



# Drink Menu

## VINTAGE & NEW BUCCANEER COCKTAILS

### CARIBBEAN SUNSET \$14

Our number one beach cocktail! Cruzan Light & Dark Rums, Amaretto, lime juice, pineapple juice and grenadine

### RAISING CANE \$14

So refreshing! Cruzan Light & Dark Rums, orange Curaçao, pineapple juice, and lime juice, grenadine finished with crème de almond

### CAPTAIN'S NEST \$14

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

### CLASSIC RUM & COCONUT WATER MARTINI \$16

Cruzan Single Barrel Aged Rum, fresh lime juice, coconut water, simple syrup

### PEACHY PALMER \$14

This sweet play on the classic Arnold Palmer / Cruzan Peach Rum, home-grown basil, peach puree, Deep Eddy Lemon Vodka and iced tea, finished with lemonade and garnished with more of our home-grown basil

## BUCCANEER PLAYS THE CLASSICS

### THE CRUZAN PAIN KILLER \$14

A true Virgin Islands classic, you should have at least one! A blend of Cruzan Light and Dark Rums mixed with orange juice, cream of coconut and pineapple juice, finished with freshly grated nutmeg and a cherry

### SPRING & TONIC \$17

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, served in a red wine glass

### MUTINY ISLAND MULE \$14

Made with St. Croix's own Mutiny Island Vodka! This fresh cocktail is served with lime juice, Barretts Ginger Beer, and a touch of St. Germain Elderflower, garnished with fresh mint and lime

### WATERMELON MARGARITA \$16

Milagro Tequila, Combier L'orange Liqueur, lime juice, and a splash of simple syrup, served with muddled watermelon

## BLENDED COCKTAILS

### PIÑA COLADA COCKTAIL \$14

Cream of coconut, pineapple juice, and Cruzan Light & Dark Rums, garnished with pineapple, pineapple leaf and a cherry

### LIME IN THE COCONUT \$15

Cruzan Key Lime Rum, cream of coconut, sliced limes and Cruzan Light Rum.

### MIAMI VICE \$15

One side strawberry daiquiri, and one side piña colada. This classic is finished with mint and lime.

### BUSHWACKER \$15

Cream of coconut, coffee liqueur, Irish cream, Cruzan Dark Rum, and Amaretto

### DAIQUIRI \$14

Simple and easy. Cruzan Light and Dark Rums mixed with your choice of mango, strawberry, peach or passion fruit



# WINES BY THE GLASS

## SPARKLING & WHITE WINE

Moinetto Prosecco NV - Treviso, Italy \$14  
Ruffino Moscato d'Asti - Piedmont, Italy \$12  
Pighin Pinot Grigio 2018 - Trentino, Italy \$13  
Kendall-Jackson "VR" Chardonnay 2017 - California \$13  
Wente Chardonnay - California \$12  
Chateau Sancerre Sauv Blanc, 2017 - Loire Valley \$15

## RED WINE & ROSÉ

Fleurs de Prairie Rosé 2018 - Cote de Provence \$13  
Wente Cabernet Sauvignon - California \$12  
Wente "Sandstone" Merlot 2016 - Livermore Valley, CA \$12  
Kaiken "Ultra" Malbec 2016 - Uco Valley, Argentina \$14  
6-8-9 Red Blend 2017 - Napa Valley \$16

# WINES BY THE BOTTLE

## CHAMPAGNE

Veuve Clicquot, Ponsardin Brut - Reims, France NV \$135  
Moët & Chandon Brut Impérial- Epernay, France NV \$130  
Moët & Chandon "Ice Rose" - Epernay, France NV \$140  
Dom Pérignon Cuvée - Champagne, France 2004 \$350

## SPARKLING WINE

Mionetto Prosecco - Italy NV \$54  
Monistrol Selección Especial - Cava, Spain NV \$38

## ROSÉ WINES

Chateau Miraval, 2018 - Cotes de Provence \$54  
Fleur du Prairie, 2018 - Cotes de Provence \$48

## WHITE WINES

Chateau Sancerre Sauv Blanc, 2017-Loire Valley \$56  
Kim Crawford Sauvignon Blanc, 2020 - Marlboro, New Zealand \$48  
Banfi "San Angelo" Pinot Grigio, 2018 - Tuscany, Italy \$60  
Flowers Chardonnay, 2014 - Sonoma Coast, CA \$120  
Martinelli "Bella Vigna" Chardonnay, 2016 - Sonoma, CA \$60

## RED WINES

Martinelli Bella Vigna Pinot Noir, 2017-Sonoma, CA \$75  
La Crema Pinot Noir, 2017 - Sonoma Coast \$74  
Sokol Blosser "Dundee Hills" Pinot Noir, 2016 - Oregon \$75  
Decoy Merlot, 2014 - Sonoma Coast \$57  
Joel Gott "815" Cabernet, 2017 California \$56  
Justin "Justification" Blend, 2012 Paso Robles \$120  
Ruffino Riserva Chianti Classico, 2017 Italy \$105



## BEER LIST

### **LOCAL DRAFT BEER 12 oz. \$9 / 16 oz. \$11**

Leatherback Brewing Co. (St. Croix), Leatherback Lager,  
Leatherback IPA

### **IMPORT BEERS \$7**

Corona, Stella Artois, Heineken, Carib, Red Stripe, Amstel Light

### **DOMESTIC BEERS \$6**

Michelob Ultra, Miller Light, Coors Light, Bud Light, Budweiser, Truly  
Grapefruit, Truly Black Cherry

### **IMPORT BUCKET \$30**

Corona, Stella Artois, Heineken, Carib, Red Stripe, Amstel Light

### **DOMESTIC BUCKET \$25**

Michelob Ultra, Miller Light, Coors Light, Bud Light, Budweiser, Truly  
Grapefruit, Truly Black Cherry

## NON-ALCOHOLIC BLENDED COCKTAILS

### **VIRGIN PIÑA COLADA \$10**

Coconut cream & pineapple

### **VIRGIN DAIQUIRI \$10**

Choice of strawberry, mango, passion fruit, banana, peach or lime

### **SMOOTHIE \$10**

Choice of strawberry, mango, passion fruit, banana, peach or  
vanilla

## NON-ALCOHOLIC BEVERAGES

### **WATER**

Sparkling San Pellegrino (750ml) \$8

Fiji Water 500 ml \$4.50

### **SODAS \$4**

Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Root Beer,  
Ginger Beer, Roy Rogers, Shirley Temple

### **JUICES \$5**

Lemonade, Iced Tea, Fruit Punch, Tomato Juice, Pineapple Juice,  
Cranberry Juice, Orange Juice