



Cocktails

*all of our signature cocktails are hand-crafted
with fresh squeezed juice*

pomegranate ginger martini

pama pomegranate liqueur with a hint of ginger \$9.5

cane fire mojito

fresh mint, fresh lime, pressed sugarcane juice - muddled and shaken \$9

bloody mariner

our signature recipe with a dash of old bay seasoning \$8.5

golden sunset margarita

gold cuervo tequila, grand marnier, fresh lime \$9

caipirinha

classic brazilian drink with fresh lime, raw sugar and sugar cane brandy \$8.5

pisco sour

peruvian classic, hand pressed lemon juice, egg white \$8.5

miami mangotini

grey goose vodka and mango puree \$9.5

passionfruit fizz

*smirnoff passion twist, passionfruit puree, fresh lime juice,
egg white, ginger beer \$9.5*

peach mojito

bacardi peach red, fresh mint, fresh lime – muddled and shaken \$9

Wines by the Glass

Sparkling & Blush

	3 oz.	6 oz.	9 oz.
Segura viudas brut cava, 'aria,' spain (nv)	5.5	10	14
mumm cuvee napa, brut prestige (nv)	6.5	12	16.5
beringer white zinfandel, california	4	7	10
kenwood pinot noir rose, Russian river valley	4.5	8	11.5

White

saint m riesling, pfalz, germany	4.5	8	11
pighin pinot grigio, grave del friuli, italy	7.5	12	16
casa lapostolle sauvignon blanc, rapel valley, chile	5	9	12.5
columbia crest chardonnay, 'grand estates,' washington	4.5	8	11
kim crawford sauvignon blanc, marlborough, new zealand	5.5	11	14
clos du bois chardonnay, sonoma	5	9	12.5
sonoma cutrer 'russian river ranches' chardonnay, sonoma	9.5	15	20.5

Red

estancia pinot noir, california	5	9	12.5
meridian vineyards merlot, california	4.5	8	11
casa lapostolle cuvée alexandre merlot, chile	5.5	10	14
clos du bois cabernet sauvignon, sonoma	5	9	12.5
franciscan oakville estate cabernet sauvignon, oakville	7.5	14	18.5
greenpoint shiraz, victoria, australia	5	9	12.5
ravenswood 'vintner's blend' zinfandel, california	4.5	8	11

An 18% service charge may be added to parties of 6 or more.



Small Plates

chef's ceviche of the day

peruvian-style with popcorn cakes 12

jumbo shrimp

lime & chili grilled with black bean salsa 12

georges bank scallops [cc]

pan seared on sweet corn puree 12 

ahi tostones

seared spiced tuna, avocado cream 14

yuca planks

citrus and black pepper with cane fire trio of mojos 10

serrano & manchego croquettes

golden raisin dipping sauce 11

tropical fruit and black bean salsa

mango, orange, pineapple, queso blanco with tortilla planks 9


malta braised beef short ribs 10

Soups

bermuda fish chowder

spiked with local rum, finished with a sherry pepper sauce 7

heirloom calypso black bean [r]

chorizo, topped with pickled red onions and mint crema 7 

gazpacho with lump crab [lf] 8

Salads


traditional caesar

hearts of romaine, caesar dressing, shaved parmesan 10
add grilled chicken 12 add chili lime shrimp 14 add seared scallops 16

baby iceberg wedge


crumbled wisconsin blue cheese, serrano ham,
blue cheese drizzle 10

asparagus salad [lc]

bibb lettuce, shaved fennel, manchego cheese,
lemon basil vinaigrette 12 

oasis trio

warm goat cheese, roasted beets, citrus supremes, bibb lettuce, fresh pressed
sugarcane vinaigrette 12

 *These items have been selected to meet the diverse dietary needs of our guests [lf=low fat, lc=low cholesterol, cc=carb conscious, r=responsible].*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Large Plates

cane fire ahi tuna

sugar cane speared, bacardi coco rum & pepper glazed,
spiced boniato mash, seasonal vegetable 26


citrus-cilantro wild alaskan salmon

chili lime aioli, coconut rice, seasonal vegetable 24

mojito-marinated shrimp

spiced black beans, coconut rice 22

serrano wrapped gulf grouper [cc]

baby arugula, charred cherry tomato salad 26 

cane fire-dusted niman ranch pork chop

boniato mash, wilted greens 28

tenderloin of beef

yukon gold, chorizo, wild mushroom hash 34

day-boat swordfish steak

lemon pepper aioli, boniato mash 22

sea salt crusted NY strip

chimichurri with citrus and black pepper yuca planks 32

roasted 'bell and evans' half-chicken

grilled onion and fingerling potato stack 20

land and sea duo

malta braised short ribs ossobuco, georges bank seared scallops,
boniato mash, roasted beets 32

seafood fettuccini

basil fettuccini, shrimp, scallops, clams, mussels,
spicy tomato broth, grilled garlic toast points 26

five cheese tortelloni

fire roasted vegetables, portobello, herbed pesto over marinara 18

whole grain pasta available upon request 

Desserts

\$7

key lime pie in a graham cracker crust

dulce de leche cheesecake

colossal chocolate cake

classic crème brûlée

trio of redlands tropical fruit **sorbet** (seasonal selection)

An 18% gratuity may be added to parties of 6 or more.