

The
JUMBY BAY VERANDA



SPECIALTY COCKTAILS

RUM RATION

ANANAS FIZZ

Pineapple Rum, Limoncello, Citrus, Agave, Fever-Tree Soda

SPICED BUCK

Kraken Spiced Rum, Amaro di Angostura, Citrus, Fever-Tree Ginger Ale

COCO DE AGUA

Light Rum, Citrus, Coconut Water, Fever-Tree Soda

MULATA MULE

Aged Rum, Crème de Cacao, Citrus, Fever-Tree Ginger Beer

CLASSIC SELECTION

BELLINI

Peach Purée, Crème de Pêche de Vigne de Bourgogne, Santa Margherita Prosecco

DANTE'S GARIBALDI

Campari, Fluffy Orange Juice

APEROL SPRITZ

Aperol, Santa Margherita Prosecco, Fever Tree Soda

BOULEVARDIER

Jack Daniels, Martini Rosso, Campari

EASY-DRINKING

AMERICANO

Campari, Martini Rosso, Fever Tree Soda, Orange Slice

BRAMBLE

Tanqueray Gin, Crème De Cassis, Citrus

SOUTHSIDE

Tanqueray Gin, Jumby Garden Mint, Citrus

SIESTA

El Jimador Blanco, Campari, Grapefruit, Citrus, Angostura Bitters

FAVORITES

PAINKILLER | LONG

Pusser's Navy Rum, Coconut, Orange, Pineapple, Nutmeg

Hailing from the Soggy Dollar in the British Virgin Islands, patrons would have to swim up to this six-seater bar to sample this deceptively potent taste of paradise...or as we would say, "It's a creeper!"

MAID IN ANTIGUA | UP

English Harbour 5, Island Mint, Cucumber, Citrus, Soda

Taking inspiration from one of the newest modern classic families – The Maid – we have added a healthy measure of local rum into this refreshing & herbaceous cocktail.

MAI TAI | LONG

Rhum Agricole, Cointreau, Amaretto, Lime, Bitters,

In 1944 one of tiki's godfathers – Victor "Trader Vic" Bergron – created this concoction for some Tahitian guests; when they tasted it they exclaimed "Mai Tai Roa Ae!" or "out of this world... amazing!"

SIGNATURES

A STRAWBERRY SPRITZ | WINE

Aperol, Strawberry, Ting, Prosecco

Combining two of the most beloved drinks of Antigua and Italia, which is the perfect accompaniment for unwinding and watching the world go by...

COUNT CARIB | COUPE

Our Secret Caribbean Rum Blend, Campari, Martini Rosso

Few cocktails have stood the test of time as much as the beloved Negroni with its magnificence lying in its simplicity. Our handpicked selection of Caribbean rums intertwine effortlessly with Milan & Torino's finest exports

CAFFÉ FLORAIN | WINE

Local Gold Rum, Galliano, Cacao, Espresso, Honey

For three centuries this Venetian coffee institution has been welcoming some of history's most famous faces, and inspired our signature Iced Espresso Martini

APERITIF

AIRMAIL

Cavalier White Rum, Fresh Lime Juice, Honey Nectar, Taittiger Champagne

DRY MARTINI

Your choice of Gin or Vodka, Extra Dry Vermouth, Lemon Oil or Olive

DEAR JULIET

Hendrick's Gin, Aperol, Elderflower, Lime, Santa Margarita Prosecco

NEGRONI

Tanqueray Gin, Martini Rosso, Campari

MINT JULEP

Jim Beam Bourbon, Jumby bay Garden Mint Leaves, Cane

SEALED WITH A KISS

White Rum, Limoncello, Chambord, Basil, Strawberry, Lime Cranberry

SOUR

*Choice of Spirit Citrus, Cane Aquafaba, Bitters
Grey Goose Vodka | Tanqueray Gin | Jim Beam Bourbon | Amaretto*

DIGESTIF

THE OBROMA MARTINI

Don Julio Tequila, Caramel, Crème de Cacao, Chili

HARVARD

Hennessy VS, Martini Rosso, Bitters

OLD FASHIONED

Jim Beam Bourbon, Bitters, Orange Oils

ESPRESSO MARTINI

Stoli, Kahlua, Fresh Espresso

GODFATHER

Scotch, Amaretto

ALEXANDER

Tanqueray Gin, Crème De Cacao, Cream, Nutmeg

FREE-SPIRITED

JUMBY JOY

Cucumber, Mint, Lime, Honey

PINEAPPLE & BASIL MOJITO

Island Basil, Pineapple, Lime, Agave, Soda

ICED TEA

Classic Black tea

Ginger & Passion fruit

ICED COFFEE

Ice Cappuccino

Ice Latte

Vanilla | Hazelnut | Caramel

Ice Mocha