

SHARES

Traditional Chicken Wings choice of one sauce: chipotle, buffalo, bbq or jerk half dozen / baker's dozen	14/24
Tortilla Chips guacamole & fire roasted salsa	14
Crudit� carrots, celery, cucumber, tomato, cauliflower, broccoli, hummus & chipotle ranch	14
Chili Lime Fruits tajin spice, papaya, watermelon, pineapple, oranges, grapes, mint	12
Beef Empanadas fire roasted tomato salsa	16
Avocado Toast toasted sourdough bread, hummus, avocado, arugula tomato, pickled onions, radish, crispy quinoa	22
Shrimp Ceviche jalapeno, avocado, chulpe, passion fruit leche de tigre	22
Quesadilla shredded cheddar, monterey jack & oaxaca cheese, scallions, grilled corn guacamole & fire roasted salsa	15
Signature Nachos cheddar, monterey jack & oaxaca cheese, bbq rub, fresh jalapenos pico de gallo, black beans, guacamole & fire roasted salsa	20
Add grilled chicken or jerk chicken 8 / spiced minced beef 8 / pulled pork 10 / grilled shrimp 10/ skirt steak 16	

TACOS

Chipotle Chicken Tacos passion fruit pico de gallo, smoked gouda cheese	20
Blackened Fish Tacos caribbean slaw, toasted pumpkin seeds, lime aioli	21
Vegan Chorizo Tacos walnut and goji berry chorizo, avocado, banana peppers pico de gallo, sriracha vegan mayo	18
Beef Tacos Niman Ranch skirt steak, onions, pineapple, cilantro	26

BOWLS

St June Greens baby greens, tomatoes, papaya, pineapple, cucumber red onion, passion fruit dressing	14
Kale Caesar Salad kale, focaccia crouton, shaved parmesan, caesar dressing	13
Lemon Chicken bulgur, carrots, cucumber, cauliflower, spiced chickpeas cranberries, pumpkin seeds, tahini dressing	24
Tajin Shrimp quinoa, cucumber, carrots, tomato, roasted corn, avocado sunflower seeds, lime aioli	26
Tuna Nikkei Poke Bowl brown rice, sesame soy sauce, edamame, radish, carrots cucumber, scallions, pickled ginger red cabbage, crispy tempura flakes, spicy aioli	30
W.O.C (West of Cayman) baby greens, grilled corn, pico de gallo, black beans queso fresco, avocado, crispy tortilla strips, chipotle ranch dressing	15
Add grilled chicken or jerk chicken 8 / grilled shrimp 10 / grilled snapper 16	

SANDWICHES

Served with choice of french fries, sweet potato fries, or mixed greens

Chorizo Burger sweet potato bun, fresh chorizo patty, manchego cheese roasted red pepper, pickled onions, arugula, mayonnaise	20
Latin Burger sweet plantain bun, Niman Ranch patty, pepper jack cheese, lettuce salsa criolla, guacamole, tomato, smoked citrus aioli	22
Jerk Chicken Caesar Wrap flour tortilla, avocado, parmesan, caesar dressing	21
Shrimp Wrap flour tortilla wrap, shrimp, purple cabbage, avocado, mango lime greek yogurt	22
Veggie Slider vegan bun, chickpeas & mushrooms patty, arugula, tomato sriracha vegan mayo	18

Please advise your server of any allergies or dietary restrictions.

The Ritz-Carlton, Grand Cayman is proud to support the local farmers and fishermen in creation of our menus, as well supporting "Cayman Sea Sense" by only purchasing seafood from sustainable sources.

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SAINT JUNE

SIGNATURE COCKTAILS

Frozen / Blended

Jenever

Hayman's Gin, Watermelon, Grapefruit
Lime, Moët & Chandon Champagne

Guanabana

Avion Blanco Tequila, Facundo Neo Rum
Soursop, Lime, Sugar Syrup

Lady Loren

Patron Reposado Tequila
Dolin Dry Vermouth, Lemon
Strawberry Oleo

Barbarella

Los Vecinos del Campo Mezcal, Giffard's
Orange Liqueur, Pineapple Cordial
Jalapeno Mint Agave, Lime

Agua Fresca

Don Julio Blanco Tequila, Lime
Topo Chico Mineral Water

Summer Tide

Belvedere Pure, Giffard's Passion Fruit
Liqueur, Mango Puree, Lime, Soda

Dia Tortuga

Avion Silver Tequila, Raspberry
Vodka, Giffard's Orange Liqueur
Aperol, Strawberry Shrub, Lemon
Soda

Palumbus

Patron Silver Tequila, Giffard's
Orange Liqueur, Grapefruit, Lime

Chic and Skinny

Fortaleza Blanco Tequila
Lemon, Lime, Agave

Carrera

Tanqueray Gin, Cocchi Vermouth de Torino
Campari, Orange

Saint June Pina Colada

Myer's Rum, Coconut Cream, Coconut
Milk, Pineapple Juice

SPIRITLESS COCKTAILS

Sacred Aloe

Aloe Vera Juice, Lemon, Basil Syrup

Summer Dance

Lyre's Italian Orange, Tonic

BEER

BOTTLE / BUCKET

**Caybrew, Caybrew Light, White Tip
Hypnosis IPA**

7/26

**Corona Extra, Corona Light, Coors
Light, Heineken, Red Stripe**

8/30

Heineken Zero

8/30

WINE / CHAMPAGNE

Moët & Chandon

Imperial Brut, Champagne,
France, NV
28/140

Taittinger Brut, La Francaise,
Champagne, France, NV
32/160

Legras & Haas, Brut Rose,
Champagne, France, NV
30 / 150

Raventos I Blanc

Blanc de Blancs, Brut,
Vino Espumoso de Calidad
Spain, 2020
16 / 64

Ermacora Pinot Grigio,

Premariacco, Italy
16/64

Ritual Sauvignon Blanc,

Casablanca Valley,
Chile, 2020
15 / 60

Jaffelin Aligoté, Bourgogne,

Burgundy, France, 2020
16 / 64

Lava Cap Chardonnay,

"Reserve", El Dorado,
California, 2022
17 / 68

Can Sumoi La Rosa,

Penedes, Spain, 2022
16/64

Château Minuty Rosé,

"Prestige", Côtes de Provence,
France, 2021
18

Chateau d'Esclans Rosé,

"Whispering Angel",
Côtes de Provence,
France, 2022
18/ 72

Plowbuster Pinot Noir,

Oregon, USA, 2021
15/60

Sean Walker McBride

Pinot Noir, "Aisling Vineyard",
Los Carneros, California, 2019
20 / 80

Michel Rolland "Mariflor",

Malbec, Mendoza,
Argentina, 2019
16 / 64

B Wise Vineyards "Wisdom"

Moon Mountain District,
California, USA, 2019
17 / 68

Paul Hobbs "Felino",

Cabernet Sauvignon, Mendoza,
Argentina, 2020
20/80

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