

THE PRINCESS BEACH CLUB

# Southern BARBECUE COOKOUT

\$82 per person

## FROM THE FLAME

### Baby Back Pork Ribs (GF)

12hr Twice Cooked,  
House-Made BBQ Sauce

### Beef Short Ribs (GF)

Texas-Style Low &  
Slow Smoked

### Beef Brisket (GF)

18hr Dry Rub

### Pulled Pork (GF)

24hr Cooked Boston  
Pork Butt

### Jalapeño Cheese Sausage

Grilled Fresh Jalapeño &  
Cheddar Cheese Link

### Blackened Wahoo A La Criolla (GF)

Sauce Creole

### Smoked BBQ Chicken (GF)

House-Made BBQ  
Sauce

### BBQ Spice Rubbed Cauliflower (VG)(GF)

Pineapple Salsa,  
Cilantro, Lime

## SIDES

### HOT

#### Smoked Bacon & Rum Baked Beans (GF)

#### Burnt Ends in BBQ Sauce (GF)

#### Smokey Mac n' Cheese (V)

#### Braised Local Kale with Ham Hock (GF)

#### Jalapeño Corn on the Cob (V)(GF)

### COLD

#### Quinoa Salad (VG)(GF)

Cucumber, Tomato,  
Peppers, Balsamic Dressing

#### Classic Potato Salad (GF)

Boiled Eggs, Mayo,  
Pickles, Celery,  
Red Onion, Scallions

#### Bacon & Onion Hushpuppies (GF)

Deep Fried Cornbread  
Balls, Ranch Sauce

#### Corn Bread (GF) & Soft Dinner Rolls

#### Homemade Pickles (VG)(GF)

#### Broccoli Salad (VG)(GF)

Spinach, Cherry Tomatoes,  
Almond Flakes,  
Italian Dressing

#### Beetroot Salad (V)(GF)

Arugula, Beetroot,  
Goat Cheese, Pinenuts,  
Garlic Dressing

#### Pickled Coleslaw (VG)(GF)

## DESSERT

| SERVED FAMILY STYLE TO THE TABLE

#### Cheesecake

Cream,  
Chocolate and  
Caramel Sauce

#### Fudge Brownies (GF) & White Chocolate Blondies

#### Lemon Meringue Tarts

Dry Meringue,  
Fruit Compote

#### Pineapple Upside Down Cake

Vanilla Pound  
Cake, Charred  
Pineapple Salsa

#### S'mores

Graham  
Crackers,  
Chocolate,  
Marshmallows

#### Red Velvet Cake

(GF) Gluten Free (V) Vegetarian (VG) Vegan | 17% gratuities will be added to the menu price listed.  
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.

## ISLAND INSPIRED

### SWIZZLE COLADA

Princess Rum Swizzle meets  
Piña Colada Beach Club's  
Signature Drink - 18

### HAND-SHAKEN COLADA - 19

Bacardi Pineapple Rum,  
Gosling's Gold Rum, Fresh Lime,  
Orange, Pineapple Nutmeg

### PASSION MOJITO - 17

Bacardi White Rum, Fresh Mint,  
Lime, Passion Fruit

### SOUTH SHORE SPRITZ - 18

Aperol, Pink House Gin,  
Prosecco, Soda Water

### PINEAPPLE CRUSH - 18

Bacardi Pineapple Rum,  
Fresh Lime, Ginger Beer

### TROPICAL SPIKED SLUSHY - 17

Frozen Blended with Pineapple,  
Mango, Ginger Beer  
*Your Choice of Vodka or Rum*

### SESSION FROSÉ - 19

Our Signature Frosé with Rosé Wine

## MARGARITA'S

### TIKI RITA

Silver Tequila, Fresh Lime,  
Pomegranate, Pineapple,  
Coconut Rum Float

### JALAPEÑO MARGARITA

Silver Tequila, Triple Sec,  
Fresh Lime, Jalapeños

Pitcher - 70 Glass - 18

## BEERS

### BUILD - A - BUCKET - 45

Choose 5 beers to create  
your own bucket or enjoy just one!

**CORONA / HEINEKEN / BUD LIGHT**  
**10 PER CAN**

## BERMUDA CRAFT BREWING

### DRAFT BEER

### CITRA SMASH

### 32 NORTH

14

## BERMUDA CLASSICS

### CLASSIC DARK & STORMY - 17

Gosling's Black Seal Rum, Ginger Beer

### PRINCESS RUM SWIZZLE - 17

Gosling's Black Seal & Gold Rum, Pomegranate, Grenadine, Lime,  
Pineapple, Orange, Angostura Bitters

### ROYAL HAMILTON YACHT CLUB - 19

*A Hamilton Princess Play on the Classic Trader Vic's Cocktail*  
Hamilton Princess Single Barrel Reserve Rum, Gosling's Black  
Seal Rum, Fresh Lime, Bermuda Gold Liqueur, Grand Marnier

## NON-ALCOHOLIC

### FROZEN STRAWBERRY COCONUT CRUSH - 12

Strawberry, Coconut, Lime

### FRESHLY BREWED ICE TEA OF THE DAY (UNSWEETENED) - 9

Please ask your server for selection

### SPARKLING MANGO LEMONADE - 12

Hand-Crafted with Fresh Lemon, Mango, Soda Water

*Enjoy all the above topped with your favorite floater of choice  
at an additional cost. Vodka, Rum or Gin - 6*

## SINKY BAY SANGRIA OF THE DAY

Housemade Recipe, Garnished with Tropical Fruits - 17

## WINES

### CHAMPAGNE & SPARKLING

|                                                 |    | BTL |
|-------------------------------------------------|----|-----|
| Benvolio, Prosecco Brut, Valdobbiadene, Italy   | 16 | 75  |
| Yellow Label', Veuve Cliquot, Champagne, France | 35 | 160 |
| Astoria 'Fashion Victim' Rosé, Veneto, Italy    | 13 | 55  |

### ROSÉ

|                                        |    |    |
|----------------------------------------|----|----|
| John Legend LVE                        | 19 | 90 |
| AIX, Coteaux d'Aix en Provence, France | 17 | 80 |

### WHITE

|                                            |    |    |
|--------------------------------------------|----|----|
| Sauvignon Blanc, Wairau River, New Zealand | 16 | 75 |
| Chardonnay, Trapiche, Mendoza, Argentina   | 17 | 80 |

### RED

|                                  |    |    |
|----------------------------------|----|----|
| Malbec, Kaiken Ultra, Argentina  | 17 | 80 |
| Pinot Noir, Sterling, California | 16 | 75 |

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