#### **SHARES**

Traditional Chicken Wings chipotle, buffalo, bbq or jerk Half Dozen / Baker's Dozen 14/24

# Tortilla Chips

guacamole & fire roasted salsa

14

### Crudité

carrots, celery, cucumber tomato, cauliflower, broccoli hummus & chipotle ranch

14

# Signature Nachos

cheddar, monterey jack & oaxaca cheese, bbq rub fresh jalapenos, pico de gallo black beans, guacamole & fire roasted salsa

20

# 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

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

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

# Beef Tacos

Niman Ranch skirt steak onions, pineapple, cilantro

Please advise your server of any allergies or dietary restrictions.

### **BOWLS**

# 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 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

Add grilled chicken or jerk chicken 8 grilled shrimp 10/ roasted snapper 16

#### SALADS

# St June Greens

baby greens, tomatoes, papaya pineapple, cucumber, red onion passion fruit dressing

14

### Kale Caesar

kale, focaccia crouton, shaved parmesan, caesar dressing

13

#### Chili Lime Fruits

tajin spice, papaya, watermelon pineapple, oranges, grapes, mint

12

### **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

### Shrimp Wrap

flour tortilla wrap, shrimp purple cabbage, avocado, greek yogurt, lime, mango

22

### Latin Burger

sweet plantain bun, Niman Ranch patty, pepper jack cheese lettuce, salsa criolla, guacamole tomato, smoked citrus aioli

22

# Veggie Slider

vegan bun, chickpeas & mushrooms patty, arugula tomato, sriracha vegan mayo

18

# Jerk Chicken Caesar Wrap

flour tortilla, avocado, parmesan caesar dressing

2.T

#### DESSERTS

Coconut and Pineapple Tart pineapple sorbet Homemade Churros caramel & chocolate sauce

# **SIGNATURE**



### **COCKTAILS**

### Jenever

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

#### Guanabana

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

### Lady Loren

Patron Silver Tequilla, Dolin Dry Vermouth, Lemon, Strawberry Oleo

#### Barbarella

Los Vecinos del Campo Mezcal Giffard's Orange Liqueur, Pineapple Cordial, Jalapeño 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

#### FROZEN/BLENDED

#### **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

Summer Dance Lyre's Italian Orange, Tonic Sacred Aloe Aloe Vera juice, Lemon Basil Syrup

#### **BEER**

### Bottle/Bucket

# Caybrew, Caybrew Light, White Tip, Shell Shock IPA

7 / 26

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

8/30

### Heineken Zero

8/30

#### WINE & CHAMPAGNE

# Glass/Bottle

#### Moët & Chandon

Imperial Brut, Champagne,

France, NV

28 / 140

Taittinger Brut, La Francaise,

Champagne, France, NV

32/160

Legras & Haas

Brut Rosé, Champagne, France, NV

30/150

Raventos I Blanc

Blanc de Blancs, Brut,

Vino Espumoso de Calidad,

Spain, 2020

16/64

Dom Pérignon Brut, Champagne,

France, 2013

600

Ermacora

Pinot Grigio, Premariacco,

Italy,2021

16/64

Ritual

Sauvignon Blanc, Casablanca Valley,

Chile, 2020

15/60

Lava Cap

Chardonnay, "Reserve", El Dorado,

California, 2022

17 / 68

Can Sumoi

Rosé, "La Rosa", Penedes,

Spain, 2022

16/64

Château d'Esclans

Rosé, "Whispering Angel",

Côtes de Provence, France, 2021

18/72

Plowbuster

Pinot Noir, Oregon, USA, 2021

15/60

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

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.

All prices are quoted in KYD and charged in USD (Exchange Rate 1 KYD = 1.25 USD). For your convenience, a 20% Gratuity will be added to your bill.