

The Terrace

BASIL BREEZE 18

Refreshing and smooth like an island breeze! Freshly muddled basil with brown sugar, Tanqueray gin and freshly squeezed lemon and lime. Rim flavored and garnished with a basil leaf.

THYME & ROSEMARY MARGARITA 18

Take a trip to the Mediterranean Sea with this elegant and savory drink. Fresh organic rosemary and thyme, Don Julio Anejo, Don Julio Blanco, Cointreau triple sec and freshly squeezed lime juice. Served in a tajin rimmed glass and garnished with a thyme bouquet.

CAPTAIN'S NEST 15

Created for the Buccaneer by Diageo/ Captain Morgan Spiced Rum, orange juice, pineapple juice, and Amaretto.

SPRING & TONIC 18

This revved up Spanish style G&T is perfect for the Crucian heat! Hendrick's Gin, Juniper berries, home-grown rosemary, lemon and lime zest, pink peppercorn, grapefruit twist and tonic.

RIKKI TIKKI TAVI 17

This sly mongoose of a margarita will steal its way into your heart. Tamarind puree, tequila, fresh citrus juice.

STRAWBERRY MARGARITA 18

Milagro Tequila, Cointreau orange Liqueur, lime juice, and a splash of simple syrup, served with freshly made strawberry puree.

CARIBBEAN SUNSET 16

Where the sun meets the sea! This cocktail is tropical and refreshing.

Made with local light & dark Cruzan rums, freshly squeezed lime juice, pineapple juice, Disaronno amaretto, and topped with grenadine.

HAWAIIAN MOCKTAIL 10

Orange juice, pineapple juice, coconut water, coconut creme, topped with fresh lemon juice and soda water, garnished with pineapple and orange.

GUAVA FRESCA MOCKTAIL 10

Fresh Guava Juice, simple syrup, sparkling water, fresh lime juice, garnished with lemon and home-grown rosemary.

CAIPIRINHA 18

Estate Diamond & Cruzan Light Rum, sugar cane juice, fresh lime muddled with orange, topped off with St. Germain Elderflower.

BOOTHBY 18

Created by William "Cocktail Bill" Boothby for The Palace Hotel San Francisco in the early 1900's. This cocktail is simply a Manhattan topped with champagne. Bulleit Rye, sweet vermouth, enriched with the flavors of Angostura bitters, topped with brut champagne, garnished with cherry

KINGSTON NEGRONI 15

Jamaican spiced rum, sweet & dry vermouth, simple syrup

MEXICAN COSMOPOLITAN 18

Patron Silver, cointreau, cranberry, fresh lemon juice, garnished with lemon

PASSION WHISKY SOUR 17

Bullet bourbon, home made passion puree, fresh lemon juice, simple syrup, garnished with lemon

TEQUILA OLD FASHIONED 18

Don Julio Anejo Tequila, agave nectar, Angostura bitters, stirred and served over single ice, garnished with orange.

JUNGLE BIRD 18

Made with St. Croix's own black strap rum, campari, simple syrup, fresh lime juice, pineapple juice, garnished with lime.

hibiscus POMEGRANATE MARTINI 17

Hibiscus Passion Mutiny, pama liqueur, fresh lemon juice, simple syrup

Sparkling & White Wine

			GLASS	BOTTLE
NV	La Marca, Prosecco, Split	Treviso, Italy	\$ 17	\$ 17
2021	Submission, Chardonnay	California	\$ 14	\$ 56
2021	Prophecy, Sauvignon Blanc	California	\$ 14	\$ 56
2022	San Angelo Banfi, Pinot Grigio	Italy	\$ 15	\$ 59
2019	Martinelli Bella Vigna Chardonnay	California	\$ 17	\$ 68

Rose and Red Wine

			GLASS	BOTTLE
2022	Minuty Rose	Cote de Provence	\$ 14	\$ 56
2019	Chateau St. Michelle Merlot	Washington	\$ 14	\$ 56
2021	Kaiken Estate Malbec	Argentina	\$ 13	\$ 52
2020	Submission Cabernet Sauvignon	California	\$ 15	\$ 59
2022	Louis Jadot Beaujolais-Villages	France	\$ 15	\$ 59
2021	Martinelli Bella Vigna Pinot Noir	California	\$ 17	\$ 68

Wines by the Bottle

Champagne & Sparkling Wine

2012	Dom Perignon Brut	Epernay	France	\$395
NV	Veuve Clicquot	Epernay	France	\$135
NV	Moet & Chandon Ice Brut	Epernay	France	\$130
NV	Moet & Chandon Imperial Brut	Epernay	France	\$ 77
NV	Perrier Jouet Brut, 0.375	Reims	France	\$169
NV	Taittinger Brut La Francaise	Reims	France	\$135
NV	Domaine Chandon, Brut	Napa Valley	California	\$ 71
NV	Mionetto Prosecco	Treviso	Italy	\$ 57

Chardonnay

2014	Shafer Red Shoulder Ranch	Napa Valley	California	\$110
2021	Rombauer	Caneros	California	\$ 97
2019	Duckhorn	Napa Valley	California	\$ 93
2021	Stag's Leap 'Karia'	Napa Valley	California	\$ 85
2020	Four Vines Naked	Central Coast	California	\$ 81
2019	Landmark Overlook	Sonoma Coast	California	\$ 65

Sauvignon Blanc

2022	Kim Crawford	Marlborough	New Zealand	\$ 56
2022	Starborough	Marlborough	New Zealand	\$ 56

Interesting Whites

2020	Louis Latour Ardeche, Chardonnay	Burgundy	France	\$ 48
2015	Chateau Liot, 0.375	Sauternes	Oregon	\$ 86
2020	Pine Ridge, White Blend	Napa Valley	California	\$ 56
2012	Montes, Gewurztraminer, 0.375	Casablanca Valley	Chile	\$ 38

Wines by the Bottle

Rose Wines

2020	Miraval, Rose Blend	Cote De Provence	France	\$ 69
2020	Whispering Angel, Rose Blend	Cote De Provence	France	\$ 65
2020	Matua	Marlborough	New Zealand	\$ 58

Pinot Noir

2014	Belle Glosse Dairy	Sonoma County	California	\$141
2021	Mark West	Sonoma Coast	California	\$ 62

Zinfandel

2016	Michael David Winery Lust	Lodi, Central Valley	California	\$120
2020	Turley	Napa Valley	California	\$ 75

Merlot

2019	Decoy by Duckhorn Vineyards	Napa Valley	California	\$ 75
2020	Dark Horse	Lodi, Central Valley	California	\$ 45
2021	Casillero del Diablo	Central Valley	Chile	\$ 52

Cabernet Sauvignon

2019	Robert Mondavi	Napa Valley	California	\$132
2012	Beringer Knights Valley	Sonoma County	California	\$ 97
2018	Joel Gott	Napa Valle	California	\$ 59
2020	Carnivor	Lodi, Central Valley	California	\$ 38

Malbec

2021	Kaiken Estate	Mendoza	Argentina	\$ 52
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Interesting Reds

2015	Justin Justification, Red Blend	Toscana	Italy	\$96
2015	Justin Justification, Red Blend 1.5	Paso Robles	California	\$149
2015	Justin Isosceles, Red Blend 1.5	Paso Robles	California	\$259
2016	Peter Lehmann Clancy's Red Blend	Paso Robles	California	\$315
2019	Root : 1, Reserva	Barossa	California	\$59
2019	Purple Angel Montes, Red Blend	Colchagua Valley	Australia	\$41
		Colchagua Valley	France	\$75