

The JUMBY BAY VERANDA



SPECIALTY COCKTAILS

GIN & TONIC

With such an array of wonderful brands we have handpicked out key flavors from our most-beloved gins & used them as a garnish with your favorite tonic.

WALK ON THE WILD SIDE
Plymouth, Tonic, Red Apple

TINY TEN
Tanqueray No.10, Tonic

THE LOYAL BRIDGE
The Gin Factory Rosemary Gin, Tonic, Rosemary

GIN & JUICE

Gin can be enjoyed with other mixers apart from tonic...care to try some?

DUTCH COURAGE
Brokers, Ginger Beer, Lime, Bitters

ROYAL SAPPHIRE
Bombay Sapphire, Cranberry, Lemonade, Lime

JUMBY BAY GARDEN
Hendrick's, Apple, Ginger Ale, Lime

RUM RATION

ANANAS FIZZ
Pineapple Rum, Limoncello, Citrus, Agave, Soda

SPICED BUCK
Kraken Spiced Rum, Amaro di Angostura, Citrus, Ginger Ale

COCO DE AGUA
Light Rum, Citrus, Coconut Water, Soda

MULATA MULE
Aged Rum, Crème de Cacao, Citrus, 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, Soda

BOULEVARDIER

Jack Daniels, Martini Rosso, Campari

EASY-DRINKING

AMERICANO

Campari, Martini Rosso, Soda, Orange Slice

BRAMBLE

Tanqueray Gin, Crémé 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 face, and inspired our signature Iced Espresso Martini

CASAMIGOS COCKTAIL SELECTION

CASA MARGARITA

Casamigos Reposado, Fresh Lime Juice, Simple Syrup, Dash Bitters

SPICY CUCUMBER JALAPENO MARGARITA

Casamigos Blanco, Fresh Lime Juice, Simple Syrup, Cucumber Slices,
Jalapeno Slice

CASA GINGER PALOMA

Casamigos Blanco, Fresh Grapefruit Juice, Fresh Lime Juice,
Ginger Syrup, Ting

LA PINA

Casamigos Reposado, Pineapple Juice, Lemon Juice, Simple Syrup,
Angostura Bitter, Cinnamon

PINK DRAGON LEMONADE

Casamigos Blanco, Fresh Lemon Juice, Prickly Pear, Simple Syrup,
Mint Leaves, Lemonade

CASA REPO ROCKS

Casamigos Reposado, Ice Sphere, Orange Peel & Orange Slice

APERITIF

AIRMAIL

Cavalier White Rum, Fresh Lime Juice, Honey Nectar,
Moët 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 or Ginger & Passion fruit

ICED COFFEE

Ice Cappuccino | Ice Latte

Vanilla | Hazelnut | Caramel

WINES BY THE GLASS BUBBLES

DRAPPIER, BRUT
Aube, France

PROSECCO VALDOBBIADENE
Santa Margherita, Veneto, Italy

WHITE

VERDICCHIO DEI CASTELLI DI JESI, CASAL DI SERRA
Marche, Italy

ALBARINO
Bodegas Forjas Del Salnes, Rias Baixas, Spain

SAUVIGNON BLANC, PAVILLONS RÉTHORÉ DAVY
Val De Loire, France

MÂCON~VILLAGES, ALBERT BICHOT
Burgundy, France

ROSÉ

GRIS BLANC, GÉRARD BERTRAND
IGP Pays d'Oc, Southern Coast, France

MINUTY 'M'
Côtes de Provence, France

RED

CATENA MALBEC, HIGH MOUNTAIN VINES
Bodega Y Viñedos Catena, Mendoza, Argentina

LA BRACCESCA, VINO NOBILE DI MONTEPULCIANO DOCG
Tuscanay, Italy

BODEGAS BORSAO BEROLA
Campo de Borja, Spain

PINOT NOIR 'JULIA'S VINEYARD' CAMBRIA
Santa Maria Valley, USA

DESSERT

SYMPHONIE DE HAUT-PEYRAGUEY
Sauternes, Bordeaux, France

1413 DISZNOKO, TOKAJI, ÉDES SZAMORODNI
Tokaji, Hungary

CHAMPAGNE

NON-VINTAGE CHAMPAGNE

Billecart-Salmon Brut 'Réserve', Mareuil-sur-Ay \$190

Veuve Clicquot Brut, Reims \$200

Ruinart Brut, Blanc de Blancs, Reims \$280

VINTAGE CHAMPAGNE

2004 Dom Ruinart Brut, Epernay \$500

2014 Louis Roederer Brut 'Cristal', Reims \$540

1998 Krug Brut, Reims \$800

ROSE CHAMPAGNE

NV Bollinger Brut Rosé, Ay \$240

NV Billecart-Salmon Brut Rosé, Mareuil-sur-Ay \$280

2004 Veuve Clicquot Brut Rosé, 'La Grande Dame', Reims \$675

WHITE WINE – FRANCE

BURGUNDY

2019 Chablis 1er Cru, Vaillions William Fèvre \$185

2019 Chablis Grand Cru Grenouilles, Château Grenouilles \$280

2021 Puligny-Montrachet, Louis Latour \$320

RHÔNE VALLEY

2016 Pont du Gard ‘Terres D’Argence’, Mourgues du Grès \$90

LOIRE VALLEY

2020 Pouilly-Fumé De La Doucette \$120

2020 L’Insolite, Saumur Thierry Germain \$ 145

WHITE WINE – ITALY

2021 Pinot Grigio ‘Valdadige’ Santa Margherita, Trentino Alto Adige Italy \$70

2021 Gavi La Scolca \$75

2019 Vigneto Runcatta, Soave Superiore, Tenuta di Corto Giacobbe \$80

2019 Etna Bianco, Planeta, Sicily \$80

WHITE WINE – USA

CALIFORNIA

2018 Chardonnay, De Loach, Russian River Valley \$100

2020 Chardonnay Ridge, Monte Bello Estate Vineyard, Santa Cruz Mountains \$185

WHITE WINE – SOUTH AFRICA
WESTERN CAPE

2015 ‘The Legend of Big Bill’, Bills Blend, KWV \$70

PAARL

2015 The Lion Hound, Ridgeback \$55

2018 Chenin Blanc, Ridgeback \$60

OTHER WINE REGIONS

2018/2020 Unoaked Chardonnay, Jean Garde, Boschendal \$60

2017 ‘Elgin Sauvignon Blanc’, Appellation Series, Boschendal \$95

2016 ‘Elgin Chardonnay’, Appellation Series, Boschendal \$120

WHITE WINE – NEW ZEALAND

MARLBOROUGH

2018 Chardonnay, Greywacke \$125

ROSÉ WINE – FRANCE

PROVENCE

2021 Côtes de Provence, Ultimate Provence \$65

2020/2021 Côtes de Provence, ‘Clos Beylesse’, Domaine de l’Abbaye \$90

2021 Côtes de Provence, ‘Rose et Or’, Château Minuty \$100

2020 Côtes de Provence Confidentielle, Saint André de Figuière \$120

2021 Côtes de Provence, ‘Coeur de Grain’, Château de Selle - Domaines Ott \$130

2021 Côtes de Provence, ‘281’, Château Minuty \$215

RED WINE – FRANCE

BORDEAUX

Saint-Estèphe

2012 Frank Phelan \$155

2009 Château Lafon-Rochet \$275

Paulliac

2015/2018 Château Pibran \$150

2016 Chateau Grand-Puy Ducasse \$205

Saint-Julien

2016 Château Talbot \$340

Margaux

2016 ‘BriO’ de Cantenac Brown \$140

Pessac-Léognan

2016 La Parde de Haut Bailly \$185

2014 Château Latour-Martillac, Grand Cru Classé de Graves \$190

Saint-Émilion

2016 Château des Laurets, Baron Edmond de Rothschild, Puisseguin Saint-Émilion \$120

2014 Clos La Gaffelière, Saint-Émilion Grand Cru \$130

RED WINE – FRANCE

BURGUNDY

2017 Pommard ‘Clos des Ursulines’ Domaine du Pavillon, Albert Bichot \$220

2017 Nuit-Saint-Georges, 1er Les Pruliers, Jean-Claude Boisset \$320

2016 Clos de Vougeot Grand Cru, Jacques Prieur \$580

2017/2018 Chambertin Grand Cru ‘Héritiers Latour’, Louis Latour \$955

RHÔNE VALLEY

2015 Gigondas, Château Raspail, \$95

2018 Châteauneuf-du-Pape ‘Mont-Redon’, Abeille - Fabre \$150

2013 Cornas ‘Les Méjeans’, Jean-Luc Colombo \$150

2014 Hermitage ‘La Petite Chapelle’, Paul Jaboulet Aîné \$240

RED WINE – ITALY

PIEDMONT

2013 Barolo DOCG, Sottocastello Di Novello, Ca Viola \$285

2018 Barolo DOCG, Dagromis, Gaja \$335

TUSCANY

2019 Tignanello, Toscana IGT, Marchesi Antinori \$295

2015 Brunello di Montalcino Riserva DOCG, San Polo \$605

APULIA

2017 Aglianico, ‘Bocca Di Lupo’ Tormaresca, Castel del Monte \$115

OTHER WINE REGIONS

2013 ‘Rubesco’ Rosso di Torgiano Lungarotti – Umbria \$160

RED WINE – SPAIN

RIOJA

2016 Rioja Gran Reserva Marqués de Riscal \$185

PRIORAT

2013 ‘Coma Vella’, Mas d’En Gil \$180

RED WINE – USA

CALIFORNIA

2016 Cabernet Sauvignon ‘Simi’ Alexander Valley, Sonoma County \$110

2019 Pinot Noir De Loach, Russian River Valley \$120

2017 The Prisoner, California Red Wine, Napa Valley \$205

2017 Cabernet Sauvignon ‘Oakville’, Robert Mondavi, Napa Valley \$230

2014 Merlot ‘Mount Brave’, Mount Veeder, Napa Valley \$260

2018 Cabernet Sauvignon, ‘The Leap’ Stags Leap Wine Cellars, Napa Valley \$390

RED WINE – AUSTRALIA

BAROSSA VALLEY

2012 ‘FDR1A’, Eden Valley, Yalumba \$145

SOUTH AUSTRALIA

2013 ‘Bin 407’ Cabernet Sauvignon, Penfolds \$230

RED WINE - SOUTH AFRICA

WESTERN CAPE

2018 Café Culture, Pinotage \$60

2016 Dr Charles Niehaus, Roodeberg \$100

RED WINE - CHILE

CENTRAL VALLEY

*2013 'Block 27' Terrunyo Carmenere, Cachapoal Valley \$95
Concha y Toro*

*2017 'Don Melchor' Cabernet Sauvignon, Puente Alto \$245
Concha y Toro*

DESSERT WINE

*2008 Weisser Riesling 'Noble Late Harvest' \$140
Paul Cluver - South Africa*

Vintages are subject to change due to the availability of our suppliers.