

## SHARES

<b>Traditional Chicken Wings</b> choice of one sauce: chipotle, buffalo, bbq or jerk half dozen / baker's dozen	14/24
<b>Tortilla Chips</b> guacamole & fire roasted salsa	14
<b>Crudité</b> carrots, celery, cucumber, cherry tomato, bell peppers, broccoli watermelon radish, hummus & tzatziki	18
<b>Chili Lime Fruits</b> tajin spice, papaya, watermelon, pineapple, oranges, grapes, mint	13
<b>Beef Empanadas</b> fire roasted salsa	16
<b>Avocado Toast</b> toasted focaccia bread, avocado mousse, tomato jam, local greens radish, sunflower seeds, pickling seasoning peppers	23
<b>Ecuadorian Shrimp Ceviche</b> citrus tomato sauce, onion, plantain chips, chulpe, avocado, jalapeño, cilantro	24
<b>Quesadilla</b> shredded cheddar, monterey jack & oaxaca cheese, scallions, grilled corn guacamole & fire roasted salsa	15
<b>Signature Nachos</b> cheddar, monterey jack & oaxaca cheese, fresh jalapeños, pico de gallo black beans, guacamole & fire roasted salsa	20
Add grilled chicken or jerk chicken 8/ spiced minced beef 8/ pulled pork 10 grilled shrimp 10/ skirt steak 16	

## TACOS

<b>Blackened Fish Tacos</b> snapper, nikkei mango slaw, pumpkin seeds, lime aioli	22
<b>Chicken Tacos</b> pibil style chicken, pickled onion, guacamole, jalapeño	20
<b>Beef Tacos</b> guajillo marinated steak, guacamole, chipotle sauce, white onion, cilantro, queso fresco	26
<b>Shrimp Tacos</b> citrus coleslaw, bang bang sauce, guacamole, sesame seeds, scallions	24

## BOWLS

<b>Nikkei Vegan Poke Bowl</b> cremini mushroom, fried tofu, roasted corn, sweet potato, avocado togarashi chulpe furikake, salsa criolla, vegan aji amarillo aioli, sushi rice	24
<b>Tuna Nikkei Poke Bowl</b> tuna, wakame, acebichada sauce, sweet potato, roasted corn, avocado togarashi chulpe furikake, salsa criolla, sushi rice	32
<b>St June Greens</b> baby greens, jicama, honeydew, papaya, cherry tomatoes, cucumber, red onion bbq candied pumpkin seeds, crunchy red quinoa, nikkei mango dressing	16
<b>Kale Caesar Salad</b> kale, focaccia croutons, shaved parmesan, caesar dressing	13
<b>Tajin Shrimp</b> quinoa, cucumber, carrots, tomato, roasted corn, avocado, sunflower seeds, lime aioli	26
<b>W.O.C (West of Cayman)</b> baby greens, grilled corn, pico de gallo, black beans queso fresco, avocado, crispy tortilla strips, chipotle ranch dressing	18
Add grilled chicken or jerk chicken 8 / grilled shrimp 10 / grilled snapper 16	

## SANDWICHES

*Served with choice of french fries, sweet potato fries or mixed greens*

<b>St June Lobster Roll</b> brioche bun, mango chimichurri	30
<b>Cuban Sandwich</b> cuban hoagie bread, pulled pork, black forest ham, pickles, dijon mustard swiss cheese, mojo onions	20
<b>Latin Burger</b> brioche bun, Niman Ranch patty, pepper jack cheese, lettuce, salsa criolla guacamole, tomato, smoked citrus aioli	22
<b>Classic Burger</b> brioche bun, Niman Ranch patty, cheddar cheese, lettuce, tomato, onion	20
<b>Fish Sandwich</b> brioche bun, grilled local snapper, aji amarillo aioli, citrus cucumber salad	24
<b>Jerk Chicken Caesar Wrap</b> flour tortilla, avocado, parmesan, caesar dressing	21
<b>Portobello Sandwich</b> cuban hoagie bread, chimichurri, portobello mushroom, aji amarillo aioli salsa criolla, avocado & arugula	18

Please advise your server of any allergies or dietary restrictions.

The Ritz-Carlton, Grand Cayman is proud to support the local farmers and fishermen in creation of our menus, as well supporting "Cayman Sea Sense"  
by only purchasing seafood from sustainable sources.

All prices are quoted in KYD and charged in USD (Exchange Rate 1 KYD = 1.25 USD). For your convenience, a 20% Gratuity will be added to your bill.

# SAINT JUNE

## SIGNATURE COCKTAILS

### Saint June Piña Colada

Myer's Rum, Coconut Cream,  
Coconut Milk, Pineapple Juice

20

### Agua Fresca

Don Julio Blanco Tequila, Lime Juice,  
Topo Chico Mineral Water

20

### Tropical Spritz

Aperol, Passion Fruit Purée,  
Prosecco, Soda

20

### Jenever

Blue Iguana Gin, Watermelon Juice,  
Grapefruit Juice, Strawberry Shrub,  
Moët Champagne

20

### White Sand Punch

Hennessy Pure White, Dark Rum, Pineapple  
Juice, Banana Liqueur, Coconut Cream,  
Lime Juice, Fennel Syrup

20

### Seven Mile Gold

Amaro Montenegro, Carpano Vermouth,  
Grapefruit Juice, Lime Juice,  
Caramel Syrup

19

### Chic and Skinny | Spicy Cucumber

Patron Silver Tequila, Lemon Juice,  
Lime Juice, Agave

20

### Grand Cayman Sour

Amaretto, Woodford Bourbon, Aquafaba,  
Lemon Juice, Simple Syrup

18

### Lychee Martini

Vodka, Lychee Liqueur,  
Lemon Juice

16

## SPIRITLESS 12 COCKTAILS

### Sacred Aloe

Aloe Vera Juice, Lemon Juice, Basil Syrup

### Italian Temple

Lyre's Italian Orange, Yuzu, Orange Juice

### Amaya

Calamansi, Yuzu, Pineapple Juice,  
Apple Juice, Mint

## BEER

### EACH / BUCKET

Caybrew, Caybrew Light, White Tip

Hopnosis IPA, Mango Tango

8/30

Corona Extra, Michelob Ultra, Coors Light

Heineken, Red Stripe, Bud Light

9/34

Heineken Zero

9/34

## WINE / CHAMPAGNE

### Moët & Chandon

Imperial Brut, Champagne, France,  
NV  
33/165

### Shaw + Smith

Sauvignon Blanc, Adelaide Hills,  
Australia, 2023  
20/80

### Château Minuty

Rosé, "Prestige", Côtes de  
Provence, France, 2023  
20/80

### Decoy by Duckhorn

Cabernet Sauvignon, California,  
USA, 2021  
25/100

### Fantinel Cuveé Prestige

Prosecco, Italy,  
NV  
16/65

### Duckhorn

Chardonnay, Napa Valley,  
California, USA, 2022  
22/88

### Château Sainte Marguerite Fantastique

Côtes de Provence, France,  
2022  
26/110

### Landot Haut-Médoc

Bordeaux, France,  
2016  
25/100

### Chandon Garden Spritz

Garden Spritz, Argentina,  
NV  
15/75

### Jean Louis Mothe

Chablis, Burgundy, France,  
2022  
25/100

### Au Bon Climat

Pinot Noir, Santa Barbara  
County, California, 2023  
20/80

### Jaffelin Moulin-à-Vent

Beaujolais, France,  
2021  
18/75

### Island Hope

Pinot Grigio, Rubicone, Italy,  
2022  
14/56

### Chateau d'Esclans

Rosé, "Whispering Angel"  
Côtes de Provence, France, 2023  
23/92

### Paul Hobbs

"Felino" Viña Cobos, Malbec,  
Mendoza, Argentina, 2023  
20/80

### Joseph Phelps

Cabernet Sauvignon, Napa  
Valley, California, 2021  
60/260

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