

# The Mermaid

## DRINK MENU

### Vintage & New Buccaneer Cocktails

#### CARIBBEAN SUNSET \$13

Our number one beach cocktail! Cruzan Light & Dark Rums, Amaretto, lime juice, pineapple juice and grenadine

#### RAISING CANE \$13

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

#### CAPTAIN'S NEST \$13

Created for the Buccaneer by Diageo / Captain Morgan Spiced Rum, orange juice, pineapple juice and Amaretto

#### CLASSIC RUM & COCONUT WATER MARTINI \$15

Cruzan Single Barrel Aged Rum, fresh lime juice, coconut water, simple syrup

#### PEACHY PALMER \$13

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 \$16

This revved up Spanish style G&T is perfect for the Crucian heat! Hendrick's 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 \$15

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

### Blended Cocktails

#### PIÑA COLADA COCKTAIL \$13.50

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

#### LIME IN THE COCONUT \$13.50

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

#### MIAMI VICE \$13.50

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

#### BUSHWACKER \$13.50

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

#### DAIQUIRI \$13.50

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

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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
- Kendall-Jackson "VR" Chardonnay 2017 California \$12
- Wente Chardonnay, California \$11

#### RED WINE & ROSÉ

- Fleurs de Prairie Rosé 2018, Cote de Provence \$12
- Wente Cabernet Sauvignon, California \$11
- 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 Valley \$15

### Wines by the Bottle

#### CHAMPAGNE

- Perrier-Jouët Grand Brut Reserve, NV \$140
- Louis Roederer Cristal, 2002 \$395
- Veuve Clicquot, Ponsardin Brut, France NV \$130
- Moët & Chandon Brut Impérial, NV \$130
- Moët & Chandon "Ice Rose" Epernay NV \$140
- Dom Pérignon Cuvée, 2004 \$275

#### SPARKLING WINE

- Mionetto Prosecco, NV Italy \$48
- Monistrol Selección Especial Cava, NV Spain \$36

#### ROSÉ WINES

- Chateau Miraval, 2018 Cotes de Provence \$48
- Fleur du Prairie, 2018 Cotes de Provence \$48

#### 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
- Martinelli "Bella Vigna" Chardonnay, 2016 Sonoma \$60
- Sokol Blosser Evolution Lucky No.9 White Blend, Oregon \$55

#### 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
- Ruffino Riserva Chianti Classico, 2014 Italy \$75

A large, stylized graphic of tropical leaves in shades of green and teal, positioned on the left side of the page.

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### Beer list

#### LOCAL DRAFT BEER \$9

Leatherback Brewing Co. (St. Croix)  
Leatherback Lager, Leatherback IPA

#### 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, Truly Grapefruit, Truly Black Cherry

### Non-Alcoholic Beverages

Sparkling San Pellegrino (750ml) \$6

Perrier 500 ml \$4

Fiji Water 500 ml \$4

#### SODAS \$3

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

#### JUICES \$4

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

### Non-Alcoholic Blended Cocktails

#### VIRGIN PIÑA COLADA \$9.50

Coconut cream & pineapple

#### DAIQUIRI \$9.50

Choice of strawberry, mango, passion fruit,  
banana, peach or lime

#### SMOOTHIE \$9.50

Choice of strawberry, mango, passion fruit,  
banana, peach or vanilla