



THE PRINCESS BEACH CLUB

Southern BBQ COOKOUT

SATURDAY NIGHT

\$78 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

HOT

| | | | | |
|---|--------------------------------|---------------------------------|---|-------------------------------------|
| 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) |
|---|--------------------------------|---------------------------------|---|-------------------------------------|

COLD

| | | | |
|---|---|------------------------------|------------------------------|
| Black-Eyed Pea & Bulgur Wheat Salad (VG) | Potato, Green Bean, Radish Salad (V) | Homemade Pickles (VG) | Pickled Coleslaw (VG) |
|---|---|------------------------------|------------------------------|

Bacon & Onion Hushpuppies
Deep Fried Cornbread Balls, Ranch Sauce

Corn Bread & Soft Dinner Rolls

DESSERT

| SERVED FAMILY STYLE TO THE TABLE

Cheesecake
Cream,
Chocolate and
Caramel Sauce

Fudge Brownies & White Chocolate Blondies

Lemon Meringue Tarts
Dry Meringue,
Fruit Compote

Pineapple Upside Down Cake
Vanilla Pound
Cake, Charred
Pineapple Salsa

S'mores
Graham
Crackers,
Chocolate,
Marshmallows

Red Velvet Cake

(V) Vegetarian (VG) Vegan | 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 Liqueur,
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 |

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