

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 CARMELIZED CAULIFLOWER

Hummus, Cilantro Zhoough, Toasted Coconut, Almonds, Cashews, Rum Golden Raisins 14

SIDES • 9

GRILLED ASPARAGUS ROASTED BROCCOLINI CAULIFLOWER-POTATO MASH
ALMOND RICE ISLAND SLAW RUSSET POTATO FRIES

SOUP • SALADS

GF CHICKEN TORTILLA SOUP

Roasted Corn Salsa, Lime Sour Cream 9.5/7.5

GF BUNGALOW SALAD

Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Aloun Tomatoes, Lemon-Basil Vinaigrette 11

BABY ROMAINE CAESAR

Whole Leaf Baby Romaine Hearts, Grana Padano, Rustic Croutons 11

GF GRILLED CHICKEN & MANGO SALAD

Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Aloun Tomatoes, Lemon-Basil Vinaigrette 22.5

CHAR-GRILLED FILET MIGNON SALAD*

Grilled Potatoes, Crispy Shiitakes, Aloun Tomatoes, Garlic Aioli, Tamarind Vinaigrette 26.5

LAND

PARMESAN-CRUSTED SANIBEL CHICKEN

Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini 34.5

GUAVA GLAZED BABY BACK PORK RIBS

Jerk Rub, Mango-Guava BBQ, Island Slaw, Cauliflower-Potato Mash Mash 38/27

WAGYU BURGER*

Smoked Gouda, Peppadew & Sweet Onion Jam, Baby Arugula, Spicy Aioli, Fries 25.5

GF KONA-COFFEE-CRUSTED RIBEYE*

Cauliflower-Potato Mash, Garlic Butter, Lemon Arugula 48

GF FILET MIGNON*

Trumpet Mushrooms, Blue Cheese, Lemon Arugula, Cauliflower-Potato Mash 48

SEA

GF TAMARIND-PINEAPPLE-GLAZED MAHI MAHI

Marinated Trumpet Mushrooms, Sautéed Peppers, Shallots & Jalapeños, Almond Rice 37

BLACKENED MAHI MAHI TACOS

Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream 25.5

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.

Island Time Happy Hour
Every Day in the Bar | 2 to 5pm
Food & Drink Specials

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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
- KEYLIME 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
- MÛET & 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 RANCLANDS 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

