

## BITES

**GUACAMOLE & CHIPS (V) 21**  
Grilled Avocado, Cilantro, Tomato,  
Corn Tortillas

**OXTAIL EMPANADAS 22**  
Tomatillo Salsa, Cilantro Mayo

**PIRI PIRI CHICKEN WINGS 23**  
Piri Piri Sauce, Garlic Aioli

**JALAPEÑO CORN BREAD (V) 19**  
Creamy Honey Butter

**GOLDEN FRIED SHRIMP 24**  
Mango Salsa, Lime Crema

**BLISTERED SHISHITO  
PEPPERS (V) (GF) 18**  
Shaved Manchego, Garlic Aioli

**SOUTHWEST VEGGIE  
QUESADILLA (V) 19**  
Flour Tortilla, Corn, Peppers,  
Pepper Jack Cheese, Guacamole,  
Tomatillo Salsa  
Add: Chicken 8 | Shrimp 9 | Tofu 7

## SALADS

SALAD ADDITIONS: CHICKEN 8 | SHRIMP 9 | TOFU 7

**SPRING SALAD (V) (GF) 21**  
Mixed Greens, Cherry Tomatoes,  
Feta Cheese, Citrus Segments,  
Honey Citrus Dressing

**KALE & MANCHEGO  
(V) (GF) 22**  
Kale, Candied Cashews,  
Goji, Manchego, Grapes,  
Creamy Garlic Dressing

**CHARRED CORN SALAD  
(V) (GF) 23**  
Corn Kernels, Queso Fresco,  
Tomato, Cilantro, Arugula,  
Pickled Red Onion,  
Lime Crema Vinaigrette

## FLATBREADS

**ROASTED ARTICHOKE  
& SPINACH (V) 28**  
Tomato Sauce, Mozzarella,  
Manchego Shavings

**SERRANO HAM 26**  
Arugula, Serrano Ham,  
Truffle Oil, Parmesan Shavings

## FROM THE GRILL

**6 OZ USDA TENDERLOIN 44**  
**10 OZ BEEF STRIPLOIN 42**  
**7 OZ SALMON 37**  
**7 OZ CATCH OF THE DAY 38**

### SAUCES

Chimichurri  
Lemon Caper Butter  
Grilled Tomatillo Salsa  
Béarnaise Sauce  
Peppercorn Jus

### SIDES

Sautéed Hominy 5  
Seared Vegetables 6  
Mixed Greens Salad 5  
Warm Quinoa, Tomato, Spinach Salad 6

French Fries 5  
Mexican Fried Rice 4  
Roasted Potatoes 5  
Charred Broccoli 5

(V) - Vegetarian / (GF) - Gluten Free

Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.

17% GRATUITIES WILL BE ADDED TO THE MENU PRICE LISTED

## CEVICHE

ALL CEVICHERS ARE SERVED WITH CORN TORTILLAS

**CATCH OF THE DAY (GF) 24**  
Locally Caught Fish, Lime,  
Onion, Tomato

**CHARRED OCTOPUS (GF) 26**  
Pico De Gallo, Olive Oil, Lime

**TUNA & AVOCADO  
TOSTADA (GF) 27**  
Marinated Tuna, Corn Tortilla,  
Guacamole, Cilantro

**AVOCADO & CITRUS (V) (GF) 23**  
Grilled Avocado, Orange, Grapefruit,  
Watermelon, Cilantro, Jalapeño

FRIED PLANTAIN CHIPS 6

## TACOS

ADD SIDES: MIXED SALAD 5 | FRIES 5

**CALABACITA (V) 27**  
Flour Tortilla, Zucchini, Corn, Onion,  
Sweet Pepper, Guacamole,  
Spicy Mayo

**FISH 29**  
Flour Tortilla, Pickled Cabbage,  
Spicy Mayo, Guacamole, Cilantro

HOMEMADE CORN TORTILLAS

**CARNITAS 28**  
Pork, Queso Fresco, Chilies,  
Tomatillo Salsa, Pickled Onion

**ENSENADA SHRIMP 32**  
Poblano Peppers, Onion, Cabbage,  
Pepper Jack, Spicy Mayo,  
Tomatillo Sauce

## ENTREES

**PAN SEARED SNAPPER  
FILLET A LA TALLA (GF) 36**  
Fresh Herb & Chili Marinade,  
Fennel Salad, Fried Plantain

**OVEN ROASTED  
CHICKEN PIBIL (GF) 30**  
Boneless Chicken Thigh, Quinoa,  
Heirloom Tomatoes, Spinach

**1609 BURGER 30**  
Certified Angus Beef, Lettuce,  
Tomato, Dill Pickles, Cheddar, Bacon,  
Onion Jam, Spicy Mayo, Johnny  
Bread, Fries

**BEYOND BURGER (V) 29**  
Avocado, Tomato, Lettuce,  
Dill Pickles, Onion Jam, Spicy Mayo,  
Johnny Bread, Fries

**STEW SHRIMP  
MOQUECA (GF) 34**  
Coconut Milk, Sweet Pepper,  
Mexican Rice, Cilantro

**GRILLED SALMON WITH  
SALSA DIABLO (GF) 42**  
Broccoli, Roasted Potato,  
Spiced Vine Ripe Tomato Salsa

**BEEF SHORT RIBS  
A LA BIRRIA (GF) 37**  
Vegetables, Sautéed Hominy,  
Yucca Chips, Sweet & Sour Sauce

**PORK SPARE RIBS  
ADOBO (GF) 32**  
Corn on the Cob, Sautéed Chayote,  
Tamarind BBQ Sauce

**CAULIFLOWER STEAK  
AL PASTOR (V) (GF) 30**  
Mexican Fried Rice,  
Spiced Vine Ripe Tomato Salsa

# 1609

BAR & RESTAURANT

## AGAVE INSPIRED - 17

### TEQUILA CUCUMBER MULE

Blanco, Cucumber Fever Tree, Lemon juice, Ginger Beer, Green Chartreuse

### 1 TEQUILA, 2 TEQUILA, 3 TEQUILA...

Blanco, Reposado, Mezcal, St Germain, Grapefruit Juice, Lemon Juice, Agave

### FLOR DE BERMUDA

Mezcal, Vanilla Syrup, Lemon Juice, St. Germaine, Lavender Bitters

### LA AVION

Anejo, Aperol, Amaro, Lemon Juice

### MAMACITA

Mezcal, Passoa Liqueur, Lemon Juice, Agave, Bitters

### MEXICAN 75

Blanco, Lime Juice, Agave, Cava

## PALOMAS OF PRINCESS - 18

Cocktails for a Crowd - Pitcher- 70

### ORIGINAL

Casamigos Blanco Tequila, Grapefruit Soda, Fresh Lime, Salt Rim

### PICANTE

Ghost Tequila, Grapefruit Soda, Fresh Lime, Salt Rim, Jalapeño

### AHUMADO

Illegal Mezcal Joven, Grapefruit Soda, Fresh Lime, Tajín

## 1609 CLASSICS - 17

### YOUR HIGHNESS

Empress Gin, Fresh Lemon, Sparkling Wine, Berries, Mint

### PINEAPPLE CRUSH

Bacardi Pineapple Rum, Fresh Lime, Ginger Beer

### MANGO LEMON DROP

Mango Puree, Vodka, Fresh Lemon

### HAND-SHAKEN

#### BARTENDER'S COLADA

Bacardi Pineapple Rum, Gosling's Gold Seal Rum, Coconut, Fresh Lime, Orange, Pineapple

### ROYAL HAMILTON YACHT CLUB

Hamilton Princess Single Barrel Reserve Rum, Gosling's Black Seal Rum, Fresh Lime, Bermuda Gold Liqueur, Grand Marnier

### BARREL AGED RUM

#### NEGRONI

Goslings Black Seal, Gosling's Amber Rum Campari, Carpano Antica Formula, Orange Slice

## FROSÉ

### SESSION - 17

Frosé, Matua Rosé

### GREY GOOSE - 22

Session Frosé + Miniature Grey Goose Bottle

## ZERO PROOF - 10

### HAMILTON PUNCH

Hand Crafted with Fresh Juices and Ginger Beer

### PERFECT SUMMER

Pineapple Juice, Coconut Water, Lemonade, Orange Juice

## DRAFT BEERS - 12

### 64° WEST

A "West Coast" style ale, this beer has a dark copper color and is brewed with a heavy malt base. This propels the bitterness, hop flavor, and feel of the beer. Easy drinking and full of subtle flavors.



### WHITECAPS WIT

Our take on the Belgian Wit, this unfiltered style of ale is pale and cloudy in appearance due to the high level of wheat and oats used in the mash. Spiced with coriander and orange peel, the crispness and slight tang come from the wheat and the lively level of carbonation. Sometimes served with a slice of orange, try at first without a garnish if you truly want to enjoy the untainted subtleties of this style.

### 1609 SESSIONS ALE

A light lager that goes down easy. A great session beer leaving you wanting another and hey, that's ok, at 4.5% have another and walk back to the office.



On De Rock Bermudian Craft Brewery

Vintages are subject to change

17% gratuity will be added to the menu price listed

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CHOOSE  
BDA