SPECIALTY MARTINIS $12

**Pink Hound Martini**
Absolut Ruby Red, Grapefruit Juice, and Grenadine

**Tiramisu Martini**
Espresso Vodka, Chocolate Godiva, Espresso Liqueur and Baileys

**Cosmopolitan**
Absolute Citron, Cointreau and Cranberry Juice

**Blood Orange Cosmopolitan**
Blood Orange Vodka, Blood Orange Liqueur and O.J, and Cranberry

**Appletini**
Sour Apple Schnaps, Apple Vodka and Sour Mix

**Pomegranate Martini**
Pomegranate Vodka,Pama Pomegranate Liqueur, and Pomegranate Juice

**Key Lime Martini**
Stoli Vanilla, Key Lime Rum, Coco Lopez, Cream
And a Gram Cracker Rim

**Expresso Martini**
Expresso Vodka and Expresso Liqueur

**Peach Bellinintini**
Bacardi Peach Red, Peach Schnapps and Champagne

**Lemon Drop**
Limoncello Liqueur and Absolute Citron, finished with a Sugar Rim

**Flirtini**
Stoli Raspberry, Chambord, Pineapple Juice and Champagne

**Chocolate Turtle Martini**
Caramel Vodka, Caramel Baileys, Godiva Chocolate liqueur, Chocolate Vodka, and a Caramel Rim

**Washington Apple Martini**
Crown Royal Whiskey, Sour Apple Schnapps, and Cranberry Juice

**British Tini**
Gin, St Germaine Elderberry Liqueur, Fresh lime juice and Champagne

**Hot and Dirty**
Vodka, pepperoncini, olive juice garnished with a pepperoncini and queen olive

BIG SPECIALTY DRINKS $11

**The St. Germaine Cocktail**
St. Germaine Elderberry Liqueur and Champagne

**Coconut Margarita**
Coconut tequila, cream of coconut, triple sec lime juice

**Classic Sangria**
Traditional Red Wine Sangria
With Lemon, Lime, Orange and Cherry

**The Ultimate Palmer**
Pink Lemonade Vodka, Sweet Tea Vodka and Lemonade

**White Sangria**
White wine, apple juice, pineapple juice, orange juice and a splash of ginger ale

**Pink Bubbles**
Pink Lemonade Vodka and Champagne

MEET THE MULE $11

**Moscow**
Vodka, ginger beer and fresh lime juice

**Mexican**
Tequila, ginger beer, and fresh lime juice

**Irish**
Whiskey, ginger beer and fresh lime juice

**London**
Gin, ginger beer and fresh lime juice

**Kentucky**
Bourbon, ginger beer and fresh lime juice

**Glasgow**
Scotch, St, Germaine, lemon juice, bitters and ginger beer

**1640**
Pomegranate, lime juice, ginger beer with your choice of vodka or rum
MIMOSAS AND FIZZY FUN DRINKS $11

The Classic Mimosa
Cointreau, orange juice, and champagne

The Morning Glory
Cointreau, grenadine, pineapple juice, and champagne

The Bellini
Prosecco and Peach Liqueur

Sicilian Bellini
Prosecco and Blood Orange Vodka

MARGARITAS

The Classic Margarita

Mango Passion Fruit Margarita

Jalapeno Margarita

CREATE YOUR OWN BLOODY $10 (Make it Maryland style with an old bay rim)

Bloody Mary...made with vodka
Bloody Margaret...made with gin
Bloody Maria...made with tequila

Pick your base

Additional Garnishes

Bacon-.50 cents
Chilled shrimp-$3.50
Blue cheese stuffed olives-.50 cents
Pickle-.25 cents
Pickled green beans-.50 cents

LEGENDARY RUM DRINKS-$12

Knickerbocker
The Knickerbocker is the oldest documented rum cocktail. It’s origin dates from the 1850s Knickerbocker Boat Club in Manhattan. It is made by combining Virgin Island rum, like CRUZAN single barrel, with lime juice, raspberry syrup and Cointreau.

Planter’s Punch
Jamaican sugar planters originated the Planter’s Punch in 1878. It is made by combining Appleton V/X rum, orange juice, pineapple juice, lemon juice, grenadine, sugar syrup and a few dashes of bitters.

Dark and Stormy
After World War I, members of the His Majesty’s British Navy, at Bermuda’s famed dockyards, first combined Goslings Black Seal rum with Barrett’s Ginger Beer to originate the Original Dark and Stormy

Mai Tai
There is some dispute on who created the Mai Tai. Victor A. Bergstrom from California’s Trader Vic’s Bar claims that he first made the cocktail in 1944. It is a combination of Brugal Extra Dry rum, Mount Gay Black Strap rum, Almond Syrup, Cointreau and fresh lime juice

Pain Killer
The iconic drink of the BVI, the original pain killer was created in the 1970s by Daphne Henderson at the Soggy Dollar Bar at White Bay on the island of Jost Van Dyke.