

## COCKTAILS

### **VIRGIN COLADA \$550**

Colada Mix, Pine Juice

### **COURTLEIGH COOLER \$500**

Simple Syrup, Lime Juice, Pine Juice, Soda Water

### **BENTLEY \$500**

Simple Syrup, Lime Juice, Soda Water, Bitters

### **PINK SWAN \$500**

Orange Juice, Pineapple Juice, Grenadine, Lime Juice

### **AMARETTO SOUR \$850**

Lime Juice, Simple Syrup, Amaretto

### **BIKINI \$950**

Melon Liqueur, Smirnoff Vodka, Pineapple Juice, Lime Juice, Simple Syrup, Cointreau

### **BRANDY ALEXANDER \$850**

Brandy, Crème de Cocoa Brown, Milk, Nutmeg/ Mixed Spice

### **SUMMER BREEZE \$850**

Cherry Brandy, Smirnoff Vodka, Grenadine, Pineapple Juice

### **ANGEL KISS \$850**

Crème de Cocoa, Cream

### **MAI TAI \$850**

Appleton Special, Cherry Brandy, Myers's Rum  
Pineapple Juice

### **RUM TUTTI FRUITTY \$850**

Appleton Special, Peach Schnapps, Orange Juice,  
Pineapple Juice, Lime Juice

### **TEQUILA SUNRISE \$900**

Jose Cuervo, Orange Juice, Grenadine, Bitters

### **MINGLES HURRICANE \$1040**

Appleton Special, Coruba Dark, Overproof Rum,  
Lime Juice, Bitters

### **MINGLES LIMELIGHT \$740**

Appleton White Rum, Crème de Menthe Green,  
Pine Juice, Simple Syrup

### **PLANTERS PUNCH \$950**

Coruba Dark, Overproof Rum, Simple Syrup, Lime  
Juice, Pine Juice, Bitters

### **BLUE LAGOON \$950**

Smirnoff Vodka, Blue Curacao, Pineapple Juice

### **HARVEY WALLBANGER \$850**

Smirnoff Vodka, Orange Juice, Galliano

### **RUMMARIA \$740**

Appleton White Rum, Tia Maria, Crème, Simple  
Syrup

### **RUMONA \$740**

Appleton White Rum, Tia Maria, Lime Juice

### **MUDSLIDE \$1200**

Baileys, Tia Maria, Smirnoff Vodka

### **MARTINI \$850**

Gordon's Gin, Sweet Vermouth, Olive

### **PURPLE RAIN \$850**

Overproof Rum, Appleton Special, Blue Curacao

### **COSMOPOLITAN \$950**

Smirnoff Vodka, Triplesec, Cointreau, Cranberry  
Juice, Lime Juice

# MINGLES

## BAR AND LOUNGE

at  
The Courtleigh Hotel and Suites

## SOUPS

### **SOUP OF THE DAY \$420 / \$780**

*Always fresh, always hot & always delicious*

### **TRADITIONAL RED PEAS SOUP \$475 / \$840**

*Garnished with vegetables, spinners, salt beef & finished with coconut milk*

### **CLAM & VEGETABLE CHOWDER \$985 / \$1760**

*Finished with white wine, cream and fresh herbs*

## SALADS

### **INTERNATIONAL SMOKED MARLIN SALAD SUPREME \$1680 / \$2880**

*Locally caught and smoked marlin placed atop mixed greens tossed with basil dijon vinaigrette and garnished with dried fruits, jerk pecans and herb croutons*

## JAMAICAN FAVOURITES

### **BARBECUE CHICKEN FUSION SALAD \$1040 / \$1880**

*Bbq glazed breast strips served atop mixed greens with garnishes of sweet corn black bean relish, grilled pineapple, toasted almonds and corn tortilla chips with tangy barbecue dressing*

### **BRAISED OXTAIL AND BEANS \$3200**

*Slow cooked till tender and finished with broad beans. Served with fresh veggies and your choice of starch*

### **JAMAICAN CURRIED GOAT \$2620**

*Cooked the traditional way in a rich curry gravy. Served with fresh veggies and white rice and your choice of starch*

### **SNAPPER ISLAND STYLE \$2650**

*Choose from: coconut rundown / Curried / Escoveitch / Brown stew / Steamed with crackers  
Served with green banana, fresh veggies and your choice of starch*

### **JERK CHICKEN PASTA \$2080**

*Marinated breast strips sautéed with mushrooms, onions, Jamaican jerk seasoning and basil  
Finished with wine and cream with your choice of penne or linguini pasta*

All prices are quoted in Jamaican dollars and attract a 10% service charge and 16.5% GCT

## SIGNATURE BURGERS

*All Burgers are Served Between a Toasted Bun with Mayonnaise, Lettuce, Tomato, Onion, Pickles and Fries*

**Courtleigh Gourmet Beef Burger (7oz) \$980**  
Extra Toppings: \$140 each

- BBQ Sauce
- Pepperjack Cheese
- Guacamole
- Cheddar Cheese
- Swiss Cheese
- Escoveitch Vegetables
- American Cheese
- Blue Cheese Mayo
- Jalapeño Peppers
- Grilled Pineapple
- Jerk Sauce
- Jerk Sausage
- Tomato Marmalade
- Feta Cheese
- Smoked Turkey
- Sautéed Mushrooms & Onions
- Bacon
- Mango Salsa
- Curry Mango Sauce
- Fried Egg
- Plantain Chutney
- Hummus
- Fried Plantains
- Eggplant Salad
- Grilled Onions and Sweet Peppers

**CURRY CHICKEN BURGER \$1080**

*Ground chicken breast mixed with curry seasonings; fried and served with curry mango chutney sauce*

**SNAPPER & SHRIMP BURGER (choose fried or grilled) \$1970**

*House made snapper burger topped with, mango salsa and pepperjack cheese*

**Snapper Burger without shrimp \$1485**

## PIZZA MENU

Freshly Baked Pizza

*Our House Dough is Topped with Marinara, Our 3 Cheese Blend And Your Choice of Any Two Toppings:*

Personal 9": \$1285                      Large 12" : \$2480

Extra Toppings: \$170 each                      \$250 each

- Smoked Turkey
- Mushrooms
- Smoked Ham
- Sweet Peppers
- Scotch Bonnet Pepper
- Black Olives
- Jerk Chicken
- Eggplant Salad
- Sweet Corn
- Fresh Tomato
- Pineapple
- Jerk Sausage
- Pepperoni
- Extra Cheese
- Feta Cheese
- Jalapeños
- Onions
- Crispy Bacon
- Anchovies
- Plantain /chutney
- Papaya Mango Salsa

## PASTAS

(Choose from Linguine or Penne)

**SHRIMP SCAMPI PASTA \$2880**

*Plump juicy shrimp sautéed with tomatoes, garlic, scallion, herbs and wine.*

**CHEF'S HOMEMADE LASAGNE \$2200**

*Layers of ground beef and pasta baked in a rich cheese and Napolitana sauce*

*Finished with marinara sauce and melted cheeses*

## SNACKS

**BARBECUE COATED CHICKEN WINGS \$990**

*Fried and tossed with barbecue sauce and served with garlic bread*

**CARIBBEAN CRAB CROQUETTES two for \$980**

*Served with papaya mango salad and scotch bonnet mayonnaise*

**FOUR CRAB CROQUETTES \$1620**

**JAMAICAN HUMMUS AND EGGPLANT SALAD \$850**

*Traditional middle-eastern chickpea dip enhanced with the flavour of fresh Jamaican callaloo and paired with our Jamaican roast eggplant and vegetable salad. A vegetarian delight served with pita bread.*

**POPCORN SHRIMP \$1280**

*Delectable popcorn covered shrimp deep fried. Served in a corn tortilla bowl with chunky pineapple jam and scotch bonnet dipping sauce*

**LAMB SPRING ROLLS \$1150**

*Roast leg of lamb sautéed with julienne vegetables wrapped in a spring roll and fried crispy  
Served with minty yogurt sauce and pepper jelly*

**JAMAICAN JERK CHICKEN WRAP (BAKED OR FRIED ) \$1620**

*Spicy chicken strips sautéed with onions and peppers rolled in a flour tortilla with shredded cheese  
Served with tomato salsa and sour cream*

**FISH & CHIPS \$2240**

*Battered fillets of fish, deep fried golden brown & served with coleslaw, fries and tartar sauce*

**THE REAL DEAL JAMAICAN PULLED PORK SLIDER \$760**

*Jerk rubbed pork butt smoked on the drum pan and served on a brioche bun with coleslaw and bbq sauce  
Accompanied with fries*

**TWO PULLED PORK SLIDERS \$1420**

**LOADED PHILLY CHEESE STEAK FRIES LG \$1520 SM \$900**

*Pan roasted smoked beef brisket sautéed with peppers & onions  
served over french fries and gravy with melted cheeses*

**INTERNATIONAL CHEESE PLATTER (serves 2) \$2280**

**INTERNATIONAL CHEESE PLATE (serves 1) \$1350**

*Select cheeses of the world served with grapes, mango chutney, pepper jelly and assorted breads*

**ACKEE AND BACON BRUSCHETTA \$940**

*Jamaican ackee sautéed with vegetables, seasonings and crumbled bacon. Served on fried bammy*

**ESCOVEITCH CHICKEN FINGERS \$780**

*Fried breast strips topped with spicy vegetable pickle and served with fried bammy*

**TEMPURA COCONUT SHRIMP \$1150**

*Tempura battered, coconut breaded and fried golden brown  
Served with sweet and sour dipping sauce*