

COCKTAILS

SIGNATURE

MINT CONDITION 17

rum, passion fruit, pineapple, lime, mint

WHITE CORAL BLOOM 18

tequila reposado, lychee, elderflower, lime

GINDERELLA 17

gin, ube, lime, grapefruit soda

TROPICAL STORM 16

bourbon, pineapple, mango, orgeat, lime

LIFE OF LUXURY 16

ketel one cucumber-mint,
lavender, apple, lime

FROZEN

COCO COUTURE 17

coconut rum, coco López, fresh coconut, lime

PRETTY IN PINK FROSÉ 16

red wine, orange liqueur, açai, orange

LIFE IS A BOX OF CHOCOLATES 16

irish cream, coffee liqueur, espresso,
oreo crumble, whipped cream

PEACH PLEASE 16

vodka, ginger, peach, lime

YES NO MAYBE SO 17

tequila, passion fruit, agave, lime

HILTON CLASSICS

ARUBA Ariba 17

vodka, papiamento
carnival rum, banana, fruit
punch

est. 1963 Hilton Aruba Caribbean

JUNGLE BIRD 17

papiamento dark rum,
campari, pineapple, lime

est. 1973 Hilton Kuala Lumpur

BLUE HAWAII 17

vodka, white rum, blue
curaçao pineapple, lemon

est. 1957 Hilton Hawaiian Village

PIÑA COLADA 17

papiamento dark rum,
coco López, pineapple

est. 1954 Caribe Hilton, San Juan

SIGNATURE SPRITZERS

SWINGING PEACHES 18

ketel one peach, orange
blossom, prosecco, peach
liqueur, lemon

BUENA VISTA 18

lychee liqueur,
prosecco rosé, strawberry

CLOUDY SOMEWHERE 18

ketel one cucumber-mint,
prosecco, lime

ISLAND VIBES 18

ketel one grapefruit, rosé,
prosecco, passion fruit

HYDRATION

FOUNTAIN OF YOUTH 17

vodka, midori, melon,
açai, lime

HEALING WATERS 16

tequila, mezcal,
watermelon,
coconut water, lime

RECHARGE 16

papiamento rum,
pilla select, chipotle,
red bull

ELECTRO GLOW 16

aguardiente, chambord,
rosemary, anise, gatorade

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COCKTAILS

TO SHARE

SHRIMP CEVICHE 19
cilantro, pico de gallo, corn tortilla, soy, hondashi

MAHI MAHI TOSTADA 16
jalapeño, cilantro, yuzu mayo, scallion,
crispy onion, avocado cream

FOCACCIA STRACCIATELLA 25 **V**
salsa macha, cherry tomato, pesto, olive, oregano

CHICKEN SATAY 18
peanut red curry, thai cucumber relish

SPRING ROLLS 15 **VG**
rice paper, carrot, cucumber, basil, cabbage, thai sweet chili
ADD SHRIMP 3

SOFT SHELL CRAB 20
avocado cream, tartare sauce, wakame,
pickled onion, spicy japanese mayo

POPCORN CHICKEN 18
tahini dressing, sesame seed, chipotle mayo, dried onion

BEACHSIDE NACHOS 15 **V**
cheddar sauce, sour cream, pickled jalapeño,
guacamole, pico de gallo
ADD CHICKEN 7 | PULLED PORK 8 | GROUND BEEF 9

SALADS + BOWLS

POWER POKE BOWL 24
raw tuna, sushi rice, red onion,
cucumber, edamame, charred
broccoli, sriracha mayo, togarashi

CAESAR 17
romaine, parmesan,
bacon, crouton, anchovy,
housemade dressing
ADD CHICKEN 7 | SHRIMP 9 | RAW TUNA 11

CABBAGE SALAD 15 **V**
romesco sauce, goat cheese cream,
herb crumble, almond,
balsamic dressing

WATERMELON + FETA SALAD 18 **V**
romaine, red onion,
pumpkin seed, lime vinaigrette

TROPICAL BOWL 15 **VG**
quinoa, sweet potato, chickpea, avocado,
spinach, mango salsa, tahini dressing

SUSHI

BAJA SUR TUNA CURRICAN 18
tuna, crab, wakame salad,
cilantro aioli, serrano chili

AVOCADO SALMON 18
norwegian salmon,
peruvian yellow chili pepper, avocado

RAINBOW ROLL 20
tuna, salmon,
avocado, ebi mix

MANGO TUNA ROLL 20
shrimp tempura, asparagus,
spicy mayo, ponzu soy

SPICY TUNA HOSOMAKI 18
sriracha mayo,
scallion, mamenori rice paper

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TO SHARE • SALADS + BOWLS • SUSHI

HANDHELDS

served with fries

HOT DOG 18

bacon wrapped beef sausage, pica di papaya mayo, pickled vegetables, pulled pork, house bbq sauce

CHICKEN TENDERS 17
ranch dressing, bbq sauce

BEACH BURGER 22
7oz angus beef patty, bacon compote, gherkin, cheddar, house dressing, potato brioche bun

VEGGIE BURGER 24 **VG**
beyond patty, avocado cream, tomato, vegan chipotle mayo, gherkin

GRILLED CHEESE 18

cheddar, swiss, italian prosciutto, dijonnaise, balsamic caramelized onion

LOBSTER ROLL 36
lobster, housemade brioche, creamy mayo dressing

BUFFALO CHICKEN WRAP 20
classic hot sauce, romaine, tomato, cucumber, breaded chicken, blue cheese-ranch dressing

CIABATTA CLUB 20
grilled chicken, egg, bacon, romaine, cheddar, tomato, dijonnaise

TACOS + QUESADILLAS

KOREAN BEEF TACOS 22
ginger kimchi slaw, sesame seed, gochujang sauce

BAJA FISH TACOS 21
balashi beer batter, cabbage slaw, chipotle mayo, lime cream

AL PASTOR TACOS 18
annatto marinated pork, roasted tomato sauce, guacamole, cilantro, onion, pineapple

QUESADILLA 18 **V**
cheese, sour cream, pico de gallo, guacamole
ADD CHICKEN 7 | SHRIMP 9 | STEAK 9

SIDES

MEXICAN STREET CORN 10 **V**
dried chili mayo, parmesan, feta, cilantro, lime

MIXED GREEN SALAD 10 **VG**
cucumber, tomato, red onion, passion fruit vinaigrette

FRIED FUNCHI 8 **V**
sriracha mayo, cajun seasoning

SWEET POTATO FRIES 8 **V**
sriracha mayo

DESSERTS

PASSION FRUIT CHEESECAKE 18
vanilla soil, white chocolate ganache, yoghurt ice cream, crumble

BANOFFEE PIE 16
tartelette, banana crèmeux, white chocolate ganache

ICE CREAM 5
assorted flavors
ice cream, sorbet

CHOCOLATE BROWNIE 16
chocolate, raspberry coulis, vanilla ice cream

MALVA CAKE 18
malva pudding, vanilla crumble, vanilla ice cream

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HANDHELDS • TACOS + QUESADILLAS • SIDES • DESSERTS

BEER

Balashi	8
Balashi Chill	8
Balashi Mango	8
Bud Light	9
Coors Light	9
Corona	9
Amstel Bright	9
Dead Guy IPA	9
Heineken	9
Heineken 0.0	9

SELTZER

Calypto assorted flavors	12
White Claw assorted flavors	12
High Noon assorted flavors	12
Limoncello Spritz	12
Aruba Ariba	12

NON-ALCOHOLIC SELTZER

Maison Perrier Lemonjito	9
Maison Perrier Rosellini	9
Maison Perrier Citrus Fizz	9

NON-ALCOHOLIC

JUICE

GREEN IS GROOVY kale, spinach, apple, cucumber, lime	10
RHYTHM beets, pineapple, orange, lemon	10
CURE ALL COOLER pineapple, ginger, cucumber, carrot, lemon	10
FIX UPPER SHOT ginger, turmeric	5

NA COCKTAILS

(TOO) SELF AWARE 10
earl grey, vanilla, orgeat, blackberry

BALANCE 10
peach, lavender, agave, lime

STEADY GROUND 10
thyme, pear, pineapple, lime

WATER + SODA

San Pellegrino Zero Lemonade	6
San Pellegrino Zero Blood Orange	6
Gatorade	7
Red Bull classic, sugarfree, tropical	9
Vita Coco Water	7
Soda Coke, Coke Zero, Sprite, Ginger Ale	5
San Pellegrino 750 ml	7
Aqua Panna 750 ml	7

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BEER • SELTZER • NON-ALCOHOLIC

WINE

BUBBLES

vibrant, lively, fizzy to sweet

Glass Bottle

BILLECART SALMON, Champagne, Chardonnay, Pinot Noir & Meunier, FR	36 165
RUFFINO, Prosecco Rosé, Glera, Veneto, IT	16 68
LATTE MIELE, Prosecco, Glera, Veneto, IT	15 65
VIETTI, Moscato D'Asti, Piedmont, IT	20 90

WHITE

clean, citrusy, mineral, crisp, tropical to creamy and full-bodied

Glass Bottle

HUGEL, "Gentil", Riesling, Pinot Blanc & Gris, Gewurztraminer, Alsace, FR	18 80
GRANS-FASSIAN, Riesling, Flussterrassen, Mosel, GER	17 75
SERRA DA ESTRELA, Albarino, Adegas Valmiñors, Rais Baixas, Galicia, SP	17 75
MARC BREDIF, Chenin Blanc, Vouvray, Loire Valley, FR	23 99
RITTER, Grüner Veltliner, Niederösterreich, AU	15 65
ELENA WALCH, Pinot Grigio, Alto Adige, IT	16 68
FERRARI CARANO, Fumé Blanc, Sonoma, California, USA	16 68
DAOU, Sauvignon Blanc, Paso Robles, California, USA	17 75
MISTY COVE ESTATE, Sauvignon Blanc, Marlborough, NZ	16 68
LADOUCETTE, Chardonnay, Petit Chablis, Burgundy, FR	25 110
CASTELLO DELLA SALA BRAMITO, Chardonnay, Umbria, IT	22 99

ROSÉ

mineral with floral notes, delicate, citrus, stone fruit with bright acidity

Glass Bottle

HAMPTON WATER, Grenache, Cinsault, Mourvèdre, Syrah, Languedoc, FR	19 85
GERARD BERTRAND, "Gris Blanc", Grenache Noir & Gris, Pays D'Oc, FR	16 68
CHATEAU MINUTY, "M de Minuty", Grenache, Cinsault, Syrah, CdP, FR	15 65
WHISPERING ANGEL, "The Beach", Grenache, Cinsault, Syrah, CdP, FR	23 99

RED

pleasantly fruity, cherry, plum and berries to elegant, rich and jammy

Glass Bottle

COSTA DI BUSSIA, Dolcetto D'Alba, Tenuta Arnulfo, IT	16 68
COMTES LAFOND, Pinot Noir, Sancerre, Loire Valley, FR	23 99
BODEGAS PROTO ROBLE, Tempranillo, Ribero Del Duero, SP	20 90
CHATEAU CLOU DU PIN, Merlot, Bordeaux Supérieur, FR	17 75
LES JAMELLES, Cabernet Sauvignon, Languedoc, FR	15 65

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LIQUOR + SPIRITS

VODKA

Papiamento	14
Tito's	15
Belvedere	17
Grey Goose	19
Ketel One	18
Ketel One botanical cucumber & mint	18
Ketel One botanical grapefruit & rose	18
Ketel One botanical peach & orange blossom	18

GIN

Tanqueray	15
Tanqueray Flor de Sevilla	15
Gin Mare	19
Monkey 47	29
Sir Edmond	18
Hendrick's	18
The Botanist	20
Bombay Sapphire	17

TEQUILA + MEZCAL

Lunazul Blanco	14
Lunazul Reposado	16
Casamigos Blanco	24
Casamigos Reposado	25
Casamigos Añejo	28
Don Julio Blanco	23
Don Julio Reposado	24
Don Julio Añejo	28
Don Julio 1942	44
Clase Azul Reposado	49
Clase Azul Añejo	103
Casa Noble Blanco	24
Casa Noble Reposado	25
Dragones Blanco	28
Dragones Reposado	34
Madre mezcal	18
Montelobos mezcal	19
Los Siete Misterios mezcal	22
400 Conejos mezcal	21

ROM

Flor de Caña 4 Year	15
Flor de Caña 12 Year	18
Flor de Caña 18 Year	22
Papiamento Rum Añejo	18
Papiamento Caribbean Carnival	16
Papiamento Bicentennial	51
Havana 7 Year	18
The Kraken 94 Spiced	16
Diplomatico Reserva	19
Zacapa 23 Year	24
Zacapa XO	49
Eminente 7 Year	21
Spirited Union Aruba Ariba	18
Botran	17
Don Papa	20

WHISKEY

Jack Daniel's Black Label	19
Jameson	16
Crown Royal	16
Buchanan's Deluxe 12 Year	20
Buchanan's Select 15 Year	23
Buchanan's Special Reserve 18 Year	35
Buchanan's Pineapple	21
Macallan Double Cask 12 Year	28
Macallan 15 Year	46
Hibiki	38

BOURBON

Evan Williams	14
Elijah Craig Small Batch	15
Elijah Craig Rye	16
Buffalo Trace	16
Maker's Mark	16
Michter's Single Barrel Straight Rye	24
Michter's Single Barrel 10 Year	43
Woodford Reserve	20
Bulleit	16
Blanton's Bourbon Single Barrel	35

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