

# BREAKFAST MENU

6:30 am - 11 am Daily • \*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions • For parties of 8 or more, an 18% gratuity will be automatically added to the bill • 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

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## HOTEL FAVORITES

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### **INNOYABLE BREAKFAST\* / 870 CAL** **\$12**

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast.

### **TAILOR MADE 3 EGG OMELETTE\* / 640+ CAL** **\$13**

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, Pepper Jack or Provolone) and 3 Vegetables (peppers, onions, tomatoes, mushrooms, or spinach), served with breakfast potatoes and toast.

### **START FRESH WRAP\* / 820 CAL** **\$12**

Scrambled egg whites with mushrooms, spinach, onion and Provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit.

### **MALTED MINI WAFFLES / 1010 CAL** **\$11**

Waffles served with berries, whipped cream and warm syrup.

### **BUILD YOUR PERFECT BREAKFAST\* / 560+ CAL** **\$12**

Choose your eggs, meat and a side. Perfect!

### **SUNRISE SANDWICH\* / 840 CAL** **\$12**

Two eggs any style, cheddar cheese, and choice of meat served on an English muffin; served with breakfast potatoes.

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## SPECIALITIES

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### **PANCAKES / 1300 CAL** **\$10**

Griddled pancakes topped with powdered sugar and served with warm syrup. Add Blueberries or Strawberries for \$1.50 more!

### **WESTERN SKILLET\* / 860 CAL** **\$13**

Two eggs, cooked any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar cheese.

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<b>TRADITIONAL FRENCH TOAST / 670 CAL</b>	<b>\$10</b>
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Four pieces of French toast, battered and grilled to a golden brown. Add Blueberries or Strawberries for \$1.50 more!

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<b>VEGGIE SKILLET / 850 CAL</b>	<b>\$12</b>
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Two eggs, cooked any style, broccoli, mushrooms, peppers, onion and tomatoes served with breakfast potatoes and topped with shredded Cheddar cheese.

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<b>BISCUITS AND GRAVY* / 860 CAL</b>	<b>\$13</b>
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Freshly baked biscuit topped with sausage gravy and served with two eggs, cooked any style, and choice of meat.

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<b>MORNING BREAKFAST BURRITO* / 1280 CAL</b>	<b>\$12</b>
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Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla.

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## SIDES

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<b>FRUIT / 100 CAL</b>	<b>\$5</b>
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<b>BREAKFAST POTATOES / 290 CAL</b>	<b>\$4</b>
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<b>BACON* / 160 CAL</b>	<b>\$4.5</b>
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<b>SAUSAGE* / 360 CAL</b>	<b>\$4.5</b>
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<b>TOAST / 120 CAL</b>	<b>\$3.5</b>
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<b>OATMEAL / 450 CAL</b>	<b>\$5.5</b>
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<b>BAGEL / 220 CAL</b>	<b>\$4.5</b>
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<b>YOGURT / 150 CAL</b>	<b>\$5</b>
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## DRINKS

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<b>ASSORTED SOFT DRINKS / 0-160 CAL</b>	<b>\$3.5</b>
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<b>COFFEE / 0 CAL</b>	<b>\$3.5</b>
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<b>JUICE / 110 CAL</b>	<b>\$4</b>
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<b>TEA / 0 CAL</b>	<b>\$3.5</b>
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# MAIN MENU

(GF\*) Can be prepared Gluten-Free | (F) Jimmy's Favorite | (MP) Market Price • \*

Consumer Advisory: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or undercooked.

## STARTERS

### **JIMMY'S BUFFALO CHICKEN DIP (F, GF\*)** **\$11.95**

Our favorite. Shredded white chicken marinated in our special buffalo sauce and blended with ranch and cream cheese. Served hot with tortilla chips.

### **FRESH OYSTERS**

Raw on the half shell, steamed, or fried.

### **QUESADILLAS** **\$10.95**

Grilled flour tortillas filled with jack cheddar cheese and topped with lettuce and tomato. Served with sour cream and salsa on the side | Chicken Quesadilla \$13.95

### **JOLLY MON SAUTÉED SHRIMP** **\$13.95**

Large shrimp sautéed in a garlic cream sauce. Served with garlic bread.

### **KEY LARGO GROUPER NUGGETS (F)** **\$14.95**

Tender chunks of fried grouper. Served with tartar sauce.

### **MARGARITAVILLE SHRIMP (GF\*)** **\$14.95**

Jumbo peel n eat shrimp boiled in a secret New Orleans style seasoning. Served hot with lemons and drawn butter.

### **JIMMY'S BUBBA SHRIMP** **\$13.95**

Crispy little fried bubbas (shrimp) plain or tossed with your choice of sauce. Thai peanut, mild, medium, or angry sauce.

### **ISLAND COCONUT SHRIMP (F)** **\$12.95**

Large shrimp hand dipped by Roger in our special citrus-coconut batter, fried crisp and served with mango cilantro sauce.

**CORAL REEF CALAMARI (GF\*)** **\$13.95**

Tender, lightly fried served with marinara. Make it Firecracker style tossed with cherry peppers and black olives in our sweet chili sauce for \$1.00

**JIMMY'S BIG SAMPLER** **\$33.95**

A bountiful catch of calamari, coconut shrimp, fish spread, grouper nuggets, and buffalo chicken dip. Serves 4-6 people. No substitutions.

**CARIBBEAN REPTILIAN (F)** **\$11.95**

Jimmy's own signature pretzel baked to order. Served with house made beer cheese dip.

**U PEEL 'EM SHRIMP (GF\*)** **\$11.95**

Served cold with cocktail sauce • 1 pound \$21.95 | ½ pound \$11.95

**SPINACH & ARTICHOKE DIP (GF\*)** **\$12.95**

Creamy dip topped with mozzarella and served with tortilla chips.

**GULF FISH SPREAD (F)** **\$12.95**

Locally produced fish spread served with chopped onions, cucumbers, tomatoes, jalapenos and crackers.

**JUMBO BUFFALO WINGS** **\$8.95**

Plain or tossed in mild, medium, or angry buffalo sauce. Served with celery and bleu cheese dressing • 5 wings \$8.95 | 10 wings \$15.95

**CHICKEN TENDERS** **\$12.95**

Boneless chicken breast tenders; plain served with honey mustard or mild, medium, or angry buffalo sauce with bleu cheese & celery.

**CRUDITÉS & HUMMUS** **\$11.95**

Roasted Red Pepper Hummus with grilled pita, celery, carrots, cucumbers, and a side of ranch.

**CAPRESE "PITA" FLATBREAD** **\$11.95**

Buffalo mozzarella, basil pesto, and tomato topped with balsamic glaze on grilled pita bread.

**CRAB CAKE**

Twin jumbo lump crab cakes topped with mango salsa.

**FRENCH REEF MUSSELS** **\$13.95**

1 lb mussels sautéed in white wine with garlic, shallots, and herbs. Served with garlic bread.

**CHIPS & SALSA** **\$5.95**

**CHEESE FRIES** **\$6.95**

Add Bacon +\$1.00

## **SOUP & SALAD**

Ranch, bleu cheese, honey mustard, Italian, balsamic vinaigrette, & raspberry vinaigrette.

**LOUISIANA CRAWFISH GUMBO (F)** **\$5.5**

Our popular house made blend of crawfish and andouille sausage with just the right combination of southern spices and rice • Cup \$5.50 | Bowl \$7.25

**CHUCKY'S CLAM CHOWDER** **\$5.5**

New England style, created lovingly every day by Chucky, our own soup master • Cup \$5.50 | Bowl \$7.25

**DUVAL CAESAR** **\$13.95**

Romaine lettuce tossed with Caesar dressing topped with shredded parmesan cheese, croutons, and parmesan toasted flatbread • Add Chicken +\$6.00 | Mahi Mahi +\$6.00 | Shrimp +\$7.00

**INDIAN ROCKS SALAD** **\$13.95**

Iceberg lettuce, romaine, cucumbers, tomatoes, jack cheddar cheese, mandarin oranges, croutons, and parmesan toasted flatbread • Add Chicken +\$6.00 | Mahi Mahi +\$6.00 | Shrimp +\$7.00

**SECRET GARDEN SPINACH SALAD** **\$14.95**

Baby spinach, blueberries, strawberries, candied pecans, and raspberry vinaigrette served with parmesan flatbread • Add Chicken +\$6.00 | Mahi Mahi +\$6.00 | Shrimp +\$7.00

**DINNER CAESAR SALAD** **\$5.5**

**DINNER HOUSE SALAD** **\$5.5**

# PARADISE BURGERS & SANDWICHES

All of Jimmy's sandwiches are served with kettle chips • Upgrade to Fries for \$2.50 | Add Cheddar, American, Swiss, or Provolone cheese for \$1.50 | Substitute Gluten-Free Bun +\$2.00

## **JIMMY'S CHICKEN SANDWICH** **\$14.95**

Fresh marinated chicken breast cooked your way; grilled, blackened, or fried with choice of mild, medium, or angry buffalo sauce and a side of bleu cheese. Served with lettuce, tomato, and dill pickle.

## **ISLAND CHICKEN WRAP** **\$13.95**

Chicken breast with jack cheddar and tomatoes, romaine lettuce and Caesar dressing wrapped in a garlic herb tortilla.

## **KEY CLUB WRAP** **\$14.95**

Sliced turkey breast, bacon, lettuce, tomato, mayo and wrapped in a garlic herb tortilla.

## **JIMMY'S GROUPER SANDWICH (F)**

A favorite fresh from the Gulf! Grilled, fried, jerked, or blackened; and served with lettuce, tomato, and dill pickle.

## **PARROT HEAD BURGER (F)** **\$13.95**

Choice ground beef cooked just the way you like it. Served with lettuce, tomato, and dill pickle. Just like the song says, "It's Paradise"

## **JASON'S STILL KICK'N BIRDIE** **\$15.95**

Miller lite battered chicken breast with fried cherry peppers and a side of honey sriracha aioli.

## **VITO'S COCONUT TACOS (F)** **\$17.95**

Two soft shell tacos stuffed with shredded cilantro cabbage and coconut shrimp topped with a mango salsa and served with a side of sweet chili aioli.

## **PRIME RIB SANDWICH** **\$17.95**

Thinly sliced choice prime rib topped with melted provolone on a fresh sub roll. Served with au jus.

## **BBQ BACON CHEESEBURGER** **\$15.95**

Grilled to your liking with bacon, cheddar cheese, crispy fried onions, and a sweet, tangy BBQ sauce on the side. Served with lettuce, tomato, and dill pickle.

**MAHI MAHI SANDWICH** **\$16.95**

A sweet fillet grilled, jerked, or blackened. Served with lettuce, tomato, and dill pickle.

**CUBAN** **\$13.95**

Mojo Pork, ham and swiss cheese, pressed on a Cuban roll with mustard, mayo and pickles. Made fresh in house every morning.

**ISLAND TACOS** **\$15.95**

Two soft shell tacos filled with shredded cilantro cabbage, tomatoes, jack cheese, and side of chili aioli • Chicken \$15.95 | Mahi Mahi \$16.95 | Shrimp \$17.95

## **BUCCANEER BOWLS**

Served with toasted garlic bread.

**GUANA BOWL (F)** **\$15.95**

A delightful combination of bok choy, snow peas, broccoli, red and green peppers, water chestnuts, red onions, mushrooms, and carrots drizzled with a roasted garlic soy sauce and served over our island rice • Add Chicken +\$6.00 | Mahi +\$6.00 | Thai Shrimp +\$7.00

**PASTA BOLOGNESE** **\$20.95**

A robust & traditional Bolognese sauce with ground beef. Served over penne pasta and topped with parmesan cheese.

**PALM ISLAND CHICKEN PASTA** **\$21.95**

Grilled chicken breast, broccoli florets and diced tomatoes. Served with a light alfredo sauce on a bed of fettuccine.

**RAJUN CAJUN (F)** **\$23.95**

Our Florida favorite! Shrimp, crawfish tail meat, andouille sausage, and penne pasta tossed with our zesty Cajun sauce.

**ANGRY CHICKEN PASTA** **\$22.95**

Blackened chicken with mushrooms and tomatoes in a fiery alfredo sauce served over a bed of fettuccini. A treat for those who like it hot.

**RASTA PASTA** **\$23.95**

Jerk Gulf Shrimp, broccoli, and bell peppers, tossed in a light Caribbean broth and served over penne pasta.



## FROM THE SURF & TURF

Entrees include fresh vegetables and your choice of rice or fries (red bliss or baked potato available after 5 pm).

### SEA SCALLOPS (GF\*)

½ pound of these sweet treats from the sea, grilled and topped with our citrus hollandaise sauce.

### CARIBBEAN RED SNAPPER ESCOVITCH \$26.95

Pan fried, skin on Red Snapper topped with sweet peppers, onions, and a light spiced, sweet tangy jus.

### MANGO MAHI MAHI (GF\*) \$26.95

A lean and sweet flavor fillet blackened and topped with a tropical mango salsa.

### ISLAND COCONUT SHRIMP \$23.95

Large shrimp hand dipped by Roger in our homemade citrus-coconut batter, fried crisp and served with a mango cilantro sauce.

### SEAFOOD LOVERS COMBO (F, GF\*) \$36.95

Jimmy's delicious combination of scallops, jumbo shrimp and grouper. Your choice of grilled, fried or blackened.

### GROUPER MARQUESA (F, GF\*)

Our signature grouper fillet encrusted with garlic parmesan cheese, crowned with blue crab meat, and baked to perfection. Topped with a drizzle of alfredo sauce.

### SALMON FLORENTINE (F) \$24.95

Grilled Atlantic Salmon crowned with a blend of creamed spinach and bacon, finished with our citrus hollandaise.

### CHARLIE'S JUMBO SHRIMP \$21.95

Jumbo Gulf shrimp, prepared fried, grilled, blackened, or scampi style.

### TOP SIRLOIN (GF\*) \$26.95

10 oz. choice sirloin hand cut in house, char-grilled, and prepared to your liking.

### GYPSY CHICKEN \$22.95

This wandering bubba (we'll catch them for you!) is a lightly floured chicken breast, stuffed with fresh Buffalo Mozzarella, tomatoes, and basil topped with a parmesan cream sauce.

**DELMONICO STEAK (F)** **\$29.95**

10 oz. Delmonico Steak grilled to perfection! With Bleu cheese crumbles for \$2.00 | Gulf Shrimp (grilled, fried, or scampi style) +\$7.00

**STUFFED SHRIMP** **\$24.95**

Crab stuffed gulf shrimp, baked and topped with a drizzle of our Citrus Hollandaise.

## ENHANCE YOUR MEAL

**SHRIMP (5)** **\$7**

Fried, grilled, or scampi style.

**SAUTÉED ONIONS OR MUSHROOMS** **\$1.5**

**BACON** **\$2**

**BASKET OF FRIES** **\$4.95**

**BAKED POTATO OR FRESH VEGGIES** **\$3.5**

**EXTRA SAUCES** **\$1**

**SIDE OF BEER CHEESE** **\$2**

## SWEET ENDINGS

**KEY WEST KEY LIME PIE** **\$4.95**

A creamy Key lime pie in a graham cracker crust with whipped topping. Locally made.

**SEA SALTED CARAMEL CHEESECAKE** **\$5.95**

New York cheesecake swirled with caramel, dusted with sea salt and finished with a rich caramel topping.

**CHOCOLATE BROWNIE SUNDAE** **\$6.95**

A chocolate brownie topped with vanilla ice cream, chocolate sauce and whipped cream.

**PB & CHOCO EXPLOSION****\$8.95**

Layers of rich chocolate cake stuffed with fluffy peanut butter mousse, topped with chunks of fudgy chocolate brownie, peanut butter chips and drizzled with chocolate fudge. You're guana love it!

# SUNDAY FOOTBALL MENU

Pigskins & Big Wins • For more options ask our server for the regular menu.  
Available Sundays from 12pm - 10pm

## PRE - GAME

### DOMESTIC DRAFT

16 oz.	\$3.5
24 oz.	\$5

DOMESTIC BOTTLES	\$4
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BUCKET DOMESTIC (4)	\$13
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BUCKET WHITE CLAW (4)	\$16
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## KICK OFF

LOADED NACHOS	\$7.95
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Chili, cheddar jack cheese, lettuce, tomato, jalapenos, & sour cream.

CONNER'S CORN DOGS	\$8.95
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BUCCANEER WINGS (5)	\$7.95
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K-Pop (Angry Korean BBQ), Lemon Pepper or Garlic Parmesan.

## HALF TIME

CHILI CHEESE DOG	\$6.95
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BBQ PORK SLIDERS	\$10.95
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PHILLY CHEESESTEAK QUESADILLA	\$10.95
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Shaved roast beef, bell peppers, mushrooms, onions, jalapenos, & mozzarella cheese stuffed in a garlic herb tortilla.

**BLACK & BLUE WINGS (5)**

**\$8.95**

Fried chicken wings in our signature blackened sauce topped with blue cheese crumbles.

# BEER

## DOMESTIC & CRAFT

<b>BUD</b>	\$5
<b>BUD LIGHT</b>	\$5
<b>MILLER LITE</b>	\$5
<b>COORS LIGHT</b>	\$5
<b>FAT TIRE AMERICAN AMBER</b>	\$6

## FLORIDA BREW

<b>FLORIDA AVE IPA</b>	\$7
<b>SANDBAR WHEAT ALE</b>	\$7
<b>RASPBERRY LEMONADE CIDER</b>	\$7
<b>TERRAPIN LUAU KRUNKLES IPA</b>	\$7
<b>VOODOO RANGER JUICY HAZE IPA</b>	\$7

## IMPORT

<b>CORONA</b>	\$6.5
<b>CORONA LIGHT</b>	\$6.5
<b>HEINEKEN</b>	\$6.5
<b>HEINEKEN 0.0</b>	\$6.5
<b>MODELO</b>	\$6.5

## DRAFT BEER

<b>BUD LIGHT</b>	
16oz	\$4.5
24oz	\$6.5

**MICH ULTRA**

16oz ..... \$4.5

24oz ..... \$6.5

**YUENGLING**

16oz ..... \$4.5

24oz ..... \$6.5

**COORS LIGHT**

16oz ..... \$4.5

24oz ..... \$6.5

**LAND SHARK**

16oz ..... \$4.5

24oz ..... \$6.5

**REEF DONKEY**

16oz ..... \$7.5

24oz ..... \$10.5

**JAI ALIA**

16oz ..... \$7.5

24oz ..... \$10.5

**STELLA ARTOIS**

16oz ..... \$7.5

24oz ..... \$10.5

**SAM ADAMS SEASONAL**

16oz ..... \$7.5

24oz ..... \$10.5

# WINE

## LIST

### MENAGE A TROIS

Moscato, California | Decadent flavors of ripe peaches and bright pineapple drenched in honey and orange blossoms.

glass ..... \$9

bottle ..... \$35

### CHATEAU ST MICHELLE

Riesling, Washington | Crisp apple & white peach aromas flavors of pear and zesty grapefruit.

glass ..... \$10

bottle ..... \$38

### J LOHR

Chardonnay, California | Enticing aromas of ripe orange, fresh nectarine, and hazelnut, with palate flavors of apricot, ripe peach, and honey.

glass ..... \$9

bottle ..... \$35

### CUPCAKE

Sauvignon Blanc, California | Flavors of Meyer lemon, white nectarine, and key lime with subtle hints of grapefruit, gooseberry and citrus.

glass ..... \$7

bottle ..... \$26

### PIGHIN

Pinot Grigio, Italy | Fruity & floral, with notes of banana, pineapple and wisteria blossoms.

glass ..... \$9

bottle ..... \$35

### MENAGE A TROIS

Sultry Red Blend, California | A sparkling and silky-smooth red blend reveals layers of alluring raspberry and rich cherry flavors wrapped in silky, smooth chocolate.

glass ..... \$9

bottle ..... \$35



## **JOSH CELLARS**

Merlot, California | Balanced flavor of blueberry, raspberry, and milk chocolate and scents of fragrant violets and vanilla.

glass ..... \$10

bottle ..... \$38

## **MEIOMI**

Pinot Noir, California | Juicy strawberry flavor and notes of dark berries and toasted mocha add complexity and depth on the palate.

glass ..... \$13

bottle ..... \$50

## **SEBASTIANI**

Cabernet Sauvignon, California | Lush fruit flavors of cherry kirsch, strawberry preserves and warm spice lead to an elegant, oak tinged finish.

glass ..... \$11

bottle ..... \$42

**CUPCAKE** ..... \$7

Sparkling Prosecco, California | A refreshing bubbly with aromas of white peach, honeydew & grapefruit.

**JIMMY'S HOUSE WINE** ..... \$6.5

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, or Merlot.

# COCKTAILS

Add a Float of 151 Rum for an extra \$1.50

## COCKTAILS

### CARIBBEAN COOLER

Cruzan Black Cherry & citrus flavored rums mixed with lemon lime soda & a splash of orange juice.

Cocktail ..... \$9

Bucket ..... \$17

### GREEN FLASH

Cruzan Passion Fruit & Pineapple flavored rums with pineapple juice and a floater of melon liqueur.

Cocktail ..... \$9

Bucket ..... \$17

### OCEAN BREEZE

Cruzan Coconut and Mango flavored rums with cranberry and pineapple juice.

Cocktail ..... \$9

Bucket ..... \$17

### BANANA BOAT

Cruzan Banana and Mango flavored rums with cranberry and pineapple juice.

Cocktail ..... \$9

Bucket ..... \$17

### DA BIG BAMBOO

Cruzan Coconut Flavored Rum, Light rum, Crème de Banana and tropical juices with a float of Crème de Cacao. This 24 oz concoction is rimmed with pure cane sugar.

Cocktail ..... \$14

Bucket ..... \$18

## ISLAND RUM DRINKS

### GUANA PUNCH

White rum and triple sec with orange juice, pineapple juice and a splash of grenadine.

Cocktail ..... \$9.5

Bucket ..... \$18

## **FROZEN FRUIT DAIQUIRI OR MARGARITA**

Light rum or gold tequila with your choice of strawberry, mango, watermelon, or passion fruit.

Cocktail .....	\$10.5
Bucket .....	\$20

## **CAPTAIN'S BAHAMA MAMA**

Captain Morgan spiced rum, banana liquor, orange & pineapple juices with a splash of lime.

Cocktail .....	\$11.5
Bucket .....	\$21

## **JIMMY'S FAMOUS IGUANA COLADA**

"A Frozen Sensation" Light rum, melon Liqueur and coconut mix.

Cocktail .....	\$10.5
Bucket .....	\$20

## **JIMMY'S FAVORITES**

### **SPIKED WATERMELON**

Grey Goose Watermelon Basil vodka, watermelon puree, and Filthy sour mix.

Cocktail .....	\$12
Bucket .....	\$21

### **PASSION MULE**

Cruzan Pineapple, passion fruit puree, ginger beer, and fresh lime.

Cocktail .....	\$10
Bucket .....	\$19

### **CUCUMBER MINT COCKTAIL**

Kettle One Cucumber Mint vodka, Filthy sour mix, champagne, and lime with fresh mint.

Cocktail .....	\$12
Bucket .....	\$21

### **STRAWBERRY LEMONGRASS**

Grey Goose Strawberry Lemongrass vodka, strawberry puree, simple syrup, and fresh lemon.

Cocktail .....	\$12
Bucket .....	\$21

### **VACATION IN A GLASS** ..... \$13

Cruzan Mango rum, Moscato, Passion Fruit puree, and pineapple.

**JIMMY'S VOODOO BUCKET** ..... \$18

Cruzan Coconut Rum, Black Cherry, Banana, Mango, and Pineapple Passion Fruit flavored rums with cranberry & pineapple juice.

**TEQUILAS & MEZCAL**

**THE BOSS (EL JEFE)**

Once you try our top shelf Casamigos margarita you'll know why it's The Boss!

Cocktail ..... \$17

Bucket ..... \$32

**TEQUILA MOCKINGBIRD**

21 Seeds Cucumber Jalapeno Margarita, Grey Goose Watermelon Basil vodka, watermelon puree, Filthy sour mix, and fresh lime.

Cocktail ..... \$14

Bucket ..... \$26

**CUCUMBER JALAPENO MARGARITA**

21 Seeds Cucumber Jalapeno Margarita, Filthy sour mix, and lime.

Cocktail ..... \$12

Buckets ..... \$21

**PASSION FRUIT PALOMA**

Don Julio Blanco tequila, Passion Fruit puree, grapefruit juice with hint of lime.

Cocktail ..... \$12

Bucket ..... \$21

**RED HOT WATERMELON**

Unión Uno Mezcal, Milagro, watermelon puree, and a spicy simple syrup with fresh lime.

Cocktail ..... \$12

Bucket ..... \$21

**CADILLAC MARGARITA**

Patrón Silver tequila, Grand Marnier, Filthy Sour mix, splash of orange juice, and fresh lime.

Cocktail ..... \$14

Bucket ..... \$26