

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*

**CLASSICS 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*

VERANDA COOLER

*Local Fevergrass Spirit, Fresh Passion Fruit, Grapefruit Soda*

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*

**JUMBY BAY LOUNGE  
FOOD MENU**



**MEDITERRANEAN PLATTER**

*Pita Bread, Vegetables Crudites, Hummus, Tatziki*

**CHARCUTERIE BOARD**

*Selection of Cold Cuts, Pickle, Homemade Crackers & Bread Sticks*

**CHEESE BOARD**

*Assortment of Artisanal Cheese, Jams, Chutney, Nuts, Homemade Crackers & Bread Sticks*

**CRISPY CALAMARI**

*Herbed Calamari, Lemon Marinara & Tartar Sauce*

**MARGHERITA PIZZA**

*Mozzarella, Tomato, Burrata*

**TRUFFLE PIZZA**

*Black Truffle Paste, White Truffle Oil, Mozzarella*

**FISH TACOS**

*Flour Tortilla, Cajun Flavored Catch, Pineapple Salsa, Avocado Cream, Spicy Mayonnaise*

**THE CLUB**

*Toasted White Bread, Applewood Smoked Bacon, Grilled Chicken Breast  
Tomato, Egg, Romaine Lettuce, Mayonnaise*

## **BEEF SLIDERS**

*3 Angus Beef Sliders, Lettuce and Tomato*

## **BEYOND MEAT SLIDERS**

*3 Soy based Sliders, Lettuce and Tomato*

## **WINES BY THE GLASS**

### **BUBBLES**

CHAMPAGNE BRUT

*Taittinger, Reims*

PROSECCO VALDOBBIADENE

*Santa Margherita, Veneto, Italy*

VINO SPUMANTE ROSÉ BRUT

*Santa Margherita, Veneto, Italy*

### **WHITE**

PINOT GRIGIO 'MONGRIS'

*Marco Felluga, Friuli-Venezia Giulia, Italy*

ALBARINO

*Bodegas Forjas Del Salnes, Rias Baixas, Spain*

SAUVIGNON BLANC

*Astrolabe Marlborough, New Zealand*

CHARDONNAY

*La Crema, Sonoma Coast, USA*

### **ROSÉ**

MINUTY 'M'

*Côtes de Provence, France*

WHISPERING ANGEL, CAVES D'ESCLANS

*Côtes De Provence, France*

### **RED**

CHIANTI CLASSICO 'PEPPOLI'

*Antinori, Tuscany, Italy*

BOLGHERI 'IL BRUCIATO"  
*Tenuta Guado Al Tasso, Antinori, Tuscany, Italy*

BODEGAS BORSAO "BEROLA"  
*Campo de Borja, Spain*

PINOT NOIR VALMOISSINE  
*Louis Latour, France*

## **CIGARS SELECTION**

ROMEO Y JULIETA No 3  
*Medium strength, robust and complex flavors such as floral, nutty,  
herbal, woody*  
\$40

HOYO DE MONTERREY PALMAS EXTRA  
*Mild strength with a strong woody taste coupled with a subtle spiciness*  
\$20

HOYO DE MONTERREY PETIT ROBUTSO  
*Smooth & mild taste with flavors of wood, leather, coffee, fruits & floral*  
\$20

MONTECRISTO No 4  
*Flavors of coffee, cocoa, vanilla blended with a medium tobacco taste*  
\$26

HOYO DE MONTERREY EPICURE No 2  
*Smooth strength, intense tobacco taste, notes of cocoa, cinnamon & dried fruits*  
\$34

COHIBA MEDI SIGLO  
*Robust black pepper flavor, Mellows notes of wood, oat taste, Hint of creaminess*  
\$60