



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)
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COLD

Black-Eyed Pea & Bulgur Wheat Salad (VG)	Potato, Green Bean, Radish Salad (V)	Homemade Pickles (VG)	Pickled Coleslaw (VG)
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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
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(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 - 19

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 - 19

Our Signature Frosé with Rosé Wine

MARGARITA'S

TIKI RITA

Silver Tequila, Fresh Lime,
Pomegranate, Pineapple,
Coconut Rum Float

JALAPEÑO MARGARITA

Silver Tequila, 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

14

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 - 19

A Hamilton Princess Play on the Classic Trader Vic's Cocktail
Hamilton Princess Single Barrel Reserve Rum, Gosling's Black
Seal Rum, Fresh Lime, Bermuda Gold Liqueur, Grand Marnier

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	16	75
Yellow Label', Veuve Cliquot, Champagne, France	35	160
Astoria 'Fashion Victim' Rosé, Veneto, Italy	13	55

ROSÉ

John Legend LVE Rosé	19	90
AIX, Coteaux d'Aix en Provence, France	17	80

WHITE

Sauvignon Blanc, Wairau River, New Zealand	16	75
Chardonnay, Trapiche, Mendoza, Argentina	17	80

RED

Malbec, Kaiken Ultra, Argentina	17	80
Pinot Noir, J. Lohr 'Falcons Perch', California	16	75

17% gratuities will be added to the menu price listed.
