

STARTERS

Kings Point Conch Fritters <i>Pineapple, Pawpaw and Roasted Chili Salsa</i>	\$16
Spicy Tiger Prawns <i>Grilled Mango Salsa and Hibiscus Sorbet GF</i>	\$24
Curry Chicken & Shrimp Roti <i>Green Mango in a Cilantro Yoghurt Dressing</i>	\$14
Roasted Cabbage Salad <i>Curry-Coconut Dressing GF DF V</i>	\$16
Local Style Fish Chowder <i>Traditional Local Favourite, Offered with Sherry Pepper and Goslings Black Seal Rum GF DF</i>	\$13
Salad Pereira <i>Raw Vegetable Salad, Bermuda Triangle Goat Cheese with a Guava Dressing GF V</i>	\$16
Romaine Hearts Wedge <i>Garlic Herb Croutons, Crispy Bacon, Parmesan Shavings and Creamy Caesar Dressing</i>	\$16

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MAINS

Blackened Jumbo Shrimps <i>Lobster, Corn & Fennel Frittata, Seasonal Garden Vegetables</i>	\$45
Red Snapper <i>Barbados Style Cou-Cou, Roasted Vegetables GF</i>	\$37
Pan Baked Rock Fish <i>Island Style, Pumpkin Herb Rice, Cilantro-Lime Glazed Local Carrots</i>	\$42
Daily Local Catch of the Day <i>Enquire for our Daily Selection. Served with Choice of one Side: Seasonal Vegetables, Steamed Rice, Spanish Rice, Cou-Cou, Roasted Potatoes or Butter Yams (Yuca)</i>	Mkt
Dominican Style Caribbean Reef Chicken <i>Trini Pilau Rice with Ginger and Orange Carrots</i>	\$34
Island Spiced Rack of Lamb <i>Smashed Butter Yams GF DF</i>	\$42
Slow Braised Beef Short Ribs <i>Pepper Shrimp Skewer, Garlic Herb Roasted Potatoes and Local Grilled Vegetables GF</i>	\$55
Root Vegetable and Broad Bean Curry <i>Coconut-Curry Sauce, Homemade Flat Bread with Steamed Rice DF V</i>	\$30
Jerk Rubbed Grilled King Mushroom <i>Calabaza Pumpkin & Chickpea Cake, Braised Pickled Cabbage, Island Fruits DF V</i>	\$30

DF = Dairy Free GF = Gluten Free V = Vegetarian - Please let us know of any allergy or dietary requirements.
Split items will incur a \$6 surcharge. - All prices are subject to a 17% service charge.

DESSERTS

Burned Banana Flan	\$15
<i>Whipped Spiced Chocolate Chantilly Cream and Almond Taco</i>	
Bermudian Bread & Butter Pudding	\$16
<i>Homemade Goslings Black Seal Rum Ice Cream, Salty-Sweet Caramel Sauce</i>	
Twice-Baked Cinnamon Plantains	\$14
<i>Layered in a Glass with Condensed Milk Custard and Ugly Fruit Compote</i>	
Chili-Poached Pineapple Ring	\$15
<i>Homemade Coconut, Mango, Mango Ice Cream, Scotch Bonnet</i>	
Chocolate Karla	\$16
<i>Chocolate Ganache, Homemade Toasted Coconut, White Chocolate Ice Cream and Passion Fruit-Mango Compote</i>	

DESSERT WINES BY THE GLASS

Wine	Tasting Notes	
<i>Pedro Ximenez, Nectar Sherry</i>	<i>Figs, Dates, Raisins, Honey</i>	\$14
<i>Niepoort 10 Year Old Tawny Port</i>	<i>Toffee, Caramel, Flan, Dried Fruits</i>	\$15
<i>Dow's Late Bottle Vintage Port</i>	<i>Blackberry, Licorice, Cocoa, Mint</i>	\$15
<i>Carmes de Rieussec Sauternes 2014</i>	<i>Butterscotch, Marmalade, Tropical</i>	\$18
<i>Royal Tokaji Aszu 5 Puttonyos</i>	<i>Honey, Apricot, Stone Fruit</i>	\$20

COFFEE AND TEA

Coffee		Specialty Coffees	
<i>Espresso</i>	\$7	<i>Cambridge Coffee - Baileys</i>	\$14
<i>Americano</i>	\$7	<i>Bermuda Coffee - Loquat Liqueur</i>	\$14
<i>Latte</i>	\$8	<i>Irish Coffee - Irish Whiskey</i>	\$14
<i>Cappuccino</i>	\$8	<i>French Coffee - Cognac</i>	\$14
		<i>Mexican Coffee - Kahlua</i>	\$14
Tea		Espresso Martini	\$16
<i>Ask your server about our Tea selection</i>	\$6	<i>Espresso, Absolut Vodka, Kahlua, Vanilla</i>	

SIGNATURE COCKTAILS

The Swizzle at Breezes <i>A Blend of 7 Amber Rums, Pineapple, Passionfruit, Bitter Orange and Spicy Rosemary</i>	\$16
Smoked Banana Margarita <i>Aged Tequila & Mezcal, Banana Puree, Lime Juice, Agave and Saline Solution. Served Straight up.</i>	\$16
Pink Cub #1 <i>AIX Rose Wine, Watermelon and Basil Vodka, Strawberry Gin, Elderflower, Lemon, Soda</i>	\$17
Spiced Bourbon Iced Tea <i>A Blend of Mitcher's & Bulleit Bourbon, Akal Chai, Orange Liqueur, Citrus, Splash of Cola</i>	\$17
Fresh Watermelon Daiquiri <i>Goslings Amber Refined Rum, Fresh Watermelon Juice, Pomegranate Syrup and Lime Juice Served on the Rocks.</i>	\$16

NON-ALCOHOLIC

Cucumber Cooler <i>Fresh Cucumber, Elderflower, Citrus, Soda Water</i>	\$8
Watermelon Breeze <i>Watermelon Juice, Pomegranate, Lime, Lemonade</i>	\$8
Sunset Punch <i>Pineapple, Mango Nectar, Orange, Citrus, Falernum, Lemonade</i>	\$8

ISLAND CLASSICS

Dark 'n' Stormy <i>Goslings Black Seal Rum, Ginger Beer and Lime</i>	\$12
Southshore <i>Goslings Gold Seal Rum, Ginger Beer, Lemonade, Fresh Mint</i>	\$12
Bermuda Rum Swizzle <i>3-Rum Blend, Cherry Herring Liqueur, Orange, Pineapple, Lime, Falernum, Grenadine and Angostura Bitters</i>	\$12
Jungle Bird <i>Goslings Black Seal Rum, Campari, Pineapple, Lime Juice</i>	\$14
Caipirinha <i>Leblon Cachaca, Fresh Lime, Simple Syrup</i>	\$14
Pina Colada, Frozen <i>Blend of White and Black Rums, Lime, Pineapple and Coconut</i>	\$15
Margarita, Frozen <i>Blanco Tequila, Pierre Ferrand Dry Curacao, Agave Nectar, Lime Juice</i>	\$15
Classic Daiquiri Frozen <i>3 White Rums, Lime Juice, Simple Syrup Choice of Classic, Strawberry or Mango</i>	\$15
Aperol Spritz <i>Aperol, Prosecco, Soda, Orange</i>	\$15
Elderflower Spritz <i>Sparkling White Wine, Elderflower Soda, Mint</i>	\$15

WINES BY THE GLASS

White Wines

<i>Dog Point Vineyards, Sauvignon Blanc</i>	<i>Marlborough, NZ</i>	<i>\$17</i>
<i>D. Raffaitin-Planchon Sancerre, Sauvignon Blanc</i>	<i>Loire Valley, France</i>	<i>\$18</i>
<i>Bodega La Quinta Elementa, Verdejo</i>	<i>Castilla y León, Spain</i>	<i>\$16</i>
<i>Schloss Gobelsburge Urgestein, Riesling</i>	<i>Niederösterreich, Austria</i>	<i>\$16</i>
<i>Bonterra Organic, Chardonnay</i>	<i>North Coast, California</i>	<i>\$16</i>
<i>Domaine Ferve Chablis, Chardonnay</i>	<i>Burgundy, France</i>	<i>\$18</i>
<i>Cordero Di Montezemolo, Areis</i>	<i>Piedmont, Italy</i>	<i>\$17</i>

Sparkling Wines and Champagne

<i>Bottega Non Alcoholic, Sparkling Rosé</i>	<i>Lombardy, Italy</i>	<i>\$10</i>
<i>Santa Marina, Prosecco</i>	<i>Veneto, Italy</i>	<i>\$16</i>
<i>Veuve de Vernay, Brut, Sparkling Rosé</i>	<i>Vin de France</i>	<i>\$16</i>
<i>Duckhorn Decoy Brut, Sparkling White</i>	<i>California, USA</i>	<i>\$17</i>
<i>Drappier Carte d'Or Brut, Champagne</i>	<i>Champagne, France</i>	<i>\$21</i>

Rosé Wines

<i>AIX, Grenache</i>	<i>Provence, France</i>	<i>\$16</i>
<i>Raft Up, Grenache</i>	<i>Provence, France</i>	<i>\$16</i>
<i>Bodega Otazu, Tempranillo</i>	<i>Navarra, Spain</i>	<i>\$16</i>

Red Wines

<i>Vigneti del Salento, Primitivo</i>	<i>Puglia, Italy</i>	<i>\$16</i>
<i>E. Guigal Côtes-du-Rhône, Syrah</i>	<i>Rhone Valley, France</i>	<i>\$16</i>
<i>Submission, Pinot Noir</i>	<i>California, USA</i>	<i>\$16</i>
<i>Alpasion, Malbec</i>	<i>Mendoza, Argentina</i>	<i>\$17</i>
<i>Punjaza Hado, Tempranillo</i>	<i>Rioja, Spain</i>	<i>\$17</i>
<i>Daou, Cabernet Sauvignon</i>	<i>Paso Robles, California</i>	<i>\$19</i>

BEERS, ALES, CIDERS

Heineken (5.0%)	\$9
Corona (4.5%)	\$9
Red Stripes (4.7%)	\$9
Bud Light (4.2%)	\$9
And Union Friday IPA (6.5%)	\$10
Brooklyn Summer Ale (5.0%)	\$10
Blue Moon (5.4%)	\$9
Angry Orchard Apple Cider (5.0%)	\$9
Heineken Zero (0.0%)	\$7

WINES BY THE BOTTLE

Sparkling Wines and Champagne

<i>Bottega Non-Alcoholic, Sparkling Rosé</i>	<i>Lombardy, Italy</i>	\$55
<i>Santa Marina, Prosecco</i>	<i>Veneto, Italy</i>	\$65
<i>Veuve de Vernay, Brut, Sparkling Rosé</i>	<i>Vin de France</i>	\$65
<i>Duckhorn Decoy Brut, Sparkling White</i>	<i>California, USA</i>	\$70
<i>Michelle Chiarlo Nivole, Moscato</i>	<i>Piedmont, Italy</i>	\$70
<i>Drappier Carte d'Or Brut, Champagne</i>	<i>Champagne, France</i>	\$120
<i>Perrier-Jouët Brut NV, Champagne</i>	<i>Champagne, France</i>	\$155
<i>Perrier-Jouët Blason Brut NV, Rose Champagne</i>	<i>Champagne, France</i>	\$195

Rosé Wines

<i>AIX, Grenache</i>	<i>Provence, France</i>	\$65
<i>Raft Up, Grenache</i>	<i>Provence, France</i>	\$75
<i>Bodega Otazu, Tempranillo</i>	<i>Navarra, Spain</i>	\$70
<i>Whispering Angel, Grenache</i>	<i>Provence, France</i>	\$85
<i>Magnum AIX, Grenache</i>	<i>Provence, France</i>	\$130
<i>Magnum Whispering Angel, Grenache</i>	<i>Provence, France</i>	\$160

WINES BY THE BOTTLE

White Wines

<i>Dog Point Vineyards, Sauvignon Blanc</i>	<i>Marlborough, NZ</i>	\$70
<i>D. Raffaitin-Planchon Sancerre, Sauvignon Blanc</i>	<i>Loire Valley, France</i>	\$85
<i>Bodega La Quinta Elementa, Verdejo</i>	<i>Castilla y León, Spain</i>	\$65
<i>Schloss Gobelsburge Urgestein, Riesling</i>	<i>Niederösterreich, Austria</i>	\$75
<i>Bonterra Organic, Chardonnay</i>	<i>North Coast, California</i>	\$65
<i>Domaine Ferve Chablis, Chardonnay</i>	<i>Burgundy, France</i>	\$85
<i>Cordero Di Montezemolo, Arneis</i>	<i>Piedmont, Italy</i>	\$75
<i>Paul Mas Estate, Picpoul Blanc</i>	<i>Languedoc, France</i>	\$65
<i>Dry Creek, Chenin Blanc</i>	<i>Central Valley, California</i>	\$75
<i>Blank Canvas, Grüner Vetliner</i>	<i>Marlborough, NZ</i>	\$75
<i>Zind Humbrecht, Gewurtztraminer</i>	<i>Alsace, France</i>	\$85
<i>Giacomo Ascheri Gavi di Gavi, Cortese</i>	<i>Piedmont, Italy</i>	\$90
<i>Duckhorn, Chardonnay</i>	<i>Napa Valley, California</i>	\$120

Red Wines

<i>Vigneti del Salento, Primitivo</i>	<i>Puglia, Italy</i>	\$65
<i>E. Guigal Côtes-du-Rhône, Syrah</i>	<i>Rhone Valley, France</i>	\$65
<i>Submission, Pinot Noir</i>	<i>California, USA</i>	\$65
<i>Alpasion, Malbec</i>	<i>Mendoza, Argentina</i>	\$75
<i>Punjaza Hado, Tempranillo</i>	<i>Rioja, Spain</i>	\$75
<i>Daou, Cabernet Sauvignon</i>	<i>Paso Robles, California</i>	\$95
<i>First Drop Mother's Milk, Shiraz</i>	<i>Barossa, Australia</i>	\$70
<i>Saint Clair, Pinot Noir</i>	<i>Marlborough, NZ</i>	\$75
<i>Château Argadens Supérieur, Bordeaux Blend</i>	<i>Bordeaux, France</i>	\$80
<i>St. Francis, Merlot</i>	<i>Sonoma Valley, California</i>	\$85
<i>Niepoort Nat Cool (1 Liter), Baga</i>	<i>Beiras, Portugal</i>	\$90
<i>Monsanto Chianti Classico Reserva, Sangiovese</i>	<i>Tuscany, Italy</i>	\$95
<i>Edmedas, Zinfandel</i>	<i>Mendocino, California</i>	\$95
<i>Clos De Los Siete, Red Blend</i>	<i>Mendoza, Argentina</i>	\$95
<i>Duckhorn Decoy, Pinot Noir</i>	<i>Napa Valley, California</i>	\$100
<i>Saint Préfert Châteauneuf-du-Pape, Grenache</i>	<i>Southern Rhone, France</i>	\$130

SPIRITS LIST

Vodka

<i>Absolut</i>	\$12
<i>Grey Goose</i>	\$14
<i>Belvedere</i>	\$14
<i>Ketel One</i>	\$14
<i>Tito's Handmade Vodka</i>	\$14
<i>Stolichnaya</i>	\$12

Gin

<i>Beefeater London Dry</i>	\$12
<i>Bombay Sapphire</i>	\$12
<i>Tanqueray</i>	\$12
<i>Hendricks</i>	\$14
<i>Bermuda Gin Co White Roof</i>	\$14
<i>Bermuda Gin Co Pink House</i>	\$14
<i>Tanqueray 10</i>	\$14

Rum

<i>Bacardi Superior</i>	\$12
<i>Cockspur Original Fine</i>	\$12
<i>Goslings Black Seal</i>	\$12
<i>Captain Morgan Spiced Rum</i>	\$12
<i>Mount Gay Black Barrel</i>	\$12
<i>Plantation Pineapple</i>	\$14
<i>Goslings Family Reserve</i>	\$16
<i>Bacardi Ocho</i>	\$14

Agave Spirits

<i>Milagro Silver</i>	\$12
<i>Milagro Reposado</i>	\$14
<i>El Jimador Reposado</i>	\$12
<i>Patron Silver</i>	\$14
<i>Patron Añejo</i>	\$18
<i>Mezcal Los Siete Misterios</i>	\$14
<i>Mezcal iLegal Reposado</i>	\$16
<i>Mezcal Del Maguey Chichicapa</i>	\$20

American Whiskey and Bourbon

<i>Mitcher's Bourbon</i>	\$14
<i>Woodford Reserve</i>	\$12
<i>High West Prairie Bourbon</i>	\$16
<i>Bulleit Bourbon</i>	\$12
<i>Mitcher's Rye</i>	\$14
<i>High West Double Rye</i>	\$16
<i>Bulleit Rye</i>	\$14

Blended Whisky

<i>Chivas Regal 12 Year Old</i>	\$12
<i>Johnnie Walker Black Label</i>	\$12
<i>Dewars White Label</i>	\$12
<i>Dewars 12 Year Old</i>	\$14

Single Malt Whisky

<i>Glenkinchie 12 Year Old</i>	\$14
<i>Glenlivet 12 Year Old</i>	\$14
<i>Macallan 15 Year Old</i>	\$22
<i>Talisker 10 Year Old</i>	\$16
<i>Glenmorangie 10 Year Old</i>	\$14

Cognac

<i>Pierre Ferrand 1840</i>	\$14
<i>Hennessey V.S.</i>	\$14
<i>Remy Martin V.S.O.P.</i>	\$16
<i>Remy Martin X.O.</i>	\$23

Liqueurs

<i>Disaronno Amaretto</i>	\$10
<i>Baileys Irish Cream</i>	\$12
<i>Frangelico Hazelnut</i>	\$10
<i>Grand Marnier Orange Cognac</i>	\$12
<i>Benedictine D.O.M.</i>	\$12
<i>Kahula</i>	\$10
<i>Galliano</i>	\$10
<i>Drambuie</i>	\$10