

# Tommy Bahama®

## MARLIN BAR

### PALM SPRINGS

#### SNACKS

- DUO OF DIPS** Fire Roasted Salsa, Guacamole, House-Made Chips  10
- WORLD FAMOUS COCONUT SHRIMP** Papaya-Mango Chutney 12
- AHI TUNA MINI TACOS\*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème 12
- BUFFALO CAULIFLOWER** Cajun Crust, Herbed Buttermilk Dressing  8
- HURRICANE TOTS** Furikake, Sriracha Aioli 7 Crispy Tots  5

#### TACOS

- CARNITAS** Pickled Red Onion, Thai Green Chili Salsa, Island Slaw, Feta, Lime Sour Cream  11
- BLACKENED MAHI MAHI** Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream  13
- JERK CHICKEN** Jerk Spice, Mango Salsa, Island Slaw, Guacamole, Lime Sour Cream  10
- FILET MIGNON** Street Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole  15
- BLACKENED SHRIMP** Mango Salsa, Chipotle Aioli, Island Slaw  13

#### HANDHELDS

- ALL-AMERICAN BURGER SLIDERS\*** American Cheese, House-Made Dill Pickles, Garlic Aioli, L|T|O 12
- “NASHVILLE” HOT CHICKEN SLIDERS** Hawaiian Sweet Roll, Cajun Dry Rub, Island Slaw, Garlic Aioli, Sriracha, House-Made Dill Pickles 11
- CUBAN SANDWICH** Pulled Pork, Ham, Gruyère, Spicy Aioli, Sriracha Mustard, House-Made Dill Pickles 11
- CHICKEN PANINI** Pecan Bacon, Chipotle Aioli, Gruyère, Vine-Ripe Tomatoes 11

#### SALADS & BOWLS

- GRILLED CHICKEN & MANGO SALAD** Baby Greens, Toasted Almonds, Macadamia Nuts, Feta, Pepitas, Dried Blueberries, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette  13
- LUMP BLUE CRAB & AVOCADO SALAD** Shredded Romaine, Feta, Vine-Ripe Tomatoes, Red Onions, Lime-Caper Vinaigrette  16
- AHI POKE BOWL\*** Farro, Red Quinoa, Baby Greens, Island Slaw, Avocado, Pickled Vegetables, Spicy Aioli, Sesame Seeds, Crispy Wontons  14
- SALMON AVOCADO BOWL** Farro, Red Quinoa, Baby Greens, Island Slaw, Vine-Ripe Tomatoes, Artichoke, Cucumber, Red Onion, Feta, Lemon Basil Vinaigrette  17
- ROASTED VEGETABLE BOWL** Farro, Red Quinoa, Baby Greens, Avocado, Island Slaw, Cauliflower, Carrots, Marinated Mushrooms, Roasted Corn Salsa, Tomato Relish, Chipotle Aioli, Wasabi-Avocado Crème, Crispy Tortilla Strips  + Grilled Shrimp 14.5 | + Grilled Chicken 13.5 | + Grilled Filet 17 

#### TREATS

- KEY LIME PIE** Graham Cracker Crust, Lime Zest 7
- PIÑA COLADA CAKE** Vanilla Cake, Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut 7

 VEGETARIAN  GLUTEN FREE  GLUTEN FREE UPON REQUEST

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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## MARLIN BAR

### ISLAND RUM

<b>CLASSIC MOJITO</b>	Cruzan Citrus, Lime, Mint, Sugar Cane Syrup, Q Soda	11.5
<b>PINEAPPLE COCONUT MOJITO</b>	Bacardi Lime, Cruzan Coconut, Pineapple, Lime, Mint, Q Soda	12
<b>MAI TAI</b>	Flor de Caña 4 Year, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float	12.5
<b>FROZEN MAI TAI</b>	Tommy's Icy Twist on a Classic Cocktail	12.5
<b>PAINKILLER #2</b>	Pusser's, Coconut Cream, Pineapple, Orange, Nutmeg	11.5
<b>DARK &amp; STORMY</b>	Gosling's Black Seal, Ginger Beer	11
<b>HANDCRAFTED PIÑA COLADA</b>	Bacardi, Pineapple, Cream of Coconut, Gosling's Black Seal Float	12

### SIGNATURE

<b>BAJA MARGARITA</b>	Sauza Commemorativo Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime	12
<b>CUCUMBER SMASH</b>	Hendrick's, St-Germain Elderflower, Lime, Cucumber, Q Soda	12.5
<b>BAHIA SANGRIA</b>	Brandy, Red Wine, Pomegranate, Orange, Green Apples	11
<b>BLOOD ORANGE MARGARITA</b>	Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour	12.5

### MARTINIS

<b>PINEAPPLE PARADISIO</b>	Bacardi Pineapple, St-Germain Elderflower, 99 Bananas, Scratch Sour, Pineapple	13
<b>GRAPEFRUIT BASIL</b>	Grey Goose, Fresh Basil, Grapefruit	13.5
<b>COCONUT CLOUD</b>	Don Q Cristal, Stoli Vanil, Cruzan Coconut, Cream of Coconut	13
<b>GREY GOOSE</b>	Extra Dry Vermouth, Blue Cheese Stuffed Olives	14

### WHITE WINE

<b>MASCHIO PROSECCO (SPARKLING)</b>	Italy	10
<b>FAUSTINO VII ROSÉ</b>	Rioja, Spain	8/30
<b>CAPOSALDO PINOT GRIGIO</b>	Delle Venezie, Italy	9
<b>BEX RIESLING</b>	Nahe, Germany	8/30
<b>WITHER HILLS SAUVIGNON BLANC</b>	Marlborough, New Zealand	9
<b>CUVAISON SAUVIGNON BLANC</b>	Carneros, California	11/42
<b>CONUNDRUM WHITE BLEND BY CAYMUS</b>	California	10/38
<b>TUNNEL OF ELMS CHARDONNAY</b>	California	9/34
<b>RAEBURN CHARDONNAY</b>	Russian River Valley, California	13/49

### RED WINE

<b>ELOUAN PINOT NOIR</b>	Oregon	11
<b>DUSK TO DAWN PINOT NOIR</b>	Russian River Valley, California	13/49
<b>DAOU PESSIMIST RED BLEND</b>	Paso Robles, California	12/46
<b>LA FLOR MALBEC BY PAUL HOBBS</b>	Mendoza, Argentina	9/34
<b>MONTPELLIER CABERNET SAUVIGNON</b>	California	9/34
<b>AVALON CABERNET SAUVIGNON</b>	Napa Valley, California	13

### N/A

<b>ISLAND TEA</b>	Mango Black Tea, Pineapple, Orgeat, Mint	7
<b>HAWAIIAN FIZZ</b>	Pineapple, Lime, Coconut Cream, Q Soda	7
<b>FAUX-JITO</b>	Mint, Lime, Lemon-Lime Soda	7
<b>PAIN CHILLER</b>	Pineapple, Orange, Cream of Coconut, Nutmeg	7