

THE PRINCESS BEACH CLUB

Southern BBQ COOKOUT

\$75 per person

FROM THE FLAME

Baby Back Pork Ribs

12hr Twice Cooked,
House-Made BBQ Sauce

Beef Short Ribs

Texas Style Low & Slow
Smoked

Beef Brisket

18hr Dry Rub

Blackened Wahoo A

La Criolla
Sauce Creole

Jalapeño Cheese Sausage

Grilled Fresh Jalapeño &
Cheddar Cheese Link

Pulled Pork

24Hr Cooked Boston
Pork Butt

Smoked BBQ Chicken

House-Made BBQ
Sauce

BBQ Spice Rubbed Cauliflower (VG)

Pineapple Salsa, Cilantro,
Lime

SIDES

Smoked Bacon & Rum Baked Beans

Burnt Ends
in BBQ Sauce

Smokey Mac n' Cheese (V)

Collard Greens
Braised with Ham
Hock

**Jalapeño
Corn on the
Cob (V)**

Black-Eyed Pea & Bulgur Wheat Salad (VG)

Potato, Green Bean, Radish Salad (V)

Homemade Pickles (VG)

Hushpuppies

Fried Cornbread
Balls

Cornbread & Soft Rolls

Pickled Coleslaw (VG)

SWEET BITES

Cheesecake

Cream,
Chocolate &
Caramel Sauce

Fudge Brownies (GF) & White Chocolate Blondies

Lemon Meringue Tarts

Dry Meringue, Fruit
Compote

Pineapple Upside Down Cake

Assorted Cookies

S'mores

Graham
Crackers,
Chocolate,
Marshmallows

(V) Vegetarian (VG) Vegan (GF) Gluten Free

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

PASSION MOJITO

Gosling's Bermuda Light Rum,
Fresh Mint, Lime, Passion Fruit - **16**

HAND-SHAKEN

BARTENDER'S COLADA

Bacardi Pineapple Rum,
Gosling's Gold Rum, Coconut, Fresh Lime,
Orange, Pineapple Nutmeg - **17**

PINEAPPLE CRUSH

Bacardi Pineapple Rum, Fresh Lime,
Ginger Beer - **17**

TROPICAL SPIKED SLUSHY

Frozen Blended with Pineapple,
Mango, Ginger Beer - **16**
Your Choice of Vodka or Rum

SESSION FROSÉ

Frosé, Matua Rosé - **17**

MARGARITA'S

TIKI RITA

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

JALAPEÑO MARGARITA

HP Patron, Triple Sec,
Fresh Lime, Jalapeños

Pitcher - 70 Glass - 17

SANGRIA OF THE DAY

Housemade Recipe,
Garnished with
Tropical Fruits - **16**

BEERS

HEINEKEN DRAFT BEER - 12

BUILD - A - BUCKET

Choose 5 beers to create
your own bucket! - **42**
or enjoy just one! - **9**

CORONA / STELLA ARTOIS / HEINEKEN / AMSTEL LIGHT

BERMUDA CRAFT BREWING

12 PER CAN

CITRA SMASH | 32 NORTH

WHITECAPS

BERMUDA CLASSICS

CLASSIC DARK & STORMY

Gosling's Black Seal Rum, Ginger Beer - **14**

PRINCESS RUM SWIZZLE

Gosling's Black Seal & Gold Rum, Pomegranate, Grenadine, Lime,
Pineapple, Orange, Angostura Bitters - **16**

ROYAL HAMILTON YACHT CLUB

Gosling's Black Seal Rum, Bermuda Gold Liqueur,
Grand Marnier, Fresh Lime - **17**

NON-ALCOHOLIC

FROZEN STRAWBERRY COCONUT CRUSH

Strawberry, Coconut, Lime - **9.50**

FRESHLY BREWED ICE TEA OF THE DAY (UNSWEETENED)

Please ask your server for selection - **7**

SPARKLING MANGO LEMONADE

Hand-Crafted with Fresh Lemon and Mango - **9.50**

Top it up with a liquor of your choice at an additional cost.

WINES

CHAMPAGNE & SPARKLING

		BTL
Zardetto, Prosecco Brut, Valdobbiadene, Italy	15	75
Yellow Label', Veuve Cliquot, Champagne, France	32	150
Astoria 'Fashion Victim' Rosé, Veneto, Italy	13	55

ROSÉ

Whispering Angel, Provence, France	16	80
AIX, Coteaux d'Aix en Provence, France	15	70

WHITE

Sauvignon Blanc, Wairau River, New Zealand	16	80
Albarino, Paco & Lola, Spain	17	85
Riesling, Dr. Loosen 'Dr. L', Germany	16	80
Chardonnay, Rodney Strong, California	17	85
Sancerre Saget La Perriere	18	90

RED

Cabernet, Justin Vineyards, California, USA	19	95
Malbec, Kaiken Ultra, Argentina	17	85
Pinot Noir, J. Lohr 'Falcons Perch', California	16	80