

Tommy Bahama®

RESTAURANT • BAR • STORE

Kierland Commons
15205 N. Kierland Blvd.
Scottsdale, AZ 85254
480-505-3668
tommybahama.com

Tommy Bahama is the perfect location for any special event. It's a celebration of the island lifestyle — a place that is always full of warm smiles, gentle laughter and relaxed conversation; a place to wind down and recharge; a place where special celebrations are a nightly occurrence and it's easy to make life one long weekend.

Kierland Commons
15205 N. Kierland Blvd.
Scottsdale, AZ 85254
480-505-3668

Laguna Beach
400 South Coast Highway
Laguna Beach, CA 92651
949-376-6886

Corona del Mar Plaza - Island Grille
854 Avocado Ave.
Newport Beach, CA 92660
949-760-8686

The Gardens on El Paseo
73-595 El Paseo
Palm Desert, CA 92260
760-836-0188

Old Naples
1220 Third Street South
Naples, FL 34102
239-643-6889

Pointe Orlando
9101 International Dr.
Orlando, FL 32819
321-281-5888

Grand Boulevard
525 Grand Boulevard
Sandestin, FL 32550
850-654-1743

St. Armands Circle
300 John Ringling Blvd.
Sarasota, FL 34236
941-388-2888

The Shops at Mauna Lani
68-1330 Mauna Lani Dr.
Kamuela, HI 96743
808-881-8686

The Shops at Wailea
3750 Wailea Alanui Dr.
Kihei, HI 96753
808-875-9983

Town Square - Las Vegas
6635 Las Vegas Blvd. South
Las Vegas, NV 89119
702-948-8006

The Market Common
3044 Howard Ave.
Myrtle Beach, SC 29577
843-839-1868

Market Street
9595 Six Pines Dr.
The Woodlands, TX 77380
281-292-8669

DRINKS

Martinis

Chauffeured Sidecar

Calvados Pays d' Auge, Cointreau, Tuaca,
Lemon, Sugar \$12

Lemon Drop

Van Gogh Citroen, Cointreau,
Hand-Pressed Lemon, Sugar \$11

Grapefruit Basil

Grey Goose, Fresh Basil, Grapefruit Juice \$10

Classic Vodka

Ketel One, Extra Dry Vermouth,
Bleu Cheese Stuffed Olives \$11

Bye Bye Blues

Van Gogh Acai, Scratch Lemonade, Mint \$10

Coconut Cloud

Tommy Bahama White Sand, Stoli Vanil,
Cruzan Coconut, Cream of Coconut \$10

Hand-Crafted Cocktails

Cucumber Smash

Hendrick's, St-Germain Elderflower,
Muddled Cucumber \$12

Bahia Sangria

Brandy, Red Wine, Pomegranate, Oranges,
Green Apples, Lemons \$9/\$36

Sour in the Rough

Bulleit Bourbon, Scratch Sour, Orange,
Lemon, Lime \$11

Baja Margarita

Sauza Conmemorativo, Cointreau, Grand Marnier,
Scratch Sour, Lime \$11

The BBC

Baileys & Emmets Irish Creams,
Cream of Coconut, Banana \$11

Fresh Market Cocktail

Unique Spirits, Seasonal Ingredients \$12

Zero Proof

Basil/Mint Lemonade

Infused Scratch Lemonade, Lime Foam \$4

Cucumber Ginger Jasmine-tini

Muddled Cucumber, Ginger Jasmine Syrup,
Lemon-Lime Soda \$5

Faux-jito

Muddled Mint & Lime, Lemon-Lime Soda \$4

Rum Concoctions

Pineapple Jalapeño Mojito

Cruzan Pineapple, Cane Syrup, Mint,
Jalapeño & Pineapple, Soda Water \$10

Gran Daiquiri

Zaya Gran Reserva 12 yr, Hand-Pressed Lime,
Maple, Angostura \$11

Mai Tai

Bacardi, Orgeat, Orange Curacao, Scratch Sour,
Pineapple, Dark Rum \$9

Santiago Fizz

Matusalem Platino, Cane Syrup, Egg Whites,
Hand-Pressed Lemon & Tarragon \$11

Planter's Punch

Seven Tiki & Bacardi, Ginger, Mango,
Pineapple, Angostura \$9

The Orange Curtain

Cruzan Citrus, Tuaca, Blood Orange, Mango,
Scratch Sour \$10

Kraken Up

Kraken Black Spice, Cruzan Mango, Scratch Sour,
Lime, Orange Bitters \$11

Painkiller #2

Pusser's Rum, Cream of Coconut, Pineapple,
Orange, Nutmeg \$10

Spiced Hurricane

Cruzan 9 Spice, Apricot Brandy, Scratch Sour,
Pineapple, Pineapple-Infused Foam \$9

Crazy Cuban

Mt. Gay Eclipse, Cruzan Coconut,
99 Bananas, Pineapple \$9

Bottled Beer

Michelob Ultra

Coors Light

Amstel Light

Corona

Heineken

Stella Artois

Duvel Belgium Ale

Chimay Blanche Triple Abbey

Spaten Optimator

Beck's NA

Ask Your Server About Our Selection of Drafts

LUNCH

Appetizers

Ahi Tuna Tacos*

Wonton Shell, Sesame Chipotle Dressing,
Asian Slaw, Wasabi-Lime Infused Avocado \$11

World-Famous Coconut Shrimp

Papaya-Mango Chutney, Asian Slaw \$11.50/\$16.50

Shrimp Captiva

Chilled Tiger Shrimp, Spicy Vegetables,
Lime, House-Made Chips \$12.50

Macadamia Nut Encrusted Goat Cheese

Mango Salsa, Sweet Soy Glaze, Flatbread \$11.50

Ahi Poke Napoleon*

Capers, Sesame, Guacamole, Flatbread \$16.50

Seared Scallop Sliders*

Basil, Romas, Chipotle Aioli, Crispy Onions,
Asian Slaw \$12

Coconut-Crusted Crab Cakes

Lump Blue Crab, Sweet Chili Mustard Sauce,
Asian Slaw \$8/\$14.50

Chicken Lollipops

Macadamia Nut Dust, Jerk Remoulade \$8.50

Soups & Entrée Salads

Tortilla Soup

Puréed Vegetables, Grilled Chicken Breast,
Corn Salsa, Lime Sour Cream \$5.50/\$7.50

Crab Bisque

Lump Blue Crab, Sherry, Cream,
Crushed Croutons \$6.50/\$9.50

Grilled Chicken Salad

Romas, Maytag Bleu Cheese, Apples,
Macadamia Nuts, Nueske's Applewood Bacon,
Corn, Honey-Lime Vinaigrette \$16.50

Blackened Ahi Salad*

Seared Rare, Baby Arugula, Carrots,
Wonton Strips, Sweet Soy, Tamarind Vinaigrette,
Wasabi-Lime Infused Avocado \$17.50

Caesar Salad

Whole Leaf Romaine Hearts,
Grana Padano, Garlic Croutons
Fresh Catch \$16.50 | Shrimp \$15.50 | Chicken \$14.50

Junkanoo Salad

Grilled Chicken, Celery, Corn, Grapes,
Papaya, Mango, Almonds, Jack Cheese,
Mayo & Lime, Bibb Lettuce \$13.50

Grilled Steak Salad*

Sliced Tenderloin, Grilled Potatoes,
Romas, Crispy Shiitakes, Garlic Aioli,
Tamarind Vinaigrette \$17.50

LUNCH

Burgers & Sandwiches

Mushroom & Onion Kobe Burger*

Snake River Farms, Toasted Brioche,
Roasted Garlic Aioli, Gruyere,
Braised Mushrooms, Grilled Yellow Onion,
Crispy Shiitakes, Fries \$15.50

Smokehouse Angus Burger*

Prime Angus, Toasted Brioche, Roasted Garlic Aioli,
Sharp White Cheddar, Red Onion,
Nueske's Applewood Bacon, Fries \$13.50

Blackened Fish Tacos

Tomato Relish, Chipotle Aioli, Lime Sour Cream,
Asian Slaw \$14

Cuban Sandwich

Kalua Roasted Pork, Ham, Gruyere, Pickle,
Sriracha Mustard, Orange Jicama Slaw,
Yucca Fries \$13

Kalua Pork Sandwich

House Roasted, Blackberry Brandy BBQ,
Crispy Onions, Asian Slaw, Fries \$13

Grilled Chicken Sandwich

Jack Cheese, Roasted Garlic Aioli, Jerk Sauce,
Crispy Onions, Yucca Fries \$12

Chicken Quesadilla

Cilantro, Scallions, Chipotle Aioli,
Wasabi-Lime Infused Avocado,
Tomato Relish \$13.50

Crispy Fish Sandwich

Beer Batter, Honey-Roasted Onions, Tomato,
Pickle, Island Tartar, Fries \$14

Blackened Fish Sandwich

Romaine Hearts, Jerk Remoulade,
Cucumber-Tomato Salad \$16.50

Grilled BBQ Pork Ribs

Blackberry Brandy BBQ, Asian Slaw, Fries \$19.50

Sides \$5

Grilled Asparagus
Crispy Plantain Chips
Soft Plantains
Russet Potato Fries
Warm Farro Salad
Orange Jicama Slaw

DINNER

Appetizers

Ahi Tuna Tacos*

Wonton Shell, Sesame Chipotle Dressing,
Asian Slaw, Wasabi-Lime Infused Avocado \$11

World-Famous Coconut Shrimp

Papaya-Mango Chutney, Asian Slaw \$11.50/\$16.50

Shrimp Captiva

Chilled Tiger Shrimp, Spicy Vegetables,
Lime, House-Made Chips \$12.50

Macadamia Nut Encrusted Goat Cheese

Mango Salsa, Sweet Soy Glaze, Flatbread \$11.50

Chicken Lollipops

Macadamia Nut Dust, Jerk Remoulade \$8.50

Ahi Poke Napoleon*

Capers, Sesame, Guacamole, Flatbread \$16.50

Seared Scallop Sliders*

Basil, Romas, Chipotle Aioli, Crispy Onions,
Asian Slaw \$12

Coconut-Crusted Crab Cakes

Lump Blue Crab, Sweet Chili Mustard Sauce,
Asian Slaw \$8/\$14.50

Soups & Salads

Tortilla Soup

Puréed Vegetables, Grilled Chicken Breast,
Corn Salsa, Lime Sour Cream \$5.50/\$7.50

Crab Bisque

Lump Blue Crab, Sherry, Cream,
Crushed Croutons \$6.50/\$9.50

Bungalow Salad

Romas, Maytag Bleu Cheese, Apples,
Macadamia Nuts, Nueske's Applewood Bacon,
Corn, Honey-Lime Vinaigrette \$7

Red, White & Bleu

Vine-Ripened Diced Tomatoes, Onions,
Romaine Hearts, Maytag Bleu Cheese,
Maple Balsamic \$7

Simple Salad

Bibb Lettuce, Shallots, Grape Tomatoes,
Fresh Herbs, Maple Balsamic \$5

Classic Caesar

Whole Leaf Romaine Hearts, Grana Padano,
Garlic Croutons \$7

Entrées

Jerk Chicken

Authentic Jerk, Warm Mango Salsa,
Almond Rice, Orange Jicama Slaw \$21

Grilled BBQ Pork Ribs

Blackberry Brandy BBQ, Whipped Chive Potatoes,
Asian Slaw \$19.50/\$29.50

Rustic Pasta

Whole Wheat Angel Hair, Grape Tomatoes,
Spinach, Cippolinis, White Wine Broth,
Julienne Basil, Shrimp or Chicken \$19/\$24

Filet Mignon*

Roasted Garlic, Maytag Bleu, Grilled Asparagus,
Fingerling Potatoes, Red Wine Demi-Glaze \$34.50

Lemongrass Encrusted Ahi*

Seared Rare, Shiitakes, Baby Bok Choy,
Almond Rice, Sweet Chili Mustard Sauce \$29.50

Sanibel Chicken

Parmesan Crust, Herbed Cheese,
Red Pepper Cream Sauce, Whipped Chive Potatoes,
Haricot Vert \$26.50

Maple Brined Pork Chop

12 oz Bone-In, Peach Chutney,
Rainbow Swiss Chard \$25

Crab Stuffed Shrimp

Sautéed Spinach, Whipped Chive Potatoes,
Sweet Chili Sauce \$29

Macadamia Nut Encrusted Snapper

Hawaiian Red Sea Salt, Wasabi Soy Butter,
Orange Jicama Slaw, Asparagus \$29.50

Thai Shrimp & Scallops*

Coconut Curry, Almond Rice, Chives \$25.50

Oven Roasted Sea Bass

Red & White Quinoa, Rainbow Swiss Chard,
Rustic Citrus Salsa \$35.50

Steak Chimichurri*

Certified Angus Beef, Classic Chimichurri,
Tomato Relish, Warm Farro Salad \$25.50

Sides \$5

Grilled Asparagus

Crispy Plantain Chips

Russet Potato Fries

Whipped Chive Potatoes

Roasted Fingerling Potatoes

Red & White Quinoa

Warm Farro Salad

Rainbow Swiss Chard

*Consuming raw or less than fully cooked meats, poultry, eggs or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

DESSERTS

Triple Chocolate Cake

Four Layers, Chocolate Ganache,
Mocha Mousse \$6/\$10

Piña Colada Cake

Vanilla Cake, Myers Dark Rum,
Diced Pineapple, White Chocolate Mousse,
Toasted Coconut \$6/\$10

Butterscotch Pudding

Chocolate Ganache, Scratch Caramel,
White Chocolate Mousse \$6/\$9.50

Pineapple Vanilla Cheesecake

Caramelized Pineapple, Scratch Caramel \$8

Malted Chocolate Pie

Oreo Cookie Crust, Mocha Mousse,
English Toffee Crumble \$10

Key Lime Pie

Graham Cracker Crust,
White Chocolate Mousse \$6/\$8.50