

# 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

### 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

##### **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 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

### 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

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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, Sparkling

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