

Inside Park at St. Bart's

Light Bites & Shares:

- Goat Cheese Croquettes** almond crusted, red chili guava 16
Tuna Tartare Tacos eggroll shells, roasted sweet corn, tart cherry chutney, scallion, frisee 18
Marinated Olives lemon feta / toasted pita 10
Chips and Dips house made chips / smoked onion dip 15
Truffle Parmesan Fries 11
Fried Calamari & Shrimp pepper, kaffir lime, spicy tomato cilantro sauce, tartar sauce 18
Crab & Fava Crostini lump crabmeat, fava beans, mint, garlic crostini 17
Beef Sliders pickles / smoked onion remoulade / match stick fries 16
Gua Bao teriyaki braised pork belly / kimchee / bao buns / cilantro 17
Pastrami Spring Roll beef brisket, gruyere, sauerkraut, grain mustard 16
Balsamic Glazed Lamb Chops cucumber raita 22
Marinated Shrimp Agrodolce sweet melon, asparagus 17
Cheese Plate assorted cheeses / fig jam / grapes / walnut bread 17
Charcuterie Plate cured meats / jug wine mustard / house pickles 18
Wings (Jerk or Buffalo) celery / blue cheese or ranch 15

Pizzettes

Pizza Of Day (Chef's creation)

Classic Pizza 15

Marinara, buffalo mozzarella, fresh basil

Wild Mushroom Pizza 16

Mushroom, Red Onion, Truffle Cream, Marjoram

Party Platters

Beef Sliders (30 pieces) \$135

Shrimp Cocktail (30 pieces) cocktail sauce \$100

Lamb Chops (30 pieces) \$95

Wings (Jerk or Buffalo) (60 pieces) \$75

Specialty Cocktails, 15

Peach Sparkler

Belvedere Peach Vodka, St. Germain & Prosecco

PearTini

Absolut Pear, Pear Nectar, St. Germain & Prosecco

Rhubarb G & T

Brockmans Gin, Fresh Made Rhubarb Jam & Fever-Tree
Tonic Water

El Clasico

Plantation Rum, Rhum Agricole & Pineapple

Hidalgo

Casa Noble Organic Tequila, Ancho Reyes & Jarritos

Rye Mule

Redemption Whiskey, Fresh Ginger & Lime Juice

Cucumber Cooler

Belvedere Vodka, Fresh Cucumber Juice, Mint & Yuzu

Frose

Grey Goose Chery Noir, Rose Wine & St. Germain

Tarlogie Springs 18

Glenmorangie Quinta Ruban 12yr. Amaro Montenegro
& Orgeat

Please Ask Your Server For a Full Wine and Cocktail List