

DEVIL'S ISLE Breakfast

Savory.

The great Brit (df)(e) two eggs your way, applewood smoked bacon, grilled sausage, stewed tomato, sautéed mushrooms, house made baked beans, toast	29.40
Avocado bake (e) smoked ham, crushed avocado, egg, sour cream, onion, melted cheese toast	21.65
Egg sandwich (e) two eggs your way, applewood smoked bacon, aged farmhouse cheddar	16.50
Avocado crush (v)(df)(e) avocado, toast, olive oil, onion, cherry tomatoes, sprouts +2 organic eggs	17.80 6.45
Eggs Benedict (gf)(e) three eggs, prosciutto, potato rosti, hollandaise sauce, watercress	20.35
Two eggs your way (df)(e) Ham, sausage or bacon, choice of toast	17.30
Huevos rancheros (gf)(e) egg, tomato sauce, guacamole, sour cream, black beans, salsa, cotija, tortilla chips	20.35
Croque madame (e) two organic eggs, croissant, béchamel, ham	17.55
Croissant open face sandwich (e) egg, english bacon, fontina cheese	17.55
Mushroom goat cheese frittata (gf)(e)(n)(v) egg, arugula, red pepper, mushroom, goat cheese, almond, tomato, hollandaise	17.55
Scrambled tofu (v) tofu, red pepper, onion, potato, mushroom, jalapeño, your choice of toast	18.05

Three egg omelettes.

Ham and cheese (gf)(e) white farmhouse cheddar, grilled vegetables	19.10
Goat cheese and greens (gf)(e) caramelised onions	19.10
Smoked salmon (gf)(e) house smoked salmon, capers, shallots, cream cheese	21.15
Mushroom and cheddar (gf)(e) roasted mushrooms, caramelised onions, white farmhouse cheddar	19.10
Western (gf)(e) scallions, bell peppers, ham, thyme, mushrooms, Swiss cheese	20.10
Bacon and leek (gf)(e)(df) applewood smoked bacon, sautéed leeks, tomato jam	19.10

Our home bakery.

We offer a variety of sourdough breads with 100% organic artisanal flour.

- Ciabatta roll
- Pumpkin focaccia
- Multigrain
- Gluten-free focaccia
- Gluten-free bread
- Whole wheat bread
- Pumpernickel rye
- Paleo bread (1.55)
- White bread
- Raisin bread

Sweet.

Fresh fruit and granola bowl (v)(n) baked granola, grated coconut, dried cranberries, oats, flaxseeds, sunflower seeds, mixed nuts, greek yogurt	17.30
Banana bread french toast (v)(e) caramelised banana bread, cream, vanilla mascarpone, fresh fruit	18.80
Crêpes (v)(e) cinnamon, brown sugar, vanilla mascarpone, fresh fruit	17.55
Pancakes with fresh fruit classic pancakes (v) or vegan banana pancakes (df)(gf)(v)(n)	18.80
Add one topping: charred banana and sour cream, nutella and strawberries, apple and cinnamon	
Plain croissant, chocolate croissant (e)(v)	3.00
Almond croissant (e)(v)	4.90
Nutella croissant (e)(v)	6.50
Banana bread (e)(v)	4.05
Gluten-free brownie (gf)(n)(e)(v)	5.75
Gluten-free carrot cake (gf)(n)(e)(v)	5.20
Gluten-free cookie: chocolate chip/peanut butter (gf)(n)(e)(v)	2.30
Amaretti cookie (gf)(n)(e)(v)	3.00
Triple chocolate muffin (e)(v)	5.85
Apple crumble muffin, blueberry muffin (e)(v)	4.85
Peanut butter and cranberry protein bar (gf)(n)	3.50
Vegan chocolate cake (df)(n)	5.85

Signature dishes.

Warm keto breakfast salad (gf)(e)(n) broccoli, cauliflower, bacon, asparagus, kale, mushroom, red onion, parmesan, kelp noodles, toasted almonds, sun dried tomato, hollandaise, your choice of eggs	25.50
Breakfast burrito (v)(e) scrambled eggs, black beans, corn, tomato, cilantro, avocado, red onions, cheddar, soft flour tortilla, chipotle mayo	19.85
Steak and eggs (gf)(df)(e) 6oz marinated flank steak, garlic roasted potatoes, eggs your way, chimichurri sauce, vanilla roasted cherry tomatoes	26.80
Breakfast salad bowl (v)(e) chopped kale, quinoa, olives, tomato, cucumber, spring onions, mint, pecorino, poached eggs, honey lemon dressing	23.45

Classic sides.

Natural pork sausage (df)(p)	8.50
Smoked ham/ bacon/ turkey bacon (df)(p)	8.25
Two organic eggs your way (gf)(df)(p)	6.45
Guacamole (gf)(df)(v)(p)	7.75
Hand cut fries (gf)(df)(v)	10.05
Order of toast with butter and jam (v)	5.45
Smoked salmon (gf)(df)(p)	10.85
Rosti potato (gf)(df)(v)	7.25
Sautéed greens/ sautéed mushrooms (gf)(df)(v)	7.25

The grind

Brewed coffee	houseblend	4.65
Espresso	single 4.65 double	6.45
Macchiato	single 5.15 double	7.00
Americano		7.15
Cappuccino		7.50
Caffè latte		7.50
Flat white		7.25
Caffè mocha		9.05
Mint mocha		9.05
Chai latte		7.50
Green tea latte		8.25
Golden latte	with turmeric	8.25
Hot chocolate		7.50
Extra espresso shot		2.35
Cold brew coffee		
	steeped for 24 hours, bold, sweet, low bitterness	
	over ice 9.05 with milk 9.80	

Iced coffee.

Iced espresso	6.45
Iced latte	7.50
Iced mocha	9.05
Iced mint mocha	9.05
Iced chai latte	7.50
Iced green tea latte	8.25

Nitro.

Cold brew nitro coffee	9.30
	with milk 9.80
• Milk options	fresh, skim, half & half, almond, soy, oatmilk, lactose free 0.90
• Add cream	1.55

Organic tea.

Green tea	5.45
Black tea	5.45
	earl grey, english breakfast, decaf english breakfast
Herbal tea	5.45
	chamomile citrus, mint, turmeric, lemon ginger
London fog (iced or hot)	7.00
	earl grey tea, milk, vanilla syrup
Homemade spiced (iced or hot)	6.45
	hibiscus tea
Teas over ice	6.20
	regular, mixed berry

Simple juice.

Red	beets, red apple, lemon	16oz 14.20
Orange	orange, pear, apple	
Green	pear or apple, cucumber, spinach	
Freshly squeezed	orange juice	

Signature juice.

Island goddess	pineapple, pear, zucchini, ginger, spinach, lemon	16oz 14.20
Green apple	apple, cucumber, celery, pineapple, ginger, spinach, lemon	
Volcano	apple, beet, zucchini, lemon, ginger	
Calypso	cantaloupe, apple, ginger, orange, turmeric	
Flu fighter	Spinach, orange, cucumber, ginger, lemon	

Power shots.

Roots man	ginger, lemon, lime	2oz 7.25
Roots woman	lemon, honey, ginger, cayenne	

Protein shakes.

Greek strawberry banana	greek yogurt, banana, gf oats, strawberries, honey, milk, protein	16oz 17.30
Alkalinity bliss	mango, avocado, spinach, coconut water, almond milk, chia seeds, protein	
Tuff gong	banana, blueberries, strawberries, almond milk, spirulina, protein	
Avo colada	avocado, pineapple, lime, coconut purée, unsweetened coconut water, protein	
Drive you nuts	almonds, walnuts, almond milk, banana, nut butter, protein	
• Protein	pea, whey add extra	2.60
• Nut butter	peanut, almond	2.10
• Golden paste		2.10

Frappuccino

Dark chocolate mocha	12.90
Mint mocha	12.90
French vanilla	12.90
Caramel	12.90
Pistachio chai	12.90
Green tea	12.90
• Add flavor	caramel, white chocolate, hazelnut, peppermint, chocolate, pistachio, coconut, vanilla, salted caramel, sugar-free hazelnut/vanilla 1.55

Super smoothies.

Beet the blues	beets, blueberries, raspberries, ginger, honey, nut butter, almond milk	16oz 20.10
Natural buzz	banana, peach, guarana, nut butter, chia seeds, almond milk	
Herbalist	mango, carrots, cucumber, hemp seeds, orange juice, passionfruit	
No brainer	raspberries, strawberries, matcha green tea, chia seeds, soy milk, honey	
Cinnamon lover	banana, pear, cinnamon, ginger, chia seeds, hemp seeds, almond milk	
Turmeric booster	raspberries, banana, golden paste, nut butter, vanilla, unsweetened coconut water	

Green smoothies.

Nutrifit	banana, peach, spinach, parsley, nut butter, almond milk or unsweetened coconut water	16oz 18.30
The super green	kale, mango, celery, unsweetened coconut water, parsley, mint	
Juicy greens	apple, spinach, celery, cucumber, lime, pineapple, avocado, ice	
Popeye blast	açai, strawberries, pineapple, blueberries, bananas, kale, spinach, apple juice	

Make your own.

	12oz 10.30	16oz 14.95
Fruit or veggie	apple (green or red), banana, blueberry, cantaloupe, celery, ginger, lemon, lime, mango, orange, peach, pear, pineapple, raspberry, beets, strawberry, passion fruit, zucchini	
Mixers	almond milk, fresh milk, skim milk, soy milk, lactose free milk, unsweetened coconut water, water	
• Nuts	almonds, cashews, walnuts	2.10
• Seeds	chia, hemp	2.35
• Protein	pea, whey add extra	2.60
• Nut butter	peanut, almond, golden paste	2.10
• Other	oats, cucumber, kale, spinach	1.30
• Avocado		2.60
• Supplements	spirulina, guarana, collagen, aloe, MCT oil	2.85

Devil's proof.

Coffee	9.80
	coffee, MCT oil (C8), grass fed butter, cacao
Matcha	9.80
	matcha green tea, MCT oil (C8), grass fed butter

18% gratuities will be added to the menu price listed.
A minimum spend of \$30 for AMEX cards is required.

DEVIL'S ISLE

Barista



DEVIL'S ISLE Brunch

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Two organic eggs your way (gf)(df)(p)	6.45
Guacamole (gf)(df)(v)(p)	7.75
Hand cut fries (gf)(df)(v)	10.05
Order of toast with butter and jam (v)	5.45
Smoked salmon (gf)(df)(p)	10.85
Rosti potato (gf)(df)(v)	7.25
Sautéed greens/ sautéed mushrooms (gf)(df)(v)	7.25

Sandwiches.

*All sandwiches come with a choice of side:

mixed salad, kale caesar, hand cut fries

Grilled flank steak (e) 26.55

| *sundried tomato, garlic mayo, chimichurri, arugula, parmesan, pickles, roasted peppers* |

Classic burger 27.60

| *ciabatta, fontina cheese, Sicilian caponata, arugula* |

Lamb burger 28.90

| *ciabatta, cucumber, tahini yogurt, roasted peppers, spinach, red onions, feta* |

Creole burger (e) 29.40

| *ground beef, tiger shrimp, chili, cajun aioli, pepper jack cheese* |

Grilled harissa chicken (df) 28.85

| *organic free-range chicken thigh, portabello mushrooms, honey, harissa, olive tapenade, parsley, paprika* |

Roasted pulled chicken 25.25

| *sautéed pancetta, kale, havarti cheese* |

BLTA (df) 25.25

| *applewood smoked bacon, lettuce, tomato, avocado* |

Bermuda fish sandwich (df) 29.10

| *local catch, celery relish, avocado, cilantro dressing, tomato, grilled scallions* |

Grilled chicken chorizo (e) 22.70

| *fontina cheese, pickled onions, spinach, pimento aioli* |

Local grilled yellowfin tuna 26.80

| *celery, green apple, red onions, mayonnaise* |

Vegan (v)(df)(n) 20.90

| *garlic cashew cream, roasted tomato, avocado, spinach, black olives, sprouts, vegan caesar* |

Chickpea falafel lavash wrap (v) 21.40

| *cumin-cinnamon yogurt, hummus, lettuce, tomato* |

Portabello mushroom (v)(df)(e) 22.70

| *roasted peppers, asiago cheese, balsamic glaze* |

Chicken tandoori wrap 22.70

| *grilled chicken, Basmati rice, onion, tomato, cucumber, raita* |

Sides.

Small kale caesar salad (e) 17.30

| *spinach, aged parmesan, garlic croutons, bacon anchovy dressing* |

Bacon truffle fries (gf)(e) 12.65

| *parmesan, oregano, truffle mayo* |

Sweet potato wedges (gf)(v)(e)(df) 12.65

| *local Bermuda sweet potatoes, Thai dip* |

Poutine (gf)(v)(e) 13.95

| *hand cut fries, cheese curds, gravy* |

Hand-cut fries (gf)(v)(df) 10.05

Blue cheese fries (gf)(v) 12.65

| *hand cut fries, blue cheese, dressing* |

Specialty house made mayonnaise & ketchup

Salads.

Devil's Isle kale caesar 22.95

| *spinach, aged parmesan, garlic croutons, bacon anchovy dressing* |

Grilled shrimp (gf)(n)(sh) 37.90

| *greens, cucumber, cherry tomatoes, sweet potato, quinoa, cashews, pineapple, avocado, corn, plantain chips, chickpeas, tamarind vinaigrette* |

Arabic 35.05

| *char-grilled free range chicken, couscous, olives, tomato, cucumber, chickpeas, tahini dressing* |

Vegan cuban (v)(df)(n) 32.45

| *greens, cucumber, cherry tomatoes, sweet potato, quinoa, cashews, pineapple, avocado, corn, plantain chips, chickpeas, tamarind vinaigrette* |

Bowls.

All bowls come with a choice of base and dressing.

Classic harvest (n)(df)(gf)(v) 24.25

| *kale, greens, beets, carrots, fennel, napa cabbage, nuts* |

Burrito (df)(gf)(v) 25.50

| *greens, black beans, mango, corn, guacamole* |

Nourish (df)(gf)(v) 24.25

| *red cabbage, arugula, kale, spinach, swiss chard, cherry tomato, broccoli, amaranth, roasted celery root, fermented fennel, grilled zucchini, golden beets* |

Base.

- *mixed grains, farro, quinoa*
- *brown, red, black rice*
- *keto kelp noodle*

Go keto 2.05

replace carbs with kelp noodles and the following options:

- *broccoli, bacon, red cabbage*
- *tomato, jalapeño, egg*
- *mixed mushrooms*

Dressing.

- *tamarind ginger* (gf)(v)(df)
- *asian vinaigrette* (gf)(v)(df)
- *lemon cashew* (n)(gf)(v)(df)
- *vegan caesar* (k)(gf)(v)(df)
- *bacon caesar* (k)(p)(gf)(v)(df)
- *chipotle balsamic* (gf)(v)(df)
- *zucchini & mustard* (gf)(v)(df)
- *keto hollandaise* (k)(e)(gf)(v)(df)
- *thai almond coconut curry* (k)(n)(gf)(v)(df)

Add MCT oil 2.85

Additions.

Add more protein to your meal with a selection of responsibly sourced, all natural options.

Grilled flank steak 11.10	Grilled spanish octopus 18.05
Pulled beef 9.80	Scottish salmon fillet 18.30
Grilled chicken breast 14.70	Sautéed tofu 6.70
Pulled chicken 9.80	Warm falafel 6.70
Pork belly 9.80	Local catch 19.10
Grilled shrimp 19.60	Avocado 4.90

18% gratuities will be added to the menu price listed.
A minimum spend of \$30 for AMEX cards is required.

(gf) - gluten free
(v) - vegetarian

(p) - paleo
(k) - keto

(df) - dairy free
(sh) - shellfish

(e) - eggs
(n) - contains nuts

DEVIL'S ISLE Lunch

Starters.

Homemade ramen noodle salad (df)(sh) tiger shrimp, pepper, carrots, onions, cilantro, hoisin, sesame, shitake, lime	25.75
Grilled calamari (gf)(e)(n) lemon aioli, arugula, parmesan, tomatoes, pine nuts	17.80
Local catch poke bowl (n) wontons, cashews, pickled jalapeño, mandarin, mixed sea veg, greens, honey lime	20.60
P.E.I. mussels (sh) bacon, white wine cream sauce *or tomato, saffron, capers add fries	23.70 4.65
Shrimp cakes (gf)(df)(n)(sh) ginger, garlic, peppers, cilantro, Thai chili aioli	18.05
Tuna tartare (gf)(df)(n) yellowfin, orange, avocado, scallion, chili, red onion, parsley, olive oil	18.55
Handmade oxtail ravioli (df) tomato sauce, cherry tomato, sofrito sauce	19.10
Dumplings (df)(v) tofu, brown rice, kale, kimchi, spicy garlic sauce	17.80
Trumpet scallops (gf)(v) trumpet mushrooms, brown butter, cauliflower purée, truffle	17.00
Caprese stuffed avocado (v)(n) avocado, fresh mozzarella, cherry tomato, arugula, pesto, balsamic, crostini	18.55

Salads.

Devil's Isle kale caesar spinach, aged parmesan, garlic croutons, bacon anchovy dressing	22.95
Grilled shrimp (gf)(n)(sh) greens, cucumber, cherry tomatoes, sweet potato, quinoa, cashews, pineapple, avocado, corn, plantain chips, chickpeas, tamarind vinaigrette	37.90
Arabic char-grilled free range chicken, couscous, olives, tomato, cucumber, chickpeas, tahini dressing	35.05
Vegan cuban (v)(df)(n) greens, cucumber, cherry tomatoes, sweet potato, quinoa, cashews, pineapple, avocado, corn, plantain chips, chickpeas, tamarind vinaigrette	32.45

Sandwiches.

*All sandwiches come with a choice of side:
mixed salad, kale caesar, hand cut fries

Grilled flank steak (e) sundried tomato, garlic mayo, chimichurri, arugula, parmesan, pickles, roasted peppers	26.55
Classic burger ciabatta, fontina cheese, Sicilian caponata, arugula	27.60
Lamb burger ciabatta, cucumber, tahini yogurt, roasted peppers, spinach, red onions, feta	28.90
Creole burger (e) ground beef, tiger shrimp, chili, cajun aioli, pepper jack cheese	29.40
Grilled harissa chicken (df) organic free-range chicken thigh, portabello mushrooms, honey, harissa, olive tapenade, parsley, paprika	28.85
Roasted pulled chicken sautéed pancetta, kale, havarti cheese	25.25
BLTA (df) applewood smoked bacon, lettuce, tomato, avocado	25.25
Bermuda fish sandwich (df) local catch, celery relish, avocado, cilantro dressing, tomato, grilled scallions	29.10
Grilled chicken chorizo (e) fontina cheese, pickled onions, spinach, pimento aioli	22.70
Local grilled yellowfin tuna celery, green apple, red onions, mayonnaise	26.80
Vegan (v)(df)(n) garlic cashew cream, roasted tomato, avocado, spinach, black olives, sprouts, vegan caesar	20.90
Chickpea falafel lavash wrap (v) cumin-cinnamon yogurt, hummus, lettuce, tomato	21.40
Portabello mushroom (v)(df)(e) roasted peppers, asiago cheese, balsamic glaze	22.70
Chicken tandoori wrap grilled chicken, Basmati rice, onion, tomato, cucumber, raita	22.70

Our home bakery.

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- Ciabatta roll
- Pumpkin focaccia
- Multigrain
- Raisin bread
- White bread
- Gluten-free focaccia
- Gluten-free bread
- Whole wheat bread
- Pumpernickel rye
- Paleo bread (1.55)

Sides.

Small kale caesar salad (e) 17.30 spinach, aged parmesan, garlic croutons, bacon anchovy dressing	Sweet potato wedges (v)(e)(df)(gf) 12.65 local Bermuda sweet potatoes, thai dip	Bacon truffle fries (gf)(e) 12.65 parmesan, oregano, truffle mayo
Hand cut fries (gf)(v)(df) 10.05	Poutine (gf)(v)(e) 13.95 hand cut fries, cheese curds, gravy	Blue cheese fries (gf)(v) 12.65

Specialty house made mayonnaise & ketchup

Mains.

Slow cooked beef short ribs caramelized onions, espresso sauce, creamed sweet corn, mashed potatoes, artisanal organic salad	42.50
NY striploin (gf) coffee-rubbed, potato gratin, cumin glazed carrots	50.50
Local catch (df) coconut tomato broth, sautéed greens, garlic rice, red onions, cilantro	44.30
Beef tenderloin (gf) beef tenderloin, creamy mash potato, asparagus	51.50
Mediterranean rack of lamb hummus, harissa yoghurt, tabbouleh, pickled cucumber	56.15
Fish and chips (df) (e) your choice of fish, lemon basil aioli	cod fish 37.10 rockfish 39.70
Stuffed red peppers (df) (v) couscous, onion, tomato, eggplant, squash, zucchini, chickpeas, cauliflower, raisins	25.25
White bean salad (df) (gf) (v) cannellini beans, kidney beans, green beans, black beans, chickpeas, lentils, falafel, cherry tomato, avocado	23.70

Tacos.

Grilled flank steak tomato salsa, pickled cabbage, radish, guacamole, cotija cheese, tomatillo sauce	36.60
Rockfish (e) beer battered, mango sauce, sour cream, guacamole, chipotle aioli	41.75
Chicken (df) free range grilled chicken, avocado, char-grilled black bean, corn, pickled red cabbage, red onion, tomato cilantro, lime	28.10
Asian (e) crispy pork belly, Asian slaw, edamame, hoisin sauce, cilantro, cucumber, mint	28.85

Homemade pasta.

Made fresh in house

Grilled chicken spaghetti, capers, tomato, onion, white wine	28.35
Seafood (sh) spaghetti, clams, mussels, shrimp, cherry tomato, onion, white wine	29.90
The fun guy mix (v) casarecce, portabello, shiitake, oyster mushroom, gorgonzola cheese, charred white onions, cream sauce	30.40
The greek (v) (n) rigatoni, grilled mixed veg, feta cheese, kale, black olives, roasted balsamic red onions, almonds	28.10
Fresh mozzarella (v) rigatoni, eggplant, zucchini, mushroom, tomato sauce	26.30

Bowls.

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Classic harvest (n) (df) (gf) (v) kale, greens, beets, carrots, fennel, napa cabbage, nuts	24.25
Burrito (df) (gf) (v) greens, black beans, mango, corn, guacamole	25.50
Nourish (df) (gf) (v) red cabbage, arugula, kale, spinach, swiss chard, cherry tomato, broccoli, amaranth, roasted celery root, fermented fennel, grilled zucchini, golden beets	24.25

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Dressing.

- tamarind ginger (gf) (v) (df)
- asian vinaigrette (gf) (v) (df)
- lemon cashew (n) (gf) (v) (df)
- vegan caesar (k) (gf) (v) (df)
- bacon caesar (k) (p) (gf) (v) (df)
- chipotle balsamic (gf) (v) (df)
- zucchini & mustard (gf) (v) (df)
- keto hollandaise (k) (e) (gf) (v) (df)
- thai almond coconut curry (k) (n) (gf) (v) (df)

Add MCT oil 2.85

Additions.

Add more protein to your meal with a selection of responsibly sourced, all natural options.

Grilled flank steak 11.10	Grilled spanish octopus 18.05
Pulled beef 9.80	Scottish salmon fillet 18.30
Grilled chicken breast 14.70	Sautéed tofu 6.70
Pulled chicken 9.80	Warm falafel 6.70
Pork belly 9.80	Local catch 19.10
Grilled shrimp 19.60	Avocado 4.90

Noodles.

Comes with your selection of condiment and noodle.

Noodle bowl enoki mushrooms, spinach, corn, sea vegetables, cabbage, celery root, carrots, avocado, vegan miso shoyu, vegetable broth	27.55
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Noodle.

- udon (v) (df)
- ramen (v) (df) (e)
- kelp noodle (k) (gf) (v) (df)

Condiment.

- tamarind ginger (v) (df)
- Thai green curry (v) (df) (e)
- fermented green tea (k) (v) (df)
- citrus garlic pepper paste (gf) (v) (df)

18% gratuities will be added to the menu price listed.
A minimum spend of \$30 for AMEX cards is required.

(gf) - gluten free
(v) - vegetarian

(p) - paleo
(k) - keto

(df) - dairy free
(sh) - shellfish

(e) - eggs
(n) - contains nuts

DEVIL'S ISLE Dinner

Starters.

Homemade ramen noodle salad (df)(sh) tiger shrimp, pepper, carrots, onions, cilantro, hoisin, sesame, shitake, lime	27.75
Grilled calamari (gf)(e)(n) lemon aioli, arugula, parmesan, tomatoes, pine nuts	17.80
Crispy duck confit spring roll (n) peanut Thai curry sauce, Napa cabbage, carrots, red pepper cilantro	20.10
Local catch poke bowl (n) crispy wontons, toasted cashews, pickled jalapeño, mandarin oranges, mixed sea vegetables, greens, honey lime	20.60
P.E.I. mussels with crostini (sh) bacon, white wine cream sauce *or tomato, saffron, capers add fries 4.65	23.70
Shrimp cakes (gf)(df)(n)(sh) ginger, garlic, peppers, cilantro & Thai chili aioli	18.05
Tuna tartare (gf)(df)(n) yellowfin, orange, avocado, scallion, chili, red onion, parsley & olive oil	18.55
Handmade oxtail ravioli (df) tomato sauce, cherry tomato & sofrito sauce	19.10
Dumplings (df)(v) tofu, brown rice, kale, kimchi & spicy garlic sauce	17.80
Trumpet scallops (gf)(v) trumpet mushrooms, brown butter, cauliflower purée & truffle	17.00
Caprese stuffed avocado (v)(n) avocado, fresh mozzarella, cherry tomato, arugula, pesto, balsamic & crostini	18.55

Salads.

Devil's Isle kale caesar

| spinach, aged parmesan, garlic croutons, bacon anchovy dressing |
22.95

Grilled shrimp (gf)(n)(sh)

| greens, cucumber, cherry tomatoes, sweet potato, quinoa, cashews, pineapple, avocado, corn, plantain chips, chickpeas, tamarind vinaigrette |
37.90

Arabic

| char-grilled free range chicken, couscous, olives, tomato, cucumber, chickpeas, tahini dressing |
35.05

Vegan cuban (v)(df)(n)

| greens, cucumber, cherry tomatoes, sweet potato, quinoa, cashews, pineapple, avocado, corn, plantain chips, chickpeas, tamarind vinaigrette |
32.45

Tacos.

Grilled flank steak tomato salsa, pickled cabbage, radish, guacamole, cotija cheese, tomatillo sauce	36.60
Rockfish (e) beer battered, mango sauce, sour cream, guacamole, chipotle aioli	41.75
Chicken (df) free range grilled chicken, avocado, char-grilled black bean, corn, pickled red cabbage, red onion, tomato cilantro, lime	28.10
Asian (e)(df) crispy pork belly, Asian slaw, edamame, hoisin sauce, cilantro, cucumber, mint	28.85

From our mixologist

Taste our tacos beyond the tortilla and try out these tantalizingly authentic tinctures, made fresh for you.

M & M Del Maguey vida mezcal, melon liqueur, agave, lemon, pineapple juice	18
Mexican Tourist Milagro tequila, pineapple, tamarind, lime, agave, ginger beer	17
Papa Rico Illegal mezcal, pineapple, tamarind, lime, agave, ginger beer	18

Our culinary goal

Make sure to check out our chalkboards for weekly creations from the chef. Also, we proudly feature locally roasted coffee, craft beers, cocktails, organic and biodynamic wines.

From our sommelier

Award-winning Austrian wine bottled & vinified exclusively by Weinhof Platzer for Bermuda's Devil's Isle & Village Pantry.

Frizzante • #600 Weingut Platzer Feuer & Eis · Steiermark, Austria	11 22 66
White • #900 Weingut Platzer Taste of Styria ® · Steiermark, Austria	11 22 66
Red • #100 Weingut Platzer Cuvée Königsrot · Steiermark, Austria	12 23 68

Mains.

Slow cooked beef short ribs caramelized onions, espresso sauce, creamed sweet corn, mashed potatoes, artisanal organic salad	42.50
NY striploin (gf) coffee-rubbed, potato gratin, cumin glazed carrots	50.50
Beef tenderloin (gf)(sh) beef tenderloin, creamy mash potato, asparagus	51.50
Lamb burger ciabatta, cucumber, tahini yogurt, roasted peppers, spinach, red onions, feta	28.90
Creole burger (e) ground beef, tiger shrimp, chili, cajun aioli, pepper jack cheese	29.40
Classic burger ciabatta, fontina cheese, Sicilian caponata, arugula	27.60
Local catch (df) coconut tomato broth, sautéed greens, garlic rice, red onions, cilantro	44.30
Fish and chips (df)(e) your choice of fish, lemon basil aioli	cod fish 37.10 rockfish 39.90
Mediterranean rack of lamb hummus, harissa yoghurt, tabbouleh, pickled cucumber	56.15
Thai coconut tiger shrimp (gf)(df)(sh) coconut, lemongrass, cauliflower, beans, eggplant, radish, rice	37.35
Chicken picatta (df)(e) grilled chicken breast, arborio rice, pancetta, mozzarella, cherry tomato, mushroom, sundried tomato	37.60
Stuffed red peppers (df)(v) couscous, onion, tomato, eggplant, squash, zucchini, chickpeas, cauliflower, raisins	25.25
White bean salad (df)(gf)(v) cannellini beans, kidney beans, green beans, black beans, chickpeas, lentils, falafel, cherry tomato, avocado	23.70

Homemade pasta.

Made fresh daily.

Grilled chicken spaghetti, capers, tomato, onion, white wine	28.35
Seafood (sh) spaghetti, clams, mussels, shrimp, cherry tomato, onion, white wine	29.90
The fun guy mix (v) casarecce, portabello, shiitake, oyster mushroom, gorgonzola cheese, charred white onions, cream sauce	30.40
The greek (v)(n) rigatoni, grilled mixed veg, feta cheese, kale, black olives, roasted balsamic red onions, almonds	28.10
Fresh mozzarella (v) rigatoni, eggplant, zucchini, mushroom, tomato sauce	26.30

Bowls.

All bowls come with a choice of base and dressing.

Classic harvest (n)(df)(gf)(v) kale, greens, beets, carrots, fennel, napa cabbage, nuts	24.25
Burrito (df)(gf)(v) greens, black beans, mango, corn, guacamole	25.50
Nourish (df)(gf)(v) red cabbage, arugula, kale, spinach, swiss chard, cherry tomato, broccoli, amaranth, roasted celery root, fermented fennel, grilled zucchini, golden beets	24.25
Base.	Dressing.
<ul style="list-style-type: none"> • mixed grains, farro, quinoa • brown, red, black rice • keto kelp noodle 	<ul style="list-style-type: none"> • tamarind ginger (gf)(v)(df) • asian vinaigrette (gf)(v)(df) • lemon cashew (n)(gf)(v)(df) • vegan caesar (k)(gf)(v)(df) • bacon caesar (k)(p)(gf)(v)(df) • chipotle balsamic (gf)(v)(df) • zucchini & mustard (gf)(v)(df) • keto hollandaise (k)(e)(gf)(v)(df) • thai almond coconut curry (k)(n)(gf)(v)(df)
Go Keto 2.05 replace carbs with kelp noodles and the following options:	
<ul style="list-style-type: none"> • broccoli, bacon, red cabbage • tomato, jalapeño, egg • mixed mushrooms 	Add MCT oil 2.85

Additions.

Add more protein to your meal with a selection of responsibly sourced, all natural options.

Grilled flank steak 11.10	Grilled spanish octopus 18.05
Pulled beef 9.80	Scottish salmon fillet 18.30
Grilled chicken breast 14.70	Sautéed tofu 6.70
Pulled chicken 9.80	Warm falafel 6.70
Pork belly 9.80	Local catch 19.10
Grilled shrimp 19.60	Avocado 4.90

Sides.

Small kale caesar salad (e) spinach, aged parmesan, garlic croutons, bacon anchovy dressing	17.30
Bacon truffle fries (gf)(e) parmesan, oregano, truffle mayo	12.65
Sweet potato wedges (gf)(v)(e)(df) local Bermuda sweet potatoes, Thai dip	12.65
Poutine (gf)(v)(e) hand cut fries, cheese curds, gravy	13.95
Hand-cut fries (gf)(v)(df)	10.05
Blue cheese fries (gf)(v)	12.65

18% gratuities will be added to the menu price listed.
A minimum spend of \$30 for AMEX cards is required.

(gf) - gluten free (p) - paleo (df) - dairy free (e) - eggs
(v) - vegetarian (k) - keto (sh) - shellfish (n) - contains nuts

Pastries.

Plain croissant (e)(v)	3.00
Chocolate croissant (e)(v)	3.00
Almond croissant (e)(v)	4.90
Nutella croissant (e)(v)	6.50
Banana bread (e)(v)	4.05
Gluten-free brownie (gf)(n)(e)(v)	5.75
Gluten-free carrot cake (gf)(n)(e)(v)	5.20
Gluten-free cookies: Peanut butter or chocolate chip (gf)(n)(e)(v)	2.30
Amaretti cookie (gf)(n)(e)(v)	3.00
Triple chocolate muffin (e)(v)	5.85
Apple crumble muffin (e)(v)	4.85
Blueberry muffin (e)(v)	4.85
Peanut butter cranberry protein bar (gf)(n)	3.50
Vegan chocolate cake (df)(v)	5.85

Bakery.

Focaccia.

• Olives, capers, cherry tomatoes	7.50
• Pumpkin	7.50
• Rosemary	5.50

Pretzels.

• Traditional	2.90
• Plain	2.90
• Plain Sticks	2.90

Gluten free.

• 1/2 Loaf	10.85
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Raisin Bread.

• Traditional	13.50
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Sourdough.

• Baguette	7.50
• Baguette mini/baton	2.50
• Boule	9.50
• Boule mini	7.50
• Cheddar & jalapeño	14.00
• Ciabatto rolls	2.50
• Multigrain boule	11.00
• Multigrain boule mini	9.00
• Multigrain bread	12.50
• Olive round	14.00
• White bread	12.00



Desserts.

Apple strudel (e)(n)(v) whipped cream, crème anglaise	13.50
Carrot and zucchini cake (gf)(e)(n)(v) mascarpone, pineapple confit walnuts, toasted coconut, pure buckwheat blossom honey	13.50
Serradura pudding (gf)(df) whipped cream, maria biscuit crumbs, fresh berries	13.50
Churros (e)(v) coated in cinnamon sugar, chocolate, caramel	13.50
Pina colada cake (e) lime zest, ginger, graham cracker, rum	13.50
Sour cream cheesecake (e)(v) new york style, blueberry compote, raspberry sauce	13.50

Café noir

Brewed coffee houseblend	4.65
Espresso single	4.65
double	6.45
Macchiato single	5.15
double	7.00
Americano	7.15
Cappuccino	7.50
Caffè latte	7.50
Flat white	7.25
Caffè mocha	9.05
Chai latte	7.50
Green tea latte	8.25
Golden latte with turmeric	8.25
Hot chocolate	7.50
Extra espresso shot	2.35

*Supportive of family owned small businesses.
Responsibly sourced. Community driven. We do it best!*

Super Smoothies.

16oz | 20.10

Beet the blues | beets, blueberries, raspberries, ginger, honey, nut butter, almond milk |

Natural buzz | banana, peach, guarana, nut butter, chia seeds, almond milk |

Herbalist | mango, carrots, cucumber, hemp seeds, orange juice, passionfruit |

No brainer | raspberries, strawberries, matcha green tea, chia seeds, soy milk, honey |

Cinnamon lover | banana, pear, cinnamon, ginger, chia seeds, hemp seeds, almond milk |

Turmeric booster | raspberries, banana, golden paste, nut butter, vanilla, unsweetened coconut water |

Green Smoothies.

16oz | 18.30

Nutrifit | banana, peach, spinach, parsley, nut butter, almond milk or unsweetened coconut water |

The super green | kale, mango, celery, unsweetened coconut water, parsley, mint |

Juicy greens | apple, spinach, celery, cucumber, lime, pineapple, avocado, ice |

Popeye blast | açai, strawberries, pineapple, blueberries, bananas, kale, spinach, apple juice |

Make your own.

12oz | 10.30 16oz | 14.95

Fruit or veggie | apple (green or red), banana, blueberry, cantaloupe, celery, ginger, lemon, lime, mango, orange, peach, pear, pineapple, raspberry, beets, strawberry, passion fruit, zucchini |

Mixers | almond milk, fresh milk, skim milk, soy milk, lactose free milk, unsweetened coconut water, water

- **Nuts** | almonds, cashews, walnuts 2.10
- **Seeds** | chia, hemp 2.35
- **Protein** | pea, whey add extra 2.60
- **Nut butter** | peanut, almond, golden paste 2.10
- **Other** | oats, cucumber, kale, spinach 1.30
-

- **Other** | oats, cucumber, kale, spinach | 1.30
- **Avocado** 2.60
- **Supplements** | spirulina, guarana, collagen, aloe, MCT oil | 2.85

Simple juice.

16oz | 14.20

Red | beets, red apple, lemon |

Orange | orange, pear, apple |

Green | pear or apple, cucumber, spinach |

Freshly squeezed | orange juice |

Signature juice.

16oz | 15.75

Island goddess | pineapple, pear, zucchini, ginger, spinach, lemon |

Green apple | apple, cucumber, celery, pineapple, ginger, spinach, lemon |

Volcano | apple, beet, zucchini, lemon, ginger |

Calypso | cantaloupe, apple, ginger, orange, turmeric |

Flu fighter | Spinach, orange, cucumber, ginger, lemon |

Power Shots.

2oz | 7.25

Roots man | ginger, lemon, lime |

Roots woman | lemon, honey, ginger, cayenne |

Protein Shakes.

16oz | 17.30

Greek strawberry banana | greek yogurt, banana, gf oats, strawberries, honey, milk, protein |

Alkalinity bliss | mango, avocado, spinach, coconut water, almond milk, chia seeds, protein |

Tuff gong | banana, blueberries, strawberries, almond milk, spirulina, protein |

Avo colada | avocado, pineapple, lime, coconut purée, unsweetened coconut water, protein |

Drive you nuts | almonds, walnuts, almond milk, banana, nut butter, protein |

- **Protein** | pea, whey | add extra 2.60
- **Nut butter** | peanut, almond | 2.10
- **Golden paste** 2.10

Organic Tea.

Green tea 5.45
| *jasmin green tea* |

Black tea 5.45
| *earl grey, english breakfast, decaf english breakfast* |

Herbal tea 5.45
| *chamomile citrus, mint, turmeric, lemon ginger* |

London fog (iced or hot) 7.00
| *earl grey tea, milk, vanilla syrup* |

Homemade spiced (iced or hot) 6.45
| *hibiscus tea* |

Teas over ice 6.20
| *regular, mixed berry* |

Devil's Proof.

Coffee 9.80
| *coffee, MCT oil (C8), grass fed butter, cacao* |

Matcha 9.80
| *matcha green tea, MCT oil (C8), grass fed butter* |

Frappuccino

Dark chocolate mocha 12.90

Mint mocha 12.90

French vanilla 12.90

Caramel 12.90

Pistachio chai 12.90

Green tea 12.90

- **Add flavor** | *caramel, white chocolate, hazelnut, peppermint, chocolate, pistachio, coconut, vanilla, salted caramel, sugar-free hazelnut/vanilla* | 1.55

The Grind

Brewed coffee | *houseblend* | 4.65

Espresso | *single* | 4.65 | *double* | 6.45

Macchiato | *single* | 5.15 | *double* | 7.00

Americano 7.15

Cappuccino 7.50

Caffè latte 7.50

Flat white 7.25

Caffè mocha 9.05

Mint mocha 9.05

Chai latte 7.50

Green tea latte 8.25

Golden latte | *with turmeric* | 8.25

Hot chocolate 7.50

Extra espresso shot 2.35

Cold brew coffee
| *steeped for 24 hours, bold, sweet, low bitterness* |
| *over ice* 9.05 | *with milk* 9.80

Iced Coffee.

Iced espresso 6.45

Iced latte 7.50

Iced mocha 9.05

Iced mint mocha 9.05

Iced chai latte 7.50

Iced green tea latte 8.25

Nitro.

Cold brew nitro coffee 9.30
| *with milk* | 9.80

- **Milk options** | *fresh, skim, half & half, almond, soy, oatmilk, lactose free* | 0.90

- **Add cream** 1.55

DEVIL'S ISLE

Barista



DEVIL'S ISLE Wine List

Whites

Bubbles.

The perfect way to celebrate.

050	Prosecco Brioso extra dry · Valdobbiadene, Italy	11 22 66
*051	Schlumberger White Secco · Bad Vöslau, Austria	11 22 66
052	Chiarlo Moscato d'Asti (375ml) · Piedmont, Italy	38
053	Veuve Clicquot Brut Yellow Label · Reims, France	159
054	Möet et Chandon 'Dom Pérignon' · Épernay, France	280
055	Nicolas Feuillatte Terroir Premier Cru · Champagne	128

Rosé.

Range from pale salmon to copper-gold, strawberry pink and raspberry red shades.

*600	Weinhof Platzer Feuer & Eis Frizzante · Austria	11 22 66
*601	Mrozowski · Weinviertel, Austria organic, vegan	11 22 66
602	By. Ott · Côtes de Provence, France	95
*603	Weinhof Platzer Rosé · Steiermark, Austria	66

Riesling.

The true king of all white wine grapes.

*650	Weinhof Platzer · Steiermark, Austria	11 22 66
*651	F.X. Pichler Riesling Smaragd UNENDLICH · Austria	300

Pinot gris, pinot blanc, cortese.

Medium to full bodied wines with a rich, floral bouquet.

700	Fidora Bio Pinot Grigio DOC · Venezia, Italy	12 23 68
701	La Ghibellina Mainin Gavi del Comune di Gavi DOCG · Piemonte, Italy organic and biodynamic	77
*702	Mrozowski Weißburgunder · Weinviertel, Austria organic and vegan	66

Grüner Veltliner.

Exotic inviting juicy fruits, hint of tobacco, ripe apricot.

*750	Hillinger Grüner Veltliner · Weinviertel, Austria	11 22 68
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Gewürztraminer.

One of the most expressive grapes existing.

*850	Weinhof Platzer · Steiermark, Austria	11 22 66
*851	Giessauf-Nell Gelber Traminer Reid Rohri · Steiermark, Austria	91

Chardonnay.

The grape with very high quality potential.

*800	Mrozowski Chardonnay · Weinviertel, Austria organic and vegan	12 23 68
801	Domaine du Colombier Petit Chablis · Burgundy, France	72
*802	Tement Morillon Zieregg · Berghausen, Austria	101
803	Kistler 'Les Noisetiers' · Sonoma Coast, USA	157
804	Butterfield Puligny-Montrachet 'Les Folatières' · Burgundy, France	181

Sauvignon Blanc.

Aromatic, grassy, piquant, minerality, black currant, gooseberry, chilli, pear, mint and so much more.

*900	Weinhof Platzer Taste of Styria · Steiermark, Austria	11 22 66
901	Domaine Laporte Sancerre Les Grandmontains · Loire, France	107
902	Cloudy Bay Te Koko · Marlborough, New Zealand	152
*903	Tement "Zieregg" · Berghausen, Austria	137
*904	Weinhof Platzer Aunberg Reserve · Steiermark, Austria	80
*905	Dreisiebner Stammhaus Ried Zoppelberg · Steiermark, Austria	70

Muscat Blanc à petits grains.

Gelber Muskateller. Aromatic with elderflower and nutmeg.

*950	Platzer Gelber Muskateller · Steiermark, Austria	11 22 66
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White Wine Spritzer.

*020	Hillinger Spritz (300ml) · Steiermark, Austria blend of Grüner Veltliner and Gelber Muskateller	12
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Our sommelier suggests.

Many of you know our legendary Sommelier, Arne Schwarz and his passion for world class Austrian wine makers. When Arne says "It's good" there are no questions, it's good.

Award-winning Austrian wine bottled & vinified exclusively by Weinhof Platzer for Bermuda's Devil's Isle & Village Pantry.

*Frizzante	Weingut Platzer Feuer & Eis · Steiermark	11 22 66
*White	Weingut Platzer Taste of Styria · Steiermark	11 22 66
*Red	Weingut Platzer Cuvée Königsrot · Steiermark	12 23 68

Reds

Bordeaux & blends.

Some of the most recognized red wine grapes with great depth and character.



*100	Weinhof Platzer Konigsrot Cuvée Steiermark	12 23 68
101	Domaine Bousquet · Mendoza, Argentina organic premium malbec	12 23 68
102	Barone Ricasoli · Tuscany, Italy	87
103	Rutherford Hill Merlot · Napa Valley, CA	75
*104	Kracher Cuvée Privée de Prestige · Austria exceptional edition for Bermuda	92
105	Chateau l'Enclos · Pomerol, France	123
106	PlumpJack merlot · Napa Valley, CA	141
107	Hourglass 'HG III' Red Blend · Napa Valley, CA	120
108	Echo de Lynch-Bages · Pauillac, France	162
109	Château La Tour Figeac · St. Émilion, France	134
110	L' Alberello Bolgheri Superiore · Tuscany, Italy certified organic	151
111	Château Phélan Ségur · Saint-Estèphe, France	137
112	GB Crane "El Coco" · Napa Valley, CA	148
113	Caymus Cabernet Sauvignon · Napa Valley, CA	143
114	Errazuriz Seña · Valle de Aconcagua, Chile	192
115	Stag's Leap Wine Cellars 'Cask 23' · Napa Valley, CA	320
116	Joseph Phelps Insignia · Napa Valley, CA	267
117	Tenuta dell'Ornellaia · Tuscany, Italy	336
*118	Hillinger 'Constantia Hill' Red · South Africa	76
*119	Hillinger 'Icon Hill' · Burgenland, Austria	277
*120	Hillinger 'Jack without Dad' · Leithaberg, Austria	112

Pinot Noir.

Produces a heavily perfumed wine with scents of earth, spice, cherries, strawberries and raspberries when ripe.

200	Famille Roux "Les Cotilles" · Burgundy, France	12 23 68
201	Duckhorn Vineyards Migration · Sonoma, CA	93
202	Faiveley Gevrey-Chambertin Vieilles Vignes · Burgundy, France	111
203	Dugat-Py Bourgogne Rouge · Burgundy, France certified organic	106
204	Butterfield Nuits-Saint-Georges · Cote de Nuits, France	136
205	Elk Cove Vineyards Willamette Valley · Oregon, USA	81

Blaufränkisch.

First identified in the 18th century and cultivated on the hilly slopes of Austria. A food friendly wine, rich in tannins, medium bodied, dark berry notes and a touch of spice.

*500	Hillinger Blaufränkisch · Burgenland, Austria	66
*501	Strehn Blaufränkisch · Burgenland, Austria	66

Tempranillo.

This grape delivers tons of cherry and tomato sauce flavours, followed by chunky tannins.



250	El Coto 'Coto de Imaz' · Rioja, Spain	12 23 68
251	Vega Sicilia 'Pintia' · Toro, Spain	138
252	CVNE 'Imperial' Gran Reserva · Rioja, Spain	135
253	Vega Sicilia Valbuena 5° · Ribera del Duero, Spain	255
254	Vega Sicilia Único · Ribera del Duero, Spain	484

Syrah, Shiraz.

Syrah yields more spices and finesse, while shiraz insinuates a concentrated fruit forward wine.

*300	Weinhof Platzer 'Laudatio®' · Steiermark, Austria	97
301	Charbonniere Chateauneuf-du-Pape · Rhone, France	98
302	Jaboulet Hermitage La Chapelle · Rhone, France	308
303	Penfolds Grange · South, Australia	792
304	Pierre Amadieu Gigondas · Rhone, France	87

Nebbiolo, Valpolicella.

Dried fruits, damsons, leather, mulberries, licorice, spices, and fresh herbs. Ages beautifully.

350	Gaja Sito Moresco · Langhe, Italy	120
351	Tommasi Amarone della Valpolicella · Veneto, Italy	120
352	Rivetto Barolo del Comune di Serralunga d'Alba DOCG · Piedmont, Italy	123

Sangiovese.

Bittersweet, black cherries, violets and tea.

400	Collazzi Chianti Classico Bastioni DOCG · Tuscany, Italy	73
401	D'Agostino Montepulciano d'Abruzzo Riserva · Montepulciano, Italy	80
402	Loacker C. Pavone Brunello di Montalcino DOCG · Tuscany, Italy organic and biodynamic	111
403	Gaja Brunello Sugarille · Tuscany, Italy	316

Zinfandel.

Deep red, spicy, peppery, fruity with hints of berries.

450	Ridge Vineyards Lytton Springs · Dry Creek Valley, USA	112
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Digestives.

*001	Kracher Auslese Cuvée Chardonnay & Welschriesling · Illmitz, Austria	55
*002	Kracher Grand Cuvée Trockenbeerenauslese No 6 · Illmitz, Austria	106
003	Kracher Zweigelt Trockenbeerenauslese No 2 · Illmitz, Austria	106
004	Dow's Ruby Port · Portugal	glass 10.50
005	Dow's Tawny Port · Portugal	glass 10.50

Beer: Bottle / Can

AUSTRIA

MURAEUR WEISSBIER

FINE HOPS WITH NOTES BANANA
0.5 LIT | \$12.90

MURAEUR RADLER CRANBERRY

TART-SWEET AND PLEASANTLY FRUITY
0.33 LIT | \$8.80

MURAEUR RADLER LEMON

REFRESHING CITRUS FLAVOR
0.33 LIT | \$8.80

MURAEUR RADLER APRICOT & ELDERFLOWER

FLORAL NOTES WITH A FRUITY APRICOT TASTE
0.33 LIT | \$8.80

TRUMER PILS

LIGHT HOP AROMA-LIGHT BODY-BALANCED
0.33 LIT | \$8.80

OBERTRUMER ORIGINAL ZWICKL

FRESH-LIGHT-DAMN TASTY
0.33 LIT | \$8.80

BERMUDA

WHITECAPS

SPICED WITH CORIANDER AND ORANGE PEEL CRISP WITH A SLIGHT TANG
\$10.50

32 °NORTH

NEIP (NEW ENGLAND IPA) DOUBLE DRY HOPS CITRA & MOSAIC HOPS
\$10.50

TRESPASSER

SOUR BEER WITH A BALANCE OF SWEETNESS FROM LOQUATS
\$10.50

CASTLE ISLAND CIDER

CHAMPAGNE STYLE EXTREMELY DRY BUT PACKED WITH FLAVOR
\$10.50

Schnapps, Austrian

PEAR | \$10.30

ORGANIC APPLE | \$13.40

RASPBERRY | \$16.50

ORGANIC POTATO | \$10.30

ORGANIC BEER | \$13.40

Favourites

AMALFITANA COCKTAIL

HOMEMADE LIMONCELLO, LEMON JUICE, MINT, CRANBERRY, RASPBERRY, PROSECCO | \$15.50

HUGO SPRITZER

WHITE SECCO WITH ELDERFLOWER & MINT | \$14.50

ARNE'S BELLINI

HOMEMADE PEACH PUREE & WHITE SECCO | \$16.50

WHITE WINE SPRITZER

\$12.50

HOMEMADE LIMONCELLO

\$10.50

CLASSIC COCKTAIL'S

CHAMPAGNE COCKTAIL

SUGAR CUBE, ANGOSTURA, BITTER, REMY MARTIN, VSOP, CHAMPAGNE | \$15.50

MAI TAI

GOSLINGS BLACK RUM, PINEAPPLE, COINTREAU, LIME, AMARETTO, FALERNUM, ORGEAT SYRUP | \$18.50

BLOODY MARY

KETEL ONE VODKA, TOMATO & LEMON JUICE, HOT PEPPER SAUCE, WORCESTERSHIRE SAUCE | \$15.50

DAIQUIRI

GOSLINGS SILVER RUM, LIME JUICE, SUGAR SYRUP, BITTERS | \$15.50

MINT JULEP

MINT LEAVES, WOODFORD, RESERVE, SUGAR SYRUP, ANGOSTURA BITTERS | \$18.50

OH HONEY, HONEY

GIN, MARTINI AMBRATO, VERMOUTH, FINO SHERRY, PASSION FRUIT SYRUP | \$17.50

NEGRONI

BOMBAY DRY GIN, CAMPARI, MARTINI, ROSSO SWEET, VERMOUTH | \$16.50

MANHATTAN

JACK DANIELS RYE WHISKEY, AVERNA AMARO, ANGOSTURA, ORANGE BITTERS | \$18.00

Draught Beer

SEASONAL BEER

ASK YOUR SERVER FOR MORE INFORMATION

AUSTRIA

TRUMER PILS ARNE'S NO 1 CHOICE

0.3 LIT | \$9.80

0.5 LIT | \$12.90



DEVIL'S ISLE BAR MENU



COME VISIT
OUR SHOP



ISLAND PANTRY IS A LOCAL SHOP FOCUSING ON FRESH AND NATURAL PRODUCTS. NUTRITION AND GIVING PEOPLE HEALTHIER AND CLEANER CHOICES IS SOMETHING WE ARE PROUD OF. WE FEATURE HOUSE MADE SOURDOUGH BREAD AND BAKED GOODS AS WELL AS FRESH PASTA, OUR LOCALLY ROASTED COFFEE AND CRAFT BEERS, ORGANIC AND BIODYNAMIC WINES.

5 SERPENTINE RD. PEMBROKE.
WWW.ISLANDPANTRY.BM

DEVIL'S NEGRONI



BOMBAY SAPPHIRE CHAMOMILE INFUSED GIN, DI COFFEE SWEET VERMOUTH, CAMPARI, COFFEE BITTERS | \$15.50

YELLOW BIRD



GOSLINGS GOLD & SILVER RUMS, BANANA, GALLIANO, ORANGE, PINEAPPLE, LIME JUICE | \$16.50

COSMOPOLITAN



KETEL ONE VODKA, COINTREAU, CRANBERRY & LIME JUICE, ORANGE BITTERS | \$16.50

SIGNATURE COCKTAIL

Devil's Isle Coffee Old Fashioned



BARREL AGED RUM OR BOURBON, SIMPLE SYRUP, COLD BREW COFFEE, OLD FASHIONED BITTERS, MARASCHINO CHERRIES & ORANGE SLICE | \$18.50

BERMUDA SUNSET



HENNESSY COGNAC, DRY CURACAO, PINEAPPLE JUICE, LEMON JUICE, PEACH PASSION FRUIT SYRUP | \$18.50

MOJITO



MINT LEAVES, GOSLINGS SILVER RUM, LIME JUICE, SUGAR, SODA WATER | \$15.50

SALVIA



“ MIKAI'S AWARD WINNING COCKTAIL ”

FINLANDIA VODKA LIME, LIME, HOMEMADE ELDERFLOWER LIQUEUR, PEACH TREE LIQUEUR, FRESH SAGE, SIMPLE SYRUP AND WHITES, PROSECCO | \$19.00

PURPLE RAIN



NEILL QUINCE GIN, BLACKBERRY PUREE, LEMON JUICE, EGG WHITE, AGAVE SYRUP, SODA WATER ELDERFLOWER LIQUOR, RHUBARB BITTERS | \$18.50

CLASSIC PIMM'S



PIMM'S, ORANGE, LEMON, CUCUMBER, STRAWBERRIES, LEMONADE, GINGER ALE | \$14.50

AMARETTO SOUR



DISARONNO AMARETTO, WOODFORD BOURBON, LEMON JUICE, DEMERARA SYRUP, EGG WHITE | \$16.50

PORNSTAR MARTINI



TITO'S VODKA, PASSION FRUIT PUREE, ORANGE & LEMON JUICE, SUGAR SYRUP, CHAMPAGNE | \$19.00

PENICILLIN



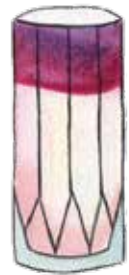
DEWAR'S WHISKEY, GINGER PURE, ISLAY SCOTCH, LEMON JUICE, HONEY SYRUP | \$16.50

FRENCH MARTINI



TITO'S VODKA, CHAMBORD LIQUEUR, PINEAPPLE JUICE | \$15.50

RHUBARB COLLINS



BOMBAY SAPPHIRE GIN, RASPBERRY, AMARO, ELDERFLOWER LIQUEUR, LEMON, EGG WHITE, SIMPLE SYRUP, SODA | \$17.50

BASIL DAIQUIRI



MALIBU RUM, BASIL PURE, PEPPERCORN HONEY SYRUP, LIME, PINEAPPLE & LEMON JUICE, JUICE | \$15.50

CAPTAIN'S HONEY POT



GOSLINGS OLD FAMILY RESERVE RUM, HONEY SYRUP, DRAMBUIE LIQUOR, LEMON JUICE, EGG WHITE, BITTER, GINGER BEER | \$21.65

JUICE BOX



MALIBU, LYCHEE LIQUEUR, CRANBERRY JUICE, SPRITE, SMOKE BALLOON | \$18.00

CHERRY BLOSSOM



LUXARDO GIN, LYCHEE, PINEAPPLE, BENEDICTINE, BOHEMIAN BITTERS | \$18.50

SECRET GARDEN



HENDRICKS, ST.GERMAIN, CUCUMBER SYRUP, LIME, EGG WHITE, PROSECCO | \$17.50

ESPRESSO MARTINI



ABSOLUT VANILLA VODKA, DEVIL'S ISLE ESPRESSO, COFFEE LIQUEUR | \$16.50

SENSEI



PLUM WINE, MANGO PURE, LEMON, ORANGE BITTERS, CHILI, BUTTERSCOTCH | \$15.50

SUMMERTIME SADNESS



GREY GOOSE WHITE PEACH & ROSEMARY VODKA, AMARETTO DISARONNO, GINGER PUREE, ORANGE PINEAPPLE & LIME JUICE | \$18.50

M&M



VIDA MEZCAL, MELON LIQUEUR, AGAVE SYRUP, LEMON & PINEAPPLE JUICE | \$18.50

MEXICAN TOURIST



MILAGRO TEQUILA, PINEAPPLE, TAMARIND, LIME, AGAVE, GINGER BEER | \$17.50

LOVE AFFAIR



GREY GOOSE WATERMELON & BASIL VODKA, STRAWBERRY LIME SYRUP, APRICOT BRANDY LIME, EGG WHITE, CRANBERRY JUICE | \$17.50

RATTLE SNAKE



BACARDI 4, BANANA LIQUEUR GRAPEFRUIT JUICE, LEMON, MAPLE, MINT | \$17.50

PAPI RICO



ILEGAL MEZCAL, ANCHO CHILE LIQUEUR, MANGO, SIMPLE SYRUP, LIME JUICE, PEPITA RUM | \$18.50

TROPICAL FLOWER



GOSLINGS BLACK SEAL RUM, PINEAPPLE & LIME JUICE, SYRUP ST. GERMAIN LIQUEUR, GINGER PUREE, PROSECCO | \$15.50