

BITES

GUACAMOLE & CHIPS (V) 21
Grilled Avocado, Cilantro, Tomato,
Corn Tortillas

OXTAIL EMPANADAS 22
Tomatillo Salsa, Cilantro Mayo

PIRI PIRI CHICKEN WINGS 23
Piri Piri Sauce, Garlic Aioli

JALAPEÑO CORN BREAD (V) 19
Creamy Honey Butter

GOLDEN FRIED SHRIMP 24
Mango Salsa, Lime Crema

**BLISTERED SHISHITO
PEPPERS (V) (GF) 18**
Shaved Manchego, Garlic Aioli

**SOUTHWEST VEGGIE
QUESADILLA (V) 19**
Flour Tortilla, Corn, Peppers,
Pepper Jack Cheese, Guacamole,
Tomatillo Salsa
Add: Chicken 8 | Shrimp 9 | Tofu 7

SALADS

SALAD ADDITIONS: CHICKEN 8 | SHRIMP 9 | TOFU 7

SPRING SALAD (V) (GF) 21
Mixed Greens, Cherry Tomatoes,
Feta Cheese, Citrus Segments,
Honey Citrus Dressing

**KALE & MANCHEGO
(V) (GF) 22**
Kale, Candied Cashews,
Goji, Manchego, Grapes,
Creamy Garlic Dressing

**CHARRED CORN SALAD
(V) (GF) 23**
Corn Kernels, Queso Fresco,
Tomato, Cilantro, Arugula,
Pickled Red Onion,
Lime Crema Vinaigrette

FLATBREADS

**ROASTED ARTICHOKE
& SPINACH (V) 28**
Tomato Sauce, Mozzarella,
Manchego Shavings

SERRANO HAM 26
Arugula, Serrano Ham,
Truffle Oil, Parmesan Shavings

FROM THE GRILL

6 OZ USDA TENDERLOIN 44
10 OZ BEEF STRIPLOIN 42
7 OZ SALMON 37
7 OZ CATCH OF THE DAY 38

SAUCES

Chimichurri
Lemon Caper Butter
Grilled Tomatillo Salsa
Béarnaise Sauce
Peppercorn Jus

SIDES

Sautéed Hominy 5
Seared Vegetables 6
Mixed Greens Salad 5
Warm Quinoa, Tomato, Spinach Salad 6

French Fries 5
Mexican Fried Rice 4
Roasted Potatoes 5
Charred Broccoli 5

(V) - Vegetarian / (GF) - Gluten Free

Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.

17% GRATUITIES WILL BE ADDED TO THE MENU PRICE LISTED

CEVICHE

ALL CEVICHERS ARE SERVED WITH CORN TORTILLAS

CATCH OF THE DAY (GF) 24
Locally Caught Fish, Lime,
Onion, Tomato

CHARRED OCTOPUS (GF) 26
Pico De Gallo, Olive Oil, Lime

**TUNA & AVOCADO
TOSTADA (GF) 27**
Marinated Tuna, Corn Tortilla,
Guacamole, Cilantro

AVOCADO & CITRUS (V) (GF) 23
Grilled Avocado, Orange, Grapefruit,
Watermelon, Cilantro, Jalapeño

FRIED PLANTAIN CHIPS 6

TACOS

ADD SIDES: MIXED SALAD 5 | FRIES 5

CALABACITA (V) 27
Flour Tortilla, Zucchini, Corn, Onion,
Sweet Pepper, Guacamole,
Spicy Mayo

FISH 29
Flour Tortilla, Pickled Cabbage,
Spicy Mayo, Guacamole, Cilantro

HOMEMADE CORN TORTILLAS

CARNITAS 28
Pork, Queso Fresco, Chilies,
Tomatillo Salsa, Pickled Onion

LOBSTER 37
Maine Lobster, Pickled Cabbage,
Chipotle Mayo, Pico De Gallo

ENTREES

**PAN SEARED SNAPPER
FILLET A LA TALLA (GF) 36**
Fresh Herb & Chili Marinade,
Fennel Salad, Fried Plantain

**OVEN ROASTED
CHICKEN PIBIL (GF) 30**
Boneless Chicken Thigh, Quinoa,
Heirloom Tomatoes, Spinach

1609 BURGER 30
Certified Angus Beef, Lettuce,
Tomato, Dill Pickles, Cheddar, Bacon,
Onion Jam, Spicy Mayo, Johnny
Bread, Fries

BEYOND BURGER (V) 29
Avocado, Tomato, Lettuce,
Dill Pickles, Onion Jam, Spicy Mayo,
Johnny Bread, Fries

**STEW SHRIMP
MOQUECA (GF) 34**
Coconut Milk, Sweet Pepper,
Mexican Rice, Cilantro

**GRILLED SALMON WITH
SALSA DIABLO (GF) 42**
Broccoli, Roasted Potato,
Spiced Vine Ripe Tomato Salsa

**BEEF SHORT RIBS
A LA BIRRIA (GF) 37**
Vegetables, Sautéed Hominy,
Yucca Chips, Sweet & Sour Sauce

**PORK SPARE RIBS
ADOBO (GF) 32**
Corn on the Cob, Sautéed Chayote,
Tamarind BBQ Sauce

**CAULIFLOWER STEAK
AL PASTOR (V) (GF) 30**
Mexican Fried Rice,
Spiced Vine Ripe Tomato Salsa

1609

BAR & RESTAURANT

AGAVE INSPIRED - 17

TEQUILA CUCUMBER MULE

Blanco, Cucumber Fever Tree, Lemon juice, Ginger Beer, Green Chartreuse

1 TEQUILA, 2 TEQUILA, 3 TEQUILA...

Blanco, Reposado, Mezcal, St Germain, Grapefruit Juice, Lemon Juice, Agave

FLOR DE BERMUDA

Mezcal, Vanilla Syrup, Lemon Juice, St. Germaine, Lavender Bitters

LA AVION

Anejo, Aperol, Amaro, Lemon Juice

MAMACITA

Mezcal, Passoa Liqueur, Lemon Juice, Agave, Bitters

MEXICAN 75

Blanco, Lime Juice, Agave, Cava

PALOMAS OF PRINCESS - 18

Cocktails for a Crowd - Pitcher- 70

ORIGINAL

Casamigos Blanco Tequila, Grapefruit Soda, Fresh Lime, Salt Rim

PICANTE

Ghost Tequila, Grapefruit Soda, Fresh Lime, Salt Rim, Jalapeño

AHUMADO

Illegal Mezcal Joven, Grapefruit Soda, Fresh Lime, Tajín

1609 CLASSICS - 17

YOUR HIGHNESS

Empress Gin, Fresh Lemon, Sparkling Wine, Berries, Mint

PINEAPPLE CRUSH

Bacardi Pineapple Rum, Fresh Lime, Ginger Beer

MANGO LEMON DROP

Mango Puree, Vodka, Fresh Lemon

HAND-SHAKEN BARTENDER'S COLADA

Bacardi Pineapple Rum, Gosling's Gold Seal Rum, Coconut, Fresh Lime, Orange, Pineapple

ROYAL HAMILTON YACHT CLUB

Hamilton Princess Single Barrel Reserve Rum, Gosling's Black Seal Rum, Fresh Lime, Bermuda Gold Liqueur, Grand Marnier

BARREL AGED RUM NEGRONI

Goslings Black Seal, Gosling's Amber Rum Campari, Carpano Antica Formula, Orange Slice

FROSÉ

SESSION - 17

Frosé, Matua Rosé

GREY GOOSE - 22

Session Frosé + Miniature Grey Goose Bottle

ZERO PROOF - 10

HAMILTON PUNCH

Hand Crafted with Fresh Juices and Ginger Beer

PERFECT SUMMER

Pineapple Juice, Coconut Water, Lemonade, Orange Juice

DRAFT BEERS - 12

64° WEST

A "West Coast" style ale, this beer has a dark copper color and is brewed with a heavy malt base. This propels the bitterness, hop flavor, and feel of the beer. Easy drinking and full of subtle flavors.



WHITECAPS WIT

Our take on the Belgian Wit, this unfiltered style of ale is pale and cloudy in appearance due to the high level of wheat and oats used in the mash. Spiced with coriander and orange peel, the crispness and slight tang come from the wheat and the lively level of carbonation. Sometimes served with a slice of orange, try at first without a garnish if you truly want to enjoy the untainted subtleties of this style.

1609 SESSIONS ALE

A light lager that goes down easy. A great session beer leaving you wanting another and hey, that's ok, at 4.5% have another and walk back to the office.



On De Rock Bermudian Craft Brewery

Vintages are subject to change

17% gratuity will be added to the menu price listed

#CHOOSEBDA