

The VERANDA BAR & LOUNGE



SPECIALTY COCKTAILS

GIN & TONIC

With such an array of wonderful brands we have handpicked 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, 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 face, and inspired our signature Iced Espresso Martini

CASAMIGOS COCKTAIL SELECTION

CASA MARGARITA

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

SPICY CUCUMBER JALAPEÑO 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

A P E R I T I F

A I R M A I L

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

D R Y M A R T I N I

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

D E A R J U L I E T

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

N E G R O N I

Tanqueray Gin, Martini Rosso, Campari

M I N T J U L E P

Jim Beam Bourbon, Jumby Bay Garden Mint Leaves, Cane

S E A L E D W I T H A K I S S

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

S O U R

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

D I G E S T I F

T H E O B R O M A M A R T I N I

Don Julio Tequila, Caramel, Crème de Cacao, Chili

H A R V A R D

Hennessy VS, Martini Rosso, Bitters

O L D F A S H I O N E D

Jim Beam Bourbon, Bitters, Orange Oils

E S P R E S S O M A R T I N I

Stoli, Kahlua, Fresh Espresso

G O D F A T H E R

Scotch, Amaretto

A L E X A N D E R

Tanqueray Gin, Crème De Cacao, Cream, Nutmeg

BEER SELECTION

CARIB

COORS LIGHT

HEINEKEN

CORONA

WADADLI

PRESIDENTE

RED STRIPE

FREE-SPIRITED

JUMBY JOY

Cucumber, Mint, Lime, Honey

PINEAPPLE & BASIL MOJITO

Island Basil, Pineapple, Lime, Agave, Soda

BANANA BLUSH

Banana, Coconut Cream, Pineapple Juice, Grenadine

CRANBERRY COOLER

Cranberry Juice, Club Soda, Lime Juice

ROY ROGER

Coca Cola, Grenadine

JUMBY FANTASY

Fresh Pineapple, Mango, Orange Juice, Honey

TUTTI FRUTTI

Mango, Strawberry, Passion Fruit Juice

LIFE'S A PEACH

Orange Juice, Sliced Mango, Peach Purée, Lemon Juice,
Agave Syrup, Grenadine

ICED TEA

Classic Black Tea or Ginger & Passion Fruit

ICED COFFEE

Iced Cappuccino | Iced 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

ALBARIÑO
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

VERANDA LOUNGE

FOOD MENU

NIBBLES

VEGETABLES CRUDITÉS

Garlic & herb yogurt dip, hummus, baby carrot, cherry tomato, cucumber, endives, radicchio, cauliflower

BRUSCHETTA

Home made grilled sourdough, cherry tomato, olives & chives

CALAMARI

Squid ink, espelette aioli, lemon wedges

CHICKEN BREAST SOUVLAKI

Greek yogurt marinated chicken served with hummus & toasted pita

IRIE BOWL

Artisan leaves, quinoa, roasted eggplant, redish, cucumber, crispy garbonzo, sweet potato, tahini-lemon dressing

BEEF SLIDERS

Angus Beef Patty, Cheddar, dry coleslaw
Choice of truffle parmesan fries | yucca fries | mixed salad

RUM SELECTION

CAVALIER WHITE

CAVALIER DARK

MEYERS SPICED RUM

CAPTAIN MORGAN SPICED RUM

THE KRAKEN BLACKED SPICED RUM

MALIBU PINEAPPLE

MALIBU COCONUT

MALIBU BANANA

BACARDI LIGHT

BACARDI DARK

ENGLISH HARBOUR 5 YEAR OLD

ENGLISH HARBOUR 10 YEAR OLD

ENGLISH HARBOUR PORT CASK FINISH

ENGLISH HARBOUR SHERRY CASK FINISH

ENGLISH HARBOUR MADERIA CASK FINISH

MOUNT GAY ECLIPSE

MOUNT GAY XO

MOUNT GAY 1703 MASTER SELECT

HAVANA CLUB 7 YEAR OLD

GOSLINGS BLACK SEAL RUM

GOSLINGS FAMILY RESERVE OLD RUM

RON ZACAPA 23 YEARS OLD RUM

RON BARAELO RUM IMPERIAL

EL DORADO 12 YEAR OLD

EL DORADO 15 YEAR OLD

EL DORADO 21 YEAR OLD

APERITIFS

CAMPARI

DRY VERMOUTH

SWEET VERMOUTH

APEROL

MARTINI EXTRA DRY

MARTINI BIANCO

AMARO AVERNA

VODKA SELECTION

ABSOLUT REGULAR

ABSOLUT VANILLA

ABSOLUT CITRON

STOLICHNAYA

STOLICHNAYA GLUTEN FREE KOSHER

STOLICHNAYA ELIT

BELVEDERE

GREY GOOSE

KETEL ONE

TITO'S GLUTEN FREE

OCEAN ORGANIC

PRAIRIE ORGANIC

GIN SELECTION

BEEFEATER

GORDON'S

HENDRICK'S

HENDRICK'S MIDSUMMER SOLSTICE

TANQUERAY

TANQUERAY 10

BOL'S GENEVER

LONDON #1

LONDON #3

BROKERS

BOMBAY SAPPHIRE

BOMBAY SAPPHIRE EAST

CAORUNN

CITADELLE

THE GIN FACTORY "ROSEMARY"

GIBSON'S

GLEN'S SPECIAL LONDON EXTRA DRY

GREENALLS LONDON DRY

OPHIR ORIENTAL SPICE

OXLEY COLD DISTILLED LONDON DRY

THE BOTANIST

PLYMOUTH

THOMAS DAKIN

WHISKY & BOURDON

DEWARS WHITE LABEL

JOHNNIE WALKER RED

JOHNNIE WALKER BLACK

CHIVAS REGAL

SINGLE MALT SCOTCH

GLENLIVET 12 YEAR OLD

GLENFIDDICH 15 YEAR OLD

GLENMORANGIE 10 YEAR OLD

MACALLAN 12 YEAR OLD

LAPHROAIG 10 YEAR OLD

ARDBEG 10 YEAR OLD

IRISH WHISKY

JAMESON IRISH WHISKY

CANADIAN WHISKY

SEAGRAM'S VO

CANADIAN CLUB

CROWN ROYAL

AMERICAN WHISKY

JACK DANIEL'S

GENTLEMAN JACK

JIM BEAM

MAKERS MARK

WOODFORD RESERVE

TEQUILA SELECTION

EL JIMADOR SILVER

EL JIMADOR GOLD

PATRON SILVER

PATRON XO CAFE

PATRON REPOSADO

PATRON AÑEJO

DON JULIO REPOSADO

DON JULIO BLANCO

CASAMIGOS BLANCO

CASAMIGOS REPOSADO

COGNAC

HENNESSY VS

HENNESSY VSOP

REMY MARTIN VSOP

COURVOISIER VS

SHERRY & PORT

BRISTOL CREAM

TIO PEPE

DRY SACK MEDIUM

DRY SACK FINO

FERREIRA 10 YEAR TAWNY

FERREIRA 20 YEAR TAWNY

LIQUEURS

APRICOT BRANDY

BLUE CURACAO

CRÉME DE BANANA

CRÉME DE CASSIS

AMARETTO DI SARONNO

BAILEYS IRISH CREAM

CHERRY BRANDY

ST GERMAIN ELDERFLOWER

COCCHI AMERICANO

CRÉME DE CACAO DRK, WHITE

CRÉME DE MENTHE GREEN, WHITE

CHAMBORD

COINTREAU

PEACH SCHNAPPS

GALLIANO

CELLINI BIANCA GRAPPA

KAHLUA

MIDORI

SAMBUCA

SOUTHERN COMFORT

TIA MARIA

DRAMBUIE

FRANGELICO

GRAND MARNIER

CIGAR SELECTION

H. UPMANN CONNOISSEUR \$35

A mild to medium cigar, very smooth and creamy flavors of wood, nut, and honey

ROMEO Y JULIETA \$40

Bold and profound nutmeg with underscores of baking spice and chocolate.

MONTECRISTO PIRAMIDES \$40

Medium to full body cigar, slightly spicy with a smoking time of 90 minutes.

COHIBA MADURO \$35

Complex flavors of coffee, leather, almonds, and caramel.

Tobacco used in this cigar are fermented to give more colour and flavour

COHIBA PIRAMIDES \$40

Mild to strong taste, completely rolled by hand with leaves from the

Finest tobacco plantations of Vuelta Abajo

COHIBA BEHIKE 56 \$65

A special Cuban cigar made with Tobacco leaves from the top of the Medio Tiempo Plant.

The leaves used to roll this tobacco are very rare making its taste profile unique

CIGARETTE SELECTION

MARLBORO \$10

MARLBORO GOLD \$10

MARLBORO WHITE MENTHOL\$10