

POOLSIDE LUNCH MENU

Stuffed Jalapenos – 6 pieces Jalapeno peppers stuffed with cream cheese, breaded and deep-fried served with sour cream & pico de gallo.

Chicken | Shrimp

Deluxe nacho – corn chips topped with queso, ground chicken OR ground beef, diced tomato, refried beans, jalapenos, fresh cilantro, fresh onions served with sour cream on the side.

Chicken | Beef

Wings – deep-fried & dip in your choice of garlic Parmesan, BBQ sauce, Sweet spicy sauce with a side of French fries & coleslaw or pasta salad.

8 pieces

Seafood Ceviche – Marinated seafood in limejuice, cilantro, tossed with onion, bell pepper, tomatoes, served with corn chips.

Classic Kebab Skewer – Served with pico de gallo,
Optional side: Corn on the cob | Coconut rice | hummus and pita chips |
Pasta Salad

Chicken | Beef

Caribbean Salad – Lettuce, tomato, cucumber, sweet pepper, shredded cabbage, shredded cheese.

Add on: Pineapple | Boiled eggs | Grilled Chicken | Shrimps | Slice ham

Quesadillas – Served with potato wedges and coleslaw
Chicken | Shrimp | Vegetarian

Fajitas – Served with flour tortilla, beans, cheese and pico de gallo
Chicken | Shrimp | Steak | Lobster | Vegetarian

Belizean Special – Served with coconut rice and beans, potato salad and
fried plantains
Stew Chicken | Stew Beef | Fish Fillet

Burgers – Served with French fries or potato wedge and coleslaw
BREADED OR GRILLED

Chicken | Shrimp | Steak | Beef Pattie | Vegetarian

Filled with your choice of: Lettuce, tomato, purple onion, jalapenos, pickles, mushrooms.
Grilled pineapple, caramelized onions

Add-on: Bacon, fried eggs, avocado* Blue Cheese Crumbles

Cheese: American sliced, Mozzarella, Cheddar, Pepper jack

All meals are prepare per order, please inform servers of any dietary restriction.
Taxes - A 11.25% Service Charge and 12.5% G.S.T will be added

SIGNATURE COCKTAIL

White rum, Dark rum, Spiced rum, Cointreau,
Disaronno, Lime Juice, Pineapple, with
nutmeg

VODKA

- **The Greyhound** – Vodka, Grapefruit juice, Campari, Sparkling water
- **Gimba Twist** – Vodka, Lime juice, Simple syrup

RUM

- **Jungle Bird** - Dark rum, Campari, Pineapple Juice, Lime Juice, Simple Syrup
- **Tipsy Valley** – White rum, Dark rum, Passion fruit juice, Coconut cream, Disaronno, Simple Syrup

TEQUILA

- **Pina Tequila** – Tequila, Pineapple juice, Ancho Reyes Chile Liqueur, Lime juice, Agave
- **Spicy Paloma** – Tequila, Grapefruit juice, Lime juice Jalapenos syrup, Pomegranate Juice, Tajin
- **Tropical Tequila Sour** – Tequila, Orange Curacao, Passion fruit juice, Simple syrup, Lime juice, egg white
- **El Diablo** – Silver tequila, Crème de cassis, Ginger beer, Lime juice

GIN

- **Rosemary Negroni Sour** – Gin, Sweet Vermouth, Campari, Rosemary syrup, Lime juice, Orange Juice, Egg white
- **Adios Mofa** – Gin, Vodka, Tequila, White rum, Blue Curacao, Sweet and Sour, Sparkling water

FROZEN FAVORITE

- Pina colada
- Daiquiri
- Coconut Mojito
- Margarita
- Bailey's Coloda

BEERS

- Local beers
- Heineken
- Smirnoff
- Red stripe

NON-ALCOHOLIC BEVERAGE

Sodas

Frozen: Lime | Orange | Pineapple | Ice tea
Watermelon

Regular: Lime | Orange | Pineapple | Ice
tea Watermelon

WHITE WINE BY GLASS – Trapiche Vineyard

- Chardonnay
- Sauvignon Blanc
- Pinot Grigo

RED WINE BY GLASS – Trapiche Vineyard

- Malbec
- Merlot
- Carbenet Sauvignon

SPARKLING WINE

J.P. Chenet ice Edition Bobal

ROSE WINE

Mateus Aragonese Tinta Barroca