Beverages

Wine by the Glass

Bubbles
Jules Larose Sparkling Wine, France............ $6
Cavicchioli Fantasia Prosecco, Italy.......... $9

White
Lazo Chardonnay, Chile.......................... $6
Lazo Sauvignon Blanc, Chile.................... $6
Fiordalisio Pinot Grigio, Italy.................. $7
R. Mondavi Chardonnay, USA.................... $9*

Rosé
Grand May Rosé, France........................... $7
Cable Car White Zinfandel, USA.............. $6

Red
Lazo Merlot, Chile.................................. $6
Lazo Cabernet Sauvignon, Chile.................. $6
Kaiken Estate Malbec, Argentina................ $7
R. Mondavi Cabernet Sauvignon, USA......... $9*

All-inclusive surcharge: one star (*) is an additional $2 charge.
Specialty Cocktails - $9

Grapefruit Crush
Vodka, ginger beer, grapefruit juice and lime juice

B99
Strawberry rum, mango rum, mango juice and lime juice

Splash
Pineapple rum, mango rum, strawberry mix, pineapple juice and orange juice

SXM Mama
Coconut rum, white rum, pineapple juice and guavaberry rum

Divi Delight
Vodka, white rum, sweet and sour mix, melon liqueur and pineapple juice

Mojito Colada
White rum, dark rum, cream of coconut and mint

Tequila Summer
Tequila, mango puree, triple sec, orange juice and lime

Brown Lady
Vodka, coffee liqueur, ponche crema and coconut cream

Guavaberry Punch
Guavaberry rum, pineapple juice, lime juice and grenadine

Oceanside
Gin, lime juice, soda water, simple syrup and fresh mint

Non-Alcoholic Cocktails - $5

Frozen Fruit Punch
Strawberry, mango, banana, orange juice and simple syrup

Pineapple Cobbler
Pineapple juice, strawberry puree, lime juice and club soda

Grapefruit Sunset
Grapefruit juice, sprite, simple syrup and grenadine

Cranberry Cooler
Cranberry juice, pineapple juice, cherry juice, orange juice, lime juice and Ginger Ale

All-inclusive surcharge: one star (*) is an additional $2 charge.
## After Dinner Drinks

### Rhum-Rum-Ron
- Topper’s Spiced Vanilla ....................... $6
- Bacardi 8 YO, Puerto Rico ..................... $9*
- Appleton Estate 12 YO, Jamaica ............ $9*
- Mount Gay XO, Barbados .................... $10*
- Damoiseau VO, Guadeloupe ................... $11*
- Diplomático Reserva, Venezuela ............. $14**
- Ron Zacapa 23 YO, Guatemala ............... $14**
- Clément VSOP, Martinique .................. $14**

### Whiskey
- Johnnie Walker Red Label, Scotch .......... $7
- Johnnie Walker Black Label, Scotch ........ $9
- Crown Royal, Canadian Whiskey ............ $8
- Glenlivet 12 YO, Scotch .................... $10*
- Dewar’s 12 YO .................................. $12*
- Maker’s Mark 12 YO, Bourbon ............. $10*
- Woodford Reserve, Bourbon .............. $12*

### Cognac
- Courvoisier VS ............................. $8
- Hennessy VS ................................. $10*
- Hennessy XO ................................ $24****
- Rémy Martin VSOP........................... $12*

### Specialty Coffee - $8

#### Irish Coffee
Made with Jameson Irish Whiskey

#### Spanish Coffee
Made with Tia Maria

#### Italian Coffee
Made with Amaretto

#### French Coffee
Made with Grand Marnier

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*All-inclusive surcharge: one star (*) is an additional $2 charge.*
Desserts - $10

Crème Brûlée
Topped with blueberries

Cheesecake
Served with berry coulis

Molten Chocolate Cake
Served with a scoop of vanilla ice cream and caramel sauce

Carrot Cake
Served with a scoop of vanilla ice cream

Theme Nights

pureocean | 6:00-9:30 p.m.

Wednesday Lobster Night
Market Price
$20 per person (for all-inclusive)
Grilled or thermidor style lobster served with lemon garlic butter, a mixed salad and your choice of one side.

Friday Steak Night
$115 per couple
$25 per couple (for all-inclusive)
Our juicy Black Angus steaks from Creekstone Farms are served with your choice of one side and one sauce.

Prices in USD and include tax. A 15% service charge will be added to your bill. Gratuity is at your own discretion. A surcharge may apply. Prices are subject to change.