

BEER

“Beer is proof that God loves us and wants us to be happy.”
- Benjamin Franklin

- BELIKIN | 5
- BELIKIN PREMIUM | 6
- BELIKIN STOUT | 5
- LIGHTHOUSE | 5
- RED STRIPE | 6
- HEINEKEN | 6

TROPICAL FRUIT JUICE

We have 18 variations of tropical fruits found on the property, in addition to our 2 acre organic garden. Drink up.

- WATERMELON | 4
- COCONUT WATER | 4
- PINEAPPLE | 4
- PINK GRAPEFRUIT | 4
- ORANGE | 4
- MANGO | 4

DRINK (JUICE) LIKE A LOCAL

Many generations of Belizeans have enjoyed these drinks. They reflect our cultural diversity as well as the variety of tropical fruits available to us regionally.

- FLOR DE JAMAICA | 5
 - A popular drink in Central America and the Caribbean, traditionally made by boiling the sundried petals of hibiscus flower. Locals will drink this prior to a meal to aid with digestion.
- SOUR SAP COLADA | 5
 - This prickly green fruit is traditionally used to make juice as well as ice cream. Here we do a ‘colada’ twist on an old classic. (S)



SPECIALTY COCKTAILS

We’ve always enjoyed handcrafted cocktails. Our focus here is to infuse local spirits with fresh flavors from our garden. Here’s a few of our favorites:

- CITRUS HA’AB | 8
 - Infused spice rum, 3 fresh juices (grapefruit, orange, lime) and local honey
- EDWARD THE CUCUMBER | 8
 - Gin or Vodka, muddled cucumber and mint, fresh lime juice and ginger (option to add a splash of Belikin)
- THE REFRESHER | 8
 - Vodka, grapefruit juice, wild cilantro leaf, dash of salt
- DOWN THE HATCH (owners’ favorite) | 9
 - House infused jalapeño tequila, muddled lemon basil and fresh lime juice topped with pineapple juice
- SWEET CORN COLADA (the crowd favorite) | 8
 - Crystal Lite Rum, in-house sweetcorn mix, plain yogurt
- MANGO HABANERO MARGARITA | 9
 - Tequila infused with home grown habaneros, muddled mango, splash of lime
- WATERMELON MOJITO | 9
 - Fresh watermelon, muddled mint and lime juice
- HOW ABOUT THE HIBISCUS | 9
 - Vodka, muddled cucumber, mint, and pineapple juice

• WE ALSO MAKE ALL THE CLASSICS, FEEL FREE TO ASK YOUR BARTENDER



HORCHATA | 4

- “Drink of the gods.” This is a Latin American rice drink made from a recipe handed down from generation to generation.

TAMARINDO | 4

- Tamarind fruit is very popular in both Asia and Latin American cuisine. You can find “jugo de tamarindo” often in the local street markets.

SUCCOTZ COCKTAIL (drink for charity!) | 9

- Our classic Sweet Corn Colada with chocolate and banana. All proceeds go to helping nearby Succotz Primary School
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- *Prices are in US \$ and are subject to an additional 12.5% Government tax and 10% service charge*
(S) Seasonal

