

## SMALL PLATES

**Bolitas di Keshi** 12.51

*Aruban Style Cheese Croquettes, Mango  
Chutney*

**Caribbean Chicken Wings** 16.27

*Pineapple Orange Papaya Hot Sauce, Blue  
Cheese Dip*

**Lobster Mac 'n' Cheese** 13.78

*Main Lobster and Crab Meat, Cheese and  
Panko Butter Crust*

**Poke Bowl** 18.76

*Choice of **Tuna** or **Salmon**, Whole Grain Rice  
Salad, Thai Chili Citrus Sauce, Wakame Salad,  
Crispy Wonton*

**Buffalo Cauliflower Bites** 11.24

*Hot Wing Sauce*

**Crab Cake Sliders** 20.03

*Three Sliders, Served with Dill Tartar Sauce*

**Crispy Calamari** 15.00

*Tarragon Tartar Sauce*

*\*Consuming raw or undercooked meats, poultry, shellfish, fish or eggs  
may increase your risk of food borne illness  
All prices are including 18% Service Charge and sales tax*

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**Crab Stuffed Mushrooms** 18.76  
*Baked Parmesan Crust*

**Butcher's Blend Burger** 21.25  
*USDA Dry Aged Beef Burger  
Cheddar, Crisp Onions*

**Mushroom Cheese Melt Burger** 21.25  
*USDA Dry Aged Beef Burger  
Mushroom Cheese Melt*

**Shrimp Cocktail** 27.51  
*Served with Horseradish Cocktail Sauce*

**Burrata and Tomato** 20.03  
*Sliced Beefsteak Tomato, Aioli, Lime Compote,  
Capers*

**Pan-Seared Scallops** 22.52  
*Mushroom Leek Risotto, Green Herb Sauce*

**Aruban Snack Platter** 31.27  
*An Aruban tradition of sharing different snacks with  
friends and family. Caribbean Chicken Wings,  
Bolitas di Keshi, Buffalo Cauliflower Bites, Calamari  
and Fries served with different dipping sauces  
**Tip: Ask for the famous local Pica de Papaya Hot sauce**  
Enjoy a Balashi or Chill local Beer Bucket with this  
platter buy 5 beers, get 6*

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## COCKTAILS

### **Aruba-Tini** 17.49

*Bacardi Superior Rum, Absolut Vodka, Crème de Banana, Tropical Juices*

### **Aqua Aloe Cocktail** 15.00

*Aloe Vera Juice, Hendrick's Gin, Lime Juice, Fresh Mint, Topped with Tonic*

### **The Perfect Storm** 15.00

*Bacardi Gold Rum, Squeeze of Lime, Ginger Beer*

### **Ravenous Pineapple** 15.00

*Sauza Blue Agave Tequila, Pineapple Juice, Fresh Mint, Topped with Prosecco*

### **Lime in the Coconut** 15.00

*Stolichnaya Vanilla Vodka, Malibu Coconut Rum, Cream of Coconut, Pineapple, Lime*

### **Watermelon Mojito** 15.00

*Bacardi Silver Rum, Fresh Watermelon Juice, Lime & Mint*

### **Espresso Martini** 17.49

*Stolichnaya Vanilla Vodka, Kahlua, Fair Coffee Liqueur and Freshly Brewed Espresso*

### **New Fashioned** 17.49

*Buffalo Trace Bourbon, Natural Orange Oils, Luxardo Maraschino Cherries topped with Orange Bitters*

### **Gin Basil Smash** 16.27

*Hendrick's Gin, Fresh Lemon Juice, Sugar Syrup, Basil*

### **Buffalo Mule** 17.49

*Buffalo Trace Bourbon, Lime Juice, Ginger Beer*

*All prices are including 18% Service Charge and sales tax*

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## BEER AND CRAFT BEER

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### Bottle

<b>Amstel Light</b> , <i>Holland</i> 8.75	<b>Shoco</b> 11.24 <i>Long Legged Lager</i>
<b>Amstel Bright</b> , <i>Holland</i> 7.75	
<b>Asahi</b> , <i>Japan</i> 11.24	<b>Rogue</b> 12.51 <i>Dead Guy Ale</i> <i>6 Hop Indian Pale Ale</i>
<b>Balashi</b> , <i>Aruba</i> 8.11	
<b>Balashi Chill</b> , <i>Aruba</i> 8.11	
<b>Budweiser</b> , <i>U.S.A.</i> 8.75	
<b>Bud Light</b> , <i>U.S.A.</i> 8.75	<b>Ballast Point</b> 12.51 <i>Sculpin Indian Pale Ale</i> <i>Bonito Blonde</i>
<b>Coors Light</b> , <i>U.S.A.</i> 8.75	
<b>Corona</b> , <i>Mexico</i> 8.75	
<b>Corona Light</b> , <i>Mexico</i> 8.75	<b>Abita</b> 12.51 <i>Purple Haze</i>
<b>Heineken</b> , <i>Holland</i> 8.75	
<b>Miller Light</b> , <i>U.S.A.</i> 8.75	

### Draft Beer

**Heineken**, *Holland* 8.75

## NON-ALCOHOLIC REFRESHERS

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### **Ginger Lemonade** 7.52

*Fresh Squeezed Lemon, House made Ginger Syrup,  
Mint, Agave Nectar*

### **Still or Sparkling Water** 3.13/4.98

*Awa or Pellegrino*

*All prices are including 18% Service Charge and sales tax*

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## WINES

### Sparkling

	GLS	BTL
<b>Prosecco</b> , La Marca, IT	13.78	70.06
<b>Prosecco Superiore</b> DOCG, Col de' Salici <i>Extra Dry</i> , IT	16.27	62.54
<b>Champagne</b> , Möet & Chandon, <i>Imperial Brut</i>	23.75	148.83

### House Wine

	GLS	GLS ½	BTL
<b>Woodbridge</b> , CA <i>Chardonnay, Pinot Grigio, Sauvignon Blanc</i> , White Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon	11.24	15.00	45.05
<b>Sangria</b> , white or red	11.24		

### White

<b>Pinot Grigio</b> , Santa Cristina, IT	15.00	23.75	61.27
<b>Sauvignon Blanc</b> , Kim Crawford	17.49	26.29	67.52
<b>Moscato</b> , Quady Electra, CA	15.00	23.75	61.27
<b>Chardonnay</b> , Josh, CA	15.00	23.75	61.27
<b>Chardonnay</b> , Kendall Jackson ' <i>Vintner's Reserve</i> ', CA	17.49	26.29	67.52

### Rosé

Whispering Angel, Côtes de Provence, FR	17.49	26.29	67.52
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### Red

<b>Pinot Noir</b> , Hob Nob, Pays d'Oc	15.00	23.75	61.27
<b>Merlot</b> , H3 Columbia Crest, WA	17.49	26.29	67.52
<b>Malbec</b> , Catena, AR	20.03	31.27	77.54
<b>Cabernet Sauvignon</b> , Josh, CA	16.27	25.02	62.54

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## BARTENDER'S SELECTION

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**Wonderful Concoctions made by your favorite Bartenders!**

**Ramon's Pink Kitty Martini** 16.27

*Hendrick's Gin, Fair Acai Liqueur, Lime Juice, Aloe Vera Juice with a dash of Syrup... Meow!*

**Roddymar's Dushi Jam** 17.49

*Get Jammy with Michter's Straight Rye or Blanton's Bourbon, 2 scoops of peach jam, lemon and honey*

**J.P's Trupial** 16.27

*Colorful concoction made with Tito's Vodka, Malibu, Passion Fruit and Mango Juice and Blue Curacao*

**Elvin's Komkomber Stoba** 16.27

*Hendrick's Gin topped with a homemade cucumber, rosemary and lime soda!*

**Tico's Blue Energy Martini** 16.27

*Ciroc Amaretto Vodka, Crème de Cacao, Cream topped with Blue Curacao*

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