



TORTUGA
BEACH GRILL & BAR

WINE LIST

Champagne and Sparkling Wines

	Glass	Bottle
Cavit, Prosecco Lunetta, Italy	12	60
Marquis de la Tour, Crémant, France	11	55
Taittinger, Champagne, France	22	110
Taittinger, Prestige Rose Brut, Champagne, France	23	115

White Wines

Oyster Bay Sauvignon Blanc, New Zealand	11	44
La Crema Chardonnay, Sonoma, California	15	60
Cavit Pinot Grigio, Italy	10	40
Cavit Moscato, Italy	10	40
Gayda Chardonnay, Languedoc, France	10	40
Gayda Sauvignon Blanc, Languedoc, France		36
Cono Sur Certified Organic Sauvignon Blanc		40
S.A. Prüm, Essence Riesling, Germany		48
Feudi di San Gregorio, Falanghina, Italy		50
Elk Cove Pinot Gris, Oregon, USA		50
Margués de Cáceres, Deusa Nai, Albariño		52
Sonoma-Cutrer, Sonoma, California		65

Rose Wines

Foundation Stone, Rickety Bridge	9	36
Flying Solo, Rose, Languedoc, France		36

Red Wines

Avant Garde, Pinot Noir, California	15	60
Alta Vista Malbec, Argentina	10	40
Chateau Ste Michelle, Merlot, Columbia Valley, USA	12	48
14 Hands, Merlot/Syrah/Cabernet	12	48
Pied a Terre Cabernet-Sauvignon, California	17	68
Cono Sur Certified Organic, Cabernet-Carmenère, Chile		40
Six Eight Nine, Napa Valley, California		48
Edmeades, Zinfandel		56
Antinori, Villa Toscana, Sangiovese Blend, Italy		56
Rodney Strong, Cabernet Sauvignon Alexander Valley, California		65





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BAR MENU

HAPPY HOUR COCKTAILS

5-7 PM

Cayman Lemonade – 6

*Sweet and Sour with Gin or Vodka,
Peach Schnapps & cranberry juice*

Cayman Mama – 6

'Flor de Cana' Rum, Malibu rum & fruit punch

Cayman Sunset – 6

*Amaretto, Myers's Dark Rum & orange juice
with a dash of Grenadine*

Happy Hour Beer Specials

5-7 PM

TWO for ONE all local Beers:

Caybrew – 5.50

Caybrew Light – 5.50

Iron Shore Bock – 6

White Tip Lager – 6

Beer

Corona – 6

Heineken – 6

Budweiser – 6

Stella Artois – 6

Amstel Light – 6

Red Stripe – 6

Corona Light – 6

Bud Light – 6

Miller Light – 6

Michelob Ultra – 6

Coors Light – 6

Guinness – 6

Savanna Dry Cider – 6.50

Beck's Non- Alcoholic – 5

*Extended Happy Hour on Friday Nights
5-9 PM*

With the purchase of Beach BBQ

Top Shelf \$15

All Drinks in this section are prepared
with a selection of premium spirits

French 75

*Gin, Fresh Lemon Juice and Simple
Syrup. Shaken and topped with
Sparkling Wine*

Paloma

*Patron, Fresh Grapefruit, Agave
Nectar and Lime Juice. Shaken and
Topped with Soda Water with a Salt
Rim*

Vic's Mai Tai

*Light Rum, Dark Rum, Orange Liqueur,
Almond Syrup and Fresh Lime Juice.
Shaken and served over Cracked Ice
with Fresh Mint, Orange and a Cherry*

Soggy Dollar

*Gold Rum, Fresh Orange Juice, Fresh
Pineapple Juice and Coconut Cream.
Shaken and Garnished with Orange
and Nutmeg*

Golden Sands \$12

All drinks in this section are served
blended/frozen with your choice of
original or flavored

Piña Colada

*Amaretto, Kahlua, Strawberry, Banana
or Blackberry*

Margarita

*Strawberry, Peach, Banana, Mango or
Passion fruit*

Daiquiri

*Strawberry, Peach, Banana, Mango or
Passion fruit*

Also available shaken and over
ice upon request

