

■ TRENDING \$ 12.00

Gin **CLICKBAIT**

Hendrick's Amazonia, Passoa, Passionfruit and Pineapple juices, with Prosecco

Gin **SCOTTY**

Hendrick's Gin, Cucumber Bitters and Fresh Cucumber, Indian Fever Tree tonic

Gin **BRAVEHEART**

Botanist Gin, Fresh Grapefruit, Rosemary, Grapefruit Bitters, with Soda and Aperol

CHAI ME A RIVER **Vodka**

House Blended Chai Tea, Stoli Ohranj, Southern Comfort, Served in a Tea Pot

BEAUTIFUL BRONX **Bourbon**

Eagle Rare Bourbon, Hibiscus, Root Beer Bitters, Citrus with a Hint of Smoke

PINEAPPLE EXPRESS **Rum**

Duppy Share Spiced Rum, Apricot Brandy, House Made Pineapple Purée and Mint

Tequila **STARWBERRY FIELDS**

Strawberry Infused El Jimador, Fresh Grapefruit, Agave, Citrus, Cherry Bitters and Pompelmo Pellegrino in a Salted Glass

Mezcal **ME & JULIO**

Don Julio Reposado, Mezcal, Fresh Grapefruit, Agave and Grapefruit Bitters

Tequila **TEQUILA ME SOFTLY**

Herradura Blanco, Ginger liqueur, Fresh Lemon, Agave, Grand Marnier Float

■ **NO SPLIT CHECKS** ■ a 15% Service charge will be added to your final Bill

\$ 10.00 **KLASSICS** ■

Sangria RED, WHITE or ROSE WINE & RUM

Fruit and spirits marinated in wine, blended perfectly for the patio!

Lychee Cooler VODKA

Russian Standard Vodka, Lychee Liqueur, Cassis and Lemonade

Spicy Margarita TEQUILA

Scotch Bonnet Infused Tequila, with Passionfruit and Citrus

Espresso Martini VODKA

Ketel One Vodka, Kahlua, House Cold Brew

\$ 10.00 **Prosecco SPARKLERS** ■

Pass Me Another

Passoa Passionfruit Liqueur, Pineapple Juice, Basil, topped with Prosecco

Watermelon Hugo

Elderflower liqueur, Fresh Watermelon, Mint, topped with Prosecco

Love On The Rum

Bacardi Rum, Strawberry, Mint, Fresh Lime, topped with Prosecco

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■ **Sunday BBQ-BRUNCH** 11.00 to 3.00 ■ Cl \$ 30.00 ■ 946-6633

Signature BBQ ■ Chefs traditional Sunday Roast ■ Indian Curry ■ Chefs Omelet ■ Pasta Station ■ Salad Buffet ■ Appetizer ■ Dessert Selection

■ All You can Drink Prosecco, Signature Cocktail & Selected Beers \$ 29.00
■ Signature Sunday BBQ \$ 30.00 ■ Children BBQ, up to 12 years old \$ 12.50

■ Bottle

WHITE

Sauvignon Blanc	Chateau de Sancerre	France	\$ 64
Chardonnay	Cakebread	Napa	\$ 68
Sauvignon Blanc	Cloudy Bay	NZ	\$ 69
Chardonnay	ROMBAUER Carneros	Napa	\$ 69
Rosé	Minuty M	France	\$ 44
Rosé	Whispering Angel	France	\$ 44

RED

PRISONER	Zinfandel & Cabernet	Napa	\$ 79
Pinot Noir	Meiomi	Sonoma	\$ 64
Tempranillo	PINGÜS Ribero del Duero	Spain	\$ 69
Promis, Camarcanda	Gaja Merlot, Syrah, Sangiovese	Italy	\$ 79
Cabernet	Heitz Cellar	Napa	\$ 99

CHAMPAGNE and Prosecco

Le Colture	Prosecco	Italy	\$ 44
Veuve Clicquot	Champagne	France	\$ 89
Dom Pérignon	Champagne	France	\$ 200

Uncorked ■

WHITE

6 oz / 9 oz Glass ■ Bottle

Sauvignon Blanc	Oyster Bay	NZ	\$ 11 ■ \$ 16	BOTTLE \$ 44
Sauvignon Blanc	Cloudy Bay	NZ	\$ 16 ■ \$ 23	BOTTLE \$ 65
Pinot Grigio	Vivolo	Italy	\$ 10 ■ \$ 14	BOTTLE \$ 40
Riesling	Kung Fu Girl	WA State	\$ 10 ■ \$ 14	BOTTLE \$ 40
Chardonnay	Josh	Napa	\$ 11 ■ \$ 16	BOTTLE \$ 40
Rosé	Minuty <i>M</i>	France	\$ 11 ■ \$ 16	BOTTLE \$ 44

RED

6 oz / 9 oz Glass ■ Bottle

Malbec	Lorca	Argentina	\$ 10 ■ \$ 14	BOTTLE \$ 40
Cabernet Sauvignon	Bread & Butter	Napa	\$ 12 ■ \$ 17	BOTTLE \$ 48
Pinot Noir	Bread & Butter	Napa	\$ 11 ■ \$ 16	BOTTLE \$ 40
Red Blend	689 Cellars	California	\$ 12 ■ \$ 17	BOTTLE \$ 48

CHAMPAGNE and Prosecco

By the Glass or Bottle

Le Colture	Prosecco, Italy	\$ 11.00 ■ \$ 44.00
Veuve Clicquot	Champagne, France	\$ 19.00 ■ \$ 89.00
Dom Pérignon	Champagne, France	■ \$ 200.00

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■ Beer

DRAFT	STELLA	Belgium	\$ 7.75
	HEINEKEN	Holland	\$ 7.50
	GUINNESS	Ireland	\$ 8.25
	19-81 Tropical IPA	Cayman	\$ 7.50
	19-81 ISLAND SESSION	Cayman	\$ 7.50
	CAYBREW Original Lager	Cayman	\$ 7.25
	White Tip by CAYBREW	Cayman	\$ 7.25
	Caybrew Premium Light	Cayman	\$ 7.25

■ Serving Traditional PINTS ■

CARIBBEAN	Red Stripe	\$ 5.00
	19-81 Brewing CO. Seasonal	\$ 6.00

N. AMERICAN	Coors Light	Miller Lite	\$ 5.00
	Michelob Ultra		\$ 5.00

INTERNATIONAL	Heineken	Amstel Light	\$ 5.00
	Corona	Peroni	\$ 6.00

CIDER	Magners	Savanna Dry	\$ 7.00
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■ **ABACUS** ■ COCKTAILS ■ WINE ■ LUNCH ■ DINNER ■ 623-8282

■ Friday Night ■ **PRIME RIB NIGHT**

■ QUEEN CUT 10 oz. CI\$ 32.00 ■ KING CUT 14 oz. CI\$ 42.00 ■

■ Lobster Night's ■ **Tuesday, Thursday & Saturday Night**

■ Saturday Night LIVE Music by Hi-Tide from 7.00 until 10.00 pm

Collection

SINGLE MALT SCOTCH

MACALLAN	12 YR	\$ 14
GLENFIDDICH	12 YR	\$ 13
GLENFIDDICH	15 YR	\$ 15
LAPHROAIG	10 YR	\$ 15
TALISKER	10 YR	\$ 15
JOHNNIE WALKER BLUE		\$ 25

BOURBON

BUFFALO TRACE		\$ 12
KNOB CREEK		\$ 11
BASIL HAYDEN'S		\$ 12
EAGLE RARE		\$ 12
WOODFORD RESERVE		\$ 14
WHISTLE PIG 10YR (RYE)		\$ 14

AGED RUM

ABUELO 12 YR	PANAMA	\$ 12
APPLETON 21 YR	JAMAICA	\$ 25
FOURSQUARE REDOUTABLE	BARBADOS	\$ 18
EL DORADO 15 YR	GUYANA	\$ 12
FLOR DE CANA 15 YR ECO	NICARAGUA	\$ 12
FLOR DE CANA 18 YR	NICARAGUA	\$ 14
DIPLOMATICO RESERVA	VENEZUELA	\$ 12
RON ZACAPA AMBER 12 YR	GUATEMALA	\$ 12
RON ZACAPA 23 YR	GUATEMALA	\$ 14
RON ZACAPA XO	GUATEMALA	\$ 23

TEQUILA

HERRADURA BLANCO		\$ 10
HERRADURA REPOSADO		\$ 11
HERRADURA ANEJO		\$ 13
DON JULIO BLANCO		\$ 10
DON JULIO REPOSADO		\$ 12
DON JULIO ANEJO		\$ 14
DON JULIO 1942		\$ 15