

APPERETIVO'S

Chambord Kir Royale \$10
Chambord, Prosecco, Amarena Cherry

Aperol Spritz \$10
Aperol, Prosecco, Soda, Orange Slice

Saint Tropez \$10
Limoncello, Prosecco, Mint, Lemon peel

Hibiscus Fizz \$10
Sparkling wine, Hibiscus Liqueur, Dried Hibiscus Flower

PREMIUM GIN COCKTAILS

Thyme Gin Lemonade \$10
Tanqueray, Parfait Amour, Fresh Lemonade, Sugar, Thyme

Amarena Basil Gin Fizz \$10
Beefeater, Amarena Cherries, Basil, Amarena Sirop, Soda, Lime Juice

Citrus Mary \$12
Bombay Sapphire, Fever-Tree Tonic, Fresh Muddled Oranges, Rosemary, Juniper Berries

Cucumber Freshness \$14
Hendrick's Gin, Fever-Tree, Elderflower Tonic, Mint, Cucumber, Strawberry Brunoise



..... = Bartenders favorite

ORGANIC COCKTAILS

Kiwi Cucumber Margarita **\$12**

IXA silver tequila, Hibiscus Liqueur, Kiwi, Cucumber, Apple, Fresh lime, Simple syrup

Slow and Easy **\$12**

Slow Hand White Whiskey, Hibiscus Liqueur, Fresh lime, Simple syrup

On The Vine **\$12**

Tru Garden Vodka, Cherry Tomatoes, Fresh lime, Simple syrup, Dash of hot sauce and a Pinch of Black pepper

TRU Cucumbertini **\$12**

TRU Vanilla Vodka, Orange Liqueur, Peeled Cucumber, Fresh lime, Simple syrup

TRU Fresh Gimlet **\$12**

TRU Vanilla Vodka, Fresh lime, Simple syrup, Mint

MARGARITA'S

Kiwi Cucumber Margarita (organic) **\$12**

IXA silver tequila, Hibiscus Liqueur, Kiwi, Cucumber, Apple, Fresh lime, Simple syrup

Signature Margarita **\$12**

Sauza Tequila with Strawberry & Jalapeno, Cointreau, Agave Syrup, Lime Juice

Pineapple Mezcal Margarita **\$14**

Mezcal, Pineapple Juice, Muddled Pineapple, Lime Juice, Triple Sec, Vanilla Bean Ice

Aruba Soursop Margarita **\$10**

Jose Cuervo Tequila, Soursop pulp, Lime Juice, Simple syrup, Hibiscus salt

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MARTINI'S

Limoncello Martini **\$12**

Russian Standard Vodka, Santocci, Limoncello, Lemon Juice, Sugar Syrup

Lemon Drop Martini **\$11**

Russian Standard Vodka, Lemon Juice, Sugar Syrup

Celebrity Martini **\$13**

Absolut Raspberry, Cointreau, Prosecco, Pineapple, Cranberry

Lychee Martini **\$12**

Tito's Vodka, Lychee Fruit

French Martini **\$13**

Absolut Raspberri Vodka, Chambord, Prosecco, Pineapple Juice, Fresh Raspberry

VIRGIN COCKTAILS

Mojito *Strawberry, Kiwi, Mango* **\$5**

Pina Colada **\$5**

Daiquiri *Strawberry, Mango, Pina* **\$5**

Fresh Lemonade **\$3**

Unsweetened iced tea **\$3**

AFTER DINNER COCKTAILS

Espresso Martini **\$12**

Irish Cream, Kahlua, Absolut Vanilia, Vodka, Shot of Espresso

Snickertini **\$12**

Irish Cream, Van Gogh Caramel Vodka, Chocolate Liqueur, Frangelico, Splash of Creamer and Crushed Peanut Rim

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YEMANJA'S SPECIALTIES

Sweet Passion **\$10**

Passion Fruit Liqueur, Absolut Vanilla, Lime-Lemon Juice

Caribbean Dream **\$10**

Malibu Rum, Dark Rum, Melon Liqueur, Banana Liqueur, Pineapple Juice

The Retox **\$10**

Patron Silver, Pineapple Juice, Lime Juice, Green Apple Slices & Pinch of Cayenne Pepper

Herbal Refreshment **\$12**

Flor de caña 4 Años rum, Licor 43, Fresh Strawberries, Basil Leaves, Lime Juice, Pineapple & Cranberry Juice

Spiced Honey Tea **\$12**

Jack Daniels, Fireball, Triple Sec, Honey, Unsweetened Tea, Honey, Orange Wedge

New York Sour **\$10**

Bourbon, Red Wine, Egg White, Lemon Juice, Simple Syrup

Moscow Mule **\$12**

Russian Standard Vodka, Fever-Tree Ginger Beer, Fresh Lime juice

Dark and Stormy **\$12**

Meyer's Rum, Fresh Limes, Fever- Tree Ginger Beer



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YEMANJA'S CLASSICS

Old Fashioned \$10

*Jim Beam Black extra aged, Bitters, Sugar Syrup,
Orange Peel*

Manhattan \$10

Buffalo Trace Bourbon, Sweet Vermouth, Bitters

Mojito \$10

*Available in Strawberry, Mango, Kiwi, Flor de caña
4 Años Rum, Mint Leaves, Lime Juice, Sugar*

Flor de caña 7 años Rum \$12

Skinny Strawberry Mojito \$10

Flor de caña 4 Años Rum, Fresh Strawberries, Lime juice

Caipirinha \$10

Cachaca 51, Sugarcane, Lime Parts

SMALL BUT INTENSE

Blue Kamikaze \$8

Absolut Vodka, Blue Curacao, Lime Juice

Baby Cosmo \$8

*Absolut Raspberry Vodka, Triple sec, Cranberry juice,
Lime*

B52 \$8

Kahlua, Baileys, Grand Marnier, Served Flaming

Baby Guinness \$8

Patron XO Cafe, Baileys

Fireball \$8

Cinnamon Whiskey

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BEERS

Islander IPA <i>Coronado Brewery</i>	\$10
Orange Ave wit <i>Coronado Brewery</i>	\$10
7 Hop IPA <i>Rogue Brewery</i>	\$10
Stella Artois	\$7
Heineken <i>Draft 0.50L</i>	\$12
Heineken <i>Draft 0.25L</i>	\$7
Corona <i>12 oz</i>	\$8
Bud Light <i>12oz</i>	\$7
Amstel Bright <i>9.3 oz</i>	\$6
Balashi <i>7.4 oz</i>	\$5
Balashi Chill <i>7.4 oz</i>	\$5

WHISKEY

Slowhand White <i>Organic</i>	\$10
Chivas Regal	\$9
Old Parr	\$9
Jack Daniels	\$9
Jefferson's	\$9
Johnnie Walker Black Label	\$9
Johnnie Walker Red Label	\$8
Jim Beam	\$8
Bushmills	\$8
Dewar's White Label	\$8
Buffalo Trace	\$8
Crown Royal	\$8

SINGLE MALT

Dalmore	\$12
The Glenlivet	\$12
Bruichladdich	\$12



RUM

Santa Teresa 1796	\$12
Flor de Caña 7	\$9
Flor de Caña 4	\$8
Meyer's	\$8
Captain Morgan	\$8
Bacardi Silver	\$8
Havana Cuba 7	\$9

VODKA

TRU Organic	\$10
TRU vanilla Organic	\$10
Tito's Handmade <i>Gluten free</i>	\$9
Ketel One	\$9
Grey Goose	\$9
Belverdere	\$9
Absolute	\$8
<i>Mandarin, Raspberry, Vanilla, Citron</i>	
Stolichnaya	\$8
Russian Standard	\$8

GIN

Hendrick's	\$12
Bombay Sapphire	\$8
Tangeray	\$8
Beefeaters	\$8

COGNAC

Remy Martin vsop	\$13
Hennessey vsop	\$12
Hennessey vs	\$11
Grappa	\$13



TEQUILA

IXA Silver <i>Organic</i>	\$10
Patron Reposado	\$11
Patron Silver	\$10
Patron XO Café	\$9
Mescal	\$9
Sauza Silver	\$8
Jose Cuervo Silver	\$8

LIQUEUR

Cointreau	\$9
Grand Marnier	\$9
Chambord	\$8
Limoncello	\$8
Licor 43	\$8
Tia Maria	\$8
Kahlua	\$8
Disaronno Amaretto	\$8
Bailey's Irish Cream	\$8
Drambuie	\$8
Frangelico	\$8
Southern Comfort	\$8
Romana Sambuca White	\$8

