



# THE CHOPHOUSE

AT MANCHEBO

## APPETIZERS

### BEEF TATAKI

Thin sliced rare beef, truffle aioli, mixed greens, red onions and spicy toasted peanuts (^) 19

### ESCARGOT a la PERNOD

Sautéed snails in garlic butter, onions and herbs, finished with a touch of Pernod 12

### CARIBBEAN SHRIMP COCKTAIL

Chilled shrimp, horseradish cocktail sauce, mango and cucumber relish 14 GF

### AUTHENTIC ARUBAN KESHI YENA

Baked stuffed cheese with chicken, capers and green olives, served with plantain and fried polenta 12 GF

### CALAMARI RINGS

Golden crispy calamari with homemade marinara sauce, served with garden greens and herb-aioli 13

### PORTOBELLO RAVIOLI

Portobello mushroom ravioli with mixed greens Parmesan cheese and balsamic drizzle 13 V

## SOUPS & SALADS

### ONION SOUP

Our very traditional French onion soup topped with garlic croutons and Gouda cheese au gratin 10

### SOUP OF THE DAY

Ask your server about our daily changing soup, prepared with the finest ingredients Day Price

### CAESAR SALAD

Tossed romaine lettuce with Caesar dressing, garlic croutons and Parmesan cheese 10

### CAPRESE

Buffalo mozzarella with ripe tomatoes, basil, olive oil, garlic croutons and balsamic vinaigrette 12

## SEAFOOD, POULTRY & VEGETARIAN/VEGAN

### DAILY CHEF SPECIAL

Ask your server about our daily specials Day price

### SEAFOOD PASTA

Shrimp, mussels, calamari and fish of the day, simmered in a creamy lobster sauce served over al dente linguini pasta 33

### ALMOND BRANZINO

Pan-fried branzino fish filet and roasted almonds served with potato puree, green beans and coconut-ginger white wine sauce 35 GF

### CHEESE RAVIOLI

Homemade cheese ravioli, yellow corn, tomato concasse, fresh basil and tomato sauce 25 V

### VEGAN STEAK & SHRIMP

Lentil steak with grilled New Wave shrimp served with sweet potato wedges, steamed broccoli, and sesame-tamari- ginger glaze 27 VG/GF

### CHICKEN BREAST

Corn fed free range bone-in chicken breast served with baby potatoes, cherry tomatoes, broccoli and porcini mushroom sauce 27

## STEAKS & CHOPS

All our Steaks & Chops come with a choice of:

mashed potato, French fries, porcini mushroom risotto or gourmet baby potatoes

and a choice of: Bordelaise peppercorn, red wine jus, chimichurri or porcini mushroom sauce

### PETITE FILET MIGNON

USDA certified petite filet of our most tender center cut of beef 45 GF

### CHURRASCO STEAK

10 oz of USDA certified steak served with chimichurri sauce \*53 GF

### BEEF STROGANOFF

Flash seared beef tips in a sour cream sauce with bell peppers, capers & mushrooms, served on fettuccini 35

### RIB EYE

12 oz USDA certified Angus. Fully marbled for exceptional flavor \*\* 55 GF

### SHORT RIBS

Braised bone in short ribs, known for its flavor and remarkable soft texture, a true delight 45

### LAMB CHOPS

8 oz of New Zealand lamb chops marinated with garlic and herbs from our herb garden \* 50 GF

### PORK TOMAHAWK

14 oz of hand cut pork chop, rubbed with thyme and rosemary oil 40 GF

### T Bone

This classic 16 oz well-marbled cut consists of two lean, tender steaks - the strip and tenderloin - connected by a T-shaped bone \*\*\* 60 GF

## ADDITIONAL SIDES 9

Grilled green asparagus  
Cauliflower au gratin

Seasonal market vegetables  
Balsamic glazed carrots

Sauteed baby spinach  
Sauteed mushroom & onions

**V - Vegetarian | VG - Vegan | GF - Gluten-free or Gluten-free on Request**

Please let your waiter know if you have any allergies and / or dietary restrictions

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients.

**^ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

Guests with a Hotel Dinner Coupon or All-Inclusive Plan may choose an appetizer, main course, dessert & coffee or tea  
Hotel Dinner Coupon and All-Inclusive guests pay a \$5 surcharge per star for starred items \*

Our prices are in US Dollars and include 7% BBO/BAZV/BAVP Tax | 15 % service charge will be added to your bill. The service charge is shared amongst the staff on a point basis & becomes part of the server's monthly salary.

**Additional gratuities / tips are always appreciated for excellent service!** September '24

## Desserts

### WARM APPLE CINNAMON CRUMBLE **V** / on request 9

A tartlet with a warm apple filling topped with cinnamon crumbles and vanilla ice cream

### CARROT CAKE 10

Home-made carrot cake, layers of crème cheese filling and carrot jelly and vanilla ice cream

### HAZELNUT CHOCOLATE MOUSSE CAKE 10

**GF / V** on request

Dark chocolate, roasted hazelnut & fresh blueberries combined in one delicious fudge cake, served with Hazelnut ice cream.

### TIRAMISU 10

The classic Italian dessert!

Made with mascarpone, Aruban Ponche crema, coffee & coffee liquor

### CRÈME BRÛLÉE **GF** 10

Traditional French custard with a caramelized brown sugar crust and served with fresh berries.

### CARIBBEAN SNICKERS **GF / V** 10

Roasted peanuts, walnuts, coconut rasp, caramel and dark chocolate, served with sorbet of your choice

### ITALIAN ICE CREAM **GF** per scoop 4

Variety of different flavors; Vanilla, Chocolate, Strawberry, Pistachio, Hazelnut and Coconut

### SORBET **GF / V** per scoop 4

Mango, Apple, Strawberry, Lime

### GOURMET COFFEES

Café Don Juan	12
Irish Coffee	12
Carajillo Coffee	12
Disaronno Coffee	12
Spanish Coffee	12

### AFTER DINNER DRINKS

Amaretto Disaronno	8.50
Baileys Irish Cream	8.50
Liqueur 43	8.00
Grand Marnier	9.50
Kahlua	8.50
Carmencello	8.50
Napoleon Mandarine	11
Jagermeister	7.00
Sambuca Romana White or Black	8.50
Frangelico	10
Cointreau	8
Dom Benedictine	8
Drambuie	8

### COGNACS

Hennessy VS	10
Remy Martin VS	12

### AFTER DINNER WINE

Quady 'Elysium' Black Muscat, California, USA 8  
strawberry - bing cherries ▪ sweet

Graham 'Six Grapes Red Port, Porto, Portugal 9  
ripe plums - cherries - dark chocolate ▪ sweet

**GF = Gluten-free V = Vegan**

Our prices are in US Dollars and include 7% government tax ▪ 15% service charge will be added to your bill. The service charge is distributed amongst the staff on a point basis & becomes part of the server's salary.

**Additional gratuities are always appreciated.**

Please let your server know if you have any allergies or dietary restrictions.

## Desserts

### WARM APPLE CINNAMON CRUMBLE **V** / on request 9

A tartlet with a warm apple filling topped with cinnamon crumbles and vanilla ice cream

### CARROT CAKE 10

Home-made carrot cake, layers of crème cheese filling and carrot jelly and vanilla ice cream

### HAZELNUT CHOCOLATE MOUSSE CAKE 10

**GF / V** on request

Dark chocolate, roasted hazelnut & fresh blueberries combined in one delicious fudge cake, served with Hazelnut ice cream.

### TIRAMISU 10

The classic Italian dessert!

Made with mascarpone, Aruban Ponche crema, coffee & coffee liquor

### CRÈME BRÛLÉE **GF** 10

Traditional French custard with a caramelized brown sugar crust and served with fresh berries.

### CARIBBEAN SNICKERS **GF / V** 10

Roasted peanuts, walnuts, coconut rasp, caramel and dark chocolate, served with sorbet of your choice

### ITALIAN ICE CREAM **GF** per scoop 4

Variety of different flavors; Vanilla, Chocolate, Strawberry, Pistachio, Hazelnut and Coconut

### SORBET **GF / V** per scoop 4

Mango, Apple, Strawberry, Lime

### GOURMET COFFEES

Café Don Juan	12
Irish Coffee	12
Carajillo Coffee	12
Disaronno Coffee	12
Spanish Coffee	12

### AFTER DINNER DRINKS

Amaretto Disaronno	8.50
Baileys Irish Cream	8.50
Liqueur 43	8.00
Grand Marnier	9.50
Kahlua	8.50
Carmencello	8.50
Napoleon Mandarine	11
Jagermeister	7.00
Sambuca Romana White or Black	8.50
Frangelico	10
Cointreau	8
Dom Benedictine	8
Drambuie	8

### COGNACS

Hennessy VS	10
Remy Martin VS	12

### AFTER DINNER WINE

Quady 'Elysium' Black Muscat, California, USA 8  
strawberry - bing cherries ▪ sweet

Graham 'Six Grapes Red Port, Porto, Portugal 9  
ripe plums - cherries - dark chocolate ▪ sweet

**GF = Gluten-free V = Vegan**

Our prices are in US Dollars and include 7% government tax ▪ 15% service charge will be added to your bill. The service charge is distributed amongst the staff on a point basis & becomes part of the server's salary.

**Additional gratuities are always appreciated.**

Please let your server know if you have any allergies or dietary restrictions.

## WHITES by the glass

### CHAMPAGNE—SPARKLING

UNDURRAGA BRUT, CENTRAL VALLEY, CHILE ▪ medium-bodied ▪ dry	10
FREIXENET CORDON NEGRO ROSÉ, CAVA, SPAIN ▪ light-bodied ▪ dry	12
DALUCA PROSECCO DOC, SICILY, ITALY ▪ light-bodied ▪ medium dry	11

### PINOT GRIGIO—PINOT GRIS

PASQUA, PINOT GRIGIO, VENICE, ITALY ▪ light-bodied ▪ dry	10
LA CREMA, PINOT GRIS, MONTEREY, USA ▪ medium bodied ▪ dry	13

### AROMATIC GRAPES

RELAX, RIESLING, MOSEL, GERMANY ▪ light-bodied ▪ sweet	11
BERINGER MOSCATO, CALIFORNIA, USA ▪ medium-bodied ▪ sweet	10

### OTHER GRAPES

RETZER, GRUNER VELTLINER, AUSTRIA ▪ medium-bodied ▪ dry ▪	13
---	----

### SAUVIGNON BLANC

MATUA, MARLBOROUGH, NEW ZEALAND ▪ light-bodied ▪ dry	12
HESS, NORTH COAST, CALIFORNIA, USA ▪ medium-bodied ▪ medium dry	10

### CHARDONNAY

TUSSOCK JUMPER, SOUTH OF FRANCE ▪ light-bodied ▪ dry	10
HESS, NAPA VALLEY, CALIFORNIA, USA ▪ medium-bodied ▪ medium dry	12

### BLUSH—ROSE

M DE MINUTY, PROVENCE, FRANCE ▪ light-bodied ▪ dry	11
PASQUA '11 MINUTES' VENICE, ITALY ▪ light-bodied ▪ dry	14
BERINGER WHITE ZINFANDEL, CALIFORNIA, USA ▪ full-bodied ▪ medium sweet	10

## REDS by the glass

### PINOT

EOS, CALIFORNIA, USA ▪ light-bodied	10
IRONSTONE, LODI, CALIFORNIA, USA ▪ medium-bodied	12

### OTHER GRAPES

SANTA CRISTINA, SANGIOVESE, CHIANTI SUPERIORE, ITALY ▪ medium-bodied	13
PENFOLDS, SHIRAZ CABERNET, KOONUNGA HILL, AUSTRALIA ▪ medium-bodied	14
GNARLY HEAD, ZINFANDEL, CALIFORNIA, USA ▪ full-bodied	12

### MALBEC

AMALAYA, MENDOZA, ARGENTINA ▪ medium-bodied	11
CATENA, MENDOZA, ARGENTINA ▪ full-bodied	15

### CABERNET SAUVIGNON

BERNARD MAGREZ, PESSAC, FRANCE ▪ light-bodied	10
CARNIVOR, CALIFORNIA, USA ▪ full-bodied	12
WENTE VINEYARDS, LIVERMORE VALLEY, CALIFORNIA, USA ▪ full-bodied	14

### MERLOT

CK MONDAVI, YOLO COUNTY, CALIFORNIA, USA ▪ medium-bodied	11
--	----

The **All-Inclusive Program** includes glasses of wine with dinner priced up to \$13 and a bottle of wine priced up to \$50. A surcharge will be applied for super premium wines of the difference to these prices. Our prices are in US Dollars and include 7% BBO Government Tax. A 15% service charge will be added to your bill. The service charge is distributed amongst the staff on a point basis and becomes part of the server's salary.

2023

# WHITE WINES by the bottle

## CHAMPAGNE – SPARKLING

UNDURRAGA BRUT, CENTRAL VALLEY, CHILE ▪ medium-bodied ▪ dry	40
FREIXENET CORDON NEGRO ROSÉ, CAVA, SPAIN ▪ light-bodied ▪ dry	50
DOM PERIGNON BRUT, CHAMPAGNE, FRANCE ▪ full-bodied ▪ dry	295
FRANCIACORTA DOCG BRUT, BRESCIA, ITALY ▪ full-bodied ▪ dry	65
VEUVE CLICQUOT DEMI SEC, CHAMPAGNE, FRANCE ▪ full-bodied ▪ med dry	130
DALUCA PROSECCO DOC, SICILY, ITALY ▪ light-bodied ▪ med dry	45

## PINOT GRIGIO – GRIS

PASQUA, PINOT GRIGIO, VENICE, ITALY ▪ light-bodied ▪ dry	40
ITALO CESCONE, PINOT GRIGIO, VENICE, ITALY ▪ light-bodied ▪ dry	55
SANTA MARGHERITA, VALDADIGE, ITALY ▪ medium-bodied ▪ dry	60
LA CREMA, MONTEREY, USA ▪ medium-bodied ▪ dry	55

## AROMATIC GRAPES

IRONSTONE VIOGNIER RSV, LODI, CALIFORNIA, USA ▪ full-bodied ▪ medium dry	60
MARC BREDIFF VOUVRAY CLASSIC, CHENIN BLANC, LOIRE VALLEY FRANCE ▪ full-bodied ▪ medium dry	60
RELAX, RIESLING, MOSEL, GERMANY apricot ▪ medium-bodied ▪ sweet	45
BERINGER MOSCATO, CALIFORNIA, USA ▪ full-bodied ▪ sweet	40

## OTHER GRAPES

LA SCOLCA GAVI di GAVI, CORTESE, ITALY ▪ light-bodied ▪ dry	40
OROPASSO, GARGANEGA-CHARDONNAY, VENICE, ITALY ▪ medium-bodied ▪ dry	45
CASA ROJO, LA MARIMORENA, ALBARINO, SPAIN ▪ medium-bodied ▪ dry	55
RETZER, GRUNER VELTLINER, AUSTRIA ▪ medium-bodied ▪ dry ▪	60

## SAUVIGNON BLANC

LES DEUX TOURS BY LADOUCETTE, LOIRE, FRANCE ▪ medium-bodied ▪ dry	50
LA POUSSIE SANCERRE, LOIRE VALLEY, FRANCE ▪ full-bodied ▪ dry	80
MATUA, MARLBOROUGH, NEW ZEALAND ▪ light-bodied ▪ dry	50
LOVEBLOCK, MARLBOROUGH, NEW ZEALAND ▪ medium-bodied ▪ dry	60 ✓
HESS, NORTH COAST, CALIFORNIA, USA ▪ medium-bodied ▪ medium-dry	40

## CHARDONNAY

TUSSOCK JUMPER, MEDITERANEAN, FRANCE ▪ light-bodied ▪ dry	40
REGNARD PETITE CHABLIS, FRANCE ▪ medium-bodied ▪ dry	55
WENTE VINEYARDS 'MORNING FOG', CENTRAL COAST, CALIFORNIA, USA ▪ full-bodied ▪ dry	55 ✓
HESS, NAPA VALLEY, CALIFORNIA, USA ▪ medium-bodied ▪ medium-dry	45
BRAMITO DELLA SALA BY ANTINORI, UMBRIA, ITALY ▪ full-bodied ▪ medium-dry	65
CHABLIS PREMIER CRU, FRANCE ▪ full-bodied ▪ medium-dry	95

## ROSE – BLUSH

M DE MINUTY, GRENACHE-CINSAULT-SYRAH, PROVENCE, FRANCE ▪ light-bodied ▪ dry	45
WHISPERING ANGEL, GRENACHE-CINSAULT, COTES DE PROVENCE ROSE FRANCE ▪ light-bodied ▪ dry	65
PASQUA '11 MINUTES', CORVINA-TREBBIANO, VENICE, ITALY ▪ light-bodied ▪ dry	55
BERINGER WHITE ZINFANDEL, CALIFORNIA, USA ▪ full-bodied ▪ med sweet	40

The **All-Inclusive Program** includes glasses of wine with dinner priced up to \$13 and a bottle of wine priced up to \$50. A surcharge will be applied for super premium wines of the difference to these prices. Our prices are in US Dollars and include 7% BBO Government Tax. A 15% service charge will be added to your bill. The service charge is distributed amongst the staff on a point basis and becomes part of the server's salary.

2023



# RED WINES by the bottle


## PINOT NOIR

CAMU BY REGNARD, BURGUNDY, FRANCE ▪ light-bodied	50
EOS, CALIFORNIA, USA ▪ light-bodied	40
IRONSTONE, LODI, CALIFORNIA, USA ▪ medium-bodied	45
MEIOMI, SANTA BARBARA, CALIFORNIA, USA ▪ medium-bodied	70
LA CREMA, SONOMA COAST, CALIFORNIA, USA ▪ full-bodied	75

## MALBEC

CLOS DE GAMOT, PRAYSSAC, FRANCE ▪ medium-bodied	50
AMALAYA, MENDOZA, ARGENTINA ▪ medium-bodied	45
CATENA, MENDOZA, ARGENTINA ▪ full-bodied	65
ZUCCARDI Q, VALLE DE UCO, ARGENTINA ▪ full-bodied	75

## CABERNET SAUVIGNON

BERNARD MAGREZ, PESSAC, FRANCE ▪ medium-bodied	40
CARNIVOR, CALIFORNIA, USA ▪ medium-bodied	45
ROBERT MONDAVI PRIVATE COLLECTION, CALIFORNIA, USA ▪ medium-bodied	50
BONANZA, LOT 5, BY CAYMUS, CALIFORNIA, USA ▪ medium-bodied	75
JORDAN, ALEXANDER VALLEY, CALIFORNIA, USA ▪ medium-bodied	135
DAOU, PASA ROBLES, CALIFORNIA, USA ▪ full-bodied	65
WENTE VINEYARDS, LIVERMORE VALLEY, CALIFORNIA, USA ▪ full-bodied	65 

## MERLOT

CK MONDAVI, YOLO COUNTY, CALIFORNIA, USA ▪ medium-bodied	45
FERRARI CARANO, SONOMA, CALIFORNIA, USA ▪ medium-bodied	70
MOUTON CADET RESERVE, BARON PHILIPPE DE ROTHSCHILD, SAINT ÉMILION, FRANCE ▪ full-bodied	75

## ZINFANDEL

CIELO PRIMASOLE PRIMITIVO, PUGLIA, ITALY ▪ full-bodied	40
GNARLY HEAD, ZINFANDEL, CALIFORNIA, USA ▪ full-bodied	50

## OTHER GRAPES & BLENDS

NEROPASSO ROSSO IGT, CORVINA CABERNET, VENICE, ITALY ▪ light-bodied	55
RECCHIA RIPASSO CLASSICO SUPERIOR, CORVINA, VALPOLICHELLA, ITALY ▪ light-bodied	65
SANTA CRISTINA, CHIANTI SUPERIORE, SANGIOVESE, ITALY ▪ medium-bodied	55
MARQUÉS DE CÁCERAS CRIANZA, TEMPRANILLO, RIOJA, SPAIN ▪ medium-bodied	55
HESS TREO, PETIT SIRAH, MOUNT VEEDER, NAPA VALLEY, USA ▪ medium-bodied	50
THE PRISONER, ZINFANDEL CABERNET, NAPA VALLEY, USA ▪ full-bodied	115
PENFOLDS, SHIRAZ CABERNET, KOONUNGA HILL, AUSTRALIA ▪ full-bodied	60
EL ENEMIGO, CABERNET FRANC, MENDOZA, ARGENTINA ▪ full-bodied	75



## MANCHEBO SIGNATURE

**JAMAICAN FLOWER 14**  
Poseidon gin ▪ hibiscus tea syrup ▪ lime juice ▪ pear juice ▪ Undurraga brut

**PARCHITA SUNSET 14**  
Absolut vodka ▪ elderflower liqueur ▪ lime juice ▪ aquafaba pineapple juice ▪ passion fruit

**RUM FASHION 14**  
Diplomatico rum ▪ fennel bitter ▪ simple syrup

**CITRICAL 14**  
Mezcal recuerdo ▪ Cointreau ▪ lychee fruit ▪ orange juice.

**SAKE MARTINI 14**  
Matsui gin ▪ sake ▪ fresh red currant ▪ simple syrup ▪ lime juice.

## MANCHEBO SPECIALS 12

**BASIL MARTINI**  
Ketel One vodka ▪ basil leaves ▪ fresh ginger ▪ pineapple ▪ lime juice ▪ simple syrup.

**BRAZILIAN PURPLE**  
Cachaca 151 ▪ fresh basil leaves ▪ fresh ginger ▪ lime juice blue berry syrup ▪ Pellegrino water.

**ALEX MEISTER**  
Jägermeister liqueur ▪ fresh cucumber ▪ simple syrup ▪ lime juice ▪ ginger beer▪

**CHOCOLATE KISS**  
Kahlua ▪ Baileys ▪ vanilla vodka ▪ Frangelico ▪ cacao dark ▪ cream.

**ALOE VERA**  
Absolut vodka ▪ pineapple ▪ fresh ginger ▪ fresh lime juice ▪ fresh Aloe vera ▪ simple syrup.

**BLUEBERRY PROSECCO**  
Blueberry fruit ▪ elderflower liquor ▪ ginger syrup ▪ Prosecco.

**PASSOA LOVE**  
Vanilla vodka ▪ Passoa liqueur ▪ passion fruit coulis ▪ sparkling brut ▪ simple syrup.

**PINEAPPLE SMOKE**  
Bacardi dark rum ▪ curacao orange ▪ fresh pineapple ▪ lemon juice ▪ pineapple syrup (smoke)

**SPICY MANGO**  
Captain Morgan rum ▪ mango coulis ▪ fresh lime juice ▪ triple sec ▪ ginger syrup ▪ fresh coriander.

**PISCO SOUR**  
Pisco liquor ▪ lime juice ▪ egg white ▪ simple syrup choice of flavor: classic ▪ passion ▪ pineapple

## MARTINI COLLECTION 12

**CUCUMBER MARTINI**  
Svedka vodka ▪ melon liqueur ▪ fresh cucumber ▪ lime juice.

**LYCHEE MARTINI**  
Absolut vodka ▪ triple sec ▪ lychee juice ▪ Lychee liqueur

## MOJITOS & CAIPIRINHAS 11.50

**MOJITO**  
Flor de Caña rum ▪ lime ▪ sugar ▪ fresh mint leaves choice of flavor: classic ▪ light ▪ peach ▪ passion

**CAIPIRINHA OR CAIPIROSKA**  
Cachaça or Absolut vodka ▪ fresh lime juice ▪ sugar flavor: kiwi ▪ light ▪ mango ▪ pineapple

## MOCKTAIL

Ask your server for the special of the day 8.0

## RUM

### FLOR DE CAÑA ▪ Nicaragua

Flor de Caña won more than 180 international accolades making it one of the most awarded rums in the world.

25 years	Vanilla ▪ Wood ▪ Smooth finish	24
18 years	Amber ▪ Full body ▪ Smooth finish	10
12 years	Elegant ▪ semi sweet	9
Zacapa	23 Years ▪ Guatemala	17
Diplomatico	Reserva ▪ Venezuela	15
Brugal	1888 ▪ Dominican Republic	12
Papiamento	Caribbean blend	12
Bacardi	Puerto Rico	9
Brugal	XV ▪ Dominican Republic	9

Other rums: Myers Rum, Jamaica ▪ Captain Morgan, US Virgin Islands ▪ Malibu, Barbados.

## VODKA

Absolut ▪ Sweden	8
Absolut Flavored ▪ Mango ▪ Vanilla ▪ Raspberry	8
Grey Goose ▪ France	10
Ketel One ▪ The Netherlands	10
Tito's ▪ Handmade ▪ GF ▪ Austin ▪ Texas ▪ USA	9

## GIN

Hendrick's cucumber, rose Scotland	15
Poseidon ▪ The Netherlands	15
Matsui ▪ Japan	15
Bombay Sapphire ▪ United Kingdom	9
Tanqueray ▪ London Dry ▪ United Kingdom	9

## TEQUILA & MEZCAL

Flecha Azul Reposado ▪ Mexico	16
Mezcal Recuerdo ▪ Agave Espadin ▪ Mexico	12
Patron Silver ▪ 100% Blue Agave ▪ Mexico	12
Spicy Ghost ▪ Mexico	10
Jose Cuervo ▪ White / Gold ▪ Mexico	8

## BOURBON

Knob Creek ▪ Kentucky ▪ USA	13
Makers Mark ▪ Kentucky ▪ USA	10
Elijah Craig ▪ USA	10
Jim Beam ▪ Kentucky ▪ USA	8
Evan Williams ▪ USA	8

## WHISK(E)Y

The Macallan ▪ 12 years ▪ Scotland	24
Iwai Mars ▪ Japanese	16
The Glenlivet ▪ Speyside 12 years ▪ Scotland	11
Jack Daniels ▪ Tennessee ▪ USA	10
Chivas Regal ▪ 12 years ▪ Scotland	9
Crown Royal ▪ Ontario ▪ Canada	8.50
Jameson ▪ Ireland	8

## BEER

Balashi	Aruba	7
Balashi Chill	Aruba	7
Magic Mango	Aruba	7
Heineken ▪ Amstel Bright	The Netherlands	8
Budweiser	USA	9
Corona	Mexico	9
Modelo	Mexico	9
Heineken 0% ▪ Non-Alcoholic	The Netherlands	5.50
Sapporo	Japan	12

Our prices are in US Dollars and include 7% government tax ▪ 15% service charge will be added to your bill. The service charge is distributed amongst the staff on a point basis & becomes part of the server's monthly salary. Additional gratuities / tips are always appreciated for excellent service. A surcharge will be applied for super premium priced \$14 and over.