Tommy Bahama®

RESTAURANTS

DINNER

COCKTAILS

CLASSIC MOJITO 15
Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Fever Tree Soda

MAI TAI 18
Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float

FROZEN MAI TAI 18
Tommy's Icy Twist on a Classic Cocktail

BAHIA SANGRIA 15 | 46
Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons

CUCUMBER SMASH 17
Hendrick's, St-Germain Elderflower, Lime, Muddled Cucumber, Fever Tree Soda

HAPPILY APEROL 17
Italicus, Aperol, Ginger Syrup, Prosecco, Fever Tree Soda

BAJA MARGARITA 18
Hornitos Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime

BLOOD ORANGE MARGARITA 18
Sauza, Solerno Blood Orange Liqueur, Blood Orange, Lime, Scratch Sour

RASPBERRY JALAPEÑO PALOMA 17
Milagro Silver, Raspberry, Lime, Sugar Cane Syrup, Fever Tree Grapefruit Soda

MISS SUNSHINE 19
Lemon Infused Grey Goose, Coconut, Salted Honey, Pineapple, Lemon

GRAPEFRUIT BASIL MARTINI 19
Grey Goose, Fresh Basil, Grapefruit

COCONUT CLOUD MARTINI 19
Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut

GREY GOOSE MARTINI 20
Extra Dry Vermouth, Blue-Cheese-Stuffed Olives

ESPRESSO MARTINI 19
St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso

ZERO-PROOF

PUCKER UP 13
Giffard Pamplemousse, Orgeat, Cinnamon Syrup, Lime, Fever Tree Soda

GINGER'S ISLAND 13
Giffard Ginger, Lemon, Ginger-Green Tea Syrup,

AGUA FRESCA PINA 13
Notas de Agave, Pineapple, Mint

GIESEN 0% SAUVIGNON BLANC 15 | 55
Marlborough, New Zealand

WHITE & SPARKLING BY THE GLASS

MIONETTO BRUT PROSECCO Treviso, Italy 15

GLORIA FERRER BLANC DE NOIRS SPARKLING ROSÉ CA 16

MICHAEL DAVID ROSÉ Lodi, California 15

MARTIN RAY SAUVIGNON BLANC Russian River Valley, CA 15

DOG POINT SAUVIGNON BLANC Marlborough, New Zealand 17

ESPERTO BY LIVIO FELLUGA PINOT GRIGIO Italy 15

PONZI PINOT GRIS Willamette Valley, Oregon 16

CAYMUS CONUNDRUM WHITE BLEND California 15

BALLARD LANE CHADONNAY California 15

RAEBURN CHARDONNAY Sonoma County, California 16

BUEHLER CHARDONNAY Russian River Valley, California 19

GARY FARRELL CHARDONNAY Russian River Valley, California 22

RED BY THE GLASS

ARGYLE BLOOMHOUSE PINOT NOIR Willamette Valley, Oregon 17

CALERA BY DUCKHORN PINOT NOIR Central Coast, California 16

CLINE "FOG SWEPT" PINOT NOIR Sonoma Coast, California 19

TROUBLE MAKER BY AUSTIN HOPE RED BLEND 17
Paso Robles, California

FINCA DECERO MALBEC Agrelo-Mendoza, Argentina 16

BALLARD LANE CABERNET SAUVIGNON California 15

DAOU CABERNET SAUVIGNON Paso Robles, California 17

AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, CA 22

MARTIN RAY "SYNTHESIS" CABERNET SAUVIGNON 25
Napa Valley, California

ISLAND TIME HAPPY HOUR

Every Day in the Bar | 3-6pm

FOOD

ALL STARTERS 5 OFF
THE BAR BURGER SLIDER American Cheese, TB Sauce, Onion Jam 7
PORK BELLY SLIDER Sriracha Mustard, Pickled Vegetables 7
BLACKENED MAHI MAHI TACO 8

DRINKS

SPECIALITY COCKTAILS 5 OFF
WINE BY THE GLASS 5 OFF
WELL DRINKS 10
SELECT DRAFT BEER 8

STARTERS

WORLD FAMOUS COCONUT SHRIMP 21
Papaya-Mango Chutney, Island Slaw

Ⓥ GOAT CHEESE DIP 17
Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini

SCALLOP SLIDERS* 22
Chipotle Aïoli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw

LUMP BLUE CRAB CAKES 26
Coconut Crusted, Lemon Tarragon Aïoli, Island Slaw

FIG & PROSCUITTO FLATBREAD 22
Roasted Shallots, Baby Spinach, Aleppo Chiles, Parmesan Cream

Ⓥ Ⓖ GUACAMOLE & FIRE ROASTED SALSA 17
House-Made Chips

AHI TUNA POKE* 25
Wasabi Sesame Aïoli, Wakame, Tobiko, Guacamole, Taro Chips

SOUP & SALADS

LUMP BLUE CRAB BISQUE 14
Sherry, Cream, Crushed Herb Croutons

Ⓖ BUNGALOW SALAD 13
Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Mango Salsa, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette

BABY GEM CAESAR 13
Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Parmesan Croutons

SIDES

Ⓥ Ⓖ GRILLED ASPARAGUS 13

Ⓥ Ⓖ GRILLED BROCCOLI 11

Ⓥ Ⓖ YUKON GOLD MASH 11

Ⓥ RUSSET POTATO FRIES 10

Ⓥ LEMON PARMESAN RUSSET POTATO FRIES 13

ENTRÉES

Ⓖ SEARED AHI TUNA 44
Sushi Rice, Shishito & Corn Succotash, Shiitakes, Wasabi Sesame Aïoli, Sweet Orange Soy Reduction

Ⓖ 14 OZ KONA-COFFEE CRUSTED RIBEYE* 52
Yukon Gold Mash, Grilled Broccoli, Garlic Butter

Ⓖ LUMP BLUE CRAB & AVOCADO SALAD 30
Whole Leaf Baby Gem Romaine Hearts, Feta, Roasted Shallots, Campari Tomatoes, Lime-Caper Vinaigrette

Ⓖ CHILEAN SEA BASS* 46
Guajillo-Roasted Tomato Risotto, Jalapeño-Avocado Salsa, Baby Spinach, Citrus Olive Relish

LUMP BLUE CRAB CAKES 46
Coconut Crusted, Lemon Tarragon Aïoli, Grilled Asparagus, Island Slaw

MACADAMIA-NUT-CRUSTED FRESH CATCH* MP
Hawaiian Red Sea Salt, Sushi Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc

MOJO BRICK CHICKEN 35
Sweet Potato Fingerling, Roasted Carrots, Brussel Sprout Leaves, Miso-Honey Brown Butter, Aji Amarillo Tangerine Vinaigrette

Ⓥ SPAGHETTI SQUASH BOWL 29
Roasted Mushrooms, Lemon Parmigiano-Reggiano Broth, Sweet Corn Salsa, Grilled Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini
+ Grilled Chicken **33** | + Grilled Shrimp **35**

Ⓥ VEGETARIAN Ⓖ GLUTEN FREE Ⓤ GLUTEN FREE UPON REQUEST

Please notify our staff of any severe or life-threatening food allergies.

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

24NY10D

WHITE

MICHAEL DAVID ROSÉ — 15 | 55
LODI, CALIFORNIA

DOMAINES OTT "BY OTT" ROSÉ — 64
PROVENCE, FRANCE

HUBERT BROCHARD SANCERRE — 82
LOIRE VALLEY, FRANCE

MARTIN RAY SAUVIGNON BLANC — 15 | 55
RUSSIAN RIVER VALLEY, CALIFORNIA

DOG POINT SAUVIGNON BLANC — 17 | 63
MARLBOROUGH, NEW ZEALAND

ESPERTO BY LIVIO FELLUGA PINOT GRIGIO — 15 | 55
DELLE VENEZIE, ITALY

PONZI PINOT GRIS — 16 | 59
WILLAMETTE VALLEY, OREGON

MARIETTA "NADI" RIESLING — 64
CIENEGA VALLEY, CALIFORNIA

CONUNDRUM WHITE BLEND — 15 | 55
CALIFORNIA

BALLARD LANE CHARDONNAY — 15 | 55
CALIFORNIA

RAEBURN CHARDONNAY — 16 | 59
SONOMA COUNTY, CALIFORNIA

BUEHLER CHARDONNAY — 19 | 71
RUSSIAN RIVER VALLEY, CALIFORNIA

RAMEY WINE CELLARS CHARDONNAY — 100
RUSSIAN RIVER VALLEY, CALIFORNIA

GARY FARRELL CHARDONNAY — 22 | 83
RUSSIAN RIVER VALLEY, CALIFORNIA

CAKEBREAD CHARDONNAY — 106
NAPA VALLEY, CALIFORNIA

CHATEAU MONTELENA CHARDONNAY — 133
NAPA VALLEY, CALIFORNIA

RED

ARGYLE BLOOM HOUSE PINOT NOIR — 17 | 63
WILLAMETTE VALLEY, OREGON

CALERA BY DUCKHORN PINOT NOIR — 16 | 59
CENTRAL COAST, CALIFORNIA

CLINE "FOG SWEPT" PINOT NOIR — 19 | 71
SONOMA COAST, CALIFORNIA

E. GUIGAL COTES DE RHONE — 59
RHONE VALLEY, FRANCE

RECIPROCITY MERLOT — 58
PASO ROBLES, CALIFORNIA

DUCKHORN MERLOT — 106
NAPA VALLEY, CALIFORNIA

INKBOLT BY MICHAEL DAVID CABERNET FRANC — 68
LODI, CALIFORNIA

TROUBLE MAKER BY AUSTIN HOPE RED BLEND — 17 | 68
PASO ROBLES, CALIFORNIA

CAYMUS SUISUN WALKING FOOL RED BLEND — 88
SUISUN VALLEY, CALIFORNIA

FINCA DECERO MALBEC — 16 | 59
AGRELO-MENDOZA, ARGENTINA

BALLARD LANE CABERNET SAUVIGNON — 15 | 55
CALIFORNIA

DAOU CABERNET SAUVIGNON — 17 | 63
PASO ROBLES, CALIFORNIA

AUSTIN HOPE CABERNET SAUVIGNON — 22 | 83 1L
PASO ROBLES, CALIFORNIA

MARTIN RAY "SYNTHESIS" CABERNET SAUVIGNON — 25 | 95
NAPA VALLEY, CALIFORNIA

BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON — 115
NAPA VALLEY, CALIFORNIA

CHATEAU MONTELENA CABERNET SAUVIGNON — 145
NAPA VALLEY, CALIFORNIA

CAYMUS CABERNET SAUVIGNON — 157
NAPA VALLEY, CALIFORNIA

SPARKLING & CHAMPAGNE

MIONETTO BRUT PROSECCO — 15 | 55
TREVISO, ITALY

GLORIA FERRER BLANC DE NOIRS ROSÉ — 16 | 59
CARNEROS, CALIFORNIA

IRON HORSE "WEDDING CUVEE" — 106
RUSSIAN RIVER VALLEY, CALIFORNIA

VEUVE CLICQUOT — 128
REIMS, FRANCE

BOLLINGER "SPECIAL CUVEE" — 148
CHAMPAGNE, FRANCE