rich and spiced. Cola, toasty oak. Vanilla spice and caramel. Plenty of ginger and molasses.

Palate: Juicy, sweet. Allspice, caramel, creamy vanilla. Molasses.

Finish: It finishes on vanilla cream, rounded and spiced.

English Harbor 5 year - Antigua

Nose: Oaky and fruity with notes of gentle stone fruits and spice.

Palate: Full of orchard fruit notes, a little tropical fruit and winter spice, notes of smoke and tropical tiki cocktails.

Finish: Is sweet and spiced.

Diplomatico Mantuano - Venezuela

Nose: Lightly charred oak, brown sugar.

Palate: Caramel-coated dried fruits. A good core of drying spice give balance.

Finish: Medium finish with lingering notes of spice and wood.

El Dorado 12 year - Guyana

Nose: Sweet, toffee, vanilla, spices, oak. Hints of smoke.

Palate: Cocoa, caramel, prunes, spices, vanilla.

Finish: Long, sublimely smooth, hints of smoke on the tail.

La Favorite Coeur de Rhum - Martinique

Nose: Hints of prune, and smoky wood.

Palate: Fig, cinnamon and nutmeg.

Finish: Thick, medium length, hint of smoke on the tail.

Zacapa 23 solera - Guatemala

Nose: Very sweet and nutty, honey and chocolate. Dark brown sugar, gentle smoke. Pipe tobacco.

Palate: Very sweet and soft. Dark brown sugar, molasses, rounded, so gentle!

Finish: Thick, medium length, hint of smoke on the tail.

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THE MORGAN RUM FLIGHTS

Select 4

FLIGHT 3 - SUPER AIRBUS \$47 xcg84

El Dorado 15 year - Guyana

Nose: Dark brown sugar and thick, gooey toffee, notes of stewed stone fruits, prunes and molasses.

Palate: Sweet and syrupy with notes of sweet spices, thick notes of dark brown sugar and molasses, treacle, toffee and prunes.

Finish: Long, creamy and thick, dark spices.

Diplomatico Reserva Exclusiva - Venezuela

Nose: Complex and characterful, with notes of maple syrup, orange peel, brown sugar and licorice.

Palate: Sweet toffee fudge and a seductive and elegant finish.

Finish: Enjoy it neat or on the rocks. It can also be used in elegant and sophisticated cocktails such as Old Fashioned and Sazerac.

Santa Teresa 1796 - Venezuela

Nose: Caramel sweetness, toffee brittle, pepper. Cooked apple, foam banana sweets.

Palate: Vanilla and rich notes of butterscotch, molasses and chocolate.

More of those banana sweet notes. Hints of Calvados, surprisingly....

Finish: Long, fruity finish with caramel and nuts.

Rum Nation - Barbados

Nose: Vanilla, orange zest, and candy.

Palate: Pleasantly sweet, caramel and spice, and a little espresso.

Finish: Baking spices and wood, roasted nuts and brown sugar.

Grander 8 - Panama

Nose: Toasty oak spices, sweet notes of vanilla.

Palate: Rich and oaky with notes of nutmeg, dried fruit, pepper and hints of bourbon and sugarcane.

Finish: Long and mellow.

Rum Nation Solera - Panama

Nose: Rich dried fruit, saddle leather, banana leaf and dried banana.

Palate: Molasses, cardamom, dried orange, tobacco leaf and sweet licorice.

Finish: Tannic, nutty oak.

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WINES BY THE BOTTLE

CHAMPAGNE (Chardonnay, Pinot noir, Pinot Meunier Grapes)

Piper Heidsieck, Cuvée Brut, Reims	\$90	xcg162
Perrier-Jouët, Brut	\$100	xcg180
Veuve Clicquot Brut-Reims	\$105	xcg216
Moët & Chandon, Brut	\$110	xcg198
Laurent-Perrier, Brut	\$115	xcg207
Canard Duchene, Brut, France	\$115	xcg207
Perrier-Jouët, Rosé	\$120	xcg216
Laurent-Perrier, Brut Rosé	\$175	xcg315
Dom Perignon, Brut	\$490	xcg882
Louis-Roderer Cuvée Cristal, Brut	\$530	xcg954
Dom Perignon Rosé	\$800	xcg1152

CHAMPAGNE MAGNUM (Chardonnay, Pinot Noir, Pinot Meunier grapes)

Piper Heidsieck, Cuvée Brut, Reims	\$215	xcg387
Perrier-Jouët, Brut	\$240	xcg432
Louis Roederer, Brut Premier	\$250	xcg450

SPARKLING WINE (Glera Grapes)

Prosecco Superiore Valdobbiadene D.O.C.G. Santa Margherita	\$45	xcg81
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ROSE WINE (Grenache, Syrah & Mourvedre Grapes)

Domaine de Belluges, IGP Méditerranée, France	\$25	xcg45
Maison Charlotte "Belle Cuvée", IGP Méditerranée, France	\$30	xcg54
M Minuty, Cotes de Provence, France	\$35	xcg63
Cuvée "Petale de Rose », Château La Tour de l'Eveque (Organic), France	\$47	xcg85
Miraval, Cotes de Provence, France	\$59	xcg106
Vin de Plage, Cotes de Provence, France	\$50	xcg90
Symphonie, Sainte Marguerite, Cotes de Provence, France	\$60	xcg99
Domaine Ott Château de Selle Cru Classé, Cotes de Provence, France	\$60	xcg108

ROSE WINE MAGNUM (Grenache, Syrah & Mourvedre Grapes)

M Minuty, Cotes de Provence, France	\$70	xcg126
Miraval, Cotes de Provence, France	\$125	xcg225

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WHITE WINES

CHARDONNAY

Doña Paula, Valle de UCO (organic), Argentina	\$29	xcg53
Ropiteau, Burgundy, France	\$30	xcg54
Bourgogne MilleBuis, France	\$33	xcg59
Oyster Bay, Marlborough, New Zealand	\$40	xcg72
Kendall Jackson, "Vintner's Reserve" Napa Valley, USA	\$48	xcg86
Decoy, Sonoma County, USA	\$54	xcg97
Vineburg, Silverado Vineyards, Napa, USA	\$75	xcg135
Rombauer, Carneros, Napa, USA	\$110	xcg198
Puligny Montrachet Joseph Drouhin, France	\$162	xcg288

SAUVIGNON BLANC

Haut Poitou, France	\$30	xcg54
Charlotte's Home, Rodney Strong, Sonoma Coast, USA	\$39	xcg70
Petit Bourgeois, Famille Bourgeois, France	\$40	xcg72
Clos Henri, Marlborough, New Zealand	\$41	xcg74
Decoy, California, USA	\$55	xcg99
Sancerre Les Baronnes, Domaine Henri Bourgeois, France	\$58	xcg104
Miller Ranch, Silverado Vineyards, Napa, USA	\$58	xcg104
Sancerre "L'ancienne Vigne" 2020 - Domaine Fournier Père & Fils, France	\$71	xcg126

PINOT GRIGIO

Santa Margherita, D.O.C. 2021, Italy	\$45	xcg81
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RARE GRAPES VARIETALS

Chenin Blanc, Anjou "La Chapelle" Chateau de Fesles, France	\$30	xcg54
Riesling Villa Wolf, by Ernst Lossen, Pfalz, Germany	\$31	xcg56
Viognier, Chapoutier, Rhone Valley, France	\$35	xcg63
Gavi, La Scolca DOCG Etichetta Bianca, Italy	\$37	xcg67
Lugana, Allegrini Oasi Mentellina DOC, Italy	\$49	xcg88

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RED WINES

MALBEC

Kaiken "Estate", Mendoza, Argentina	\$35	xcg63
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CABERNET

Cabernet Sauvignon/Tempranillo Blend Gran Coronas Reserva, Spain	\$27	xcg49
Cabernet Blend, Château Brassac, France	\$35	xcg63
Cabernet Blend, Château Pey La Tour, Bordeaux, France, 2018	\$37	xcg67
Montés Alpha, Valle del Colchagua, Chile	\$39	xcg70
Cabernet Blend, Chateau Haut Goujon, Lalande de Pomerol, France, 2014	\$63	xcg113
Decoy, Sonoma County, USA 2017/19	\$64	xcg115
Mazzei, "Philip, Tuscany, Italy	\$70	xcg126
Cabernet Blend, Pomerol Seuil de Mazeyres 2019 (organic), France	\$73	xcg131
Cabernet Blend, Pauillac Fleur de Pedesclaux 2014/17 France	\$85	xcg153
Jordan, Sonoma County, USA	\$130	xcg234
Duckhorn, Napa Valley, USA 2019/20	\$140	xcg252
Silver Oak, Napa Valley, USA 2014/17	\$225	xcg405
Cask 23, 2010, Stags Leap, Napa Valley, USA	\$460	xcg828
Sassicaia, Cabernet Sauvignon & Franc, Tenuta San Guido, Italy, 2017	\$560	xcg1008
Opus One, Napa Valley, USA, 2011	\$700	xcg1260
Opus One, Napa Valley, USA, 2017,	\$720	xcg1296
Cabernet Blend, Pauillac, Château Mouton Rothschild, France, 2006	\$1170	xcg2106
Cabernet Blend, Margaux, Château Margaux, France, 2006	\$1200	xcg2160
Cabernet Franc & Merlot, Second Flight Screaming Eagle, Oakville USA, 2014	\$1350	xcg2430

RARE GRAPES VARIETAILS

Sangiovese, Chianti, Tenute Rossetti, Italy	\$30	xcg54
Carmenère, Terranoble, Gran Reserva, Valle del Maule, Chile, 2019	\$31	xcg56
Nero d'Avola, Feudo Principi di Butera "Amira", Italy 2019/20	\$33	xcg59
Gamay, Beaujolais Morgon Les Grand Cras Mommessin 2020/21, France	\$42	xcg76
Barbera d'Alba, Marchesi di Barolo, DOC "Ruvei", Italy	\$43	xcg77
Gamay, Moulin a' Vent, Les Bourdelines, J. P. Dubost, France	\$45	xcg81
Corvina Blend, Bertani Ripasso Valpolicella, Italy, 2020/21 DOC	\$45	xcg81
Sangiovese, Castello Albola Chianti Classico Riserva 2018 /19 DOCG, Italy	\$50	xcg90
Tempranillo, Marqués De Riscal, Gran Reserva, 2010/2011, Spain	\$85	xcg153
Sangiovese, Casisano Brunello Di Montalcino, DOCG, 2017, Italy	\$100	xcg180
Corvina Blend, Tommasi Amarone Delle Valpolicella Classico 2015/16 DOCG, Italy	\$105	xcg189
Red Blend, Prisoner, Napa Valley, USA	\$115	xcg207

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MERLOT

Merlot Blend, Bordeaux "Reserve" Chateau du Barail, France, 2020	\$27	xcg49
Santa Margherita, "Veneto" D.O.C, Italy 2020	\$29	xcg52
Columbia Crest, Columbia Valley, USA 2019/20	\$30	xcg54
Sterling Vineyards, Vintners Collection, Napa Valley, USA	\$38	xcg68
Masseto, Tenuta dell'Ornellaia, Bolgheri-Toscana, Italy, 2013	\$1150	xcg2070

PINOT NOIR

Ropiteau, Burgundy, France	\$28	xcg50
Sterling Vintner Collection, California, USA	\$38	xcg68
Petit Clos, Marlborough, New Zealand, 2020/21	\$40	xcg72
Bourgogne Bernard Morea, France	\$44	xcg79
Latour Valmoissine, Burgundy, France	\$45	xcg81
Duckpond, Oregon, Willamette Valley, USA 2017/19	\$58	xcg104
Clos de Langres, Monopole, Burgundy, France, 2015	\$120	xcg216

ZINFANDEL

7 Deadly Zins Old Vine, Lodi, USA 2017/19 (organic)	\$47	xcg85
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GSM BLEND (Grenache, Syrah, Mourvedre Grapes)

Syrah/Grenache, Cote du Rhone Parallele 45 Paul Jaboulet (organic), France	\$29	xcg52
Syrah Blend, Rhône Valley Crozes Hermitage Domaine Michales St Jemms, France	\$47	xcg85
Syrah/Grenache, Chateauneuf du Pape, Chateau Mt Redon, France 2021	\$81	xcg146

SHIRAZ

Tenacity Old Vine, Australia, 2018/21	\$47	xcg85
Koonunga Hill, Penfolds, Australia, 2019	\$55	xcg99

PORT AND DESSERT WINES

Moscato "Petalò del Amore", Bottega, Italy	\$27	xcg49
Bacio di Fiori, Moscato, Italy	\$30	xcg45

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SPIRITS

LIQUOR

Amaretto Di Saronno
Baileys
Drambuie
Galliano
Grand Marnier
Get 27
St. Germain

COGNACS

Remy Martin Louis XII
Remy Martin XO
Remy Martin VSOP
Hennessy XO
Hennessy VSOP
Hennessy white
Courvoisier XO
Courvoisier VSOP

SCOTCH / SINGLE MALT

Johnnie Walker blue label
Johnnie Walker gold label
Macallan reflexion
Macallan rare cask
Macallan 12 triple cask
Glenfiddich 18
Glenfiddich 12
Glenmorangie 18
Glenmorangie 10
Balvenie triple cask

BOURBON

Jack Daniel's Sinatra Edition
Blanton's gold
Blanton's straight from the barrel
Blanton's single barrel
Basil Hayden
Woodford reserve

TEQUILA

Clase Azul Plata
Clase Azul reposado
Clase Azul gold
Clase Azul anejo
Clase Azul mezcal
Don Julio 1942
Don Julio anejo
Don Julio reposado
José Cuervo Reserva de la familia
Patrón Burdeos