

MAYFAIR
HOUSE

Sipsip
CALYPSO RUM BAR

COCONUT
GROVE

RUM COCKTAILS 18

SPICE OF PARADISE

Don Q Spiced, Planteray Pineapple, Hamilton Jamaican, Pineapple, Lime

SIPSIP HURRICANE

Bacardi Ocho, 400 Conejos Mezcal, Dry Curaçao,
Lime, Orange, Chinola Passionfruit, Grenadine

GUAVA BREEZE

Diplomático Planas, Don Q Reserva, Guava, Lime, Club Soda

RUM OLD FASHIONED

Appleton 8yr, Allspice Dram, Demerara,
Orange Bitters, Angostura Bitters

SNOWCONES

PIRAGUA 13

Don Q Reserva, Passionfruit, Pineapple, Lime

TRADITIONAL 6

Passionfruit, Mango, or Guava



FRESH COCONUT

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THAI COCONUT WATER 19

add rum +6

NOT RUM, STILL FUN COCKTAILS 18

HUMO DEL SOL

400 Conejos Mezcal, Chinola Passionfruit, Orgeat, Lime

TROPIC TEASE

Tito's Handmade Vodka, Lychee, Cranberry, Lime, Prosecco

CITRUS & SMOKE

Buffalo Trace Bourbon, Peach Schnapps, Pineapple, Lemon, Bitters

TEQUILA AFTERGLOW

Maestro Dobel Blanco Tequila, Blood Orange,
J.F Hayden Mango Liqueur, Lime, Bitters

FROZEN

PIÑA COLADA 16

Rumhaven Coconut, Pineapple, Coconut, Lime, Ron del Barrilito Floater

SIP'S SATURN 17

Condesa Gin, Passionfruit, Orgeat, Falernum, Lime, Lemon

STRAWBERRY DAIQUIRI (N/A) 10

Strawberry, Lime, Simple, add rum +6

ZERO PROOF COCKTAILS 14

NO MINT'S LAND

Mint, Cucumber, Lime, Lyre's Classico Sparkling

LYRE-LIAR SPIRTZ

Lyre's Italian Spritz, Classico Sparkling

BEER / SELTZER

DRAFT BEER | 10

Modelo Especial
Tripping Animals 'No Mames'
Seasonal Rotating Tap

KOMBUCHA | 5

Radiate 'Mojito'
mint, lime, chlorophyll, aloe,
add rum +6

CANS | 9

Corona Extra
Michelob Ultra
Stella Artois
Lagunitas IPA
Athletic Brewing Co. N/A
High Noon Assorted Flavors

WINE

SPARKLING

Prosecco Valdo 'Acquarius' Blanc de Blanc, Veneto, IT 14/56
Champagne Moët & Chandon Imperial, Champagne, FR 26/104

WHITE/ROSÉ

Rosé Chateau d'Esclans 'Whispering Angel', Provence, FR 17/68
Pinot Grigio Banfi 'San Angelo', Tuscany, IT 13/52
Sauvignon Blanc Optimist by Daou, Central Coast, CA 14/56

RED

Cabernet Sauvignon Greenwing, Columbia Valley, WA 15/60
Pinot Noir Siduri, Willamette Valley, OR 16/64

SHAREABLES

TUNA TARTARE 25

White Soy, Passion Fruit, Sesame Seeds, Cucumber,
Chilis, Tajin Wonton

SMOKED FISH DIP 12

Corn Tortilla Chips

WINGS 16

Jerk BBQ | Habanero Buffalo

CORVINA CEVICHE 20

Citrus Leche De Tigre, Mango, Onion, Poblano, Cilantro,
Tortilla Chips

CONCH FRITTERS 17

Creole Tartar

SALADS

CARIBBEAN 15

Kale, Cucumber, Bell Pepper, Spiced Cashew, Orange,
Passionfruit Vinaigrette

ADD: Chicken +7, Shrimp + 12

CAESAR 16

Little Gem Lettuce, Parmesan Cheese, Garlic Croutons,
Creamy Caesar Dressing

ADD: Chicken +7, Shrimp + 12

MAINS

SMASH BURGER 23

American Cheese, Grilled Onion, Lettuce, Tomato, Mojo Aioli
Make It Impossible +2

FRIED CHICKEN SANDWICH 23

Jerk Chicken, Lettuce, Tomato, Pikliz, Mojo Aioli

CUBAN STEAK SANDWICH 24

Mojo Skirt Steak, Mayo, Pickle, Potato Sticks, Smoked Provolone

CORVINA SANDWICH 23

Creole Tartar, Tomato, Red Onion

SHRIMP TACO 23

Grilled Marinated Shrimp, Pikliz, Serrano, Calypso Sauce

FISH & CHIPS 22

Corvina Sea Bass, Pikliz Fries

SWEET

SORBET 10

Mango or Coconut

COCONUT TRES LECHES 14

Don Q Spiced Rum Caramel, Coquito Leches

All Operations of Mayfair House Hotel & Garden are Cashless.

*Consuming Raw Or Undercooked Meals, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.

To support equitable compensation for our team, an 18% service charge is added to all checks. This charge is distributed 100% to our staff through a tip pool shared among front-of-house team members.

