**COCONUT CAIPIRINHA**  
Leblon Cachaca, Bermuda Gold  
Coconut Lime Juice

**PINEAPPLE CRUSH**  
Bacardi Pineapple Rum  
Fresh Lime, Ginger Beer

**BERMUDA OLD FASHIONED**  
Gosling’s Family Reserve Rum, Maker’s Mark,  
Angostura Bitters, Orange Peel

**YOUR HIGHTNESS**  
Empress Gin, Fresh Lemon Elixir,  
Sparkling Wine, Berries, Mint

**MANGO LEMON DROP**  
Mango Puree, Vodka  
Fresh Lemon Elixir

**1609 MULE**  
Bombay Sapphire, Lemon, Ginger Beer, Basil, Cucumber

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**PALOMA’S OF PRINCESS - 18**

**Cocktails for a Crowd - Pitcher- 60**

**ORIGINAL**  
Casamigos Blanco Tequila,  
Grapefruit Soda, Salt Rim

**PICANTE**  
Ghost Tequila, Grapefruit Soda, Lime,  
Salt Rim, Jalapeño

**AHUMADO**  
Illegal Mezcal Tequila, Grapefruit Soda, Tajín

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**BERMUDA CLASSICS - 14**

**PRINCESS RUM SWIZZLE**  
Gosling’s Black Seal & Gold Rums, Grenadine,  
Lime, Pineapple, Orange, Angostura Bitters

**CLASSIC DARK & STORMY**  
Gosling’s Black Seal Rum, Ginger Beer

**HAND-SHAKEN BARTENDER’S COLADA**  
Bacardi Pineapple Rum, Gosling’s Gold Seal Rum,  
Coconut, Fresh Lime, Orange, Pineapple

**ROYAL HAMILTON YACHT CLUB**  
Hamilton Princess Single Barrel Reserve Rum,  
Gosling’s Black Seal Rum, Fresh Lime,  
Bermuda Gold Liqueur, Grand Marnier

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**REKORDERLIG Ciders - 12**

**PASSION FRUIT**

**WILD BERRIES**

**MANGO RASPBERRY**

**STRAWBERRY LIME**

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**FROSÉ**

**SESSION - 16**  
Frosé, Matua Rosé

**GREY GOOSE - 22**  
Session Frosé +  
Miniature Grey Goose Bottle

**ZERO PROOF -9.5**

**HAMILTON PUNCH**  
Hand Crafted with Fresh Juices and Ginger Beer

**WATERMELON MOJITO**  
Lime Juice, Watermelon Puree, Club Soda

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**WINE SELECTION**

**SPARKLING**

Santa Margherita Prosecco Brut, Italy - 15/75  
Yellow Label, Veuve Clicquot, France - 30/150  
Astrid ‘Fashion Victim’ Rose, Italy - 12/55  
Dom Pérignon, France, ’09 - 385  
Veuve Clicquot Rosé, France, NV - 195  
Franciacorta, Ca’ del Bosco Prestige Cuvée, Italy, NV - 150  
Cava, Segura Viudas Heredad Brut, Spain, NV - 100

**WHITE**

Sauvignon Blanc, Auntsfield, New Zealand - 15/75  
Albarino, Paco & Lola, Rias Baixas, Spain - 16.50/85  
Riesling Kabinett, Schloss Vollrads, Germany - 16/80  
Chardonnay, La Crema, Sonoma Coast, USA, ’16 - 17/85  
Sancerre, Pascal Jolivet, France - 18/90  
Pinot Grigio, Cantina Terlan, Italy - 16/75  
Ca’ D’Gal Moscato D’Asti Lumine, Italy - 16/80  
Sauvignon Blanc, Kim Crawford, New Zealand, ’17 - 18/90  
Chardonnay, Stag’s Leap, “Karia”, Napa Valley, USA, ’15 - 140  
Chardonnay, Riverstone, J.Lohr, USA, ’16 - 75  
Grüner Veltliner, Bründlmayer, Austria, ’16 - 90

**ROSE**

Whispering Angel, Provence, France - 16/80  
AIX, Coteaux d’Aix en Provence, France - 14/70  
Fleurs de Prairie, Cotes-de-Provence, France, ’17 - 80

**RED**

Bordeaux, Grand Bateau, France - 16/80  
Cabernet Sauvignon, Joseph Carr, USA - 18/90  
Malbec, Kaiken ‘Ultra’, Argentina - 17/85  
Tempranillo, Mont Ducay Reserve, Spain - 16/80  
Pinot Noir, Falcoins Percht, J.Lohr, USA, ’16 - 85  
Bogle, ’Old Vines’, Zinfandel, Lodi Valley, USA, ’14 - 16/80  
Carménère, Apalta - Colchagua Valley, Chile - 18/90  
Malbec, Alpassion, Argentina, ’14 - 90  
Merlot, Jean Luc Thunevin “Bad Boy”, France ’16 - 100  
Cabernet Sauvignon, Stag’s Leap Wine Cellar ‘Artemis’, USA, ’14 - 195  
Cabernet Sauvignon, Shiraz, Penfold’s Max’s, Australia, ’15 - 100  
Syrah, Cotes-de-Hermitage ‘Les Meyssonier’, France, ’16 - 90  
Valpolicella Blend, Masi “Costasera”, Italy, ’12 - 165

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17% gratuity will be added to the menu price listed

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**Vintages are subject to change**