



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)

Fried Cornbread Hushpuppies

Pickled Coleslaw (VG)

SWEET BITES

Fudge Brownies (GF) & White Chocolate Blondies

NY Style Cheesecake Chocolate & Caramel Sauce

Lemon Meringue Tarts Dry Meringue, Fruit Compote

Pineapple Upside Down Cake Vanilla Pound Cake, Charred Pineapple Salsa

S'mores Graham Crackers, Chocolate, Marshmallows

Assortment of Cookies

(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

SWIZZLE COLADA

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

HAND-SHAKEN COLADA - 18

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 - 18

Frosé, Matua Rosé

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 - 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

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 - 18

Gosling's Black Seal Rum, Bermuda Gold Liquor,
Grand Marnier, Fresh Lime

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
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
Chardonnay, Trapiche, Mendoza, Argentina	17	85

RED

Malbec, Kaiken Ultra, Argentina	17	85
Pinot Noir, J. Lohr 'Falcons Perch', California	16	80

17% gratuities will be added to the menu price listed.