



## 1830 BAR

DAY IN THE LIFE | vibrant, refreshing

### Antigua Black Daiquiri

*English Harbour 5, limoncello, pineapple, lime, cane*

Blackstrap molasses is the starting point for almost all rums. Local Black Pineapple complements these rich, caramel aromas, along with an accent of sharp citrus.

### J'ouvert

*Clement Rhum Agricole, Martini Bianco, Pimms, Passion Fruit,  
Citrus  
Sprite*

From following colourful parades and pageants to dancing from the early hours listening to their favourite Soca band; Antiguan certainly celebrate Carnival in style.

### Sir Viv

*Rum & Raisin, Amaro di Angostura, Citrus, Ginger, Laphroaig  
10*

Known for his fearless and aggressive style of play, Vivian Richards was undoubtedly one of the most feared and productive batsmen of all time. This will hit you for six!



A LIGHT TOUCH | elegant, refined

Twilight Spritz

*Aperol, St Germain Elderflower, yuzu, prosecco, ginger ale, lemon oils*

The transition from day to night is one of Jumby Bay's most magical sights. What better way to savour this moment than with our Japanese twist of one of the world's most iconic aperitifs.

Market Bellini

*Mango, rosemary, Cointreau, prosecco*

If you rise early on a Saturday morning and make your way to downtown St John's; you will be astounded at the crowds of local villagers arriving with fruit and vegetables to sell, and empty shopping baskets to fill.

H(erb) & T(onic)

*Botanist, Martini Extra Dry, basil, cucumber water, local honey, lime, tonic*

Our island farm produces a bounty of organic herbs, fruits & vegetables which inspired us to create this herbaceous laden serve.



HISTORICAL | strong, complex

Mach 2.0 Martini

*Tanqueray No.10, Genever, Chambord, Martini Bianco, grapefruit oils*

Cruising at 1350mph – or more than twice the speed of sound –

Concorde is one of aviation’s masterstrokes. Did you know that it once graced the tarmac of V.C. Bird International Airport? We will raise a glass to that!

Half a Gill

*10 Isle Rum, cane, bitters, orange oils*

Our modern reinterpretation of the Admiral Lord Vernon’s rum ration, or “tot” – which was issued daily to sailors from 1740 up until July 31st 1970 – Black Tot Day.

St John’s Coffee

*English Harbour 5, Myers, Frangelico, cold brewed coffee, cream, tonka bean*

Tradition dictates that an Irish Coffee should contain whiskey and served piping hot to warm your cockles on a cold wintery night. However we are in the Caribbean & like to do things a little bit different at The Estate House!



INNOCENT | alcohol-free

Windy Palm  
*Passion Fruit, Mango, Ting*

White sandy beaches fringed by lofty palm trees, is the quintessential image of our tropical paradise. Our liquid reincarnation is sure to put a smile on your face!

The Irvine  
*Mint, cucumber water, fresh lime, toasted fennel honey, tonic*

Dennis Irvine is the mastermind behind the unforgettable surroundings you find yourself in. We have crafted this serve in his honour.

Guava Iced Tea  
*Tea, Guava, lemon, agave, soda*

Guava is native to Mexico but has made the Caribbean its home for nearly 500 years. Its succulent flesh tastes like a combination between a strawberry & pear, making it the perfect foil for our signature iced tea.

TO FINISH

Golden Touch  
*Chamomile Tea, Island Farm Herbs, Citrus, Agave*

Soothing aromatics that will leave you well-rested

The Has Bean  
*English Harbour 5yo, Coffee, Tonka Bean, Pink Grapefruit, Bitters*

Our signature Old Fashioned 'has bean' given a traditional makeover



## OUR FAVOURITE DIGESTIFS

English Harbour 10  
El Dorado 15  
Ron Zacapa 23

Chivas Regal 12  
Macallan 12  
Ardbeg 10  
Woodford Reserve

Remy Martin VSOP

Patron Café' XO