

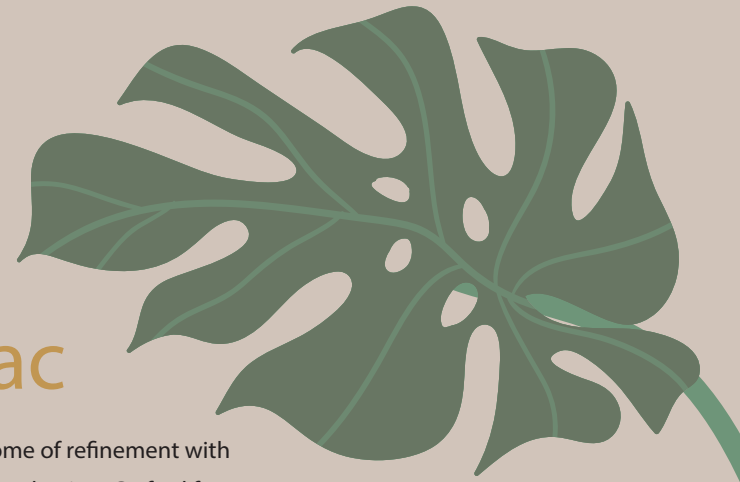


AURORA ANGUILLA

RESORT & GOLF CLUB

Cognac

Experience the epitome of refinement with our exquisite cognac selection. Crafted from the choicest grapes and aged with meticulous care, each sip of cognac embodies the essence of luxury. Revel in its velvety texture and rich, complex flavors, as you indulge in a moment of pure sophistication.



BEER	8
Coors Light	
Carib Lager	
Corona Extra	
Heineken	
Red Stripe	
Lagunitas IPA	

NON-ALCOHOLIC BEER	8
Clausthaler 'Original'	

VODKA	
Absolut	14
Belvedere	18
Grey Goose	18
Ketel One	18
Tito's Handmade	16
Sykk Vodka	16

GIN	
Bombay London Dry	14
Bombay Sapphire	16
Botanist Islay Dry	16
Citadelle	14
Hendrick's	18
Tanqueray	16

TEQUILA	
Clase Azul Reposado	75
Casamigos Añejo	25
Casamigos Blanco	20
Don Julio Blanco	16
Don Julio Reposado	22
Don Julio Añejo	25
Don Julio 1942	45
Don Julio Real	55
Ocho Añejo	18
Ocho Extra Añejo	36
Patron Silver	16
Patron Reposado	18
Patron Añejo	20
Volcan de Mi Tierra Blanco	16
Volcan de Mi Tierra Reposado	22

MEZCAL	
Clase Azul Mezcal	90
Mezcal Vago Espadin	16
Del Maguey Chichicapa	20
Del Maguey Toba	30

RUM & RHUM	
Bacardi Silver	15
Captain Morgan	14
Eminente Claro	16
Eminente Reserva	22
Clement Rhum Vieux V.S.O.P. 4 yr	15
El Dorado 3 yr	14
El Dorado 12 yr	18
El Dorado 21 yr	28
Flor De Cana 18 Años`	18
Gosling's Black Seal	16
Gosling's Family Seal	20
J.M. Rhum Vieux 8 Ans Cask Calvados	25
Malibu Coconut Rum	14
Myer's Dark	14
Mount Gay Barbados 1703	14
Plantation Panama '04	18
Plantation Pineapple	14
Plantation 20th Aniv	22
Pyrat XO	16
R.L Seal's 10 yr	20
Saint James 7 yr	16
Smith & Cross Overproof	16
Santa Teresa 1796 Solera	20
Wray & Nephew	14
Zacapa 23 yr	20
Zacapa XO	22
Facundo Paraiso	70
Dictador Episodio	38

BOURBON	
Basil Hayden	18
Bulleit	16
Four Roses	20
Maker's Mark	18
Michter's Small Batch	18
Michter's 10 yr	35
Wild Turkey 81	14
Woodford Reserve	18

SIDES	
RISOTTO CAKE parmesan	12
ROASTED VEGETABLES gremolata	12
TRUFFLE FRENCH FRIES	14

ALL DAY COCKTAILS
Selection of signature cocktails for sipping by the pool and enjoying throughout the day. All classic favorites are available as well.

OLD ANGUILLAN 15
 A twist on the classic Old Cuban cocktail featuring aged rum, bitters, fresh lime and mint, mango puree, topped up with prosecco

ANGUILLA CRUSH 18
 Refreshing and herbal mix of Belvedere vodka, fresh cucumber from our own garden, Saint Germain elderflower liqueur, simple syrup and lime juice

AURORA SPRITZ 17
 Our own low ABV spritz made with Aperol, sparkling wine, guava, fresh lime, fresh picked rosemary, and orange slices

SEASIDE 15
 Reecting the color of the sea in front of you, this twist on the classic Southside cocktail features Bombay gin, Blue Curacao, fresh mint from our garden, lime juice and simple syrup.

SPIKED FROSE 17
 Frozen delight with fresh strawberries, rose wine – spiked with generous shot of Belvedere vodka.

THE REAL PINA COLADA 17
 Using original recipe from 1950's, our Pina Colada is made with fresh pineapple, coconut cream and Bacardi Superior rum.

ZERO PROOF COCKTAILS
Enjoy all the beauty of perfectly balanced tropical flavors with zero regrets, intoxication or hangover.

BLUEBERRY MULE 16
 Refreshing and tart nonalcoholic version of popular Moscow Mule cocktail with fresh lime, ginger beer, featuring exclusion of vodka and inclusion of fresh blueberries.

TROPIQUIRI 12
Blend of all tropical avors you can nd in frozen daiquiri, from lime to passion fruit, mango and pineapple. Why choose one when you can get all of them?

VIRGIN SMASH 9
Basil smash with zero guilt. Featuring freshly picked hydroponic farm basil, fresh lemon juice, homemade ginger syrup and club soda.

BEFORE DINNER COCKTAILS

Indulge in our delightful selection of signature and classic aperitif cocktails, crafted to tantalize your taste buds and set the perfect tone for your dining experience.

CHAMPAGNE DAIQUIRI 12
Celebratory twist on one of the most loved rum cocktails of all time featuring our sustainable champagne syrup, Eminente Reserva rum and fresh lime juice.

GARDEN SMASH 15
Made with Bombay gin, freshly picked basil from our hydroponic farm, homemade spicy ginger syrup and lime juice. Perfect pre dinner drink to open your appetite.

NEGRONI SBAGLIATO 15
With Prosecco in it! Planetary popular modern twist on classic Negroni featuring Campari, sweet vermouth and Prosecco.

CLASSIC MARTINI 17
Any way you like it! With vodka or gin, shaken or stirred, with lemon twist or olives, Gibson or Perfect, dirty or dry, just tell your preference to the bartender!

PASSIONITA 17
Tropical and refreshing twist on all time favorite tequila cocktail, featuring Volcan de Mi Tierra Reposado tequila, passion fruit liqueur and fresh lime juice

AFTER DINNER COCKTAILS

Savor the evening with our selection of after-dinner cocktails, each crafted to provide a perfect conclusion to your meal and leave a lasting impression.

CHOCO RUSSIAN 15
Chocolate twist on traditional White Russian cocktail featuring Crème de Cacao and chocolate syrup – in case you've missed your dessert.

THE CLOUD 19
Surprising and smoky Old Fashioned cocktail twist featuring premium 23 years old Zacapa rum, homemade vanilla syrup, chocolate bitters and.... Smoke!

RATED R MARTINI 17
Deconstructed modern classic featuring vanilla vodka, homemade sustainable champagne syrup, lime juice and passion fruit foam. Yes, you do get a shot glass of Prosecco with it.

CLASSIC MANHATTAN 17
Any way you like it! Rye or Bourbon, perfect, sweet or dry, on the rocks or up, there is no better night cap cocktail than Manhattan.

ESPRESSO MARTINI 15
Staying up late and needing an energy boost? Modern classic is the perfect drink for coffee lovers, with vodka, espresso and Kahlua.

CHAMPAGNE & SPARKLING WINE

NV Champagne, Laurent-Perrier, La Cuvée, Brut, France	35/150
NV Rose Champagne, Canard-Duchêne, Essentiel, Brut, France	32/140
NV Prosecco, Adami, Brut, Treviso, Italy	12/54

WHITE WINE

Chenin Blanc, Fearless Blanc, St. Helena, Napa Valley, California, USA	9/44
Pinot Grigio, Zenato, Delle Venezie, Italy	11/44
Verdejo, Marqués De Riscal, Rueda, Spain	9/44
Chardonnay, Chablis, La Chablisienne, Bourgogne Blanc, France	17/75
Chardonnay, La Crema, Sonoma Coast, California, USA	16/74
Sauvignon Blanc, Astrolabe, Marlborough, New Zealand	15/65

ROSÉ WINE

Fearless, Sonoma County, California, USA	9/49
Minuty M, Côtes de Provence, France	18/72

RED WINE

Grenache, Fearless Rouge, Santa Barbara and Amador County, California	12/56
Pinot Noir, Elouan, Oregon	16/74
Malbec, Gran, Domaine Bousquet, Mendoza, Argentina	12/54
Sangiovese, Carpineto, Chianti CLassico, Riserva, Toscana, Italy	18/80
Cabernet Sauvignon, Louis.M.Martini, Napa Valley, California	24/115

FORTIFIED & SWEET WINE

Late Bottled Vintage Port, Warre's, Portugal	17
10 yr Tawny Port, Graham's, Portugal	17
Sauternes, Château Roumieu, France	17

RENDEZVOUS LOBBY

Food & Beverage Menu

SMALL PLATES

OCTOPUS 'A LA PLANCHA' potato, garlic aioli, kalamata olives, fresh herbs	22
BLUE WATER LOBSTER CAKE pickled shallot, dill yogurt sauce	SF 28
SEARED BLUEFIN TUNA siracha aioli, sesame seed, rocket, lime vinaigrette, cilantro	24
CONCH FRITTERS red pepper remoulade	G SF D 12

SALADS

AVOCADO, GRAPEFRUIT & FENNEL SALAD feta, pine nuts, mint, orange vinaigrette	D TN 18
HEIRLOOM TOMATO & CUCUMBER bocconcini, red onion, apple, mint, basil, honey mustard vinaigrette	D 16
CEASAR SALAD kale, romaine, parmesan cheese, croutons, anchovies Add Salmon 14 Jerk Chicken Breast 12 Seared Yellow Fin Tuna 14	D G 16
GRILLED SALMON SALAD hydroponic leaf, grilled salmon, cherry tomatoes, avocado, creamy cilantro lime dressing	D 18

SANDWICHES & FLATBREA PIZZAS

CLASSIC CLUB bacon, turkey, cheddar, mayonnaise on a housemade brioche, served with French fries	D G 20
BLACK TRUFFLE BURGER beef patty, cheddar, tomato, lettuce, pickled red onion on a brioche bun served with French fries	D G 22
MARGHERITA tomato, mozzarella and basil	D G 18
SHRIMP tomato, mozzarella, shrimp, chorizo	G SF D 26

RYE WHISKEY

Templeton 6 yr	16
High West Double Rye	20
Michter's 10 yr	30

OTHER WHISKEY

Crown Royal (Canadian)	16
Jack Daniel's (Tennessee)	16
Jameson (Irish)	14
Cameron Brig (Single Grain Scotch)	14

SINGLE MALT SCOTCH

Glenfiddich 12 yr (Speyside)	18
Macallan 12 yr (Highlands)	20
Macallan 18 yr (Highlands)	86
Macallan Reflexion (Highlands)	225
Glenlivet 12 yr (Highlands)	18
Glenlivet 18 yr (Highlands)	22
Talisker 10 yr (Islands - Skye)	18
Port Charlotte Heavily Peated (Islay)	18
Highland Park 18 yr (Islands - Oarkney)	49
Lagavulin 16 yr (Islay)	22
Highland Park 25 yr (Islands - Oarkney)	145

BLENDED SCOTCH

Dewar's White Label	16
Johnnie Walker Black	16
Johnnie Walker Blue	50
Chivas 18 yr	20

COGNAC

Hennessy VS	16
Hennessy VSOP	25
Hennessy XO	45
Courvossier VS	16
Courvossier VSOP	18
Remy Martin VSOP	22
Remy Martin XO	48
Delamain Très Venerable	61
Hennessy Paradis	225

ARMAGNAC

Château de Laubade VS	14
Château de Laubade XO	20

CALVADOS

Christian Drouin Sélection	14
Drouin Coeur de Leon Réserve	16

OTHER BRANDY

Capurro Moscatel Pisco	16
Nonino Grappa Moscato	16

APERITIF & DIGESTIF

Amaro Montenegro	14
Amaro di Angostura	14
Aperol	14
Campari	16
Fernet Branca	14
Jagermeister	14
Lillet Blanc	14
Luxardo Bitter Bianco	14

LIQUEURS

Bailey's Irish Cream	16
Cointreau	14
Disaronno	14
Drambuie	14
Frangelico	14
Grand Marnier	16
Kahlua	14
Pernod Anisette	14
Sambuca Romano	14
St Germain Elderflower	14

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD. Exclusive of 18% service charge.

Please advise of any food allergies or dietary restrictions.