

COCKTAILS

VIRGIN COLADA \$550

Colada Mix, Pineapple 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 \$850

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,
Pineapple 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 \$480 / \$880

Always fresh, always hot & always delicious

TRADITIONAL RED PEAS SOUP \$580 / \$1050

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

CLAM & VEGETABLE CHOWDER \$985 / \$1840

Finished with white wine, cream and fresh herbs

SALADS

INTERNATIONAL SMOKED MARLIN SALAD SUPREME \$1840 / \$3200

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

Substitute grilled chicken for the marlin \$1320 / 1880

BARBECUE GRILLED CHICKEN FUSION SALAD \$1080 / \$1950

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

JAMAICAN FAVOURITES

BRAISED OXTAIL AND BEANS \$3600

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

JAMAICAN CURRIED GOAT \$2950

Cooked the traditional way in a rich curry gravy. Served with fresh veggies and white rice

SNAPPER ISLAND STYLE \$2850

*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 \$2200

*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) **\$1140**
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

- Hummus
- Fried Plantains
- Eggplant Salad
- Grilled Onions and Sweet Peppers

CURRY CHICKEN BURGER **\$1380**

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 papaya salsa and pepperjack cheese

Snapper Burger without shrimp **\$1565**

PIZZA MENU

Freshly Baked Pizza Pie

Our house dough is topped with marinara, our 3 cheese blend and your choice of any two toppings:

Medium 9": **\$1480** Large 11": **\$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

PASTAS

(Choose from Linguine or Penne)

SHRIMP SCAMPI PASTA **\$2880**

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

Flambéed with brandy and finished with butter

CHEF'S HOMEMADE LASAGNE **\$2280**

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

Finished with marinara sauce and melted cheeses

SNACKS

CURRY MANGO GLAZED CHICKEN WINGS **\$1200**

Fried and tossed with curry coconut mango sauce and served with garlic bread

CARIBBEAN CRAB CROQUETTES **two for \$1380**

Served with papaya mango salad and scotch bonnet mayonnaise

FOUR CRAB CROQUETTES **\$2280**

JAMAICAN ACKEE & CALLALOO HUMMUS AND EGGPLANT SALAD **\$940**

Traditional middle-eastern chickpea dips enhanced with the flavour of Jamaican ackee and callaloo and paired with our roast eggplant and vegetable salad. A vegan delight served with pita bread, salad and alfalfa sprouts

CAJUN MAHI MAHI COCOBREAD SANDWICH **\$1860**

Cajun spiced fillet of fish char grilled and served on cocobread with mixed greens and cajun remoulade sauce
Accompanied with french fries and coleslaw

JAMAICAN PULLED PORK SLIDER **\$760**

Jerk rubbed slowly smoked pork butt served on a soft slider roll with coleslaw and bbq sauce
Accompanied with french fries

TWO SLIDERS **\$1420**

LAMB SPRING ROLLS **\$1180**

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 (CHOOSE BAKED OR FRIED) **\$1680**

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 **\$2400**

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

LOADED PHILLY CHEESE STEAK FRIES

LG \$1520 | SM \$980

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, french bread and crackers

ACKEE AND SALTFISH BRUSCHETTA **\$1100**

Jamaican ackee sautéed with vegetables, seasonings and picked saltfish. Served on fried bammy

ESCOVEITCH CHICKEN FINGERS **\$860**

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

TEMPURA COCONUT SHRIMP **\$975**

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