

## Breakfast

## Savory.

<b>The great Brit</b> (df) (e)	29.40
two eggs your way, applewood smoked bacon, grilled sausage, stewed tomato, sautéed mushrooms, house made baked beans, toast	
<b>Avocado bake</b> (e)	21.65
smoked ham, crushed avocado, egg, sour cream, onion, melted cheese toast	
<b>Egg sandwich</b> (e)	16.50
two eggs your way, applewood smoked bacon, aged farmhouse cheddar	
<b>Avocado crush</b> (v) (df)	17.80
avocado, toast, olive oil, onion, cherry tomatoes, sprouts   +2 organic eggs 6.45	
<b>Eggs Benedict</b> (gf) (e)	20.35
three eggs, prosciutto, potato roesti, hollandaise sauce, watercress, garden greens	
<b>Two eggs your way</b> (df) (e)	17.30
ham, sausage or bacon, choice of toast	
<b>Huevos rancheros</b> (gf) (e)	20.35
egg, tomato sauce, guacamole, sour cream, black beans, salsa, cotija, cilantro, tortilla chips	
<b>Cajun shrimp and grits</b> (df) (gf) (sh)	25.22
two eggs your way, grilled cajun shrimp, house made grits, sauteed greens, crispy bacon jam	
<b>Mushroom goat cheese frittata</b> (gf) (e) (n) (v)	17.55
egg, arugula, red pepper, mushroom, goat cheese, almond, tomato, hollandaise	
<b>Scrambled tofu</b> (v)	18.05
tofu, red pepper, onion, potato, mushroom, jalapeño, fennel seeds, your choice of toast	

## Three egg omelettes.

<b>Ham and cheese</b> (gf) (e)	19.10
white farmhouse cheddar, grilled vegetables	
<b>Goat cheese and greens</b> (gf) (e)	19.10
caramelised onions	
<b>Mushroom and cheddar</b> (gf) (e)	19.10
roasted mushrooms, caramelised onions, white farmhouse cheddar	
<b>Western</b> (gf) (e)	20.10
scallions, bell peppers, ham, thyme, mushrooms, Swiss cheese	
<b>Taj mahal</b> (df) (gf) (e)	19.10
curry omelet, coriander, lemon grass, lime	
<b>Portuguese</b> (df) (e)	20.10
chorizo onion, chopped kale, crushed pepper sauce	

## 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.

<b>Fresh fruit and granola bowl</b> (v) (n)	17.30
baked granola, grated coconut, dried cranberries, oats, flaxseeds, sunflower seeds, mixed nuts, greek yogurt	
<b>Banana bread french toast</b> (v) (e)	18.80
caramelised banana bread, whipped cream, vanilla mascarpone, fresh fruit	
<b>Coconut French Toast</b>	18.10
croissant, whipped cream, strawberries, vanilla honey	
<b>Crêpes</b> (v) (e)	17.55
cinnamon, brown sugar, vanilla mascarpone, fresh fruit	
<b>Pancakes with fresh fruit</b>	18.80
classic pancakes (v)   or   vegan banana pancakes (df) (gf) (v) (n)	
<b>Add one topping:</b> charred banana and sour cream, nutella and strawberries, apple and cinnamon	
<b>Plain croissant, chocolate croissant</b> (e) (v)	3.00
<b>Almond croissant</b> (e) (v)	4.90
<b>Nutella croissant</b> (e) (v)	6.50
<b>Banana bread</b> (e) (v)	4.05
<b>Gluten-free brownie</b> (gf) (n) (e) (v)	5.75
<b>Gluten-free carrot cake</b> (gf) (n) (e) (v)	5.20
<b>Gluten-free cookie: chocolate chip/peanut butter</b> (gf) (n) (e) (v)	2.30
<b>Amaretti cookie</b> (gf) (n) (e) (v)	3.00
<b>Triple chocolate muffin</b> (e) (v)	5.85
<b>Apple crumble muffin, blueberry muffin</b> (e) (v)	4.85
<b>Peanut butter and cranberry protein bar</b> (gf) (n)	3.50
<b>Vegan chocolate cake</b> (df) (n)	5.85

## Signature dishes.

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

## Classic sides.

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

## The grind.

<b>Brewed coffee</b>	houseblend	4.65
<b>Espresso</b>	single   4.65   double	6.45
<b>Macchiato</b>	single   5.15   double	7.00
<b>Americano</b>		7.15
<b>Cappuccino</b>		7.50
<b>Caffè latte</b>		7.50
<b>Flat white</b>		7.25
<b>Caffè mocha</b>		9.05
<b>Mint mocha</b>		9.05
<b>Chai latte</b>		7.50
<b>Green tea latte</b>		8.25
<b>London fog</b>		6.45
<b>Hot chocolate</b>		7.50
<b>Extra espresso shot</b>		2.35

## Iced coffee.

<b>Iced espresso</b>	6.45
<b>Iced latte</b>	7.50
<b>Iced mocha</b>	9.05
<b>Iced mint mocha</b>	9.05
<b>Iced chai latte</b>	7.50
<b>Iced green tea latte</b>	8.25

## Cold brew.

<b>Cold brew coffee</b>	
steeped for 24 hours, bold, sweet, low bitterness	
over ice   9.05   with milk   9.80	
<b>Cold brew nitro coffee</b>	9.30
with milk	9.80
• <b>Milk options</b>   fresh, skim, half & half, almond, soy, oatmilk, lactose free	0.90
• <b>Add cream</b>	1.55

## Assorted tea.

5.45

## Wellness latte.

<b>Lavender latte</b>	7.50
espresso, oat milk, homemade lavender syrup	
<b>Beetroot latte</b>	7.50
beetroot power, oat milk, vanilla extract, maple syrup, cinnamon	
<b>Charcoal Oreo latte</b>	8.50
active charcoal, oat milk, vanilla extract, maple syrup	
<b>Golden latte</b> (gf)	8.25
homemade turmeric paste, honey, your choice of milk	

## Simple juice.

9oz | 14.20

<b>Red</b>   beets, red apple, lemon
<b>Orange</b>   orange, pear, apple
<b>Green</b>   pear or apple, cucumber, spinach
<b>Freshly squeezed</b>   orange juice

## Signature juice.

9oz | 14.20

<b>Island goddess</b>   pineapple, pear, zucchini, ginger, spinach, lemon
<b>Green apple</b>   apple, cucumber, celery, pineapple, ginger, spinach, lemon
<b>Volcano</b>   apple, beet, zucchini, lemon, ginger
<b>Calypso</b>   cantaloupe, apple, ginger, orange, turmeric
<b>Flu fighter</b>   Spinach, orange, cucumber, ginger, lemon

## Power shots.

2oz | 7.25

<b>Roots man</b>   ginger, lemon, lime
<b>Roots woman</b>   lemon, honey, ginger, cayenne

## Protein shakes.

16oz | 17.30

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

## Frappuccino.

<b>Dark chocolate mocha</b>	12.90
<b>Mint mocha</b>	12.90
<b>French vanilla</b>	2.90
<b>Caramel</b>	12.90
<b>Pistachio chai</b>	12.90
<b>Green tea</b>	12.90
• <b>Add flavor</b>   caramel, white chocolate, hazelnut, peppermint, chocolate, pistachio, coconut, vanilla, salted caramel, sugar-free hazelnut/vanilla	1.55

## Super smoothies.

16oz | 20.10

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

## Green smoothies.

16oz | 18.30

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

## Make your own.

12oz | 10.30 16oz | 14.95

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

## Devil's proof.

<b>Coffee</b>	9.80
coffee, MCT oil (C8), grass fed butter, cacao	
<b>Matcha</b>	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



## Savory.

<b>The great Brit</b> (df) (e)	29.40
two eggs your way, applewood smoked bacon, grilled sausage, stewed tomato, sautéed mushrooms, house made baked beans, toast	
<b>Avocado bake</b> (e)	21.65
smoked ham, crushed avocado, egg, sour cream, onion, melted cheese toast	
<b>Egg sandwich</b> (e)	16.50
two eggs your way, applewood smoked bacon, aged farmhouse cheddar	
<b>Avocado crush</b> (v) (df)	17.80
avocado, toast, olive oil, onion, cherry tomatoes, sprouts   +2 organic eggs 6.45	
<b>Eggs Benedict</b> (gf) (e)	20.35
three eggs, prosciutto, potato rosti, hollandaise sauce, watercress, garden greens	
<b>Two eggs your way</b> (df) (e)	17.30
ham, sausage or bacon, choice of toast	
<b>Huevos rancheros</b> (gf) (e)	20.35
egg, tomato sauce, guacamole, sour cream, black beans, salsa, cotija, cilantro, tortilla chips	
<b>Cajun shrimp and grits</b> (df) (gf) (sh)	25.22
two eggs your way, grilled cajun shrimp, house made grits, sauteed greens, crispy bacon jam	
<b>Mushroom goat cheese frittata</b> (gf) (e) (n) (v)	17.55
egg, arugula, red pepper, mushroom, goat cheese, almond, tomato, hollandaise	
<b>Scrambled tofu</b> (v)	18.05
tofu, red pepper, onion, potato, mushroom, jalapeño, fennel seeds, your choice of toast	

## Three egg omelettes.

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white farmhouse cheddar, grilled vegetables	
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<b>Mushroom and cheddar</b> (gf) (e)	19.10
roasted mushrooms, caramelised onions, white farmhouse cheddar	
<b>Western</b> (gf) (e)	20.10
scallions, bell peppers, ham, thyme, mushrooms, Swiss cheese	
<b>Taj mahal</b> (df) (gf) (e)	19.10
curry omelet, coriander, lemon grass, lime	
<b>Portuguese</b> (df) (e)	20.10
chorizo onion, chopped kale, crushed pepper sauce	

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caramelised banana bread, whipped cream, vanilla mascarpone, fresh fruit	
<b>Coconut French Toast</b>	
croissant, whipped cream, strawberries, vanilla honey	
<b>Crêpes</b> (v) (e)	17.55
cinnamon, brown sugar, vanilla mascarpone, fresh fruit	
<b>Pancakes with fresh fruit</b>	18.80
classic pancakes (v)   or   vegan banana pancakes (df) (gf) (v) (n)	
<b>Add one topping:</b> charred banana and sour cream, nutella and strawberries, apple and cinnamon	
<b>Plain croissant, chocolate croissant</b> (e) (v)	3.00
<b>Almond croissant</b> (e) (v)	4.90
<b>Nutella croissant</b> (e) (v)	6.50
<b>Banana bread</b> (e) (v)	4.05
<b>Gluten-free brownie</b> (gf) (n) (e) (v)	5.75
<b>Gluten-free carrot cake</b> (gf) (n) (e) (v)	5.20
<b>Gluten-free cookie: chocolate chip/peanut butter</b> (gf) (n) (e) (v)	2.30
<b>Amaretti cookie</b> (gf) (n) (e) (v)	3.00
<b>Triple chocolate muffin</b> (e) (v)	5.85
<b>Apple crumble muffin, blueberry muffin</b> (e) (v)	4.85
<b>Peanut butter and cranberry protein bar</b> (gf) (n)	3.50
<b>Vegan chocolate cake</b> (df) (n)	5.85

## Signature dishes.

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

## Classic sides.

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

**Classic burger** 27.60

| in-house ground angus beef, ciabatta, fontina cheese, Sicilian caponata, arugula |

**Lamb burger** 28.90

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

**Creole burger** (e) (sh) 29.40

| in-house ground angus beef, tiger shrimp, chili, cajun aioli, pepper jack cheese |

**Grilled harissa chicken** 28.85

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

**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 |

**Veggie** (v) (df) 20.90

| avocado, cabbage, bean sprouts, butternut spread, Vinaigrette |

**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, red onion, mango, tomato, jalapeno, avocado, sweet potato, plantain, croutons, pumpkin seeds, lemon cashew dressing |

## 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, flaxseed, sprouts |

**Burrito** (df) (gf) (v) 25.50

| greens, black beans, mango, corn, guacamole, red pepper, cacao, sprouts, fennel |

**Nourish** (gf) (v) (n) 24.25

| greens, red onion, mango, tomato, jalapeno, avocado, sweet potato, plantain, croutons, pumpkin seeds, lemon cashew dressing |

**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

## Starters.

<b>Homemade ramen noodle salad</b> (df) (sh)	25.75
tiger shrimp, pepper, carrots, onions, cilantro, hoisin, sesame, shitake, napa cabbage, lime	
<b>Grilled calamari</b> (gf) (e) (n)	17.80
lemon aioli, arugula, parmesan, tomatoes, pine nuts, tamarind	
<b>P.E.I. mussels</b> (sh)	23.70
bacon, white wine cream sauce   *or   tomato, saffron, capers   add fries 4.65	
<b>Crab cake</b> (df) (e) (sh)	23.65
panko crusted, local greens, lime zest, spicy aioli	
<b>Tuna tartare</b> (gf) (df)	18.55
yellowfin, orange, avocado, scallion, chili, red onion, plantain, parsley, olive oil	
<b>Handmade oxtail ravioli</b>	19.10
tomato sauce, cherry tomato, sofrito sauce	
<b>Dumplings</b> (df) (v)	17.80
tofu, brown rice, kale, kimchi, spicy garlic sauce	
<b>Grilled cauliflower</b> (gf) (v)	17.80
golden beet & potato puree, Berm fresh sprouts	
<b>Caprese stuffed avocado</b> (v) (n)	18.55
avocado, fresh mozzarella, cherry tomato, arugula, pesto, balsamic, crostini	

## Salads.

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

## Sandwiches.

<b>*All sandwiches come with a choice of side:</b> mixed salad, kale caesar, hand cut fries	
<b>Grilled flank steak</b> (e)	26.55
sundried tomato, garlic mayo, chimichurri, arugula, parmesan, pickles, roasted peppers	
<b>Classic burger</b>	27.60
in-house ground angus beef, ciabatta, fontina cheese, Sicilian caponata, arugula	
<b>Lamb burger</b>	28.90
ciabatta, cucumber, tahini yogurt, roasted peppers, spinach, red onions, feta	
<b>Creole burger</b> (e) (sh)	29.40
in-house ground angus beef, tiger shrimp, chili, cajun aioli, pepper jack cheese	
<b>Grilled harissa chicken</b>	28.85
organic free-range chicken thigh, portobello mushrooms, honey, harissa, olive tapenade, parsley, paprika	
<b>BLTA</b> (df)	25.25
applewood smoked bacon, lettuce, tomato, avocado	
<b>Bermuda fish sandwich</b> (df)	29.10
local catch, celery relish, avocado, cilantro dressing, tomato, grilled scallions	
<b>Grilled chicken chorizo</b> (e)	22.70
fontina cheese, pickled onions, spinach, pimento aioli	
<b>Local grilled yellowfin tuna</b> (df) (e)	26.80
celery, green apple, red onions, mayonnaise	
<b>Veggie</b> (v) (df)	20.90
avocado, cabbage, bean sprouts, butternut spread, vinaigrette	
<b>Chickpea falafel lavash wrap</b> (v)	21.40
cumin-cinnamon yogurt, hummus, lettuce, tomato, greens	
<b>Portabello mushroom</b> (v) (e)	22.70
roasted peppers, asiago cheese, greens, balsamic glaze	
<b>Chicken tandoori wrap</b>	22.70
grilled chicken, Basmati rice, onion, tomato, cucumber, raita	

## Our home bakery.

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

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

## Sides.

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

**\*Specialty house made mayonnaise & ketchup\***

## Mains.

<b>Slow cooked beef short ribs</b> (gf)	42.50
caramelized onions, espresso sauce, creamed sweet corn, mashed potatoes, artisanal organic salad	
<b>Picanha steak</b> (gf)	39.50
peri peri potatoes, chimichurri, garlic butter	
<b>Local catch</b> (df)	44.30
coconut tomato broth, sautéed greens, garlic rice, red onions, cilantro	
<b>Beef tenderloin</b> (gf)	51.50
whole grain mustard mash, asparagus (sauce)	
<b>Mediterranean rack of lamb</b>	56.15
hummus, harissa yoghurt, tabbouleh, pickled cucumber	
<b>Frenched chicken breast</b> (gf)	37.50
stuffed with prosciutto and spinach, provolone, sundried tomato risotto	
<b>Fish and chips</b> (df) (e)	cod fish 37.10 rockfish 39.70
your choice of fish, lemon basil aioli	
<b>Stuffed red peppers</b> (df) (v)	25.25
couscous, onion, tomato, eggplant, squash, zucchini, chickpeas, cauliflower, raisins	

## Tacos.

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

## Homemade pasta.

### Made fresh in house

<b>Grilled chicken</b>	28.35
spaghetti, capers, tomato, onion, white wine	
<b>Seafood</b> (sh)	29.90
spaghetti, clams, mussels, shrimp, cherry tomato, onion, white wine	
<b>Shrimp rose</b> (sh)	30.50
linguini, cognac, tomato, cream, tarragon, onion	
<b>The fun guy mix</b> (v)	30.40
casarecce, portabello, shiitake, oyster mushroom, gorgonzola cheese, charred white onions, cream sauce	
<b>Roasted vegetable pesto</b> (v) (n)	27.50
radiatori, zucchini, peppers, squash, mushroom, goat cheese	
<b>Fresh mozzarella</b> (v)	26.30
rigatoni, eggplant, zucchini, mushroom, tomato sauce	

## Bowls.

### All bowls come with a choice of base and dressing.

<b>Classic harvest</b> (n) (df) (gf) (v)	24.25
kale, greens, beets, carrots, fennel, napa cabbage, flaxseeds, sprouts, nuts	
<b>Burrito</b> (df) (gf) (v)	25.50
greens, black beans, mango, corn, guacamole, fennel, red pepper, cacao, sprouts	
<b>Nourish</b> (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

## Noodles.

### Comes with your selection of condiment and noodle.

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

### 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)

## Starters.

<b>Homemade ramen noodle salad</b> (df) (sh)	27.75
tiger shrimp, pepper, carrots, onions, cilantro, hoisin, sesame, shitake, napa cabbage, lime	
<b>Grilled calamari</b> (gf) (e) (n)	17.80
lemon aioli, arugula, parmesan, tomatoes, pine nuts	
<b>Crispy duck confit spring roll</b> (n)	20.10
peanut Thai curry sauce, napa cabbage, tamarind, ginger, carrots, red pepper cilantro	
<b>P.E.I. mussels with crostini</b> (sh)	23.70
bacon, white wine cream sauce   *or   tomato, saffron, capers   add fries 4.65	
<b>Crab cake</b> (df) (e) (sh)	23.65
panko crusted, local greens, lime zest, spicy aioli	
<b>Tuna tartare</b> (gf) (df)	18.55
yellowfin, orange, avocado, scallion, chili, red onion, plantain, parsley & olive oil	
<b>Handmade oxtail ravioli</b>	19.10
tomato sauce, cherry tomato & sofrito sauce	
<b>Dumplings</b> (df) (v)	17.80
tofu, brown rice, kale, cucumber, kimchi & spicy garlic sauce	
<b>Grilled cauliflower</b> (gf) (v)	17.80
golden beet & potato puree, Bermyn fresh sprouts	
<b>Caprese stuffed avocado</b> (v) (n)	18.55
avocado, fresh mozzarella, cherry tomato, arugula, pesto, balsamic & crostini	

## 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, red onion, mango, tomato, jalapeno, avocado, sweet potato, plantain, croutons, pumpkin seeds, lemon cashew dressing |  
32.45

## Tacos.

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

## From our mixologist

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

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

## 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.

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

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## Mains.

<b>Slow cooked beef short ribs</b> (gf)	42.50
caramelized onions, espresso sauce, creamed sweet corn, mashed potatoes, artisanal organic salad	
<b>NY striploin</b> (gf)	50.50
coffee-rubbed, potato gratin, cumin glazed carrots	
<b>Picanha steak</b> (gf)	39.50
peri peri potatoes, chimichurri, garlic butter	
<b>Beef tenderloin</b> (gf)	51.50
whole grain mustard mash, asparagus (Sauce)	
<b>Lamb burger</b>	28.90
ciabatta, cucumber, tahini yogurt, roasted peppers, spinach, red onions, feta	
<b>Creole burger</b> (e) (sh)	29.40
in-house ground angus beef, tiger shrimp, chili, cajun aioli, pepper jack cheese	
<b>Classic burger</b>	27.60
in-house ground angus beef, ciabatta, fontina cheese, Sicilian caponata, arugula	
<b>Local catch</b> (df)	44.30
coconut tomato broth, sautéed greens, garlic rice, red onions, cilantro	
<b>Fish and chips</b> (df) (e)	cod fish 37.10 rockfish 39.90
your choice of fish, lemon basil aioli	
<b>Mediterranean rack of lamb</b>	56.15
hummus, harissa yoghurt, tabbouleh, pickled cucumber	
<b>Thai coconut tiger shrimp</b> (gf) (df) (sh)	37.35
coconut, lemongrass, cauliflower, beans, eggplant, radish, rice	
<b>Frenched chicken breast</b>	37.50
stuffed with prosciutto and spinach, provolone, sundried tomato risotto	
<b>Chicken picatta</b> (df) (e)	37.60
grilled chicken breast, arborio rice, pancetta, mozzarella, cherry tomato, mushroom, sundried tomato	
<b>Stuffed red peppers</b> (df) (v)	25.25
couscous, onion, tomato, eggplant, squash, zucchini, chickpeas, cauliflower, raisins	

## Homemade pasta.

Made fresh daily.

<b>Grilled chicken</b>	28.35
spaghetti, capers, tomato, onion, white wine	
<b>Seafood</b> (sh)	29.90
spaghetti, clams, mussels, shrimp, cherry tomato, onion, white wine	
<b>Shrimp rose</b> (sh)	30.50
linguini, cognac, tomato, cream, tarragon, onion	
<b>The fun guy mix</b> (v)	30.40
casarecce, portabello, shiitake, oyster mushroom, gorgonzola cheese, charred white onions, cream sauce	
<b>Roasted vegetable pesto</b> (v) (n)	27.50
radiatori, zucchini, peppers, squash, mushroom, goat cheese	
<b>Fresh mozzarella</b> (v)	26.30
rigatoni, eggplant, zucchini, mushroom, tomato sauce	

## Bowls.

All bowls come with a choice of base and dressing.

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

## 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.

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

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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:	2.30
Peanut butter or chocolate chip (gf) (n) (e) (v)	
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

### Raisin Bread.

- Traditional 13.50

### 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.

**Warm apple strudel** (e) (n) (v) 13.50

| *crème anglaise, whipped cream* |

**Carrot and zucchini cake** (gf) (e) (n) (v) 13.50

| *mascarpone, pineapple confit, walnuts, toasted coconut, pure buckwheat blossom honey* |

**Pineapple upside down cake** (v) 13.50

| *caramelized pineapple, pineapple rum flambé salsa, vanilla ice cream* |

**Hot & crunchy churros** (e) (v) 13.50

| *coated in cinnamon sugar, chocolate, caramel* |

**Caramel chocolate pecan pie** (v) (n) 13.50

| *53.1% dark chocolate cake, salted caramel, toasted pecans* |

**Mocha cheesecake** (v) 13.50

| *devils isle coffee, dark chocolate ganache, garden berries* |

# 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!*

## Organic Tea. 5.45

### Wellness latte.

**Lavender latte** 7.50  
| espresso, oat milk, homemade lavender syrup |

**Beetroot latte** 7.50  
| beetroot powder, oat milk, vanilla extract, maple syrup, cinnamon |

**Charcoal Oreo latte** 8.50  
| active charcoal, oat milk, vanilla extract, maple syrup |

**Golden latte** 8.25  
| homemade turmeric paste, honey, your choice of milk |

### 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

**London fog** 6.45

**Hot chocolate** 7.50

**Extra espresso shot** 2.35

### 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

### Cold Brew.

**Cold brew coffee**

| steeped for 24 hours, bold, sweet, low bitterness |

| over ice 9.05 | with milk 9.80

**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



# 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, nut butter, almond milk or unsweetened coconut water |

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

**Juicy greens** | apple juice, 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,    2.85  
collagen, aloe, MCT oil |

# Simple juice.

9oz | 14.20

**Red** | beets, red apple, lemon |

**Orange** | orange, pear, apple |

**Green** | pear or apple, cucumber, spinach |

**Freshly squeezed** | orange juice |

# Signature juice.

9oz | 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

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

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# DEVIL'S ISLE Wine List

## Whites

### Bubbles.

The perfect way to celebrate.



050	Prosecco Brioso extra dry · <i>Valdobbiadene, Italy</i>	11   22   66
051	Schlumberger White Secco · <i>Bad Vöslau, Austria</i>	11   22   66
052	Chiarlo Moscato d'Asti (375ml) · <i>Piedmont, Italy</i>	38
053	Veuve Clicquot Brut Yellow Label · <i>Reims, France</i>	159
055	Pol Roger Brut N.V. · <i>Champagne</i>	120

### Rosé.

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

600	Weinhof Platzer Feuer & Eis Frizzante · <i>Austria</i>	11   22   66
602	Domaines Ott Clos De Mireilles · <i>France</i>	95
603	Weinhof Platzer Rosé · <i>Steiermark, Austria</i>	11   22   66
604	Hillinger's Angel Rosé ·	66

### Riesling.

The true king of all white wine grapes.

650	Weinhof Platzer · <i>Steiermark, Austria</i>	11   22   66
651	F.X. Pichler Riesling Smaragd Unendlich · <i>Austria</i>   very rare cult wine – highest rated!	398

### Pinot gris, pinot blanc, cortese.

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

700	Alois Lageder Pinot Grigio · <i>Italy</i>	11   22   66
701	La Ghibellina Mainin Gavi del Comune di Gavi DOCG · <i>Piemonte, Italy</i>   organic and biodynamic	77
702	Mrozowski Weißburgunder · <i>Weinviertel, Austria</i>   organic and vegan	66

### Grüner Veltliner.

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

750	Hillinger Grüner Veltliner · <i>Weinviertel, Austria</i>	11   22   66
751	F.x. Pichler Gruner Veltliner Smaragd Unendlich · <i>Austria</i>   very rare cult wine – highest rated!	398

### Gewürztraminer.

One of the most expressive grapes existing.

850	Weinhof Platzer · <i>Steiermark, Austria</i>	11   22   66
851	Giessauf-Nell Gelber Traminer Reid Rohri · <i>Steiermark, Austria</i>	91

### Chardonnay.

The grape with very high quality potential.



800	Weinhof Platzer Chardonnay · <i>Austria</i>   organic and vegan	11   22   66
801	Domaine Fevre Petit Chablis · <i>France</i>	77
802	Tement Morillon Zieregg · <i>Berghausen, Austria</i>	101
803	Kistler 'Les Noisetiers' · <i>Sonoma Coast, USA</i>	157
804	Olivier Leflaive Puligny-Montrachet Premier CRU · <i>France</i>	242

### Sauvignon Blanc.

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

900	Weinhof Platzer Taste of Styria · <i>Steiermark, Austria</i>	11   22   66
901	Vacheron Sancerre · <i>France</i>	91
902	Cloudy Bay Te Koko · <i>Marlborough, New Zealand</i>	152
903	Tement "Zieregg" · <i>Berghausen, Austria</i>	137
904	Weinhof Platzer Aunberg Reserve · <i>Steiermark, Austria</i>	80
905	Dreisiebner Stammhaus Ried Zoppelberg · <i>Steiermark, Austria</i>	70

### Muscat Blanc à petits grains.

Gelber Muskateller. Aromatic with elderflower and nutmeg.

950	Platzer Gelber Muskateller · <i>Steiermark, Austria</i>	11   22   66
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### White Wine Spritzer.

020	Hillinger Spritz (300ml) · <i>Steiermark, Austria</i>   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 · <i>Steiermark</i>	11   22   66
White	Weingut Platzer Taste of Styria · <i>Steiermark</i>	11   22   66
Red	Weingut Platzer Cuvée Königsrot · <i>Steiermark</i>	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	Polkura Malbec • Chile	13   24   72
102	LE Macchiolo Bolgheri Rosso • Tuscany, Italy	87
103	In Violas Poliziano Super Tuscan •	12   23   68
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	Montes Muse Cabernet Sauvignon • Argentina	180
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	540
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

## Blafränkisch.

First identified in the 18<sup>th</sup> 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 Blafränkisch • Burgenland, Austria	66
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## Tempranillo.

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



250	Marques de Caceres • Reserva Rioja, Spain	13   24   72
251	Vega Sicilia 'Pintia' • Toro, Spain	138
252	CUNE '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	Montes Folly Syrah • Chile	165

## 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	Asinone Vino Nobile Di Montepulciano • Italy	117
401	D'Agostino Montepulciano d'Abruzzo Riserva • 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

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These wines are sourced and imported solely for us and are unique to our company. Available at our shop Island Pantry.