

MENU

Discover our extraordinary daily charcuterie and cheese specials.
Ask your server for an unforgettable experience.



CHARCUTERIE & TERRINES

Country style pork pate
\$10.00

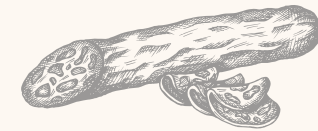
Fennel & rosemary
porchetta
\$9.00

Local wahoo crudo
\$10.00

Tuna Pastrami
\$12.00



Board for 1 person \$14 | Board for 2 person \$26



MEATS choose 1

Prosciutto Crudo Antica
Case Fuet
Spanish chorizo
Serrano Ham reserva
Berretta Salame Milano
Speck Alto Adige



FRESH | DRIED FRUIT choose 1

Pineapple
Papaya
Apricots
Black mission figs
Cranberries
Pitted dates

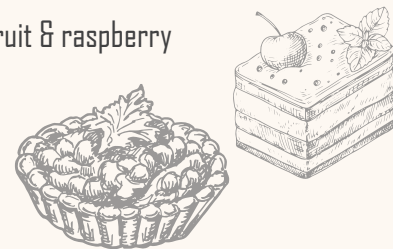
CANAPÉS SALES ET SUCRES

Chicken liver parfait choux beignet,
fig jam & walnut
\$9.00

Goats cheese mousse, rosemary
shortbread and olive
\$9.00

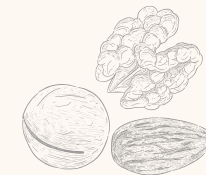
Millionaire shortbread
\$6.00

Passion fruit & raspberry
\$6.00



SOMM SPECIALS

	5 oz	9 oz	Bottle
Savvy B, Gruber & Esser, Lower Austria, 2020	\$8.00	\$13.00	\$36.00
Pinta Noir, Markowitsch & Esser, Caranumtum, Austria, 2019	\$8.00	\$13.00	\$36.00
Zinfandel & Cabernet Cuvée, Ghostrunner, Lodi, California, 2020	\$9.00	\$14.00	\$39.00



NUTS choose 1

Cashew
Almonds
Macadamias
Hazelnuts
Walnuts
Brazil Nuts



DIP | JAM JELLY | PATÉ } choose 1

Pepper jelly
Cayman honey
Caramlized onion jam
Apricot mustard
Confit garlic
Jerk cranberry preserve



CHEESE choose 1

Parmigiano Reggiano
Machengo 12month
Taleggio
Sheep cheese with Truffle
Brie cheese
Fromage bleu du Jour



BREAD choose 1

French baguette
Italian crostini
Cracker - Gluten Free



OLIVES choose 1

Artichokes hearts
Cherry peppers
Olives

LIQUID

LIVELY

FUN

WINES

5oz



9oz



COCKTAILS

SPARKLING

Glera, Cascine, Prosecco Valdobbiadene, Italy N/V.....	\$13.00		\$55.00
Pinot Noir & Chardonnay, Mercier, Brut, Champagne, France N/V.....	\$18.00		\$81.00

WHITE

Pinot Grigio, Terra Alpina, Alois Lageder, Alto Adige, Italy 2020.....	\$10.00	\$16.00	\$45.00
Cortese, Batasiolo, Gavi di Granea DOCG, Italy 2020.....	\$9.00	\$15.00	\$39.00
Chardonnay, Domaine Christian Moreau, Chablis, Burgundy, France 2019.....	\$14.00	\$22.00	\$59.00
Pinot Gris, Erath, Oregon, USA 2019.....	\$11.00	\$18.00	\$49.00
Xarel-Lo, Can Sumoi, Penedes, Spain 2020.....	\$12.00	\$19.00	\$56.00
Vermentino, Mazzei, Tuscany, Italy 2020.....	\$10.00	\$16.00	\$45.00
Falanghina, Beneventano, Campania, Italy 2021.....	\$8.00	\$13.00	\$36.00
Riesling, Nik Weis - St. Urbans-Hof, Mosel, Germany 2020.....	\$9.00	\$14.00	\$39.00
Sauvignon Blanc, Clos Henri Petit Clos, Marlborough, New Zealand 2020.....	\$10.00	\$16.00	\$45.00
Sauvignon Blanc, Klein Constantia, Constantia, South Africa 2020.....	\$11.00	\$18.00	\$49.00
Chenin Blanc, Les Fosses d'Hareng, Vouvray, France 2018.....	\$9.00	\$14.00	\$39.00
Chardonnay, Klein Constantia Estate, Constantia, South Africa 2017.....	\$13.00	\$21.00	\$56.00
Chardonnay, Freemark Abbey, Napa Valley, USA 2019.....	\$16.00	\$26.00	\$73.00
Sémillon Cuvée, Lions de Suduiraut, Sauternes, Bordeaux, 375ml 2020.....	\$9.00	\$14.00	\$29.00

ROSÉ

Alfrocheiro e Baga & Tinta Roriz, La Galaxia, Dão, Portugal 2022.....	\$10.00	\$16.00	\$45.00
Grenache Cuvée, Aix Rosé, Provence, France 2021.....	\$12.00	\$19.00	\$56.00

RED

Pinot Noir, Erath Resplendent, Oregon, USA 2019.....	\$12.00	\$19.00	\$56.00
Pinot Noir, Au Bon Climat, Santa Barbara, USA 2020.....	\$14.00	\$22.00	\$59.00
Nebbiolo, Batasiolo, Langhe, Piemonte, Italy 2017.....	\$11.00	\$18.00	\$49.00
Gamay, Louis Jadot, Beaujolais Villages, France 2020.....	\$10.00	\$16.00	\$45.00
Grenache Cuvée, Les Claux, Cote du Rhône, France 2020.....	\$10.00	\$16.00	\$45.00
Grenache Cuvée, Château de Rouanne, Vinsobres, Southern Rhône, France 2019.....	\$14.00	\$22.00	\$59.00
Sumoll-Garnacha, Can Sumoi, Penedès, Spain 2019.....	\$13.00	\$21.00	\$56.00
Cannonau, Sella & Mosca, Sardegna, Italy 2018.....	\$11.00	\$18.00	\$49.00
Corvina Cuvée, Masi Campofiorin, Veneto, 2016.....	\$10.00	\$16.00	\$45.00
Sangiovese, Nozzole, Chianti Classico Riserva, Italy 2016.....	\$14.00	\$22.00	\$59.00
Sangiovese, Altesino, Rosso di Toscana, Italy 2019.....	\$13.00	\$21.00	\$56.00
Merlot Cuvée, Craggy Range, Te Kahu, Gimblett Gravels, New Zealand 2018.....	\$13.00	\$21.00	\$56.00
Cabernet Sauvignon Cuvée, Château La Branne, Médoc, Bordeaux 2016.....	\$14.00	\$22.00	\$59.00
Cabernet Sauvignon Cuvée, Klein Constantia Estate, Constantia, South Africa 2017.....	\$14.00	\$22.00	\$59.00
Syrah, The Pundit, Columbia Valley, Washington State, USA 2018.....	\$13.00	\$21.00	\$56.00
Cabernet Sauvignon Cuvée, Stag's Leap, Hands of Time, Napa Valley 2018.....	\$17.00	\$28.00	\$76.00

REPOUR

Sémillon Cuvée, Château de Fieuzal, L'Abeille de Fieuzal, Pessac-Léognan, Bordeaux 2019.....	\$19.00	\$30.00	\$89.00
Chardonnay, Domaine Christian Moreau, Chablis Vaillons 1er Cru, France 2020.....	\$19.00	\$30.00	\$89.00
Grenache, Aviatix by Heidi Barrett, El Dorado Hills, California, USA 2019.....	\$19.00	\$30.00	\$89.00
Merlot Cuvée Clos, La Gaffelière, St-Émilion Grand Cru, Bordeaux, France 2016.....	\$19.00	\$30.00	\$89.00



ABSOLUTE SALUTE \$12
Absolut, hibiscus & rosé syrup, lemon, sugar, soda, pink lemon wheel



NEAR AND FAR \$15
Plantation Fiji, Redemption Bourbon, lemon, amaretto, pineapple & lemon oleo, green tea, bourbon bitters

NAKED IN WEST BAY \$12
Vida Mezcal, Yellow Chartreuse, Aperol & Lime juice



LADY IN RED \$12
Altos Olmeca Tequila Blanco, Vida Mezcal, Pierre Ferrand Dry Curacao, lime juice, berry red wine syrup



ENGLISHMAN IN CAYMAN \$12
Citadelle Gin, lemon oleo, lemongrass, green tea, Prosecco



ALEXANDER THE THIRST \$12
Martell Blue Swift, Creme de Cacao, white chocolate syrup, vanilla cream



COPPER CLUB \$12
Olmeca Altos plata, lime, dry curacao, ginger beer, angostura bitters/orange bitters, mint sprig or orange half moon

PASSION OF THE WEST \$12
Plantation Fiji, Passion fruit liqueur, mint syrup, lime juice, club soda

ISLAND THYME (No ABV) \$9
White cranberry juice, mint syrup, thyme, soda



IN BETWEEN THE SHEETS \$12
Martell VS Cognac, Plantation 3* Rum, Pierre Ferrand Dry Curaco, lime juice

C3 (No ABV) \$9
Lychee juice, lemon oil, tonic water, lemongrass



FILTHY JO \$12
Tito's Vodka or Poseidon Gin, LPB muddled olive brine tincture, Vermouth, olives or bleu cheese stuffed olives



TROPI-CAMANA (No ABV) \$9
Mango, salted pineapple, vanilla, soda, citrus zest

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