



APPETIZERS

Black Bean Soup   
Cilantro, diced tomato

Queso Fundido
Monterey Jack cheese, chorizo, flour tortilla

Grilled Octopus Taco
Soft flour tortilla, octopus, fried onions, Chipotle crema, cilantro, lime wedge

Shredded Beef Chimichanga
Shredded cheese, tomato salsa, iceberg lettuce

Tacos Dorados Flautas
Corn tortilla, pulled chicken, lettuce, shredded white Cheddar, crema, salsa

SIGNATURE SALAD BOWLS

Ensalada Fresca with Grilled Chicken 
Mixed lettuce, black beans, bell peppers, cucumber, black olives, corn, pico de gallo, pineapple salsa, Chipotle-lime vinaigrette, queso fresco

Shrimp & Avocado 
Mixed lettuce, black beans, corn, avocado, grilled shrimp, tomato, bell peppers, cilantro, red onions, Chipotle Ranch dressing

KIDS OPTIONS

Chicken or Cheese Quesadilla

Hotdog
Turkey frank, honey BBQ sauce, fries

Battered Fish Fingers
Fries, tartar sauce

ENTRÉES

Grilled Tuna Steak 
Honey-Chipotle glaze, avocado, corn-quinoa salad

Shrimp al Ajillo Quesadilla
Garlic shrimp, aged sharp white Cheddar, yellow Cheddar, guacamole, salsa, sour cream

Ranch Style Chili Bowl   
Premium plant-based Hungry Planet® ground meat, tomatoes, onion, chili, beans, corn, avocado, corn chips

Sizzling Fajitas-
Beef, Chicken or Vegetable 
Flour tortillas, sour cream, guacamole, salsa, shredded cheese

Cowboy Steak
(Signature dish)
Grilled ribeye steak, Chimichurri sauce, fully-loaded baked potato (scallion, sour cream, bacon)

Chicken Mole Poblano Style
Mexican rice, corn on the cob, cauliflower gratin, sour cream

DESSERTS

Tres Leches
Sponge cake infused with three-milk syrup, whipped cream

Avocado Lime Cheese Cake
Spiced honey sauce

Tequila—Mango Crème Brûlée
Brandy snap, fresh fruits



Balanced Lifestyle



Vegetarian



Vegan



Lactose-Free - Please consult your server on which dishes can be prepared lactose free.



Gluten-Free - Please consult your server on which dishes can be prepared gluten free.

*Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House



HANDCRAFTED MARGARITAS

Ruby Rita (Signature Cocktail, On the Rocks)

Tequila, triple sec, lime juice, cranberry juice

Sangrita (On the Rocks)

Tequila, triple sec, orange juice, lime juice, tomato juice, Tabasco, salt

La Paloma (On the Rocks)

Tequila, grapefruit soda, lime juice, salt

Spicy Pineapple (On the Rocks)

House-infused scotch bonnet tequila, triple sec, lime juice, pineapple juice, Sprite

Coconut Mango (Frozen)

Tequila, triple sec, peach schnapps, orange juice

Fuzzy Rita (Martini Up)

Tequila, triple sec, peach schnapps, orange juice

NON-ALCOHOLIC

Strawberry Patch (Frozen)

Strawberry, lime juice, Sprite

Blue Thunder (Frozen)

Blueberry, pina colada, lime juice, Sprite



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