MOJITOS
all made with freshly muddled lime, mint and sugar
Classic Mojito / 10
captain morgan white rum
Mango Mojito / 11
captain morgan white rum and mango purée
Cucumber Mojito / 12
cucumber and mint
Coconut Mojito / 12
ciroc coconut vodka and cream of coconut

MARGARITAS ON THE ROCKS
all made with freshly squeezed lime juice and pure agave nectar
Sunset Margarita / 10
sauza reposado tequila, triple sec
Patrón Perfect Margarita / 16
patrón silver tequila, patrón cítrico
Coconut Margarita / 11
sauza reposado tequila, cream of coconut, triple sec
Cadillac Margarita / 13
cazadores reposado tequila, grand marnier
Volcan Skinny Margarita / 13
volcan de mi tierra blanco tequila

FRESH LEMONADES
all handmade with freshly muddled lemons and sugar
Berry Lemonade / 11
baccardi dragon berry rum, strawberry purée
Peach Lemonade / 12
ciroc peach vodka, peach purée
Mango Lemonade / 12
belvedere mango passion vodka, mango purée

FROZEN DRINKS
The Original Rum Runner / 13
naked turtle white rum and captain morgan spiced rum,
banana and blackberry liqueurs, lime juice and grenadine,
with an extra shot of baccardi black rum on top
featuring by Rachel Ray on the Food Network
Piña Colada / 11
our signature blend of naked turtle white rum and
captain morgan spiced rum, cream of coconut and pineapple
Frozen Margarita / 11
sauza reposado tequila, triple sec and lime juice
Frozen Chocolate Mudslide / 12
chocolate vodka, kahlúa, baileys, ice cream

TROPICAL COCKTAILS
Liquid Jelly Monkey Luv / 10
our signature rum punch with cruzan flavored rums,
served in a sunset pier logo-carved souvenir coconut / 18
Hemingway Cuba Libre / 13
papa’s pilar blonde rum by hemingway rum company,
and a classic glass bottle of authentic mexican coca-cola
made with cane sugar
Pusser’s Painkiller / 11
pusser’s rum, cream of coconut, pineapple juice,
florida orange juice and nutmeg
Dark ‘n Stormy / 10
gosting’s black seal rum, fever tree ginger beer and lime
Maï Tai / 12
baccardi limión rum, orgeat, orange liqueur, pineapple,
lime and a baccardi black rum float
Planter’s Punch / 12
baccardi cuatro afejo rum, orange and pineapple juices,
grenadine, lemon, sugar, angostura bitters
Orange Crush / 12
kettle one orange vodka, triple sec, muddled orange, lemon-lime soda
Pineapple Caipirinha / 11
leblon cachaça, muddled pineapple, lime, sugar

KETEL ONE BOTANICAL SPRITZERS
all handmade with freshly muddled lemons and mint
KETEL ONE Botanical Cucumber & Mint

BLOODY MARYS
made with zing zang bloody mary mix and filthy olives
Spicy Pepper Bloody Mary / 11
jalapeño-infused vodka, hot pepper-stuffed olives
Cucumber Bloody Mary / 11
cucumber-infused vodka, pickled cucumber olives
Blue Cheese Bloody Mary / 13
grey goose vodka, blue cheese-stuffed olives

PLASTIC STRAWS ARE HURTING OUR OCEAN
We’ve committed to stop serving plastic straws and only offer paper straws upon request.

WINE BY THE GLASS
Drumheller Chardonnay, Washington .......................... 8
Ruffino Pinot Grigio, Italy ................................. 9
SeaGlass Sauvignon Blanc, California .......................... 9
Jean-Luc Colombo Rosé, France ................................. 9
Robert Mondavi Cabernet, California .......................... 8
Two Vines Merlot, Washington ................................. 8
Murphy-Goode Pinot Noir, California .......................... 9
Red, White or Rosé Sangria (20oz glass) ..................... 12

DRAFT BEER

BOTTLED/CAN BEER

WINE BY THE GLASS
Drumheller Chardonnay, Washington .......................... 8
Ruffino Pinot Grigio, Italy ................................. 9
SeaGlass Sauvignon Blanc, California .......................... 9
Jean-Luc Colombo Rosé, France ................................. 9
Robert Mondavi Cabernet, California .......................... 8
Two Vines Merlot, Washington ................................. 8
Murphy-Goode Pinot Noir, California .......................... 9
Red, White or Rosé Sangria (20oz glass) ..................... 12

DRAFT BEER

BOTTLED/CAN BEER
STARTERS

- Yuca Fries / 11
  chorizo, queso, pickled jalapeños, pico de gallo
- Conch Hushpuppies / 11
  poblano and corn, key lime mustard
- Wings / 13
  choice of buffalo, latin or jerk with blue cheese dressing
- Fiery Red Pepper Hummus Dip / 9
  grilled pita, cucumber, olives
- Smoked Fish Dip / 11
  crudité, pickled jalapeño, cuban crackers
- Peel and Eat Shrimp
  ½ pound / 13  |  one pound / 25
- Ceviche* / 14
  citrus, aji amarillo, cilantro, avocado, tortilla chips
- Tuna Tartare* / 18
  ahi tuna, avocado, red onion, scallion, sriracha vinaigrette and wonton crisps
- Sunset Pier Garlic Fries / 5
- Ceviche* / 14

SALADS

- Add: Mahi Mahi / 12, Shrimp / 9, Chicken / 5
- Caesar / 9
  romaine hearts, parmesan cheese, sourdough croutons
- Thai Noodles / 12
  crisp vegetables, rice noodles tossed in a spicy peanut dressing
- Baja Salad / 12
  lettuce mix, grilled corn, tomatoes, beans, avocado, cheddar, chipotle dressing

SANDWICHES & ENTRÉES

- Sunset Pier Burger* / 15
  bacon, white american cheese
- Mahi Mahi Sandwich / 19
  grilled or blackened mahi mahi fillet, lemon, key lime tartar sauce
- Turkey BLT / 14
  bacon, lettuce, tomato, spicy avocado mayo, toasted ciabatta
- Cuban Mix / 14
  roasted pork, honey-cured ham, swiss cheese, pickles, mustard and mayo, pressed cuban bread
- Caribbean Chicken Sandwich / 15
  ssp jerk sauce, pepper jack cheese, maduros
- Mahi Mahi Sandwich / 19
  grilled or blackened mahi mahi fillet, lemon, key lime tartar sauce
- Caribbean Chicken Sandwich / 15
  ssp jerk sauce, pepper jack cheese, maduros
- Tacos
  avocado, salsa, cilantro, queso fresco, chimichurri with flour tortillas, served with grilled mexican corn
- Quesadilla / 18
  monterey jack cheese, onion, red and green peppers, salsa and sour cream, choice of chicken or blackened shrimp, served with grilled mexican corn
- Coconut Shrimp / 21
  butterflied shrimp fried in coconut panko breading, mango habanero dipping sauce, served with grilled mexican corn
- Sunset Pier Burger* / 15
  bacon, white american cheese
- Mahi Mahi Sandwich / 19
  grilled or blackened mahi mahi fillet, lemon, key lime tartar sauce
- Sunset Pier Garlic Fries / 5
- Ceviche* / 14

KIDS'

- Corn Dog   Chicken Tenders

- Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server of any allergies prior to ordering. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.