

# The Mermaid

## Cocktail Selections

### Vintage & New Buccaneer Cocktails

#### **Vintage Cocktails \$13**

##### **Caribbean Sunset**

Our number one beach cocktail!

Cruzan Light & Dark Rums, Amaretto, lime juice, pineapple juice and a kiss of grenadine

##### **Raising Cane**

So refreshing!

Cruzan Light & Dark Rums, orange Curaçao, pineapple juice, and lime juice, finished with crème de almond

##### **Captain's Nest**

Created for the Buccaneer by Diageo

Captain Morgan Spiced Rum, orange juice, pineapple juice and Amaretto

#### **New Cocktails \$14**

##### **Peachy Palmer**

This sweet play on the classic Arnold Palmer

Cruzan Peach Rum, home-grown basil, peach puree, Deep Eddy Lemon Vodka and iced tea, finished with lemonade and garnished with more of our home-grown basil

##### **Watermelon Margarita**

Sauza Tequila, Combier L'orange Liqueur, lime juice, and a splash of simple syrup, served with muddled watermelon.

##### **Buccaneer Bourbon Smash**

A mix of muddled peach puree, sliced lemon, honey, mint and sugar combined with Bulleit Bourbon. This cocktail is shaken, served over ice and garnished with fresh mint.

### Blended Cocktails \$13.50

#### **Piña Colada Cocktail**

Cream of coconut, pineapple juice, and Cruzan Light & Dark Rums, garnished with pineapple, pineapple leaf and a Luxardo cherry

#### **Lime in the Coconut**

Cruzan Key Lime Rum, cream of coconut, sliced limes and Cruzan Light Rum.

#### **Miami Vice**

One side strawberry daiquiri, and one side piña colada. This classic is finished with mint and lime.

#### **Bushwacker**

Cream of coconut, coffee liqueur, Irish cream, Cruzan Dark Rum, and Amaretto

#### **Daiquiri**

Simple and easy. Cruzan Light and Dark Rums mixed with your choice of mango, strawberry, peach or passion fruit

### Buccaneer Plays The Classics

#### **The Cruzan Pain killer \$13**

A true Virgin Islands classic, you should have at least one!

A blend of Cruzan Light and Dark Rums mixed with orange juice, cream of coconut and pineapple juice, finished with freshly grated nutmeg and a Luxardo cherry

#### **The Caribbean Paloma \$14**

Our play on Mexico's number one cocktail.

Milagro Silver Tequila, lime juice, splash of simple syrup, Combier Pampelmousse Liqueur, and the Caribbean's own Ting Pink Grapefruit soda, garnished with chili salt, grapefruit and lime zest.

#### **Spring & Tonic \$15**

This revved up Spanish style G&T is perfect for the Crucian heat! Tanqueray Gin, Juniper berries, home-grown rosemary, lemon and lime zest, pink peppercorn, grapefruit twist and tonic, served in a red wine glass

#### **The Limited-Edition Mojito \$14**

The Limited-Edition Cruzan Watermelon rum has finally been released! We are excited to showcase this fantastic rum with a delicious layer of muddled watermelon, cut limes, and fresh mint. This refreshing drink is finished with Cruzan Light Rum, mint, jasmine soda water and rhubarb bitters

#### **Mutiny Island Mule \$13**

Made with St. Croix's own Mutiny Island Vodka!

This fresh cocktail is served with lime juice, Barretts Ginger Beer, and a touch of St. Germain Elderflower, garnished with fresh mint and lime

### Beer Menu

#### **Leatherback Brewing Co. (St. Croix) \$9**

Leatherback Lager Draft

Leatherback IPA Draft

#### **Import Beers \$7**

Corona, Stella Artois, Heineken, Carib, Red Stripe, Amstel Light, Presidente

#### **Domestic Beers \$6**

Michelob Ultra, Miller Light, Coors Light, Bud Light, Budweiser, Truly Grapefruit, Truly Black Cherry

#### **Import Bucket \$30**

Corona, Stella Artois, Heineken, Carib, Red Stripe, Amstel Light, Presidente

#### **Domestic Bucket \$25**

Michelob Ultra, Miller Light, Coors Light, Bud Light, Budweiser

**An 18% service charge has been added to your bill.**

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## Wines by the Glass

### Sparkling & White Wine

Moinetto Prosecco NV Treviso, Italy	\$12
Batasiolo Moscato d'Asti	\$11
Pighin Pinot Grigio 2018 Trentino, Italy	\$12
Veramonte Sauv Blanc 2019 Casablanca Valley	\$11
Kendall-Jackson "VR" Chardonnay 2017 Cali	\$12

### Red Wine & Rosè

Chateau Miraval "Rosè" 2018 Cotes du Provence	\$14
Wente "Sandstone" Merlot 2016 Livermore Valley, CA	\$11
Kaiken "Ultra" Malbec 2016 Uco Valley, Argentina	\$13
6-8-9 Red Blend 2017 Napa Valley	\$15
The Burn "Borne of Fire" Cabernet 2017 Columbia Vly	\$15

## Wines by the Bottle

### Champagne

Veuve Cliquot Ponsardin, NV	\$120
Perrier-Jouët Grand Brut Reserve, NV	\$99
Louis Roederer Cristal, 2002	\$395
Moët & Chandon Brut Impérial, NV	\$130
Dom Pérignon Cuvée, 2004	\$275

### White Wines

Chateau Sancerre Sauv Blanc, 2017 Loire Valley	\$60
Banfi "San Angelo" Pinot Grigio, 2018 Italy	\$60
Kim Crawford Sauv Blanc, 2019 Marlborough NZ	\$48
La Crema Chardonnay, 2017 Sonoma Coast	\$72
Martinelli "Bella Vigna" Chardonnay, 2016 Sonoma	\$60
Shafer "Red Shoulder" Chardonnay, 2014 Sonoma	\$120

### Sparkling Wine

Mionetto Prosecco, NV Italy	\$48
Monistrol Selección Especial Cava, NV Spain	\$36
Sokol-Blosser Bluebird Cuvée, 2016 Oregon	\$55

### Rosé Wines

Chateau Miraval, 2018 Cotes de Provence	\$48
Fleur du Prairie, 2018 Cotes de Provence	\$48
Matua Rosé of Pinot Noir, 2018 Marlborough	\$44

### Red Wines

Sokol Blosser "Dundee Hills" Pinot Noir, 2016 Oregon	\$75
La Crema Pinot Noir, 2017 Sonoma Coast	\$72
Joel Gott "815" Cabernet, 2017 California	\$55
Justin "Justification" Blend, 2012 Paso Robles	\$120
Cardinale Blend, 2012 Napa Valley	\$275
Ruffino "Riserva" Chianti, 2014 Tuscany	\$75

## Non-Alcoholic Beverages

### Sodas \$3

Coke, Diet Coke, Sprite,  
Tonic Water, Soda Water,  
Root Beer, Ginger Beer,  
Roy Rogers, Shirley Temple

### Juices \$4

Lemonade, Fruit Punch,  
Tomato Juice, Pineapple Juice,  
Cranberry Juice, Orange Juice

### Water, Iced Tea, Sparking

San Pellegrino (750ml) \$6  
Just Water (500ml) \$4  
Iced Tea \$4  
Pink Grapefruit Ting \$4  
(sparkling soda)

### Virgin Blended Drinks \$9.50

#### Virgin Piña Colada

Coconut cream & pineapple

#### Daiquiri

Choice of strawberry, mango or passion fruit

#### Smoothie

Choice of strawberry, mango or passion fruit

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