

Refreshing Smoothies

Strawberry Banana	\$8
Strawberry, Banana, Fat Free Greek Yogurt, Honey, Skim Milk	
Pineapple Banana	\$8
Pineapple, Banana, Low Fat Vanilla Yogurt, Pineapple Juice	
Mixed Berry Blend	\$8
Blackberry, Blueberry, Strawberry, Fat Free Greek Yogurt, Orange Juice	
Liamigua's Greens	\$9
Kale, Green Apple, Spinach, Cucumber, Pineapple, Banana, Almond Milk, Honey, Ginger	
Berry Breakfast	\$9
Blackberry, Blueberry, Strawberry, Raspberry, Oats, Almond Milk, Honey	

Gelato	Sm.	Lg.
Caramel Sea Salt	\$6.00	\$9.00
Chocolate Hazelnut	\$6.00	\$9.00
Classic Chocolate	\$6.00	\$9.00
Coconut	\$6.00	\$9.00
Cookies & Cream	\$6.00	\$9.00
Pistachio	\$6.00	\$9.00
Madagascar Vanilla Bean	\$6.00	\$9.00
Strawberry Cheesecake	\$6.00	\$9.00
Tahitian Vanilla	\$6.00	\$9.00
White Chocolate with Raspberry	\$6.00	\$9.00
Mango Sorbet	\$7.00	\$10.00
Raspberry Sorbet	\$7.00	\$10.00

Libations

Wines by the glass	\$8.50
Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon	
Local Beer	\$5.50
Carib, Stag, Skol	
Import Beer	\$8.90
Heineken, Corona	



Coffee Selections

	Sm.	Lg.
Café Latte	\$5.00	\$5.75
Mocha	\$5.00	\$6.00
Café Americano	\$4.00	\$5.00
Cappuccino	\$5.00	\$5.75
Hot Chocolate	\$4.50	\$5.50
Macchiato	\$4.50	\$5.50
Single Espresso	\$3.50	
Double Espresso	\$5.00	
Extra Shot	\$2.00	
Regular Coffee	\$4.00	\$5.00
Decaf Coffee	\$4.00	\$5.00
Hot Tea	\$3.50	\$4.50



Beverages

SODAS

Pepsi (can)	\$4.00
Diet Pepsi (can)	\$4.00
7up	\$4.00
Ginger Ale (can)	\$4.00
Ting or Pink Ting	\$5.00
Gosling's Ginger Beer	\$9.00
Root Beer	\$4.00
Red Bull	\$8.00

GATORADE

Gatorade Lime	\$7.00
Gatorade Orange	\$7.00
Gatorade Blue	\$7.00
Gatorade Fruit Punch	\$7.00

JUICES

Tropical Delight Apple	\$8.00
Tropical Delight Cranberry	\$8.00
Tropical Delight Orange	\$8.00

WATERS

Island Purified (1.5L)	\$6.00
Island Purified (625ml)	\$3.00
San Pellegrino (250ml)	\$5.00
San Pellegrino (750ml)	\$11.00



Breakfast Sandwich

Breakfast Wrap \$11.00
Scrambled Egg Whites, Cheddar, Bacon,
Mushrooms

Breakfast Burrito \$10.50
'Ask your server for today's feature'

Deep Pan Breakfast Pie \$10.50
Hash Brown Crust with today's daily creation

Parfaits & Fruit

Calypso Parfait \$9.00
Mixed Berry Parfait \$9.00
Fresh Fruit \$9.00
Yoplait Yogurt \$3.00

Pastry & Sweets

Croissant \$3.50
Chocolate Croissant \$4.50
Almond Cream Croissant \$5.00
Nutella Brioche \$5.00
Sour Cream Coffee Cake \$4.50
Blueberry Muffin \$5.00
Banana Nut Muffin \$5.00
Cranberry Muffin \$5.00
Cream Baked Sweet Roll \$4.50
Chocolate Cake \$8.00
Daily Chef's Choice Cake \$7.00
Daily Chef's Choice Tart \$6.00
Danish \$4.50
Brownie \$5.00

Cookies —\$2.00 each

Chocolate Chip
Peanut Butter
Oatmeal Raisin
Daily Varieties—ask your server



Sandwiches & Wraps

Tuna Tataki | \$18
Citrus Mayonnaise, Avocado, Lettuce, Red Onion, Carrot Julienne

Prosciutto & Swiss | \$16
Thinly Shaved Prosciutto, Swiss Cheese, Tomatoes, Basil Pesto, Ciabatta Bread

Turkey Baguette | \$14
Sliced Turkey, Onions, Pickles, Cream Cheese Spread, Baguette

Vegetarian Hummus Wrap | \$14
Grilled Zucchini, Roasted Red Pepper, Spinach, Tofu, Hummus Spread, Tortilla

Feature Deli-Style Sandwiches—ask you server for today's options | \$16

Salads

Farmers Salad | \$13
Tomatoes, Cucumber, Avocado Salad, Cilantro, Lemon

Kale Bowl | \$15
Fresh Kale, Chick Peas, Red Onion, Feta Cheese with Olive Oil, Garlic, Cilantro, Lime and Spice Variety

Roasted Beet Salad | \$15
Roasted Red & Golden Beets, Goat cheese & Orange Vinaigrette

Traditional Caesar | \$15
Romaine Hearts, Herbed Croutons, Shaved Parmigiano Reggiano, Caesar Dressing

Savory

Grilled Vegetable Quiche | \$9
Chef Selected Vegetable Creation with Cheese and Herbs- ask your server for today's feature

Traditional Quiche Lorraine | \$11
Bacon & Swiss Cheese

Jamaican Beef or Chicken Patty | \$9
Traditional Spiced Meat & Flaky Turmeric Pastry

