SHARES

Avocado Toast

sour dough bread, sliced avocado, tomato jam, watercress, bbq candied pumpkin seeds, cucumber, feta cheese, pickled onions & seasoning peppers

23

Quesadilla

shredded cheddar, monterey jack & oaxaca cheese, scallions, grilled corn guacamole & tomato salsa

15

Traditional Chicken Wings chipotle, buffalo, bbq or jerk Half Dozen / Baker's Dozen 14/24

Tortilla Chips

guacamole, fire roasted salsa & scotch bonnet corn salsa

17

Signature Nachos

cheddar, monterey jack & oaxaca cheese fresh jalapeños, pico de gallo black beans, guacamole & fire roasted salsa

20

St June Crudité

rainbow carrots, celery, cucumber, cherry tomato, grapes smoked nuts olives, naan bread, hummus & muhammara

20

Coconut & Shrimp Aguachile

spicy coconut aguachile, fresh mango jalapeño, red onions, cancha corn crispy tortilla chips

24

Argentinean Beef Empanadas

fire roasted tomato salsa

16

Add grilled chicken or jerk chicken 8 / spiced minced beef 8 pulled pork 10 / grilled shrimp 12

TACOS

Chicken Tacos

pibil style chicken, pickled onion guacamole, sliced jalapeño

20

Fish Tacos

local snapper, cajun guajillo seasoning, caribbean slaw, lime aioli chipotle mayonnnaise

22

Shrimp Tacos

al pastor style shrimp, grilled pineapple salsa, guacamole

25

Charred Cauliflower Tacos

tofu sour cream, achiote piquillo dressing, pickled onion crispy chick peas

24

Smoked Brisket Tacos

bbq rub brisket, beer tomato fire sauce, pickled onion, watercress

25

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.

BOWLS

W.O.C (West of Cayman)

baby greens, grilled corn pico de gallo, black beans queso fresco, avocado, crispy tortilla strips, chipotle ranch dressing

20

Tajin Shrimp

quinoa, cucumber, carrots, tomato, roasted corn, avocado, sunflower seeds, lime aioli

Vegan Bowl

barley, roasted cauliflower, pickled red cabbage, hummus fried tofu pomegranate molasses, avocado cherry tomato, cucumber, lemon herbs dressing

25

Tuna Bowl

tuna, ponzu sauce, togarashi wonton, sushi rice, sambal aioli citrus dressing, avocado cucumber, pickled red cabbage kale, red raddish

33

Add grilled chicken or jerk chicken 8 grilled shrimp 12/ roasted snapper 16

SALADS

Kale Caesar Salad

kale, focaccia croutons, shaved parmesan, caesar dressing

13

Chili Lime Fruits

tajin spice, papaya, watermelon pineapple, oranges, grapes, mint

14

St June Greens

baby greens, jicama, honeydew, cherry tomatoes cucumber, red onion, bbq candied pumpkin seeds honey & mango dressing

т6

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SANDWICHES

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

Fish Sandwich

brioche bun, grilled local snapper, aji amarillo aioli citrus cucumber salad

Cuban Sandwich

cuban hoagie bread, pulled pork black forest ham, pickles dijon mustard, swiss cheese mojo onions

Caribbean Lobster Roll

brioche bun, mango chimichurri
33

Classic Burger

brioche bun, Niman Ranch patty cheddar cheese, lettuce tomato, onion

St June Burger

brioche bun, Niman Ranch patty montery jack cheese, potato chips, local greens, bacon & jalapeño jam, roasted garlic aioli

Jerk Chicken Caesar Wrap

flour tortilla, avocado, parmesan caesar dressing

DESSERTS

Vanilla Tres Leches

3 milk soak, vanilla cake, rum

15

Homemade Churros caramel & chocolate sauce

15

SIGNATURE





COCKTAILS

Saint June Piña Colada

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

Jenever

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

Chic and Skinny | Spicy Cucumber

Patron Silver Tequila, Lemon Juice, Lime Juice, Agave

Tropical Spritz

Aperol, Passion Fruit Purée, Prosecco, Soda

Agua Fresca

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

White Sand Punch

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

Grand Cayman Sour

Amaretto, Woodford Bourbon, Aquafaba, Lemon Juice, Simple Syrup 18

Lychee Martini

Vodka, Lychee Liquor, Lemon Juice

19

Seven Mile Gold

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

19

SPIRITLESS



COCKTAILS

Italian Temple Lyre's Italian Orange, Yuzu, Orange Juice

Sacred Aloe Aloe Vera Juice, Lemon Juice, Basil Syrup

Amaya

Calamansi, Yuzu, Pineapple Juice, Apple Juice, Mint

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BEER

Bottle/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

WINE & CHAMPAGNE

Glass/Bottle

Moët & Chandon

Imperial Brut, Champagne,

France, NV 33/165

Chandon Garden Spritz

Garden Spritz, Argentina,

NV 15/75

Fantinel Cuveé Prestige

Prosecco, Italy,

NV

15/75

Island Hope

Pinot Grigio, Rubicone,

Italy, 2022

14/56

Duckhorn

Chardonnay, Napa Valley California, USA, 2022

22/88

Jean Louis Mothe

Chablis, Burgundy, France,

2022 25/100

Château Minuty

Rosé, "Prestige", Côtes de Provence,

France, 2023 20/80

Justin

Sauvignon Blanc, Central Coast,

California, 2022

20/80

Château d'Esclans

Rosé, "Whispering Angel", Côtes de Provence, France, 2023

23/92

Château Sainte Marguerite Fantastique

Côtes de Provence,

France, 2022

26/110

Au Bon Climat

Pinot Noir, Santa Barbara County,

California, 2023

20/80

Decoy by Duckhorn

Cabernet Sauvignon, California,

USA, 2021

25/100

Paul Hobbs

"Felino", Viña Cobos, Malbec, Mendoza, Argentina, 2020

20/80

Joseph Phelps

Cabernet Sauvignon, Napa Valley,

California, 2021

60/250

Jaffelin Moulin-à-Vent

Beaujolais, France,

2021

18/75

Landot Haut-Médoc

Bordeaux, France,

2016

25/100