

PARISOL BEACH CLUB

ALL DAY MENU

Vegetable Crudité

Eggplant dip, white bean hummus

Callaloo and Artichoke Spread

Callaloo, artichoke, parmesan and plantain chips

Island Greens Salad

Herbs, apple cider vinaigrette

Cucumber & Chocho Salad

Chili-sesame dressing

Tuna Crudo

Grilled cucumber, roasted pineapple, aguachile

Cracked Conch

Fried, calypso sauce, lemon

Mahi Bites

Fried, tartar sauce, lemon

Phoulori

Mango chutney

Doubles

Curry chickpeas, cucumber

Bakes

Salted fish, guava jam

Fried Chicken

Karaage style, pepper sauce, pickles

Roasted Pork Loin

Papaya pepper sauce, grilled onions, plantains

Burger & Fries

Angus patty, pineapple, pickled red onions

DESSERTS

Guava Parfait

Guava bars, coconut cream, Maria cookie streusels

Banana Fritters

Topped with powdered sugar, passion fruit caramel

Ice Box Pie

Served with diced fresh fruit

PROTEINS AND PROVISIONS

Choose one protein	Snapper	Chicken Breast
	Mahi Mahi	Skirt Steak

Provisions include lemongrass rice, sauteed vegetables, ginger cabbage slaw



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DRINKS MENU

AFTERNOON SPRITZERS

Limoncello Spritz

Limoncello, sparkling wine, soda water

Hands Up

St. Germain, vodka, sparkling wine, soda water

Aperol Spritz

Aperol, sparkling wine, soda water

FROZEN DELIGHTS

Piña Colada

White rum, coconut, pineapple choice to add
Blue Mountain Bomber Shot

Strawberry Daiquiri

White rum, strawberry mix

Cucumber Watermelon Margarita

Tequila, fresh watermelon, cucumber

Improved Dirty Banana

White rum, vanilla, banana, coco nibs

NON-ALCOHOLIC LOCAL INFUSIONS

These locally sourced waters add a unique, refreshing and non alcoholic alternatives to our cocktails, celebrating the flavors of our tropical haven. Ask about **Passion Fruit Water & Coconut Water**

ELIXIRS

Parisol

White rum, lime juice, banana liqueur, pineapple juice, nutmeg

Ginger Margarita

Blanco tequila, lime, ginger syrup, aquafaba

Arc Old Fashioned

Appleton Estate rum, bourbon, cane sugar, Angostura bitters, orange oil

Jadoo Punch

White rum, Aperol, coconut water, passion fruit juice, citrus juice

Gin Tonic

London dry gin, tonic water, rosemary pimento vermouth, lime

Peppa Steppa

White rum, lime, cucumber, Scotch bonnet, soda water, pinch of salt

Tinto de Verano

Dry red wine, limoncello, soda water

Ball & Chain

Vodka, allspice dram, pineapple juice, strawberry syrup, lime

Blue Mountain Boneshaker

Aged rum, coffee liqueur, coffee concentrate, house pimento dram

WINES

Champagne Veuve Clicquot Yellow Label Brut NV — 145
Moët & Chandon Imperial Brut NV — 125

Prosecco Santa Margherita Valdobbiadene Brut — 50

Rosé Whispering Angel Côtes de Provence AC — 55

Sauvignon Blanc Kim Crawford Marlborough — 45
Robert Mondavi Napa Valley — 70

Pinot Grigio Santa Margherita Valdadige DOC — 45

Chardonnay Unshackled — 60

