



THE REEF COCKTAILS

Hibiscus Champagne Cocktail Elderflower, Gin, Wild Hibiscus & Champagne	\$58
Cucumber & Coriander Martini Tequila, Fresh Cucumber Juice, Coriander & Fresh Lime Juice	\$35
Passionfruit Chili Martini Passionfruit, Vodka, Fresh Lime Juice & a hint of Chili	\$35
Vodka Gimlet Vodka, Simple Syrup & Fresh Lime Juice	\$35
Elderflower Breeze Elderflower, Gin, Fresh Ginger, Mint, Soda & Lemon Juice	\$30
Spicy Reef Margarita Tequila, Fresh Lime Juice, Coriander & a hint of Chili	\$30
Whisky Cucumber Sour Whisky, Melon Liqueur, Fresh Cucumber & Fresh Lemon Juice	\$30
Amaretto Ginger Sour Fresh Ginger, Amaretto & Fresh Lemon Juice	\$29
Coco Moco Dark Rum, Crisma, Coconut Cream, Banana & Nutmeg	\$29
Bajan Mule Dark Rum, Ginger Beer, Fresh Ginger, Mint & Lime Juice	\$27
Caribbean Rum Sour Dark Rum, Fresh Lime Juice & Simple Syrup	\$25
Coral Reef Rum Punch Dark Rum, Lime Juice, Nutmeg	\$25

MOCKTAILS

All Spice Shine Coconut Cream, Banana, Nutmeg, Cinnamon & a dash of Vanilla	\$16
Firecracker Revival Cranberry Juice, Fresh Ginger & Lime, Soda Water	\$16
Fruit Punch Blend of Juices, Banana & Grenadine	\$16
Moonflower Cooler Coconut Water, Cucumber, Fresh Lime Juice, Simple Syrup & Fresh Mint	\$16
Virgin Colada Blended Pineapple Juice & Coconut Cream	\$16
Virgin Frozen Daiquiri Guava, Raspberry, Banana, Strawberry, Mango or Passionfruit	\$16
Virgin Mary Tomato Juice, Cucumber, Celery, dash of Tabasco	\$16
Lime Squash Lime Juice, Simple Syrup & Soda Water	\$14



THE CLASSICS

Kir Royale	\$58
Espresso Martini	\$37
Aperol Spritz	\$36
Negroni	\$36
Margarita	\$32
Frozen Daiquiri Guava • Raspberry • Banana Strawberry • Mango	\$30
Mojito	\$30
Classic Dry Martini or Dirty Martini Vodka, Gin or Aquavit	\$30
Cosmopolitan	\$29
Bloody Mary	\$26
Piña Colada	\$26

FULL BAR LIST AVAILABLE UPON REQUEST OR
VIA QR CODE ON BACK COVER

BY THE GLASS

CHAMPAGNE

Laurent-Perrier Brut	\$56
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PROSECCO

Prosecco di Valdobbiadene Brut	\$35
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WHITE

Pouilly-Fuissé, D. Creuze Noire, Burgundy	\$50
Sauvignon Blanc, Decoy, Napa Valley	\$46
Chablis(organic), Jean Marc Brocard, France	\$42
Gavi Principessa, Piedmont, Italy	\$37
Pinot Grigio, Le Rime, Tuscany	\$32
Sauvignon Blanc, Dashwood, Marlborough	\$32

ROSÉ

Château Léoube, Côtes de Provence	\$40
Minuty M Rosé, Côtes de Provence	\$34

RED

Château des Laurets, St. Emilion, France	\$50
Chianti 'Colli Senesi' Traversa dei Monti, Tuscany	\$39
Pinot Noir, Grove Mill, Marlborough	\$37
Malbec Reserva, Norton, Argentina	\$33
Côte du Rhône, Réserve de Bonpas, France	\$32
Cabernet Sauvignon, Santa Carolina, Chile	\$32
Merlot, Indigo Eyes, California	\$32



ALL PRICES ARE IN BARBADOS DOLLARS, INCLUSIVE
OF VAT AND SUBJECT TO PRODUCT LEVY
& 10% SERVICE CHARGE