

Handcrafted Culinary Cocktails

Rosemary Guava Bramble

\$16

Bombay Sapphire Gin, freshly squeezed lime juice, homemade rosemary lavender syrup, cinnamon syrup, guava puree, fresh blackberries, plum bitters and fresh mint leaves

Euphoria

\$16

Hendricks Gin, lavender tea, fresh strawberries, lychee puree, cherry bitters, freshly squeezed lime juice

The Zombie

\$15

House Caribbean rum, grapefruit juice, freshly squeezed lime juice, house-made falernum syrup, cinnamon syrup orange bitters, and Pernod served over ice

Don Omarios Smoked Chocolate Fashion

\$16

10-Year-old Don Omario's rum, Woodford reserve chocolate bitters, orange bitters, house-made demerara syrup, and dark spiced chocolate

Passion Fruit Mai Tai

\$16

Caribbean white rum with freshly squeezed lime juice, pineapple juice, Cointreau, passion fruit puree, cashew nut orgeat topped off with house dark rum and a honey passion fruit foam



El Coral

\$16

Bacardi white rum, watermelon, soursop, homemade lemon grass, aquafaba, and freshly squeezed lime juice

Havana Good Times

\$16

Havana club, house-made Guava puree, freshly squeezed lime juice, and plum bitters topped off with Hibiscus tea

X-otic X-scape

\$15

House coconut rum, cherry bitters, peach puree, freshly squeezed lime juice, homemade simple syrup, and port floater

Creole Peach Smash

\$16

Dark rum, freshly squeezed lime juice, homemade all spicedrum, honey syrup, orange bitters, peach puree, mint leaves and fresh jalapeno slices. Served with a tajin rimmed glass

Tropix

\$16

Absolute Citron, peach nectar, peach bitters, cinnamon syrup, freshly squeezed lime juice, homemade ginger beer, St. Germain

Ginger Guava Cobbler

\$16

Ginger Guava puree, house whiskey, house-made Lemon grass cardamom syrup, fresh basil & freshly squeezed lime juice and topped off with ginger beer

Mezcal Cooler

\$16

Mezcal, honey, fresh tamarind juice, agave syrup, fresh cucumber slices shaken



Signature Cocktails

Ginger Pear Martini \$15

Absolut pear vodka, ginger canton liqueur, pear nectar and freshly squeezed lime juice

Lychee Martini \$15

Absolut vodka, St. Germain elderflower liqueur, lychee puree and freshly squeezed lime juice

Ruby Mule \$15

Absolut ruby red vodka, homemade ginger beer, freshly squeezed lime juice and grapefruit juice

Rain's Gimlet \$16

Bombay sapphire gin infused with a tropical mix of freshly squeezed lime juice, blue agave syrup, peach puree, Galliano liqueur, orange bitters and egg white

Gin Smash \$15

Tanqueray gin, basil, cucumber, mint, freshly squeezed lime juice and a splash of tonic

Passion Spritz \$16

Aperol, freshly squeezed lime juice, passion fruit puree, house rose and a splash of club

St. Germain Summer Cup \$16

St. Germain, bombay sapphire, sweet vermouth, fresh cucumbers, strawberries, freshly squeezed orange juice and homemade ginger beer



Classic Cocktails

Old Fashioned \$14

Makers mark bourbon whiskey, angostura bitters and a sugar cube

Manhattan \$14

Makers mark bourbon whiskey, angostura bitters, sweet vermouth

Mint Julep \$15

Makers mark bourbon whiskey, fresh mint leaves, sugar cubes and angostura bitters

Whiskey Sour \$14

House whiskey, freshly squeezed lime juice, homemade simple syrup and egg whites (optional)

Negroni \$14

Bombay sapphire gin, campari, sweet vermouth

Aperol Spritz \$15

Aperol, prosecco and a splash of soda

Sidecar \$16

Cognac, triple sec, freshly squeezed lime juice, blue agave syrup. Served in a sugar rimmed glass

Gin & Tonic

Hendricks \$16

Hendricks gin, macerated in cucumber and pink peppercorn, served with tonic water

Tropical Hendricks \$16

Hendricks gin, fresh pineapple chunks, cucumber slices, pink peppercorn and orange bitters, served with tonic water

Tanqueray No. 10 \$16

Tanqueray No. 10 gin, strawberry slices, apple slices, lavender tea, fresh rosemary and tonic water

Appetizers

Rain Fish Cakes \$16

Fresh fish fillet baked, shredded then mixed with onions, bell peppers, breadcrumbs, dijon mustard and cilantro then molded into cakes. Served with a cilantro lime cream sauce

Charcuterie Platter \$26

Assorted meats, cheeses, nuts, fruits, olives and roasted garlic served with toasted baguette

Cauliflower (DF, V, Vegan) \$15

Tempura fried cauliflower tossed in a spicy Korean inspired gochujang sauce

Suya (GF, DF) \$18

Skewered tender black Angus beef marinated grilled, and spiced with a ground cashew nut spice blend served with a smoked habanero

Tamalito de Chaya \$16

Fresh corn masa, chopped chaya, coconut milk mixed and steamed, topped with pibil, fire roasted tomato sauce, pickled red onion, cilantro and fresh local cheese

Vegetarian or Vegan \$10

Tempura Lobster Bites \$Market

Deep-fried tempura battered lobster served with a togarashi garlic aioli for dipping

Seasonal Seafood Ceviche

Choice of meat marinated in freshly squeezed lime juice along with tomatoes, onions, cucumber and cilantro, topped with sliced olives, served with fresh corn tortilla chips (DF)
(If requested, GF)

Add Shrimp \$24

Add Conch \$24 (Conch available Oct 1-June 30)

Add Lobster \$Market (Lobster available July 1-Feb 14)

Conch Fritters (DF) \$18

Chopped conch, onions, peppers, carrots, and a touch of habanero mixed in a spiced batter then deep fried and served with a tropical mango sauce (Conch available Oct 1-June 30)

Lobster Fritters (DF) \$Market

Onion, peppers, carrots and lobster meat mixed together in batter and deep fried fritters, served alongside a mango habanero dipping sauce

Drunken Scallops \$22

Scallops seared and basted with ginger butter then flambea with a splash of tequila served over bacon and chive beurre blanc

Firecracker Shrimp (DF) \$22

Local shrimp tempura fried crispy then tossed in our sweet chili base firecracker sauce topped with fresh cilantro

Coconut Shrimp (DF) \$22

Local shrimp seasoned and coated with coconut flakes deep fried golden brown served with sweet chili sauce

Lobster Dip \$Market

Cream cheese, lobster meat, green onion, and freshly squeezed lime juice mixed all together into a creamy dip topped with parmesan cheese served with garlic bread and crispy tortilla chips

Lettuce Wraps (GF,DF) \$18

Ground boneless chicken, water chestnuts, sweet pepper simmered in a hoisin sambal sesame soy sauce, topped with crushed cashew nuts and fresh cilantro with a chilled iceberg on the side

Soups

Seafood Coconut Soup (GF, DF) **\$Market**

Shrimp, fish, and market veggies simmered in a coconut seafood broth topped with chopped cilantro served with a side of coconut white rice

Creamy Mexican Street Corn Soup **\$14**

Topped with cotija cheese, cumin cream, sliced jalapenos, finely chopped cilantro, crispy bacon bits

(can be vegetarian if served without the bacon)

Conch Chowder (GF, DF) **\$18**

Tender conch, carrots, potatoes, peppers and onions all in a delicious coconut broth topped with fresh chopped cilantro (Conch available Oct 1-June 30)

Sopa de Lima (DF)

Diced onions, tomatoes, celery sauteed then simmered in veggie broth along with freshly squeezed lime juice and protein of choice, served with crispy corn tortilla strips (If requested, GF)

FISH \$18 CHICKEN \$16

Salads

Caesar Salad (V) **\$15**

Romaine lettuce tossed with a creamy Caesar dressing, croutons and parmesan cheese

(add chicken 8) (add shrimp 10)

Rain Salad (GF, V) **\$15**

Mix greens, sliced pears, blue cheese, toasted cashews and raisins tossed in a honey Dijon vinaigrette

(add chicken 8) (add shrimp 10)

Quinoa Salad (GF, V) **\$20**

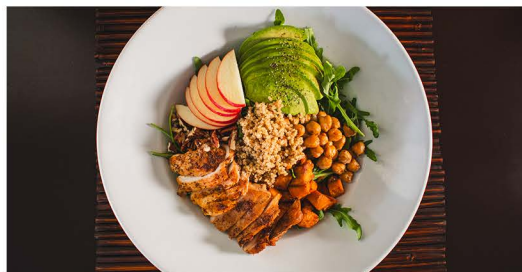
Romaine lettuce, baby arugula, cherry tomatoes, red onion, and peppers, tossed together and topped with seasoned quinoa, feta cheese, and sweet potato croutons served with house - made papaya vinaigrette

(add chicken 8) (add shrimp 10)

Harvest Bowl **\$15**

Baby arugula, roasted sweet potatoes, roasted chickpeas, fresh avocado, red apple slices, pecan nuts and quinoa served with creamy tahini dressing

(add chicken 8) (add shrimp 10)





Restaurant & Rooftop Terrace
San Pedro, Belize

Seafood

Cashew Crusted Grouper (GF) \$30

Fresh grouper fillet lightly seared then rubbed with spicy mayo, topped with crushed cashew nuts then baked. Served with coconut white rice, roasted veggies and raspberry coulis

Sesame Crusted Tuna (GF, DF) \$36

Seared ahi tuna, coconut white rice, sautéed veggies, ponzu sauce, wasabi and pickled ginger

Curried Shrimp (GF, DF) \$32

Simmered in a spicy Thai curry with pineapple, market veggies, fresh cilantro, plantain & coconut white rice

Roasted Salmon (GF) \$38

Lemon-garlic parmesan crusted fillet of salmon on herb roasted potato and a honey Dijon beurre blanc

Charred Octopus \$Market

Local octopus charred and grilled, served over roasted potatoes and a chipotle cream

Seven Seas \$Market

Local seafood stew consisting of octopus, crab, shrimp, calamari, lobster, conch and fish simmered in a creamy ginger broth served along with coconut white rice

Garlic Lobster (GF) \$Market

Caribbean spiny lobster garlic-rubbed, grilled and drizzled with white wine butter sauce served with creamy mashed potatoes and marke fresh roasted veggies

Baked Lobster \$Market

Mac and Cheese

Lobster meat, cheddar and swiss cheese sauce tossed with macaroni pasta topped with garlic breadcrumbs baked golden brown, served with a side of garden salad

Cilantro Basted Snapper (GF) \$30

Fresh snapper fillet lightly seared then topped with finely chopped cilantro, basted with garlic butter. Served with coconut white rice, roasted veggies and pineapple chutney

Curried Snapper (GF) \$34

Snapper fillet seasoned with yellow curry spices, pan seared and simmered in a yellow coconut curry sauce and served with roasted okra, fried plantains and coconut white rice

Whole Snapper \$Market

Wild caught local snapper cooked blackened or fried, served with white rice, coleslaw, fried plantains and pickled habanero and onions

Lime Butter Mahi (GF) \$34

Mahi fillet lightly seared then simmered in lime and butter emulsion with a splash of white wine, served over a veggie rice pilaf

Creole Mahi Mahi (DF) \$34

Fresh Mahi fillet seasoned with Belizean spices seared then served over cilantro rice and topped with creole sauce along with fried plantains (If requested, GF)

Veggie Entree

Chickpea Veggie \$18

Curry

Sauteed onions, bell peppers, carrots, broccoli, potatoes and chickpeas simmered in yellow curry and served over cilantro rice

Vegetarian Risotto (GF) \$18

Creamy risotto prepared with market fresh veggies, mushroom and parmesan cheese (If requested, Vegan)

GF= Gluten Free DF= Dairy Free Vegan

18% gratuity will be applied to tables of 6 or more

Prices in USD; 12.5% General Sales Tax Included

Meats

Rosemary Parmesan Chicken (GF) \$28

Pan seared and roasted chicken breast topped with rosemary and parmesan cheese served with creamy mash potatoes and garden salad

Cajun Chicken \$26

Bone in chicken sous vide with Cajun spices and aromatic herbs, flash seared and served over gravy along with fondant potato, fried carrot and broccoli

Blue Cheese Crusted Filet Mignon (GF) \$58

8 oz tenderloin on roasted garlic potato puree, sautéed brussels sprouts and a pear beurre blanc

Traditional Filet Mignon \$56

8 oz tenderloin wrapped in bacon on whipped potato puree, sautéed market vegetables, and horseradish peppercorn cream demi-glace (GF)

Ribeye (GF) \$68

12-13 oz ribeye steak grilled to desired temperature, served with loaded mashed potatoes, sautéed veggies, spinach cream and demi-glace

Jungle Ribs (GF) \$32

Tender pork ribs served with mashed potatoes, sautéed market veggies and a honey orange BBQ sauce

Braised Short Ribs \$32

Beef short rib braised with aromatic veggies and a splash of Belikin beer served with sweet potato puree, sautéed spinach, mushroom medley and a side of gravy

Pork Chops (GF) \$32

1" cut pork chop marinated in olive oil, garlic and aromatic herbs and then grilled and served over basil mashed potatoes, grilled eggplant, drizzled with truffle cream sauce

Handcrafted Pastas

Mixed Seafood Angel Hair Pasta \$38

Calamari, fish and shrimp tossed with garlic, white wine, oven - roasted tomatoes, fresh basil, and farm butter

Pasta Arrabiata (V) \$20

Onions, bell peppers, capers, garlic and pene pasta sautéed then tossed in homemade arrabiata sauce, sprinkled with crushed chili peppers, served with toasted baguette and protein of choice (add chicken 8) (add shrimp 10)

Fettuccine Alfredo (V) \$16

Fettuccine pasta tossed in homemade Alfredo sauce served with protein of choice, toasted baguette and a side of parmesan cheese (add chicken 8) (add shrimp 10)

Chicken Parmesan \$26

With handcrafted spaghetti & house marinara sauce

Fettuccine alla Vodka (V) \$22

Minced onion, garlic and pepper flakes in a creamy pink vodka sauce tossed together with fettuccine pasta served with protein of choice, garlic bread and parmesan cheese (add chicken 8) (add shrimp 10)

Shrimp Scampi with Citrus Garlic Sauce \$38

Local shrimp, minced onions sautéed then simmered in white wine, butter and garlic sauce along with angel hair pasta, served with toasted baguette

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Dessert

- Creme Brulee** (GF) \$12
Rich and creamy vanilla custard dusted with sugar and torched till caramelized
- Mango Cheesecake** \$10
Homemade cheese with mango flavor
- Oreo Cheesecake** \$12
Drizzled with a Baileys cream reduction
- Chocolate Molten Lava Cake** \$14
Served with vanilla ice cream
- Marble Brownie** \$14
Warm white and dark chocolate brownie topped with a choice of flavor of ice cream, caramel syrup, and candied cashew nuts
- Caye Lime Pie** \$12
Ginger snapp crust filled with lime cream filling topped with a citrus turmeric layer and meringue drizzled with a three citrus glaze



Coffee Menu

- Espresso** \$5
- Bon Bon espresso** \$6
with condensed milk
- Café con Leche** \$6
Coffee with steamed milk foam
- Cappuccino** \$8
Espresso, Steamed milk, topped with cinnamon
- Irish Coffee** \$12
Espresso, Irish whiskey, sugar, whipped cream
- Mexican Coffee** \$15
Espresso, Patron Café tequila, sugar whipped cream
- Espresso Martini** \$15
Freshly brewed espresso, Vodka, Coffee Liqueur and sugar syrup



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