

# Longboard Legends

## HAPPY HOUR – \$7 PAINKILLERS & \$11 FROSE

**FROZEN PAINKILLER** - Dark rum, coconut cream, pineapple, orange, grated nutmeg 10

**PASSION FRUIT FROSE** - Wonderful combination of rose, passion fruit, and Aperol 12

# Vintage Cocktails

## \$8 DURING HAPPY HOUR

**MAI TAI'D** – Blend of aged rums, pierre ferrand dry curacao, house made orgeat, lime 11

**PALOMA BRAVA** – Choice of mezcal joven or reposado tequila, contratto aperitivo, house made grapefruit soda, jamaican hibiscus bitters, himalayan salt 11

**MELLOW MULE** - Vodka, elderflower liqueur, house made ginger beer, mint, lime, bitters 11

**HURRICANE (CAT 5)** – Aged light and dark rum, passion fruit, orange, lemon, hellfire bitters, passion fruit foam 11

**HANG TEN HEMINGWAY** – Light rum, pamplemousse rose liqueur, maraschino liqueur, fresh pink grapefruit and lime, hopped grapefruit bitters 11

**SUBLIME IN THE COCONUT** – Choice of rum or gin, banana liqueur, housemade coconut lemongrass liqueur, lime, coconut water, pomegranate 11

**PAIN-QUILA** – Reposado tequila, Pierre Ferrand dry curacao, pineapple, coconut milk, honey, pineapple foam, toasted coconut 11

**ZOMBIE TSUNAMI** – Light, dark and overproof rum, pecan orgeat, apricot liqueur, orange, lime and elemakule tiki bitters 11

# House-Shaped Cocktails

## \$8 DURING HAPPY HOUR

**SUNSHOWER** – Grilled lemon vodka or rosemary infused gin, elderflower liqueur, basil, cucumber, house lemonade, celery bitters 12

**HEART & SOL** – Grilled pineapple & jalapeno reposado tequila, grand marnier, local thai basil, pineapple, lime, honey, smoked sea salt 12

**SWELL CHASER** – Rosemary infused gin, dry curacao, elderflower liqueur, fresh grapefruit, burnt rosemary, grapefruit bitters 12

**MI BOY LILIKOI** – Reposado tequila, mezcal joven, contratto bitter, passion fruit, lime, habanero, passion fruit foam, Jamaican hibiscus bitters, chili salt 12

**CANE GARDEN** – Rhum agricole, house made coconut lemongrass liqueur, house made ginger shrub, local basil, lime 12

**DAY BREAK** – Dark rum, ginger turmeric tea, allspice liqueur, lemon, turmeric sugar rim 12

**TIO RIO** – Gin, tomatillo shrub, blood orange, vanilla liqueur, lime 12

**MANGROVE** – Mezcal, house mango verdita, agave, citrus salt 12

# Island Classics

## \$7 DURING HAPPY HOUR

You name it, we'll make your favorite tropical cocktail using fresh juices and premium liquors.

ALL PRICES INCLUDE ANY LOCAL TAXES

BAR – 3 PM UNTIL / KITCHEN – 3 PM - 10 PM / HAPPY HOUR – 3 PM - 6 PM

MAIN INTERSECTION, CRUZ BAY, ST. JOHN, USVI / 340.715.2210

# Beer

## \$1 OFF DURING HAPPY HOUR

### LOCAL BREWS

<b>STJ BREWERS</b> – Summer Ale [Wheat Ale, 4.2%]	.....6
<b>STJ BREWERS</b> – Mango Pale Ale [Fruit Beer, 4.5%]	.....6
<b>STJ BREWERS</b> – Island Hoppin [IPA, 6.2%]	.....6
<b>LEATHERBACK</b> – Beach Life [Blonde Ale, 4.5%]	.....6
<b>LEATHERBACK</b> – Bush Life [Saison, 6.4%]	.....6
<b>LEATHERBACK</b> – Island Life [Lager, 4.9%]	.....6
<b>LEATHERBACK</b> – Reef Life [IPA, 6.5%]	.....6

### CRAFT

<b>BELLS BREWERY</b> – Two Hearted [16oz American IPA, 7%]	.....10
<b>BELLS BREWERY</b> – Oberon [16oz Summer Wheat Ale, 5.8%]	.....10
<b>SIERRA NEVADA</b> – Hazy Little Thing [IPA, New England Style, 6.7%]	.....6.5
<b>SIERRA NEVADA</b> – Tropical Torpedo [IPA, Tropical, 6.7%]	.....6.5

### CARIBBEAN

<b>CARIB</b> – [Trinidad, 5.2%]	.....6
<b>CORONA</b> – [Mexico, 4.6%]	.....6
<b>DOS EQUIS LAGER</b> – [Mexico, 4.2%]	.....6
<b>PRESIDENTE</b> – [Dominican Republic, 5%]	.....6

### MAINLAND / WORLD

<b>COORS LIGHT</b> – [Colorado, 4.2%]	.....5.5
<b>MILLER LITE</b> – [Wisconsin, 4.17%]	.....5.5
<b>HEINEKEN</b> – [Netherlands, 5%]	.....6
<b>MODELO ESPECIAL</b> – [Mexico, 4.4%]	.....6
<b>MODELO NEGRA</b> – [Mexico, 5.4%]	.....6

# Wine

## SPARKLING

<b>LOUIS PEDRIER</b> – [France] Brut	.....9.5	36
<b>CONQUILLA CAVA</b> – Brut Rose	.....15	60
<b>PERRIER JOUET</b> – [France] Brut	.....	90
<b>VUEVE CLIQUOT</b> – [France] Brut	.....	95

## WHITE

<b>VIGNETI DEL SOLE</b> – [Italy] Pinot Grigio	.....10	38
<b>MOUNT RILEY</b> – [New Zealand] Sauvignon Blanc	.....11	44
<b>SELBACH</b> – [Germany] Riesling	.....11	42
<b>CHARD PROJECT</b> – [California] Chardonnay	.....10	40

## RED

<b>MONTES</b> – [Chile] Cabernet Sauvignon	.....10	36
<b>FINCA TORREMILANOS</b> – [Spain] Tempranillo	.....10	40
<b>ALTOS LAS HORMIGAS</b> – [Argentina] Malbec	.....11	45
<b>CP</b> – [Italy] Sangiovese	.....11.5	46
<b>PRISMA</b> – [Chile] Pinot Noir	.....10	38

## ROSE

<b>MANON</b> – [France] Rose	.....9	36
<b>MIRAVAL</b> – [France] Rose	.....11	44
<b>GOBELSBURG</b> – [Austria] Rose	.....12	50
<b>PAUL JABOULET “PARALLELE 45”</b> – [France] Rose	.....12.5	52

# Non-Alcoholic

<b>HOUSE-MADE SEASONAL SODA</b>	.....4
<b>HOUSE-MADE GINGER BEER</b>	.....4
<b>HOUSE-MADE GRAPEFRUIT SODA</b>	.....4
<b>HOUSE-MADE LEMONADE</b>	.....3
<b>SAN BENEDETTO</b> – Sparkling or still	.....1.0L 7
<b>COCONUT WATER</b> – Grace, No Pulp	.....Glass 3
<b>SODA</b> – Coke, Diet Coke, Sprite, Ginger Ale, Soda, Tonic	.....3
<b>TING</b> – Caribbean Grapefruit Soda	.....4
<b>HOUSE-MADE KOMBUCHA</b>	.....5