



OPENING BAR MENU

DAILY "POTFISH" CRUDO

Ginger – Fresh Chili – Scallion – Lemon

RAREBIT TICKLER TOAST

Sweet Pepper Jam – Worcestershire – Melted Tickler Cheddar

★ WEST INDIAN INSPIRED "COCO BREAD" SAMMIES

- *Lobster Celeriac – (Drawn Lemon Butter)*
- *Grilled Chicken – (Spicy Mango Aioli – Shredded Iceberg)*
- *Smoked Fish Pâté Butter – (Shaved Radish)*
- *Kirby and Red Watercress (Pickled Vegetables – Olive Mayo)*
- *Akee'n Saltfish (Melted Onion – Bell Peppers)*

BANGERS AND MASHED BREADFRUIT

Grilled Curried Sausages – Savory Breadfruit Mash

FISH & LEMON CRISPS

Beer Battered Cod – Fried Lemon Wheels – Tartar Sauce

PEPPERED GOAT PIES

Slow Stewed Peppered Goat – Grilled Scallion Chutney

YUCCA FRIES

Green Chili Aioli

SHRIMP AND YAM SAUCE

Peanut – Cilantro

★ ESCABECHE CHUNKS

Fried Porgy Skewers – Warm Onion Marmalade

SOLOMON'S BURGER

Served with Yucca Fries – Grilled Tomato – Shredded Iceberg – Scotch Bonnet Pepper & Green Papaya Aioli. Or Fix-it up: Shredded Iceberg, Grilled Tomato, Cheddar, Curried Onions, Thick-Cut Bacon.

★ House Specialty



SIGNATURE COCKTAILS

VENTURE'S PUNCH

JAMAICAN RUM, AGRICOLE, LIME, BITTERS, NUTMEG

MY MOTHER RUINED MY TONIC

GIN, BAY & SAGE REDUCTION, MANGO, LIME, AGRICOLE, TONIC

KENTUCKY BLOSSOM

RUM, BOURBON, ORANGE BLOSSOM HONEY SYRUP, CINNAMON, LEMON

S&K DARK N STORMY

DARK RUM, JAMAICAN RUM, HOUSE MADE GINGER BEER

TELENOVELA

CACHACA, MEZCAL, CILANTRO, PASSION FRUIT, LIME, AGAVE, TURMERIC

RE-FASHIONED

RUM, BENEDICTINE, APPLE BITTERS

\$14

