



Lounge Bar Snacks

SPICED MIXED NUTS \$15

Glazed in a Sweet and Spicy Banks Beer Glaze

TRUFFLED POTATO CHIPS \$15

Lemon Aioli

BUTTERMILK FRIED \$40
CHICKEN THIGHS

Buffalo Aioli, Lemon Zest & Pickled Jalepeno

GRILLED FOCCACIA \$40
BRUCHETTA

Caponato, Buffalo Mozzarella & Pesto

BEER BATTERED \$45
TURBOT GOUJONS

Homemade Tartare Sauce

WAGYU BEEF \$42
SLIDERS (2).

Tomato Relish, Shallot & Pickle

HOISIN GLAZED PORK \$40
BELLY BAO BUNS (2).

Sesame & Pickle Red Cabbage

POACHED LOBSTER \$48
AND BROWN
SHRIMP ROLL

Lemon Aioli, Chives & Wasabi Tobiko



Price Quoted In Barbados Dollars
Subject To 12.5% Service Charge



LOUIS XIII

Rémy Martin
COGNAC GRANDE CHAMPAGNE



THINK A CENTURY AHEAD

EACH DECANTER IS THE LIFE ACHIEVEMENT OF GENERATIONS OF CELLAR MASTERS

A BLEND OF UP TO 1200 EAUX-DE-VIE, 100% FROM COGNAC GRANDE CHAMPAGNE

ONE HALF OUNCE	\$156
ONE OUNCE	\$315
TWO OUNCE	\$625



To all our very special guests we greatly appreciate having this opportunity to reveal to you the full Tides Dining Experience that we are so very proud to offer.

To commence, we would like to encourage you to relax and unwind with the help of one of our featured cocktails.

Chris and his team at the Bar have been working on these cocktails to ensure that with every sip you have a memorable moment!

CHEERS!

COCKTAIL LIST

THE TIDES BLENDS

TIDES COOLER	\$38
<i>Mount Gay Eclipse, Cherry Brandy, Triple Sec, Orange, Pineapple</i>	
HIGH TIDE	\$38
<i>Mount Gay Eclipse, Blue Curacao, Orange & Pineapple Juice</i>	
LOW TIDE	\$35
<i>Blueberry Vodka, Lime Juice. Blue Curacao, Triple Sec, Pineapple Juice</i>	
ROASTED PEPPERED PINEAPPLE MARGARITA	\$38
<i>Tequila, Cointreau, Fresh Roasted Pineapple, Tabasco Sauce, Fresh Lime Juice</i>	
SPICY LYCHEE & TAMARIND MARGARITA	\$38
<i>Tequila, Tamarind Liqueur, Tabasco Sauce, Fresh Lime Juice Lychee Syrup Finish With Seasoned worm Salt</i>	
TOM'S SISTER	\$38
<i>Pink Gin, Fresh Lime, Strawberry, Topped with Soda, Fresh Strawberries</i>	
FRUIT SALAD SPRITZER	\$35
<i>Passion fruit, Elderflower Liqueur, white port wine, Lime juice, Topped with prosecco & fresh fruits</i>	
TRES CHIC	\$38
<i>Vodka, Fresh Cucumber, Fresh Basil, Lime, Dash of Syrup</i>	
STRAWBERRY & BASIL MARTINI	\$38
<i>Vodka, Fresh Strawberries, Fresh Basil</i>	
PASSIONTINI	\$35
<i>Vodka, Passion Fruit Puree, Splash of Lime</i>	
<i>* To make this a Pornstar Martini, add Prosecco & Passoa (45)</i>	
VERY BERRY FIZZ	\$38
<i>Prosecco, Strawberry Puree, Fresh Strawberries</i>	
LYCHEE BELLINI	\$38
<i>Prosecco, Lychees, Lychee Caviar</i>	
TWISTED APEROL SPRITZ	\$35
<i>Aperol, Passion fruit Topped with Rose Prosecco, Finished with A Slightly Toasted Orange Slice</i>	

COCKTAIL LIST

COLD & FROTHY

DEPUTY Barbados	\$14
BANKS Barbados	\$14
CARIB Trinidad	\$15
HEINEKEN Holland	\$15
HEINEKEN ZERO Holland	\$14
STELLA ARTOIS Belgium	\$18
CORONA MEXICO	\$20
GUINNESS IRELAND	\$18
SHANDY Beer & Sprite	\$15

MOCKTAILS

A LITTLE PASSION	\$20
<i>Passion Fruit Puree, Orange Juice, Sprite</i>	
FRESH GINGER SQUASH	\$22
<i>Fresh Ginger served with Fresh Lime Squash</i>	
BAJAN FRUIT PUNCH	\$22
<i>Blended Tropical Fruit Juices,</i>	
STRAWBERRY & BASIL LEMONADE	\$22
<i>Fresh Lime Juice, Basil</i>	
MARS HERSHEY EXPLOSION	\$25
<i>Chocolate Syrup, Milk, Whipped Cream,</i>	
COOKIES & CREAM MILKSHAKE	\$28
GREEN MONSTER	\$20
<i>Apple Monin, Sprite</i>	

APRÈS DINNER DIGESTIFS

MOCHA ESPRESSO MARTINI	\$40
<i>Vodka, Espresso, Kahlua, Baileys</i>	
ESPRESSO MARTINI	\$38
<i>Vodka, Espresso, Kahlua</i>	
LIMONCELLO FRAPPE	\$32
<i>Homemade Limoncello with Crushed Ice</i>	
EXTRA OLD FASHIONED AGED RUM (Mount gay ,Plantation, Doorleys or cockspur) orange bitters, angostura bitters, syrup	\$35
TOASTED CARAMEL SUGAR CAKE	\$38
<i>Vodka, Coconut Cream, Caramel, Crisma Rum Cream</i>	

RUM

NEW! Enjoy a flight of 3 Aged DOORLY'S RUM	\$70
Doorly's 14 Yr Old, Aged in Bourbon Cask	\$31
Doorly's 12 Yr Old, Aged in Bourbon Cask	\$28
Doorly's XO, Aged in Sherry Cask Rum	\$25
MOUNT GAY ECLIPSE	\$20
MOUNT GAY SILVER	\$20
MOUNT GAY EXTRA OLD	\$30
MOUNT GAY BLACK BARREL	\$25
MOUNT GAY SINGLE ESTATE	\$185
COCKSPUR OLD GOLD	\$18
COCKSPUR VSOR	\$25
MALIBU	\$17
BACARDI WHITE	\$22
EL DORADO 21 Yr Old	\$60
EL DORADO 12 Yr Old	\$25
ANGOSTURA AGED RUM 1919	\$45
ANGOSTURA RUM 1824	\$30
FOURSQUARE SPICED	\$18
PLANTATION XO	\$30
PLANTATION GRANDE RESERVE	\$20
BAJAN 1966	\$25
AGUACANA CACHACA RUM	\$25

GIN

GORDONS	\$25
GORDONS PINK	\$22
TANQUERAY	\$30
TANQUERAY 10	\$35
BOMBAY SAPPHIRE	\$32
HENDRICKS	\$38
BEEFEATER	\$25
BEEFEATER PINK	\$22
GREENALL	\$28
BLOOM LONDON	\$34
OPHIR	\$36
WHITLEY NEILL	\$28
Rhubarb & Ginger / Blood Orange	
Raspberry / Small Batch / Quince	\$57
KI NO BI	\$26
PLYMOUTH GIN	\$35
BOTANIST	\$26
McQUEEN & VIOLET FOG	\$35

VODKA

ABSOLUT	\$25
ABSOLUT	\$28
Mandarin, Citron, Kurant	
ABSOLUT ELYX	\$30
SMIRNOFF	\$22
SMIRNOFF APPLE	\$26
CIROC	\$30
CIROC APPLE	\$26
STOLICHNAYA	\$26
KETEL ONE	\$30
GREY GOOSE	\$36
BELVEDERE	\$30
TITOS	\$26

WHISKEY

SCOTCH WHISKY

BLACK GROUSE	\$32
FAMOUS GROUSE	\$28
DEWARS	\$28
DEWARS 12 YR OLD	\$32
JOHNNIE WALKER Black	\$30
JOHNNIE WALKER Double Black	\$35
JOHNNIE WALKER Gold	\$37
JOHNNIE WALKER 18YR	\$45
JOHNNIE WALKER Blue Label	\$160
J&B BLEND	\$28
CHIVAS REGAL	\$30
COMPASS BOX ARTIST BLEND	\$30

IRISH WHISKY

JAMESON'S IRISH	\$28
TULLAMORE DEW	\$28
TEELING SINGLE MALT	\$35

SINGLE MALT WHISKEY

MACALLAN 12 Yr Old	\$50
GLENLIVET 12 Yr Old	\$40
GLENLIVET 18 Yr Old	\$70
GLENFIDDICH 12 Yr Old	\$40
GLENFIDDICH 18 yr OLD	\$55
BENROMACH 10 YR OLD	\$45
GLENMORANGIE	\$45

AMERICAN WHISKEY

JACK DANIELS Black Label	\$30
JACK DANIELS Single Label	\$40

BOURBON

JIM BEAN	\$25
WOODFORD RESERVE Kentucky	\$35
MAKER'S MARK	\$30

RYE

CANADIAN CLUB	\$26
CROWN ROYAL	\$26

BRANDY, COGNAC

CALVADOS

REMY MARTIN VSOP	\$35
REMY MARTIN XO	\$80
REMY MARTIN 1738	\$40
COURVOISIER VS	\$28
COURVOISIER VSOP	\$35
HENNESSY VS	\$28
HENNESSY XO	\$104
HENNESSY VSOP	\$45
HENNESSY PURE WHITE	\$35
ARMAGNAC	\$56
CALVADOS	\$28

TEQUILA

CASAMIGOS REPOSADO	\$35
TEREMENA BLANCO	\$35
DON JULIO 1942	\$72
DON JULIO REPOSADO	\$35
DON JULIO BLANCO	\$35
DON JULIO ANEJO	\$40
MIJENTA BLANCO	\$38
CASA NOBLE	\$40
PATRON SILVER	\$30
MEZCAL JOVEN Blanco	\$25
MEZCAL ABOCADO CON GUSADO Gold	\$35
ORENDAIN REPOSADO	\$25

APERITIFS

KOLA TONIC	\$18
APEROL	\$28
DUBONNET	\$20
SAMBUCA	\$25
SAMBUCA BLACK	\$28
DRAMBUIE	\$20
BAILEYS	\$25
TIA MARIA	\$20
KAHLUA	\$25
AMARETTO Disaronno	\$25
AMARETTO Gozio	\$22
FRANGELICO	\$25
GRAND MARNIER	\$30
COINTREAU	\$25
GRAPPA CASTELLO BANFI	\$34
PERNOD	\$25
RICARD PASTIS	\$20
BENEDICTINE	\$22
PIMMS	\$20

LIQUEURS

CREME DE CASSIS	\$20
APRICOT BRANDY	\$20
CRÈME DE CACAO White / Brown	\$18
CRÈME DE MENTHE White / Green	\$18
MELON LIQUEUR	\$18
BUTTER SCOTCH	\$18
GALLIANO	\$18
CAMPARI	\$24

CIGARS

PLEASE ASK YOUR SERVICE FOR
OUR CIGAR MENU.

CIGAR CUTTERS & LIGHTERS
ARE PROVIDED FOR
YOUR CONVENIENCE.

CIGARETTES

CIGARETTES ARE AVAILABLE FOR SALE.

PLEASE ASK YOUR SERVICE FOR
OUR SELECTION OF CIGARETTES.

**ALL PRICES ARE QUOTED IN
BARBADOS DOLLARS AND SUBJECT TO
12.5% SERVICE CHARGE.**