

Tommy Bahama®

RESTAURANT | BAR | STORE

SHAREABLES

GF **AHI TUNA POKE*** Wasabi Sesame Aioli, Wakame, Tobiko, Guacamole, Taro Chips 24

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney 20/15

V **HUMMUS & WHIPPED FETA** Olive-Cucumber Relish, Meyer Lemon EVOO, Sherried Honey Figs, Grilled Flatbread 18

BRUSSELS Roasted Shallots, Thai Chili Lime Vinaigrette, Togarashi, Tempura Crunch, Grana Padano 14

V **MACADAMIA-CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy, Flatbread 16

FILET MIGNON FLATBREAD* Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms 22

GF V **DUO OF DIPS** Fire-Roasted Salsa, Guacamole, House-Made Chips 15

GF V **CARAMELIZED CAULIFLOWER** Hummus, Cilantro Zhoough, Toasted Coconut, Almonds, Cashews, Rum Golden Raisins 14

SIDES • 9

GRILLED ASPARAGUS ROASTED BROCCOLINI
ALMOND RICE ISLAND SLAW RUSSET POTATO FRIES

SOUP • SALADS • BOWL

GF **CHICKEN TORTILLA SOUP** Roasted Corn Salsa, Lime Sour Cream 9.5/7.5

GF **GRILLED CHICKEN & MANGO SALAD** Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Aloun Tomatoes, Lemon-Basil Vinaigrette 21.5

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Crispy Shiitakes, Aloun Tomatoes, Garlic Aioli, Tamarind Vinaigrette 25.5

GF **BLACKENED SHRIMP CHOPPED SALAD** Shredded Romaine, Feta, Egg, Aloun Tomatoes, Pecanwood Bacon, Avocado, Roasted Corn Salsa, Herb Buttermilk Dressing 23

MISO ŌRA KING SALMON BOWL* Red Quinoa, Farro, Avocado, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette 24.5

HAND-HELDS

WAGYU BURGER* Smoked Gouda, Peppadew & Sweet Onion Jam, Baby Arugula, Spicy Aioli, Fries 24.5

MOCHIKO CHICKEN SANDWICH Brioche Bun, Pickled Jalapeños, Soy Glaze, Sriracha Aioli, Creamy Island Slaw, Fries 18.5

FRESH MARKET FISH SANDWICH Seasonal Ingredients, Please Ask Your Server for Details 24

TACOS

BLACKENED MAHI MAHI Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream 24.5

FILET MIGNON* Roasted Corn Salsa, Chiptole Aioli, Island Slaw, Feta, Guacamole 24.5

TACOS - CHOICE OF:
Chips & Salsa or Soft Plantains

LAND

GUAVA GLAZED BABY BACK PORK RIBS Jerk Rub, Mango-Guava BBQ, Island Slaw, Fries 38/27

GF **KONA-COFFEE-CRUSTED RIBEYE*** Garlic Butter, Lemon Arugula, Fries 48

GF **FILET MIGNON*** Trumpet Mushrooms, Blue Cheese, Lemon Arugula, Fries 48

SEA

GF **TAMARIND-PINEAPPLE-GLAZED MAHI MAHI** Marinated Trumpet Mushrooms, Sautéed Peppers, Shallots & Jalapeños, Almond Rice 37

THAI SHRIMP & SCALLOPS Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice 39

MACADAMIA-NUT-CRUSTED FRESH CATCH Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc 41

GF **MISO ŌRA KING SALMON*** Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette 39

GF • Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.

V • Vegetarian Dishes

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

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



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MARTINIS

PINEAPPLE PARADISIO Bacardi Pineapple, St-Germain Elderflower, Creme de Banana, Scratch Sour, Pineapple 17

GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Grapefruit 17.5

KEY LIME Van Gogh, Licor 43, Kēkē Beach Liqueur, Lime, Graham Cracker 16.5

COCONUT CLOUD Don Q Cristal, 360 Vanilla, Cruzan Coconut, Cream of Coconut 16.5

GREY GOOSE Extra Dry Vermouth, Blue-Cheese-Stuffed Olive 18

SPECIALTY COCKTAILS

BAJA MARGARITA Sauza Conmemorativo Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime 14.5

BAHIA SANGRIA Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons 12.5/40

BLOOD ORANGE MARGARITA Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour 14.5

CUCUMBER SMASH Hendrick's, St-Germain Elderflower, Lime, Muddled Cucumber 14.5

RASPBERRY JALAPEÑO PALOMA Milagro Silver, Raspberry, Lime, Cane Syrup 14.5

ISLAND RUM

CLASSIC MOJITO Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Q Soda 13.5

PINEAPPLE COCONUT MOJITO Bacardi Lime, Cruzan Coconut, Pineapple, Lime, Mint, Q Soda 14

MAI TAI Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float 14.5

FROZEN MAI TAI Tommy Icy's Twist on a Classic Cocktail 14.5/18.5

TOMMY RELAXER Tommy Bahama #2 Rum, Coconut Cream, Pineapple, Orange, Nutmeg 13.5

HANDCRAFTED PIÑA COLADA Bacardi, Muddled Pineapple, Coconut, Gosling's Black Seal Float 14

ZERO-PROOF

BLUE MY MIND Muddled Blueberries, Passion Fruit, Scratch Lemonade 8.5

FAUX-JITO Muddled Mint, Lime, Lemon-Lime Soda 8.5

PAIN CHILLER Pineapple, Orange, Cream of Coconut, Nutmeg 8.5

HAWAIIAN FIZZ Pineapple, Lime, Coconut Cream, Q Soda 8.5

GIESEN 0% SAUVIGNON BLANC Marlborough, New Zealand 8

WHITE

FAUSTINO ART COLLECTION ROSÉ Rioja, Spain 10/38

CHÂTEAU D' AQUERIA ROSÉ Tavel, France 13/49

CAVALIERE D'ORO PINOT GRIGIO Delle Venzie, Italy 11/42

BEX RIESLING Nahe, Germany 10/38

GUSTAVE LORENTZ PINOT GRIS Alsace, France 12/46

LANGLOIS CHÂTEAU SANCERRE Loire Valley, France 16/61

CUVAISON SAUVIGNON BLANC Carneros, California 13/49

GIESEN SAUVIGNON BLANC Marlborough, New Zealand 11/42

CONUNDRUM WHITE BLEND BY CAYMUS California 11/42

STONECAP CHARDONNAY Columbia Valley, Washington 11/42

RAEBURN CHARDONNAY Russian River Valley, California 14/53

STAG'S LEAP HANDS OF TIME CHARDONNAY Napa Valley, California 17/65

RAMEY WINE CELLARS CHARDONNAY Russian River, California 21/81

NICKEL & NICKEL TRUCHARD VINEYARD CHARDONNAY Carneros, California 92

CAKEBREAD CHARDONNAY Napa Valley, California 96

SPARKLING & CHAMPAGNE

MASCHIO PROSECCO Veneto, Italy 10/38

LE GRAND COURTAGE BLANC DE BLANCS France 11/42

DOMAINE CARNEROS BRUT ROSÉ Carneros, California 78

MÔET & CHANDON IMPÉRIAL Épernay, France 105

VEUVE CLICQUOT Reims, France 120

RED

ARGYLE PINOT NOIR Willamette Valley, Oregon 15/57

DUSK TO DAWN PINOT NOIR Russian River Valley, California 13/49

BELLE GLOS BALADE PINOT NOIR Santa Maria & Santa Barbara, California 17/65

CLINE SEVEN RANCHLANDS MERLOT Sonoma Coast, California 13/49

SWANSON MERLOT Napa Valley, California 69

MURIEL RESERVA TEMPRANILLO Rioja, Spain 12/46

TOMMASI "POGGIO AL TUFO" SUPER TUSCAN Maremma, Tuscany 13/49

DUCKHORN PARADUXX RED BLEND Napa Valley, California 19/72

PIATTELLI RESERVE MALBEC Cafayate, Argentina 10/38

STAGS' LEAP PETITE SIRAH Napa Valley, California 75

TALL SAGE CABERNET SAUVIGNON Columbia Valley, Washington 10/38

DAOU CABERNET SAUVIGNON Paso Robles, California 16/61

TREANA CABERNET SAUVIGNON Paso Robles, California 18/69

AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, California 21/81

PAUL HOBBS CROSSBARN CABERNET SAUVIGNON Napa Valley, California 24/93

BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON Napa Valley, California 103

CAYMUS CABERNET SAUVIGNON Napa Valley, California 145



Island Time Happy Hour

Every Day in the Bar | 2 to 5PM | Food & Drink Specials