



DAPHNE'S

Cocktail Menu

HAPPY HOURS 5:00 P.M – 7:00 P.M.

*Please note that Wines and Champagne Cocktails
are not part of the Happy Hour Specials
Our Bar Staff will be delighted to make your favorite Cocktails*

All Spirits served in 1 ¼ oz. measures

VAT is included

A discretionary 10% Service Charge will be added to your bill.

Paynes Bay, St. James, Barbados, W.I.

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@DaphnesBarbados





BEER

APERITIFS

Campari, Tio Pepe, Harveys, Pernod,
Martini Bianco, Rosso, Extra Dry, Cynar Artichoke,
Pimms and Mirto di Sardegna

From 21

PREMIUM RUM

Mount Gay Extra Old	18
Doorly's 10 Year Old	19
Cockspur Old Gold	18
El Dorado 25 Year Old	155
Mt Gay 1703 Old Cask Selection	35
St. Nicholas Abbey 15 Year Old	86

Full Rum Collection Menu
available upon request.

ARMAGNAC

Sempe Napoleon	37
Larressingle VSOP	37

CALVADOS

Trois Pommes	33
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COGNAC

Courvoisier VSOP	34
Hennessy VSOP	34
Remy Martin VSOP	34
Remy Martin XO	72
Hennessy XO	72
Hine 1957 Vintage	101

GRAPPA

Candolini Grappa	19
Banfi Grappa	28

TALL DRINKS

Bajan Sunset 28
Stoli Vodka shaken with Grapefruit Juice and Fresh Sour
Passion Fruit Juice with a hint of Honey

lovethisrocktail : The Cocktail 30
Absolut Pears, Passoa, Strawberry Puree, Basil Leaves and Cranberry Juice shaken and drizzled with Grenadine

Golden Hour 28
Mount Gay Pure Silver, Maraschino Liqueur, Amaretto, Campari and Pineapple Juice

Raspberry Collins 28
Beefeater Gin with Lime Juice, Black Raspberry Liqueur,
Raspberry Puree and a splash of Soda

Raffles Bar Sling 30
Gordon's Gin, Cherry Brandy, Cointreau and Benedictine with Pineapple Juice, Grenadine,
Lime Juice and Bitters

Mojito 29

BBC 30
Baileys blended with Fresh Banana and Coconut Cream

Flavour Blast 28
Smirnoff Green Apple Vodka, Amaretto, Pomegranate Syrup, Grapefruit Juice, Peach and
Mango Purees

Guava Palava 29
Golden Rum with Guava Juice, Lime Juice and Coconut Cream

Green Flash 28
Malibu, Mount Gay Eclipse, Melon Liqueur, Orange Juice, Pineapple Juice and a drizzle of
Blue Curacao

Joe Joe Peach 30
Absolut Vodka, De Kuyper Peach Schnapps, Fresh Grapefruit and Basil muddled together
with Peach Puree with Crushed Ice

CHAMPAGNE COCKTAILS

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Bellini	46
White Peach Puree topped with Champagne	
Mimosa	48
Orange Juice and Orange Curacao with Champagne	
Italian Dilemma	48
Campari, Strawberry Puree and Champagne	
Daphne's Champagne Cocktail	48
Jack Daniel's, Sugar Cube and Champagne with Mint Leaves and Orange Twist	
Kir Imperial	46
Rasperry Puree with a dash of Black Rasperry Liqueur charged with Champagne	
Corn 'n Oil Fizz	48
Mount Gay Black Barrel, John D. Taylor's Velvet Falernum, Angostura Orange Bitters and Champagne offer a refreshing twist on a local favourite	

NON-ALCOHOLIC COCKTAILS

Virgin Mojito	22
Lime, Brown Sugar and Mint Leaves muddled together and topped with Crushed Ice and Soda	
Equinox	24
Fresh Mango Puree mixed with Coconut Cream, Lime Juice and Pineapple Juice	
Tropical Fruit Punch	21
Pineapple Juice, Orange Juice, Banana, Coconut Cream and Grenadine	
Tropical Passion	22
Passion Fruit Puree mixed with Fresh Lime and Ginger Ale	

BAR NIBBLES

Available from 5:30pm – 9:30pm

Zucchini Fritti	17
Prosciutto di Parma, Grissini	20
Marinated Olives	16
Calamari & Shrimp Fritti	22

WHITE WINE

Prosecco, Italy (Sparkling)	25
Orvieto Classico, Italy 2014	19
Dr. L Riesling, Germany 2014	20
Pinot Grigio, Trentino, Italy 2014	21
Verdicchio, Italy 2014	21
Carmen Chardonnay, Reserva, Chile 2014	23
Kim Crawford Sauvignon Blanc, New Zealand 2015	24
Gavi Silver Label, Italy 2014	25
Chablis Drouhin Vaudon, France 2014	26

RED WINE

Montepulciano d'Abruzzo, Italy 2014	19
Trivento Malbec Reserve, Argentina 2014	20
Nero d'Avola, Sicily, Italy 2013	21
Gnarly Head Zinfandel, USA 2012	25
Valpolicella Classico Superiore, Italy 2012	25
Chianti Classico, Terrarossa, Italy 2011	27
Marques de Caceres, Rioja, Spain 2011	27
Chateau Lamothe de Haux, France 2011	30

ROSE WINE

Beringer White Zinfandel, California, USA	18
Cuvée du Bailly, Côtes de Provence, France 2014	23

DESSERT WINE

Vin Santo del Chianti Classico, Italy 2011	26
Moscato d'Asti, Batasiolo, Italy 2014	28

CHAMPAGNE

	Gl	Bt
Piper Heidsieck Brut NV	39	174
Piper Heidsieck Rose Sauvage Brut NV	40	179
Bollinger Brut NV	48	234
Veuve Cliquot NV		266
Charles Heidsieck Rose 1999		339
Laurent Perrier Rose NV		435
Piper Heidsieck Rare 2002		475
Perrier Jouët Belle Epoque 1999/2000		623
Cristal Louis Roederer 2002		632
Dom Perignon 2003		650
Taittinger Blanc de Blancs 1998/2000		769

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MARTINIS

Intimate Seduction Martini 30
Stolichnaya Salted Karamel Vodka, Passoa Passion Fruit Liqueur, Fresh Ginger and Lime

Apple Strudel 29
Absolut Vanilia Vodka, Green Apple Puree with a dash of De Kuyper Sour Apple Pucker and dusted with Cinnamon

Mango Martini 28
Absolut Vodka shaken with Mango Puree and Gomme Syrup

Watermelon Martini 30
Fresh Watermelon shaken with Absolut Vodka

Mocha 28
Espresso mixed with Kahlua, Vodka, Single Cream and drizzled with Chocolate Syrup

Passion Fruit 28
Fresh Passion Fruit Puree shaken with Absolut Vodka

Coconut Delight Martini 29
Absolut Vanilia Vodka, Angioletto Hazelnut Liqueur and Coconut Cream with Nutmeg

Sunny Peach 29
Absolut Vodka, De Kuyper Peach Schnapps and Peach Puree

SHORT DRINKS

Every Man Jack 28
Jack Daniel's Tennessee Honey and Aperol are blended with Passion Fruit Puree

Negroni 26
Martini Rosso, Campari and Gordon's Gin in equal measures

Bushwhacker 30
Stoli Vodka, Bacardi, Baileys, Kahlua and De Kuyper Amaretto blended with Coconut and Nutmeg

Caipirinha 28
Brazilian Cachaça, Fresh Lime and Sugar with Crushed Ice.

Orange Blossom 28
Absolut Vodka, Mount Gay Eclipse and Pineapple Juice muddled with Fresh Orange

Absolut Berry Acai Sour 30
Absolut Berry Acai shaken with Fresh Lime and Gomme Syrup

Ginger Zen 26
Ginger-Infused Golden Rum with Fresh Lime and Sugar

Andy & Daphne's Gin and Tonic* 28
Broker's Gin, Schweppes Tonic and Angostura Bitters with a twist of Lemon
**(Developed with Andy Dawson of Broker's Gin)*

COFFEE

Espresso	9
Filtered Coffee	11
Latte	14
Cappuccino	14
Specialty Coffee	23

NEW! Daphne's Bespoke Nut Infused Filtered Coffee 15

TEA

(Twinings) 11
English Breakfast, Mint
Camomile, Earl Grey, Green Tea
(Mighty Leaf) 14
Orange Dulce, Bombay Chai, White Orchard,
Vanilla Bean, Wild Berry Hibiscus, Organic Green Dragon

CIGARS

ROMEO Y JULIETA CHURCHILL \$69

Robust and complex in its multitude of flavours which include vanilla, coffee, tropical fruit, wood, cocoa, nuts, herbs and flowers.

ROMEO Y JULIETA PURITOS \$9 EACH (\$42 BOX)

The flavour of Romeo y Julieta small cigars is a genuine passion. The blend, balanced and aromatic, is made from selected leaves from Vuelta Abajo.

PARTAGAS SERIE D \$35

This is a powerful cigar which gives inspiration of spicy flavours and black pepper at lighting then with some hints of wood and cinnamon throughout.

MONTECRISTO #2 \$62

Powerful from the start, the Montecristo No. 2 tantalizes the palate with rich wood and spice flavours, yet maintains a creamy feel the whole way through.

MONTECRISTO #4 \$39

Damp earth and wood dominate this easy smoke that can be sampled at any time of the day.

COHIBA SIGLO II \$65

Elegance in taste, as you will discover in the gorgeous aromas of grilled vanilla and toasted wood, spicy chocolate and creamy leather gently emerge through the multiple phases of this distinguished cigar.