

CALABASH

GRENADA

SIGNATURE RUM COCKTAILS

US\$16

SPICE ISLE “BREAKFAST” MARTINI

Experience a tantalizing fusion with Westerhall rum, Ron Beard mango papaya liqueur, zesty lime, and Camerhonge spice liquor. A heaped bar spoon of de la grenade orange marmalade adds a citrusy kick, complemented by a hint of smoky clove and a velvety egg white finish.

GRENADA TREACLE

A rum old-fashioned infused with local smoked spices: Westerhall 10XO rum, demerara sugar syrup, house-made orange bitters, cocoa bitters

BANANA DAIQUIRI

A creamy and fruity version of straight-up daiquiri made with fresh banana, dark rum, banana liqueur, sugar syrup and lime juice

ISLAND CAIPIRINHA

A local twist on the classic caipirinha made with Renegade, a local cane rum.

SIGNATURE GIN COCKTAILS

US\$16

GIN RE-FASHIONED

Straight up gin old-fashioned with hints of local spice, passion fruit syrup, house-made bitters and smoked cinnamon

ISLAND GARDEN FIZZ

Made with local gin and honey fizz, this cocktail refreshing botanical drink with a velvety honey & egg white finish that coats the palate.

I SEA BLUE

This captivating cocktail harmoniously blends homemade tonka syrup, gin, lime juice, blue curacao liqueur, topped with prosecco

All cocktails may contain trace ingredients
Please let us know if you have any allergies or dietary requirements



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SIGNATURE VODKA COCKTAILS

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TONKA ESPRESSO MARTINI

Savor the bold embrace of tonka vodka with intense espresso and coffee liqueur, sweetened with homemade tonka syrup for a truly indulgent libation.

BOBACABANA

Inspired by the youngest Garbutt, Bobbie, for her wedding day. A tropical journey with vodka, mango puree, passion fruit syrup, and zesty lime and passion fruit liqueur

TWISTED MOJITO

Elevate your mojito experience with a unique twist, boasting tonka-infused vodka, mint leaves, zesty lime, homemade ginger soda, and a touch of sweetness.

SIGNATURE TEQUILA COCKTAILS

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CALA MARGARITA

A Calabash twist on the classic margarita

CHICA CALIENTE

It may be too hot to handle but we dare you! It's fruity and refreshing but with a bite.

PASSION MARGARITA

A refreshing tropical margarita made with house-made passion fruit & spice syrup.

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SIGNATURE WHISKEY COCKTAILS

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SHOW ME THE MONKEY

A three-whiskey blend long drink with a hint of honey and refreshed by a passion fruit & mint finish.

BOULEVARDIER

A true bartenders drinks that is too good to mess with, so we kept the classic recipe:

bourbon, Campari, sweet vermouth

MINT JULEP

Simple and so delicious:
whiskey, fresh mint, sugar

SPARKLING COCKTAILS

US\$18

SPARKLING PASSION MARTINI

Tonka bean infused vodka, passion fruit purée, passoa, passionfruit syrup, prosecco

FROZEN BELLINI

fruit of choice, liqueur, vodka, prosecco on top
Our team will let you know what seasonal fruits are available.

APEROL SPRITZ

prosecco, Aperol & soda

SORREL BUZZ PUNCH

tonka infused vodka, sorrel liqueur, fresh passion fruit lime juice, prosecco

SPARKLE & BUBBLE

gin, sorrel, lime, sugar syrup, prosecco

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CALABASH CLASSICS

US\$16

CALABASH RUM PUNCH

a classic mix of rum, lime juice, sugar syrup, Grenadine syrup & bitters .

MOJITO PASSION

Our best-selling take on the classic:
passion fruit, mint, lime, light rum & soda

PRICKLY BAY BREEZE

Named after the beautiful bay Calabash sits on:
vodka, la Grenade liqueur, passion fruit & cranberry juice

CALABASH MAMA

A true classic, developed by our then, head bartender, Jeff, over 30 years ago.
Dark rum, la Grenade liqueur, coconut cream & pineapple juice

KICK 'EM JENNY

Named after the famous underwater volcano north of Grenada:
local rum, triple sec & lime juice

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