

BITES

GUACAMOLE & CHIPS (V) (GF) 21

Grilled Avocado, Cilantro, Tomato,
Corn Tortillas

JALAPEÑO CORN BREAD (V) 19

Creamy Honey Butter

SOUTHWEST VEGGIE QUESADILLA (V) 19

Flour Tortilla, Corn, Peppers,
Pepper Jack Cheese, Guacamole,
Tomatillo Salsa

Add: Chicken 8 | Shrimp 9 | Tofu 7

OXTAIL EMPANADAS (GF) 22

Tomatillo Salsa, Cilantro Mayo

GOLDEN FRIED SHRIMP 24

Mango Salsa, Lime Crema

PIRI PIRI CHICKEN WINGS 23

Piri Piri Sauce, Garlic Aioli

SALADS

SALAD ADDITIONS: CHICKEN 8 | SHRIMP 9 | TOFU 7

SPRING SALAD (V) (GF) 21

Mixed Greens, Cherry Tomatoes,
Feta Cheese, Orange Segments,
Honey Citrus Dressing

CHARRED CORN SALAD (V) (GF) 23

Corn Kernels, Queso Fresco, Tomato,
Cilantro, Pickled Red Onion, Arugula,
Lime Crema Vinaigrette

KALE & MANCHEGO (V) (GF) 22

Kale, Candied Cashews,
Goji, Manchego, Grapes,
Creamy Garlic Dressing

CEVICHE

ALL CEVICHEs ARE SERVED WITH CORN TORTILLAS

CATCH OF THE DAY (GF) 24

Locally Caught Fish, Lime,
Onion, Tomato

AVOCADO & CITRUS (V) (GF) 23

Grilled Avocado, Orange, Grapefruit,
Watermelon, Cilantro, Jalapeño

TUNA & AVOCADO TOSTADA (GF) 27

Marinated Tuna, Corn Tortilla,
Guacamole, Cilantro

FRIED PLANTAIN CHIPS 6

TACOS

ADD SIDES: MIXED SALAD 5 | FRIES 5

CALABACITA (V) 27

Flour Tortilla, Zucchini, Corn, Onion,
Sweet Pepper, Guacamole,
Spicy Mayo

FISH 29

Flour Tortilla, Pickled Cabbage,
Spicy Mayo, Guacamole, Cilantro

CARNITAS 28

Homemade Corn Tortillas, Pork, Queso Fresco,
Chilies, Tomatillo Salsa, Pickled Onion

FLATBREADS

ROASTED ARTICHOKE & SPINACH (V) 28

Tomato Sauce, Mozzarella,
Manchego Shavings

SERRANO HAM 26

Arugula, Serrano Ham,
Truffle Oil, Parmesan Shavings

BURGERS

1609 BURGER 30

Certified Angus Beef, Lettuce,
Tomato, Dill Pickles, Cheddar,
Bacon, Onion Jam, Spicy Mayo,
Johnny Bread, Fries

BEYOND BURGER (V) 29

Avocado, Tomato, Lettuce,
Dill Pickles, Onion Jam,
Spicy Mayo, Johnny Bread, Fries

1609

MARINA MENU

DESSERT

CHOCOLATE HAZELNUT TART - 14

Dulce De Leche, Hazelnut Cream, Ganache

BANANA MOSTACHON (PAVLOVA) - 14

Roasted Banana, Coconut Cream

CAKE OF THE MONTH - 14

 - Vegetarian

If you have any intolerances or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.
17% gratuity will be added to the menu price listed

CHOOSE
BDA

AGAVE INSPIRED - 17

TEQUILA CUCUMBER MULE

Blanco, Cucumber Fever Tree, Lemon Juice,
Ginger Beer, Green Chartreuse

1 TEQUILA, 2 TEQUILA, 3 TEQUILA...

Blanco, Reposado, Mezcal, St Germain,
Grapefruit Juice, Lemon Juice, Agave

FLOR DE BERMUDA

Mezcal, Vanilla Syrup, Lemon Juice,
St. Germaine, Lavender Bitters

LA AVION

Anejo, Aperol, Amaro, Lemon Juice

MAMACITA

Mezcal, Passoa Liqueur, Lemon Juice
Agave, Bitters

MEXICAN 75

Blanco, Lime Juice, Agave, Cava

PALOMAS OF PRINCESS - 18

Cocktails for a Crowd - Pitcher- 70

ORIGINAL

Casamigos Blanco Tequila,
Grapefruit Soda, Fresh Lime, Salt Rim

PICANTE

Ghost Tequila, Grapefruit Soda,
Fresh Lime, Salt Rim, Jalapeño

AHUMADO

Illegal Mezcal Joven, Grapefruit Soda,
Fresh Lime, Tajín

1609 CLASSICS - 17

YOUR HIGHNESS

Empress Gin, Fresh Lemon
Sparkling Wine, Berries, Mint

PINEAPPLE CRUSH

Bacardi Pineapple Rum
Fresh Lime, Ginger Beer

MANGO LEMON DROP

Mango Puree, Vodka
Fresh Lemon

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

BARREL AGED RUM NEGRONI

Goslings Black Seal,
Gosling's Amber Rum Campari,
Carpano Antica Formula, Orange Slice

FROSÉ

SESSION - 17

Frosé, Matua Rosé

GREY GOOSE - 22

Session Frosé +
Miniature Grey Goose Bottle

BEER BUCKET - 45

AMSTEL LIGHT
CORONA
STELLA ARTOIS
HEINEKEN

BUD LIGHT
MODELO

ZERO PROOF - 10

HAMILTON PUNCH

Hand Crafted with Fresh Juices and Ginger
Beer

PERFECT SUMMER

Pineapple Juice, Coconut Water, Lemonade,
Orange Juice