



BLUE BAR

KITCHEN & LOUNGE

MENU

Breakfast

Granola Bowl 20

house granola, fresh berries, tropical fruit, toasted coconut & sliced almonds

Avocado Toast 20

seeded bread, cucumber, tomato radish, cilantro, smashed avocado

Seasonal Fruit Bowl 18

daily selection of seasonal fresh fruit, cottage cheese, cracked pepper, XVOO

Egg White & Roasted Vegetable Omelet 22

zucchini, peppers, eggplant, onions, parmesan

Spinach & Feta Omelet 24

side of tomato, pickled red onion and cucumber

Prosciutto, Brie and Pesto Omelet 28

tomato salad with cucumber and pickled onions

Steel Cut Oatmeal 20

roasted walnuts, raisins, dried apricots, brown sugar, cinnamon, honey, sweet cream

Pink Sands Breakfast 22

two eggs, bacon or sausage, baked beans, mushrooms, potato hash, grilled tomato, toast

Lemon Ricotta Pancakes 24

blueberry compote, honey butter, maple syrup, bacon or sausage

Smoked Salmon Bagel 25

cream cheese, capers, tomatoes, red onion, avocado

Blue Bar Breakfast Sandwich 20

two eggs, ham, gruyere, caramelized onions, aioli, served on a brioche bun

Vegan Oatmeal Banana Pancakes 22

whipped cream, caramelized banana, maple syrup

SIDES 8

Smoked Pork Bacon

Pork Sausage

Breakfast Potatoes

Two Eggs Any Style

Choice of Toast, Butter and Jam

DRINKS

Fresh Squeezed Orange Juice 8

V8, Grapefruit, Cranberry, Pineapple 6

Junkanoo Local Roast Coffee 6

Espresso 6

Single Shot Cappuccino, Latte, Macchiato 8

Hot Tea 6

Irish Coffee 12

Brut Mimosa 12

Pineapple Bellini 12

Bloody Mary 12

For your convenience, 20% service charge and 10% VAT is added to your check





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MENU

Lunch

APPETIZERS

Blue Bar Conch Salad 25

onions, tomatoes, local peppers, sour orange, lime and island crisps

Crispy Cauliflower 18

Sweet spicy sauce, mint, cilantro

Bahamian Conch Fritters 19

minced vegetables, herbs, goat pepper sauce, calypso sauce

Blue Bar Buffalo Wings 18

house buffalo sauce, avocado ranch dressing

Arugula Fennel Salad 20

local arugula, pickled fennel, tomato, parmesan, lemon vinaigrette

ENTRÉES

Briland Lobster Club Salad 38

cold spiny lobster salad, romaine, bacon, hard boiled egg, cucumber, tomato, red peppers, caper dill remoulade

Briland Cracked Conch Tacos 32

green cabbage, pickled red onion, radish, cilantro, calypso sauce

Fish Curry Rice Bowl 32

white rice, cabbage salad, crispy plantain

Ahi Tuna Poke Bowl 34

cucumber, avocado, seaweed salad, kimchee, edamame, pickled ginger, tumeric-lime aioli

**add seared local catch or gulf shrimp 12

Blackened Fish Wrap 29

Blackened seasonal fish, fresh greens, tomato, avocado salsa, house fries

Crispy Chicken Sandwich 27

melted onion, romaine, pickles, hot sauce, lemon-miso aioli, house fries

Bacon Cheddar Cheese Burger 32

two 4oz smashed beef patties, smoked bacon, aged cheddar, garlic aioli, house fries

Prime Rib Steak Sandwich 38

thinly sliced beef, gruyere cheese, caramelized onions, arugula, brioche bun, house fries

Jerked Fish Sandwich 28

Seasonal fish, arugula, goat pepper pineapple relish, brioche and house fries

Vegan Beyond Burger 26

lettuce, tomato, onion, vegan house aioli, house fries

DESSERT

House Made Ice Cream & Sorbet 12

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BLUEBAR

KITCHEN & LOUNGE

Weekends Only
11:00am to 4:00pm

Brunch

BREAKFAST

Granola Bowl 18

house granola, greek yogurt, seasonal fresh fruit, toasted coconut, sliced almonds

Prosciutto , Brie & Pesto Omelet 24

tomato salad with cucumber and pickled onions

Spiny Lobster Benedict 38

poached eggs, tarragon and dill bearnaise, potato hash

Pink Sands Breakfast 21

two eggs, bacon or sausage, baked beans, mushrooms, potato hash, grilled tomato, toast

SMALL PLATES

Chicken Paillard Salad 26

Greek style salad, lemon oregano vinaigrette, feta

Crispy Cauliflower 18

sweet spicy sauce, mint, cilantro

Arugula Fennel Salad 20

local arugula, pickled fennel, tomatoes, parmesan, lemon vinaigrette

**add seared local catch or gulf shrimp 12

Conch Salad 19

tomatoes, peppers, onions, lime, sour orange and island chips

Bahamian Conch Fritters 19

minced vegetables, herbs, goat pepper, calypso sauce

Briland Lobster Club Salad 38

cold spiny lobster salad, romaine, bacon, hard boiled egg, cucumber, tomato, red peppers, caper dill remoulade

BRUNCH

Steak and Egg Breakfast Sandwich 38

two eggs, sliced steak, gruyere, caramelized onions, aioli, served on a brioche bun

Breakfast Cheeseburger 28

two 4oz beef patties, fried egg, bacon, aged cheddar, garlic aioli, house fries

Blue Bar Buffalo Wings 18

house buffalo sauce, avocado ranch dressing

Jerked Fish Sandwich 28

seasonal fish, arugula, goat pepper pineapple relish, brioche, house fries

Chorizo & Egg Burrito 24

white rice, beans, scrambled eggs, chorizo, charred cabbage, salsa verde

Vegan Beyond Burger 26

lettuce, tomato, onion, vegan house aioli, house fries

Avocado Egg Toast 22

seeded toast, smashed avocado, cucumber, tomatoes, cilantro, radish, egg sunny side up

DESSERT

Lemon Ricotta Pancakes 24

blueberry compote, honey butter, maple syrup, bacon or sausage

Vegan Oatmeal Banana and Flaxseed Pancakes 26

almond butter smear, caramelized bananas, maples syrup

****All You Can Drink Mimosas & Bloody Marys 40****

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DRINK MENU

Gin

bombay sapphire	12
tanqueray	12
gordon's	12
hendrick's	15
monkey 47	22

Rum

bacardi anejo, black, silver	12
bacardi lemon,	12
captain morgan	12
havana club white 3years	12
mount gay eclipse	12
el dorado 12years	15
john watling's pale	15
john watling's buena vista	18
pin drop harbour island	18
ron zacapa XO	35
appleton estate 21years	26

Vodka

stolichnaya	12
absolut	12
belvedere	18
grey goose	18
ketel one	18

Tequila

jose cuervo gold	12
exotico reposado	15
ghost	15
patron silver	15
patron anejo	18
illegal mezcal joven	18
casa amigos blanco	22
pink sands tequila	25

Scotch

chivas regal 12years	15
dewars 12years	18
dewars white	18
johnny walker black label	18
johnny walker black gold	20
glenfiddich 12years	20
macallan 12years	28

Cigars

cohiba siglo II	50
monte cristo nr. 2	50
romeo y julieta church hill	40
h.upman nr. 2	50

Bourbon

jim beam	12
maker's mark	15

Whiskey

canadian club	12
jack daniels	15
jameson irish	15

Cognac

hennessy VS	18
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Liqueur

aperol	12
baileys irish cream	12
campari	12
cointreau	12
tia maria	12
amaretto	13
frangelico	12
grand manier	12
kahlua	12
st germain elderflower	15
skrewball p-butter	15

Beers

kalik, kalik light	9
sands, sands light	9
bud light, corona, heineken	9

Soft Drinks

fruit punch	6
homemade lemonade	6
iced tea	6
juice	6
(orange, pineapple, cranberry, apple)	
soda	6
(coke, diet coke, sprite, ginger ale)	

Wines

Pinot Grigio, Stemmari, Italy	15 / 60
Sauvignon Blanc, Oyster Bay, NZ	17 / 70
Merlot, Josh, Napa Valley, CA	17 / 70
Cabernet Sauvignon, Freakshow, CA	20 / 85
Pinot Noir, Josh, Central Coast, CA	18 / 80
Rose, Minuty "M" Provence, France	20 / 95

Sparkling Wine & Champagne

Prosecco, Il Faggeto, Italy	15 / 60
Champagne, Moet & Chandon, France	45
Billecart Salmon Brut Reserve, France	190
Billecart Salmon Rose, France	280

Harbour Island Goombay Smash 16

coconut rum, spice rum, bacardi superior, pineapple juice, orange juice

Pink Sands Painkiller 15

bacardi gold, pineapple juice, orange juice, cream of coconut, nutmeg

The Famous Pinky 15

bacardi superior, triple sec, lime juice, lemon juice, pineapple juice, cranberry juice

Spicy Margarita 15

patron silver, mango, triple sec, lime juice, homemade hot sauce, cajun rim

Blue Bar Cooler 15

hendrick's fresh mint, cucumber, lime juice, blue curacao

Bahama Mama 15

bacardi gold, coconut rum, kahlua, pineapple juice, orange juice, grenadine

Tropical Sangria 14

sauvignon blanc, native passion fruit, guava juice

Frozen Margaritas 16

lime, mango, strawberry

Pina Colada 16

coconut milk, pineapple juice

Miami Vice 16

pina colada & strawberry

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