



COCKTAILS & WINE

SPECIALTY COCKTAILS

THE MORGAN COCKTAIL \$14 *f25*

Grey goose vodka, granny smith, sour apple liqueur, cointreau

MAHO MUDDLE \$13 *f23*

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

FLY HIGH MARTINI \$15 *f27*

Stoli gluten-free peach, orange, raspberry, & vanilla shaken, grenadine, citrus

SALU MARGARITA \$14 *f25*

Tequila reposado, fresh cucumber & lime juice, grand marnier

DUPRAT'S COASTAL CARIBBEAN PUNCH \$13 *f23*

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

PINEAPPLE JALAPEÑO SANGRIA \$13 *f23*

Sauvignon blanc, jalapeño pepper, pineapple soda, fresh fruit

ROSÉ SPRITZER \$12 *f22*

Rose, St. germain elderflower liqueur, peychaud's bitters, lemon, soda

WATERMELON MOJITO \$14 *f25*

Silver rum, muddled fresh mint, brown sugar, watermelon

MANGO MULE \$14 *f25*

Vodka, mango puree, lime, ginger beer

SPARKLING LAVENDER \$12 *f22*

Prosecco, lavender cane syrup, fresh lemon

ST MAARTEN GUAVABERRY COLADA \$14 *f25*

Guavaberry liqueur, cream of coconut, pure pineapple juice

RUNWAY FASHIONED \$15 *f27*

Makers mark bourbon, demerara syrup, pecan bitters, orange oil

LOADED BLOODY MARY \$22 *f39*

Shrimp, lobster, steak, cherry tomato, mozzarella, maple caramelized bacon, asparagus, green bean and celery stick, olives

CHOOSE YOUR FROZEN FAVORITE \$12 *f22*

Pina colada, mango, strawberry, banana, or peach daiquiri

15% service charge will be added to your check

THE MORGAN RUM FLIGHTS

Select 4

FLIGHT 1 - THE PUDDLE JUMPER \$17 *f30*

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.

Topper's Spiced Rhum - *St Maarten*

Nose: Burnt sugar and vanilla.

Palate: Sweet caramel and baking spices.

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

Add a Hand Rolled Cigar to any Flight - \$15 *f27*

15% service charge will be added to your check.

THE MORGAN RUM FLIGHTS

Select 4

FLIGHT 2 - THE CESSNA X \$32 *f57*

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.

Add a Hand Rolled Cigar to any Flight - \$15 *f27*

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THE MORGAN RUM FLIGHTS

Select 4

FLIGHT 3 - SUPER AIRBUS \$47 *f*84

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 oak 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.

Add a Hand Rolled Cigar to any Flight - \$15 *f*27

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LOCAL CRAFT BEER

PELIKAAN BREWERY \$5 *f9*

Irma Original IPA - Strong, Bitter, Hurricane 6.5% Vol Al

Mullet Bay Blonde Beer - Smoothly Bitter and Refreshing (Draft)

CARIBBEAN BREWING COMPANY \$5 *f9*

Dutch Blonde Ale - Fruity, Reminiscent of Banana & Clove

SMX - Lager (Draft)

BOTTLED BEER

Corona \$7 *f12*

Carib \$6 *f11*

Heineken \$6 *f11*

Heineken 0 \$6 *f11*

Modelo \$7 *f12*

Coors Lite \$6 *f11*

SXM SELTZERS

Raspberry \$5 *f9*

Mango \$5 *f9*

15% service charge will be added to your check

WATER

Coconut Water \$7 *f13*

Small Flat \$6 *f11*

Large Flat \$9 *f16*

Small Sparkling \$4 *f7*

Large Sparkling \$9 *f16*

JUICES

Tamarind juice \$7 *f12*

Papaya juice \$7 *f12*

Guava juice \$7 *f12*

Fresh squeezed orange juice \$8 *f14*

Apple juice \$6 *f11*

Cranberry juice \$6 *f11*

SODAS

Classic Coke \$3 *f6*

Diet Coke \$3 *f6*

Coke Zero \$3 *f6*

Sprite \$3 *f6*

Ginger Ale \$3 *f6*

Tonic \$3 *f6*

Root Beer \$3 *f6*

Fanta Orange \$3 *f6*

Fanta Pineapple \$3 *f6*

15% service charge will be added to your check

WINES BY THE BOTTLE

CHAMPAGNE

Piper Heidsieck, Cuvée Brut, Reims	\$90	f162
	<i>Half Bottle</i> \$59	f107
	<i>Magnum</i> \$215	f387
Laurent-Perrier, Brut	\$115	f207
Laurent-Perrier, Brut Rosé	\$175	f315
Perrier-Jouët, Brut	\$100	f180
	<i>Magnum</i> \$240	f432
Perrier-Jouët, Brut Rosé	\$120	f216
Veuve Clicquot Brut-Reims	\$105	f189
Veuve Clicquot Brut Rosé, Reims	\$140	f252
Moët & Chandon, Brut	\$110	f198
Dom Perignon, Brut	\$490	f882
Dom Perignon, Rosé	\$800	f1440
Louis-Roderer Cuvee Cristal, Brut	\$530	f954

SPARKLING

Moscato "Petalo del Amore" - Bottega	\$27	f49
Prosecco Superiore Valdobbiadene D.O.C.G. Santa Margherita	\$32	f58

ROSÉ

Provence

Maison Charlotte "Belle Cuvée" Méditerranée	\$27	f49
M Minuty, Cotes de Provence	\$35	f63
	<i>Magnum</i> \$85	f153
Cuvee "Petale de Rose 2020/21 - Chateau La Tour de l'Eveque (organic)	\$47	f85
Miraval, Cotes de Provence	\$59	f106
	<i>Magnum</i> \$125	f225
Domaine Ott château de Selle Cru Classé	\$60	f108

WHITE WINES

Argentina

Dona Paula Chardonnay Estate vallée de UCO (organic)	\$29	f53
Riesling Las Compuertas Luigi bosca 2019	\$42	f76

Italy

Pinot Grigio "Valdadige" D.O.C. 2021 - Santa Margherita	\$30	f54
La Scolca Gavi DOCG etichetta bianca	\$37	f67
Allegrini Lugana Oasi Mentellina DOC	\$49	f88

Germany

Riesling Villa Wolf, Ernst Loosen, Pfalz	\$31	f56
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New Zealand

Chardonnay, Oyster Bay, Marlborough	\$40	f72
Sauvignon Blanc, Petit Clos Marlborough, Famille Bourgeois	\$41	f74

France

Petit Bourgeois Sauvignon blanc, Famille Bourgeois	\$27	f49
Bourgogne Chardonnay Millebuis	\$33	f59
Anjou “ La Chapelle ” Chenin Blanc Chateau de Fesles	\$30	f54
Chablis Chardonnay , Domaine Christian Moreau Père & Fils	\$47	f85
Sancerre Les Baronnes, Sauvignon Blanc Domaine Henri Bourgeois	\$58	f104
Sancerre “L’ancienne Vigne” 2020 - Domaine Fournier Père & Fils	\$71	f126
Chablis Vieilles Vignes Louis Latour	\$60	f108
Puligny Montrachet Joseph Drouhin, Chardonnay	\$162	f288

USA

Cupcake Chardonnay Monterey County	\$30	f54
Charlotte’s Home, Rodney Strong, Sonoma Coast	\$39	f70
Kendall Jackson Chardonnay “Vintner’s Reserve” Napa Valley	\$48	f86
Decoy Chardonnay Sonoma County	\$54	f97
Decoy Sauvignon Blanc California	\$55	f99
Miller Ranch Sauvignon Blanc 2019 - Silverado Vineyards	\$58	f104
Vineburg Chardonnay 2018 - Silverado Vineyards	\$75	f135
Rombauer Chardonnay Carneros	\$110	f198

RED WINES

Argentina

Kaiken Malbec “Estate”, Mendoza	\$27	f49
Dona Paula Malbec Estate, Valle De Uco	\$30	f54

Spain

Gran Coronas Reserva cabernet Sauvignon/Tempranillo 2018/19	\$27	f49
Marques De Riscal, Gran Reserva Tempranillo 2010/11	\$85	f153

Australia

Tenacity Old Vine Shiraz 2018/21	\$47	f85
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Chile

Terranoble Carmenère, Gran Reserva, Valle del Maule 2019	\$31	f56
Montés Alpha Cabernet Sauvignon Valle del Colchagua	\$39	f70

USA

Columbia Crest Merlot Columbia Valley 2019/20	\$30	f54
Merlot Sterling Vineyards, Vintners Collection, Napa Valley	\$38	f68
Sterling Vintner Collection, Pinot Noir, California	\$38	f68
Duckpond Pinot Noir Oregon Willamette Valley 2017/19	\$58	f104
Decoy Cabernet Sauvignon Sonoma County 2017/19	\$64	f115
7 Deadly Zins Old Vine Zinfandel 2017/19 (Organic)	\$47	f85
Red Blend The Prisoner, Napa Valley	\$115	f207
Jordan Cabernet Sauvignon Sonoma County	\$130	f234
Duckhorn Cabernet Sauvignon Napa Valley 2019/20	\$140	f252
Silver Oak Cabernet Sauvignon Napa Valley 2014/17	\$225	f405
Opus One Cabernet Sauvignon blend 2011, Napa Valley	\$700	f1260

Italy

Santa Margherita Merlot “Veneto” D.O.C. 2020	\$29	f52
Feudo Principi di Butera Nero d’avola “Amira” 2019/20	\$33	f59
Bertani Ripasso Valpolicella 2020/21 D.O.C	\$45	f81
Marchesi di Barolo Barbera d’Alba DOC “Ruvei”, - Piemonte	\$43	f77
Castello Albola Chianti Classico Riserva 2018 /19 D. O. C. G	\$50	f90
Mazzei Cabernet Sauvignon “Philip” Estate Toscana	\$70	f126
Carpineto Brunello Di montalcino Sangiovese 2017/18 D.O.C.G	\$100	f180
Tommasi Amarone delle Valpolicella Classico 2015/16 D.O.C.G	\$105	f189

France

Bordeaux “Reserve” Merlot blend Chateau du Barail 2020	\$27	f49
Pinot Noir Ropiteau	\$28	f50
Cote du Rhone Parallele 45 syrah/grenache Paul Jaboulet (Organic)	\$29	f52
Bordeaux Château Pey La Tour reserve du Château 2018	\$37	f67
Beaujolais Morgon Les Grand Cras Mommessin 2020/21	\$42	f76
Bourgogne Chanson Pinot Noir	\$44	f79
Rhône Valley Crozes Hermitage Domaine Michales St Jemms , Syrah blend	\$47	f85
Bordeaux Pomerol Seuil de Mazeyres 2019 (Organic)	\$73	f131
Bordeaux Pauillac Fleur de Pedesclaux 2014/17	\$85	f153
Rhône Valley Chateauneuf du Pape Chateau Mt redon syrah/grenache 2021	\$81	f146

New Zealand

Petit Clos Pinot Noir Marlborough 2020/21	\$40	f72
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PORT AND DESSERT WINES

Portugal

Warre’s Warrior	\$55	f99
Warre’s Otima 10 year Old Tawny 50cl	\$75	f135
Dow’s Fine Ruby Porto	\$39	f70

Italy

Moscato Costiglolo di Pavia Castello del Poggio	\$28	f50
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15% service charge will be added to your check

SPECIAL SELECTED WINES FROM THE MANAGERS WINE CELLAR

CABERNET SAUVIGNON CASK 23, 2010, STAGS LEAP, NAPA VALLEY USA

\$460 ~~f828~~

Deep red and black cherry aromas along with juicy strawberry, cocoa and spice

SASSICAIA 2017, CABERNET SAUVIGNON, CABERNET FRANC, SAN GUIDO TOSCANA, ITALY

\$560 ~~f1008~~

Dark berry fruit, spice, leather, licorice, and roasted coffee bean
Graceful and silky

OPUS ONE 2017, NAPA VALLEY, USA

\$720 ~~f1296~~

Deep purple black, profound notions of chocolate-covered cherries, crème de cassis, blueberry and licorice with touched of tobacco cedar chest, sichuan pepper, eucalyptus and violets
Packed with black and blue fruits

MONTRACHET GRAND CRU 2009, DOMAINE BOUCHARD PERE & FILS, FRANCE

\$960 ~~f1728~~

Notes of pear drop, apricot blossom
Fresh and vibrant with touches of black berry leaf

MASSETO 2013, TENUTA DELL'ORNELLAIA, BOLGHERI-TOSCANA, ITALY

\$1150 ~~f2070~~

Fresh berry notes of wild blackberry and cassis
with drying mineral, tobacco, licorice and tar
Sweetness wine fruit flavors

PAUILLAC CHATEAU MOUTON ROTHSCHILD 2006, FRANCE

\$1170 ~~f2106~~

Red and black fruit, hickory, cedar and hint of lavender
Very Complex and defined

MARGAUX, CHATEAU MARGAUX 2006, FRANCE

\$1200 ~~f2160~~

Wild strawberry, redcurrant, cedar and crushed roses
soaring from the glass

SECOND FLIGHT CABERNET FRANC & MERLOT 2014, SCREAMING EAGLE, OAKVILLE USA

\$1350 ~~f2430~~

Glimpses of blackberry compote, blackberry pie and cassis,
touch of garrigue , bay leaves, black truffles rose hips and hint
of wood smoke

15% service charge will be added to your check.

