



The Deck

ISLAND GARDENS

COCKTAILS FROM THE GARDEN

PASSION-ISTA

Cachaça, passion fruit purée, lemon juice,
rose water, edible rose petals
\$19

EL MARINERO

Gin, basil, muddled cucumber, lime juice, soda water
\$19

HARBOUR MEZCAL

Mezcal, grapefruit liquor, lemon juice, citrus bitters
\$19

TAKE ME TO ST. STROPEZ

Gin, St Germain, fresh thyme, lime juice, tonic water
\$19

THE ISLANDER

Brugal 1888, coconut sorbet, mint, pineapple juice,
lime juice \$19

LEAVE ME IN CAPRI

Vodka, Ginger Ale, lemon juice, homemade blueberry
lavender syrup, fresh blueberries
\$19

IBIZA MAMA

Sauvignon Blanc, Grand Marnier, white peach juice,
fresh strawberries and orange slices
\$19

SPICY SEAS

Tequila infused with jalapeño pepper, lime juice,
grapefruit soda, agave syrup
\$19

FROM ST. BARTHS WITH LOVE

Vodka, mango liquor, mango purée, mint, lemon juice
\$19

WINES BY THE GLASS

SPARKLING

Veuve Clicquot Brut \$27
Taittinger Brut \$24
House Prosecco \$17

ROSÉ

By. Ott, Domaines Ott \$15
Out East Rosé \$16
Whispering Angel Rosé \$18

WHITES

Jermann Pinot Grigio, Friuli \$16
Napa, Chardonnay \$16
Cloudy Bay, Sauvignon Blanc, \$18
Jordan, Chardonnay, Sonoma Valley \$21
Saget Dom Perriere, Sancerre \$21

REDS

Terrazas Reserva Cabernet Sauvignon \$16
Terrazas Reserva, Malbec \$16
Erath Resplendent, Pinot Noir \$18
St Francis, Merlot, Sonoma County \$17
Taylor-Fladgate "10 Year Twany" Port \$18

HEALTHY MOCKTAILS

LIGHTHOUSE

coconut water, strawberry, homemade
raspberry syrup, vanilla essence, lemon juice \$10

VIRGIN SEA'S

fresh muddled mint, homemade blueberry
lavender syrup, lime juice, soda water
\$10