

Tommy Bahama®

RESTAURANTS

LUNCH

COCKTAILS

CLASSIC MOJITO Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Fever Tree Soda	15	BLOOD ORANGE MARGARITA Sauza, Solerno Blood Orange Liqueur, Blood Orange, Lime, Scratch Sour	18
MAI TAI Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float	18	RASPBERRY JALAPEÑO PALOMA Milagro Silver, Raspberry, Lime, Sugar Cane Syrup, Fever Tree Grapefruit Soda	17
FROZEN MAI TAI Tommy's Icy Twist on a Classic Cocktail	18	MISS SUNSHINE Lemon Infused Grey Goose, Coconut, Salted Honey, Pineapple, Lemon	19
BAHIA SANGRIA Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons	15 46	GRAPEFRUIT BASIL MARTINI Grey Goose, Fresh Basil, Grapefruit	19
CUCUMBER SMASH Hendrick's, St-Germain Elderflower, Lime, Muddled Cucumber, Fever Tree Soda	17	COCONUT CLOUD MARTINI Don Q Cristal, 360 Vanilla, Cruzan Coconut, Coconut	19
HAPPILY APEROL Italicus, Aperol, Ginger Syrup, Prosecco, Fever Tree Soda	17	GREY GOOSE MARTINI Extra Dry Vermouth, Blue-Cheese-Stuffed Olives	20
BAJA MARGARITA Hornitos Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime	18	ESPRESSO MARTINI St. George Nola Coffee Liqueur, 360 Vanilla, Giffard Cacao, Espresso	19

ZERO-PROOF

PUCKER UP Giffard Pamplemousse, Orgeat, Cinnamon Syrup, Lime, Fever Tree Soda	13	AGUA FRESCA PINA Notas de Agave, Pineapple, Mint	13
GINGER'S ISLAND Giffard Ginger, Lemon, Ginger-Green Tea Syrup,	13	GIESEN 0% SAUVIGNON BLANC Marlborough, New Zealand	15 55

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 SWEEP" PINOT NOIR Sonoma Coast, California	19
TROUBLE MAKER BY AUSTIN HOPE RED BLEND Paso Robles, California	17
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 Napa Valley, California	25

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 Papaya-Mango Chutney, Island Slaw	21
GOAT CHEESE DIP Macadamia Nuts, Mango Salsa, Sweet Soy Glaze, Sourdough Crostini	17
SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Frites, Island Slaw	22
LUMP BLUE CRAB CAKES Coconut Crusted, Lemon Tarragon Aioli, Island Slaw	26
FIG & PROSCUITTO FLATBREAD Roasted Shallots, Baby Spinach, Aleppo Chiles, Parmesan Cream	22
GUACAMOLE & FIRE ROASTED SALSA House-Made Chips	17
AHI TUNA POKE* Wasabi Sesame Aioli, Wakame, Tobiko, Guacamole, Taro Chips	25
LUMP BLUE CRAB BISQUE Sherry, Cream, Crushed Herb Croutons	14

SALADS

CHICKEN & MANGO SALAD Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Mango Salsa, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette	25
LUMP BLUE CRAB & AVOCADO SALAD Whole Leaf Baby Gem Romaine Hearts, Feta, Roasted Shallots, Campari Tomatoes, Lime-Caper Vinaigrette	28
AHI TUNA COBB* Mixed Greens, Soba Noodles, Pork Belly, Campari Tomatoes, Snap Peas, Shoyu Egg, Avocado, Pickled Daikon & Carrots, Tamarind Vinaigrette	31
BABY GEM CAESAR Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Parmesan Croutons + Grilled Chicken 25 + Grilled Shrimp 26	

ENTRÉES

SEARED AHI TUNA Sushi Rice, Shishito & Corn Succotash, Shiitakes, Wasabi Sesame Aioli, Sweet Orange Soy Reduction	44
14 OZ KONA-COFFEE CRUSTED RIBEYE* Yukon Gold Mash, Grilled Broccoli, Garlic Butter	52
CHILEAN SEA BASS* Guajillo-Roasted Tomato Risotto, Jalapeño-Avocado Salsa, Baby Spinach, Citrus Olive Relish	46
LUMP BLUE CRAB CAKES Coconut Crusted, Lemon Tarragon Aioli, Grilled Asparagus, Island Slaw	46
MACADAMIA-NUT-CRUSTED FRESH CATCH* Hawaiian Red Sea Salt, Sushi Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	MP
SPAGHETTI SQUASH BOWL Roasted Mushrooms, Lemon Parmigiano-Reggiano Broth, Sweet Corn Salsa, Grilled Broccoli, Pumpkin Seed-Cashew Gremolata, Sourdough Crostini + Grilled Chicken 33 + Grilled Shrimp 35	29

HAND-HELDS

212 BURGER* Short Rib Brisket, Vermont Cheddar, Roasted Shallots, Sesame Artisan Bun, Garlic Aioli, Vine-Ripe Tomatoes, Lettuce, Fries	25
BLACKENED MAHI MAHI (2) TACOS Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, House-Made Chips & Fire Roasted Salsa	24
CRISPY CHICKEN SANDWICH Buttermilk Marinade, Honey-Chile Glaze, Pickled Daikon & Carrots, Herb Slaw, Fries	21
SUB PARMESAN FRIES	+3

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.



WHITE

MICHAEL DAVID ROSÉ LODI, CALIFORNIA	15 55
DOMAINES OTT “BY OTT” ROSÉ PROVENCE, FRANCE	64
HUBERT BROCHARD SANCERRE LOIRE VALLEY, FRANCE	82
MARTIN RAY SAUVIGNON BLANC RUSSIAN RIVER VALLEY, CALIFORNIA	15 55
DOG POINT SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	17 63
ESPERTO BY LIVIO FELLUGA PINOT GRIGIO DELLE VENEZIE, ITALY	15 55
PONZI PINOT GRIS WILLAMETTE VALLEY, OREGON	16 59
MARIETTA “NADI” RIESLING CIENEGA VALLEY, CALIFORNIA	64
CONUNDRUM WHITE BLEND CALIFORNIA	15 55
BALLARD LANE CHARDONNAY CALIFORNIA	15 55
RAEBURN CHARDONNAY SONOMA COUNTY, CALIFORNIA	16 59
BUEHLER CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	19 71
RAMEY WINE CELLARS CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	100
GARY FARRELL CHARDONNAY RUSSIAN RIVER VALLEY, CALIFORNIA	22 83
CAKEBREAD CHARDONNAY NAPA VALLEY, CALIFORNIA	106
CHATEAU MONTELENA CHARDONNAY NAPA VALLEY, CALIFORNIA	133

SPARKLING & CHAMPAGNE

MIONETTO BRUT PROSECCO TREVISO, ITALY	15 55
GLORIA FERRER BLANC DE NOIRS ROSÉ CARNEROS, CALIFORNIA	16 59
IRON HORSE “WEDDING CUVÉE” RUSSIAN RIVER VALLEY, CALIFORNIA	106
VEUVE CLICQUOT REIMS, FRANCE	128
BOLLINGER “SPECIAL CUVÉE” CHAMPAGNE, FRANCE	148

RED

ARGYLE BLOOM HOUSE PINOT NOIR WILLAMETTE VALLEY, OREGON	17 63
CALERA BY DUCKHORN PINOT NOIR CENTRAL COAST, CALIFORNIA	16 59
CLINE “FOG SWEPT” PINOT NOIR SONOMA COAST, CALIFORNIA	19 71
E. GUIGAL COTES DE RHONE RHONE VALLEY, FRANCE	59
RECIPROCITY MERLOT PASO ROBLES, CALIFORNIA	58
DUCKHORN MERLOT NAPA VALLEY, CALIFORNIA	106
INKBOLT BY MICHAEL DAVID CABERNET FRANC LODI, CALIFORNIA	68
TROUBLE MAKER BY AUSTIN HOPE RED BLEND PASO ROBLES, CALIFORNIA	17 68
CAYMUS SUISUN WALKING FOOL RED BLEND SUISUN VALLEY, CALIFORNIA	88
FINCA DECERO MALBEC AGRELO-MENDOZA, ARGENTINA	16 59
BALLARD LANE CABERNET SAUVIGNON CALIFORNIA	15 55
DAOU CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	17 63
AUSTIN HOPE CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA	22 83 1L
MARTIN RAY “SYNTHESIS” CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	25 95
BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	115
CHATEAU MONTELENA CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	145
CAYMUS CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	157