

DRINKS MENU

SEASONAL CLASSICS

classic recipes made with our organic seasonal fruit syrups

to Margarita Do

\$12

Daquiri

\$10

Mojito

\$11

coconut rum, blue curaçao, pineapple juice

SIGNATURE COCKTAILS		MOCKTAILS	
Stonefield Dream dark rum, coconut rum, coconut water,	\$12 coconut	Stonefield Cooler refreshing cucumber and lemongrass	\$6 drink
Cocoa Martini	\$13	Fruit Punch blend of fruit juices and local spices	\$6
Between the Pitons whiskey, maraschino, cointreau, fresh li	\$13 ma	Bougainvillea Iced Tea homemade bougainvillea tea on ice	\$7
juice, organic ginger syrup, soda, bitters		SPRITZ	
Liquid Sunshine	\$13	Aperol	\$8
Absolut Citron, apricot brandy, peach schnapps, pineapple juice, organic passionfruit syrup		Campari	\$8
La Soufrière	\$13	Hugo (St. Germain)	\$9
Premium 99 whiskey, sweet vermouth, cocoa bitters		BEERS	
Grandma's Pearl \$14 tequila reposado, st. germain, coconut cream, lime juice, organic bayleaf syrup		Piton	\$5
		Heineken	\$5
Seabreeze	\$14	Guinness	\$7
gin, blue curaçao, organic lemongrass syrup, coconut water, lime juice		Artisanal Local Beer	\$7
The Admiral \$14 Admiral Rodney, drambule, orange bitters		Citrus IPA, Chocolate Stout or Passionfruit Ale	
		Corona	\$8
RUM FAVOURITES		BEVERAGES	
Jungle Bird dark rum, campari, pineapple juice, lim simple syrup	\$12 ne juice,	Fresh Local Juice seasonal fruit juice with sugar served side	\$4 on the
Ti Ponche	\$11	Coconut Water	\$5
rhum agricole, honey, muddled limes		Malt	\$4
West Indian Rum Punch traditional recipe with dark rum and sp	\$10 pices	Shandy	\$4
Piña Colada	\$11	Soda	\$3
white rum, pineapple juice, coconut cream		Bottled Water	\$5
Blue Hawaiian	\$11	Sparkling Water	\$7