

# 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

## **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

# **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 cherry

### 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

### 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

## Watermelon Margarita \$13

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

# **Blended Cocktails \$13.50**

#### Piña Colada Cocktail

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

#### Daiguiri

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

## **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.



# The Mermaid

# Wines by the Glass

Sparkling & White Wine		Red Wine & Rosè	
Moinetto Prosecco NV Treviso, Italy	\$12	Chateau Miraval "Rosè" 2018 Cotes du Provence	\$14
Batasiolo Moscato d'Asti	\$11	Wente "Sandstone" Merlot 2016 Livermore Valley, C	A \$11
Pighin Pinot Grigio 2018 Trentino, Italy	\$12	Kaiken "Ultra" Malbec 2016 Uco Valley, Argentina	\$13
Veramonte Sauv Blanc 2019 Casablanca Valley	\$11	6-8-9 Red Blend 2017 Napa Valley	\$15
Kendall-Jackson "VR" Chardonnay 2017 Cali	\$12	The Burn "Borne of Fire" Cabernet 2017 Columbia VI	y \$15

# Wines by the Bottle

<u>Champagne</u>		White Wines	
Veuve Cliquot Ponsardin, NV	\$120	Chateau Sancerre Sauv Blanc, 2017 Loire Valley	\$60
Perrier-Jouët Grand Brut Reserve, NV	\$99	Banfi "San Angelo" Pinot Grigio, 2018 Italy	\$60
Louis Roederer Cristal, 2002	\$395	Kim Crawford Sauv Blanc, 2019 Marlborough NZ	\$48
Moët & Chandon Brut Impérial, NV	\$130	La Crema Chardonnay, 2017 Sonoma Coast	\$72
Dom Pérignon Cuvée, 2004	\$275	Martinelli "Bella Vigna" Chardonnay, 2016 Sonoma	\$60
		Shafer "Red Shoulder" Chardonnay, 2014 Sonoma	\$120
Sparkling Wine			3104
Mionetto Prosecco, NV Italy	\$48	Red Wines	
Monistrol Selección Especial Cava, NV Spain	\$36	Sokol Blosser "Dundee Hills" Pinot Noir, 2016 Orego	n \$75
Sokol-Blosser Bluebird Cuvée, 2016 Oregon	\$55	La Crema Pinot Noir, 2017 Sonoma Coast	\$72
		Joel Gott "815" Cabernet, 2017 California	\$55
Rosé Wines		Justin "Justification" Blend, 2012 Paso Robles	\$120
Chateau Miraval, 2018 Cotes de Provence	\$48	Cardinale Blend, 2012 Napa Valley	\$275
Fleur du Prairie, 2018 Cotes de Provence	\$48	Ruffino "Riserva" Chianti, 2014 Tuscany	\$75
Matua Rosé of Pinot Noir, 2018 Marlborough	\$44		T. V.

# **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

# 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

# Water, Iced Tea, Sparking

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

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