



BREAKFAST DEVIL'S ISLE

Signature DISHES

WARM KETO BREAKFAST SALAD | 23.00 🌿 🥚 🥑

BROCCOLI, CAULIFLOWER, BACON, ASPARAGUS, KALE, MUSHROOMS, RED ONIONS, PARMESAN CHEESE, KELP NOODLES, TOASTED ALMONDS, SUNDRIED TOMATOES, HOLLANDAISE SAUCE & YOUR CHOICE OF EGGS

BREAKFAST BURRITO | 17.75 🌿 🥚

SCRAMBLED EGGS, BLACK BEANS, CORN, TOMATO, CILANTRO, AVOCADO, RED ONIONS AND CHEDDAR CHEESE ROLLED IN A SOFT FLOUR TORTILLA WITH CHIPOTLE MAYO

🕒 STEAK & EGGS | 24.10 🌿 🥚 🥑

6OZ. MARINATED ALL NATURAL FLANK STEAK SERVED WITH GARLIC ROASTED POTATOES, EGGS YOUR CHOICE, CHIMICHURRI SAUCE AND VANILLA ROASTED CHERRY TOMATOES

BREAKFAST SALAD BOWL | 21.00 🌿 🥚

CHOPPED KALE, QUINOA, OLIVES, TOMATO, CUCUMBER, SPRING ONIONS, MINT, PECORINO CHEESE, POACHED EGGS, GREEK YOGURT DRESSING, LEMON

SWEET

FRESH FRUIT & GRANOLA BOWL | 15.55 🌿 🥚

BAKED GRANOLA, GRATED COCONUT, DRIED CRANBERRIES, OATS, FLAXSEEDS, SUNFLOWER SEEDS, MIXED NUTS & GREEK YOGURT

BANANA BREAD FRENCH TOAST | 16.80 🌿 🥚

CARAMELIZED BANANA BREAD SOAKED IN EGG, CREAM & VANILLA

PANCAKES WITH FRESH FRUIT

CLASSIC PANCAKES | 16.80 🌿

VEGAN BANANA PANCAKES | 19.05 🌿 🥚 🥑

Add One Topping

- CHARRED BANANA & SOUR CREAM
- NUTELLA & STRAWBERRIES
- APPLE & CINNAMON

Add a Side

NATURAL PORK SAUSAGE | 7.70 🌿 🥚 🥑

APPLEWOOD SMOKED BACON | 7.30 🌿 🥚 🥑

2 ORGANIC EGGS YOUR WAY | 5.80 🌿 🥚

GUACAMOLE | 6.95 🌿 🥑

HAND CUT FRIES | 9.05 🌿 🥑

ORDER OF TOAST WITH BUTTER & JAM | 4.85 🌿

3 Eggs OMELETS

HAM & CHEDDAR | 18.40 🌿 🥚

HAM, CHEDDAR CHEESE, GRILLED VEGETABLES

GOAT CHEESE & GREENS | 18.50 🌿 🥚

GOAT CHEESE, GREENS, CARAMELIZED ONIONS

MEXICAN OMELET | 18.50 🌿 🥚

CORN, BLACK BEANS, CHORIZO, MONTERREY JACK CHEESE, GREEN PEPPERS, TOMATO, CHIPOTLE SALSA

FRESH HERBS OMELET | 18.40 🌿 🥚 🥑

FRESH HERBS (PARSLEY, CILANTRO, ROSEMARY, BASIL) GARLIC, GREEN PEA PESTO

WESTERN OMELET | 19.45 🌿 🥚

SCALLIONS, BELL PEPPERS, HAM, THYME, MUSHROOMS, SWISS CHEESE

MOZZARELLA & BASIL | 18.40 🌿 🥚

TOMATO, ARUGULA, BASIL, MOZZARELLA CHEESE

SAVORY

THE GREAT BRIT | 28.05 🌿 🥚

2 EGGS YOUR WAY, CRISPY APPLEWOOD SMOKE BACON, GRILLED SAUSAGE, STEWED TOMATO, SAUTÉED MUSHROOMS, HOMEMADE BAKED BEANS & TOAST

🕒 AVOCADO BAKE | 19.55 🥑

ALL NATURAL SMOKED HAM, CRUSHED AVOCADO, MELTED CHEESES ON TOAST

EGG SANDWICH | 14.70 🥚

2 EGGS YOUR WAY NATURAL CRISPY APPLE WOOD SMOKED BACON AND AGED FARMHOUSE CHEDDAR CHEESE

AVOCADO CRUSH | 15.95 🌿 🥚

CRUSHED AVOCADO ON TOAST TOPPED WITH OLIVE OIL, CHERRY TOMATOES AND SPROUTS

Add: 2 ORGANIC EGGS YOUR WAY +5.80

EGGS BENEDICT | 19.25 🌿 🥚

3 EGGS WITH PROSCIUTTO ON ROSTI POTATO, HOLLANDAISE SAUCE & WATERCRESS

2 EGGS YOUR WAY | 15.55 🌿 🥚

EITHER HAM, SAUSAGE OR BACON & YOUR CHOICE OF TOAST

OPEN FACED SMOKED SALMON BAGEL | 18.90

HOUSE MADE SMOKED SCOTTISH SALMON, RUSTIC SOURDOUGH BAGEL, HOUSE MADE HERB CREAM CHEESE, CAPERS, RED ONIONS

Add: 2 ORGANIC EGGS YOUR WAY +5.80

HUEVOS RANCHEROS | 18.75 🌿 🥚

ORGANIC EGGS, TOMATO SAUCE, GUACAMOLE, SOUR CREAM, BLACK BEANS, SALSA, COTIJA CHEESE, TORTILLA CHIPS

CROQUE MADAME | 15.75 🥚

2 ORGANIC EGGS, CROISSANT, BECHAMEL, HAM



Choose from our House Made

- CIABATTA ROLL
- GLUTEN FREE FOCACCIA
- PUMPKIN FOCACCIA
- WHITE BREAD
- RAISIN BREAD
- WHOLE WHEAT BREAD
- GLUTEN FREE BREAD
- MULTIGRAIN
- PUMPERNICKEL RYE
- PALEO BREAD + \$1.35

SYMBOLGY

- 🌿 GLUTEN FREE, VEGETARIAN,
- 🥚 DAIRY FREE,
- 🥑 PALEO,
- 🥚 EGGS
- 🐟 SHELLFISH,

- 🥑 TREE NUT
- 🕒 ITEMS TAKE LONGER TO COOK OR PREPARE, WELL DONE AND MEDIUM WELL ITEMS TAKE LONGER, THANK YOU FOR YOUR PATIENCE



GET TO KNOW US AT DEVIL'S ISLE

Building healthier communities through real food.

OUR MISSION IS CONNECTING PEOPLE TO WHOLESOME NUTRITION THROUGH INNOVATION,
EDUCATION & CREATIVITY WHILE BEING ENVIRONMENTALLY CONSCIOUS.

OUR CORE VALUES

RESPECT: WE VALUE & RESPECT EVERYONE WHO COMES THROUGH OUR DOORS.

EDUCATION: WE LEARN. WE TEACH. WE GROW TOGETHER.

QUALITY: WE PUT QUALITY INTO EVERYTHING WE DO.

ENVIRONMENTAL SUSTAINABILITY: WE AIM TO MAKE DECISIONS THAT BENEFIT THE HEALTH & WEALTH OF OUR COMMUNITY & ENVIRONMENT.

TEAMWORK & COLLABORATION: SUPPORTING EACH OTHER & SUCCEEDING TOGETHER.

INNOVATION & CREATIVITY: NO IDEA IS TOO CRAZY.

CUSTOMER SERVICE & EXCELLENCE: WE STRIVE FOR EXCELLENCE.

PARTNERS WE TRUST

WHILE BERMUDA DOES NOT HAVE A LEGAL STANDARD OR CERTIFYING BODY FOR ORGANIC PRODUCE, THE LOCAL FARMERS WE WORK WITH STAND BY FIRM PRINCIPLES & STAKE THEIR REPUTATIONS ON THEIR PROFESSIONAL INTEGRITY. THEY DO NOT USE CHEMICAL PESTICIDES, HERBICIDES, GMO, ARTIFICIAL ADDITIVES OR PLANT GROWTH HORMONES.

THEY KEEP THEIR PROMISES.

AT DEVIL'S ISLE, WE SERVE ONLY GRASS-FED BEEF & CERTIFIED HUMANE CHICKEN WHICH ARE HORMONE & ANTIBIOTIC FREE. WHENEVER AVAILABLE WE USE LOCALLY-GROWN VEGETABLES & LOCAL FISH IN PROUD SUPPORT OF THE BERMUDIAN FARMING & FISHING COMMUNITY. THESE RELATIONSHIPS ARE BUILT ON TRUST & A MUTUAL COMMITMENT TO SUSTAINABLE, NATURAL PRODUCTS & PRACTICES.

CORPORATE PARTNERSHIP

Devils Isle Restaurant is committed to supporting ecological, community and humanitarian initiatives both locally and around the world.

ELIZA DOLLITTLE SOCIETY DAILY BREAD PROGRAMME

MANY FAMILIES & INDIVIDUALS IN BERMUDA STRUGGLE TO MAKE ENDS MEET, WHICH CAN SOMETIMES MEAN THEY ARE UNABLE TO AFFORD BASICS INCLUDING FOOD. AS THE TOP CONTRIBUTOR, TAKE FIVE LTD. REGULARLY DONATES FOOD TO THE DAILY BREAD PROGRAMME, WHERE VOLUNTEERS ENSURE IT REACHES THOSE IN OUR SOCIETY WHO NEED IT MOST. WE DON'T WANT TO SEE ANYONE GOING HUNGRY IN BERMUDA & HOPE OUR SUPPORT OF THIS FOOD AID PROGRAM WILL HELP THOSE WHO HAVE FALLEN ON HARD TIMES TO FOCUS THEIR ENERGY ON THEIR SITUATION FOR THE FUTURE.

SCARS

SCARS IS A REGISTERED CHARITY (#922) FORMED TO CREATE GREATER AWARENESS OF THE DEVASTATION THAT CHILD SEX ABUSE CAN CAUSE IN THE LIFE OF AN INNOCENT CHILD, THEIR AFFECTED FAMILY & A COMMUNITY. THROUGH DONATED MONTHLY BREAKFAST DURING THEIR TRAINING PROGRAM "DARKNESS TO LIGHT STEWARDS OF CHILDREN" WE SHOW OUR COMMITMENT TO INDIVIDUALS & ORGANIZATIONS ENTRUSTED WITH CHILDREN TO PREVENT, RECOGNIZE, & REACT RESPONSIBLY TO CHILD SEXUAL ABUSE.

COME VISIT OUR
NEW SHOP



ISLAND PANTRY IS A LOCAL SHOP FOCUSING ON FRESH AND NATURAL PRODUCTS. NUTRITION AND GIVING PEOPLE HEALTHIER AND CLEANER CHOICES IS SOMETHING WE ARE PROUD OF. WE FEATURE HOUSE MADE SOURDOUGH BREAD AND BAKED GOODS AS WELL AS FRESH PASTA, OUR LOCALLY ROASTED COFFEE AND CRAFT BEERS, ORGANIC AND BIODYNAMIC WINES.

5 SERPENTINE RD. PEMBROKE.
WWW.ISLANDPANTRY.BM



BRUNCH DEVIL'S ISLE

Signature DISHES

WARM KETO BREAKFAST SALAD | 23.00

BROCCOLI, CAULIFLOWER, BACON, ASPARAGUS, KALE, MUSHROOMS, RED ONIONS, PARMESAN CHEESE, KELP NOODLES, TOASTED ALMONDS, SUNDRIED TOMATOES, HOLLANDAISE SAUCE & YOUR CHOICE OF EGGS

BREAKFAST BURRITO | 17.75

SCRAMBLED EGGS, BLACK BEANS, CORN, TOMATO, CILANTRO, AVOCADO, RED ONIONS AND CHEDDAR CHEESE ROLLED IN A SOFT FLOUR TORTILLA WITH CHIPOTLE MAYO

STEAK & EGGS | 24.15

6OZ. MARINATED ALL NATURAL FLANK STEAK SERVED WITH GARLIC ROASTED POTATOES, EGGS YOUR CHOICE, CHIMICHURRI SAUCE AND VANILLA ROASTED CHERRY TOMATOES

BREAKFAST SALAD BOWL | 21.00

CHOPPED KALE, QUINOA, OLIVES, TOMATO, CUCUMBER, SPRING ONIONS, MINT, PECORINO CHEESE, POACHED EGGS, GREEK YOGURT DRESSING, LEMON

SWEET

FRESH FRUIT & GRANOLA BOWL | 15.55

BAKED GRANOLA, GRATED COCONUT, DRIED CRANBERRIES, OATS, FLAXSEEDS, SUNFLOWER SEEDS, MIXED NUTS & GREEK YOGURT

BANANA BREAD FRENCH TOAST | 16.80

CARAMELIZED BANANA BREAD SOAKED IN EGG, CREAM & VANILLA

PANCAKES WITH FRESH FRUIT

CLASSIC PANCAKES | 16.80 

VEGAN BANANA PANCAKES | 19.05    

Add One Topping

- CHARRED BANANA & SOUR CREAM
- NUTELLA & STRAWBERRIES
- APPLE & CINNAMON

3 Eggs OMELETS

HAM & CHEDDAR | 18.40

HAM, CHEDDAR CHEESE, GRILLED VEGETABLES

GOAT CHEESE & GREENS | 18.50

GOAT CHEESE, GREENS, CARAMELIZED ONIONS

MEXICAN OMELET | 18.50

CORN, BLACK BEANS, CHORIZO, MONTERREY JACK CHEESE, GREEN PEPPERS, TOMATO, CHIPOTLE SALSA

FRESH HERBS OMELET | 18.40

FRESH HERBS (PARSLEY, CILANTRO, ROSEMARY, BASIL) GARLIC, GREEN PEA PESTO

WESTERN OMELET | 19.45

SCALLIONS, BELL PEPPERS, HAM, THYME, MUSHROOMS, SWISS CHEESE

MOZZARELLA & BASIL | 18.40

TOMATO, ARUGULA, BASIL, MOZZARELLA CHEESE

SAVORY

THE GREAT BRIT | 28.05

2 EGGS YOUR WAY, CRISPY APPLEWOOD SMOKE BACON, GRILLED SAUSAGE, STEWED TOMATO, SAUTÉED MUSHROOMS, HOMEMADE BAKED BEANS & TOAST

AVOCADO BAKE | 19.55

ALL NATURAL SMOKED HAM, CRUSHED AVOCADO, MELTED CHEESES ON TOAST

EGG SANDWICH | 14.70

2 EGGS YOUR WAY NATURAL CRISPY APPLE WOOD SMOKED BACON AND AGED FARMHOUSE CHEDDAR CHEESE

AVOCADO CRUSH | 15.95

CRUSHED AVOCADO ON TOAST TOPPED WITH OLIVE OIL, CHERRY TOMATOES AND SPROUTS

Add: 2 ORGANIC EGGS YOUR WAY +5.80

EGGS BENEDICT | 19.25

3 EGGS WITH PROSCIUTTO ON ROSTI POTATO, HOLLANDAISE SAUCE & WATERCRESS

2 EGGS YOUR WAY | 15.55

EITHER HAM, SAUSAGE OR BACON & YOUR CHOICE OF TOAST

OPEN FACED SMOKED SALMON BAGEL | 18.90

HOUSE MADE SMOKED SCOTTISH SALMON, RUSTIC SOURDOUGH BAGEL, HOUSE MADE HERB CREAM CHEESE, CAPERS, RED ONIONS

Add: 2 ORGANIC EGGS YOUR WAY +5.80

HUEVOS RANCHEROS | 18.75

ORGANIC EGGS, TOMATO SAUCE, GUACAMOLE, SOUR CREAM, BLACK BEANS, SALSA, COTIJA CHEESE, TORTILLA CHIPS

CROQUE MADAME | 15.75

2 ORGANIC EGGS, CROISSANT, BECHAMEL, HAM



Choose from our House Made Sourdough Breads

- CIABATTA ROLL
- GLUTEN FREE FOCACCIA
- PUMPKIN FOCACCIA
- RAISIN BREAD
- WHITE BREAD
- WHOLE WHEAT BREAD
- GLUTEN FREE BREAD
- MULTIGRAIN
- PUMPERNICKEL RYE
- PALEO BREAD + \$1.35

Add a Side

NATURAL PORK SAUSAGE | 7.70   

APPLEWOOD SMOKED BACON | 7.30   

2 ORGANIC EGGS YOUR WAY | 5.80   

GUACAMOLE | 6.95   


HAND CUT FRIES | 9.05   

ORDER OF TOAST WITH BUTTER & JAM | 4.85 

SYMBOLGY

-  GLUTEN FREE,
-  VEGETARIAN,
-  DAIRY FREE,
-  PALEO,
-  EGGS
-  SHELLFISH,

-  TREE NUT

-  ITEMS TAKE LONGER TO COOK OR PREPARE, WELL DONE AND MEDIUM WELL ITEMS TAKE LONGER, THANK YOU FOR YOUR PATIENCE

SALADS

DEVIL'S ISLE KALE CAESAR | 20.60

CHOPPED KALE, BABY SPINACH, AGED PARMESAN, GARLIC CROUTONS, (DRESSING CONTAINS BACON & ANCHOVIES)

GRILLED SHRIMP | 34.05

ARTISANAL MIXED GREENS, CUCUMBER, CHERRY TOMATOES, SWEET POTATOES, QUINOA, TOASTED CASHEWS, GRILLED PINEAPPLE, AVOCADO, CORN, PLANTAIN CHIPS, TAMARIND VINAIGRETTE

VEGAN CUBAN | 29.10

ORGANIC MIXED GREENS, PLANTAIN, SWEET POTATO, CILANTRO, LIMES, JALAPEÑO, AVOCADO, CHOPPED TOMATOES, RED ONIONS, MANGO, GARLIC CROUTONS, CRUSHED PUMPKIN SEEDS, LEMON CASHEW DRESSING

ARABIC SALAD | 31.50

ARABIC SPICED CHAR GRILLED ORGANIC FREE RANGE "FARMER FOCUS" CHICKEN, COUSCOUS, OLIVES, TOMATOES, CUCUMBER, CHICKPEAS, TAHINI DRESSING

SANDWICHES

VEGAN SANDWICH | 18.85

CASHEW CREAM & GARLIC SPREAD, ROASTED TOMATOES, AVOCADO, SPINACH, BLACK OLIVES, SPROUTS & VEGAN CAESAR DRESSING

LAVASH WRAP WITH CHICKPEA FALAFEL | 19.30

CUMIN-CINNAMON YOGURT, HUMMUS, LETTUCE & TOMATO

GRILLED JOYCE FARM DENVER STEAK SANDWICH | 24.05

SUNDRIED TOMATOES & GARLIC MAYO, CHIMICHURRI SAUCE, ARUGULA, PARMESAN CHEESE, PICKLES & ROASTED PEPPERS

8OZ ALL NATURAL CLASSIC BURGER | 25.00

OUR OWN GROUND IN-HOUSE BURGER SERVED ON A HOME BAKED CIABATTA BUN, TOPPED WITH FONTINA CHEESE, SICILIAN CAPONATA & ARUGULA

8OZ ALL NATURAL BACON BURGER | 28.30

OUR OWN GROUND IN-HOUSE BURGER SERVED ON A HOME BAKED CIABATTA BUN WITH SWISS CHEESE, BACON, CARAMELIZED ONIONS, MUSHROOMS, HOMEMADE KETCHUP, ARUGULA & WHITE TRUFFLE MAYO

GRILLED HARISSA CHICKEN SANDWICH | 26.05

ORGANIC FREE RANGE "FARMER FOCUS" CHICKEN THIGH, PORTOBELLA MUSHROOMS, HONEY, HARISSA, OLIVE TAPENADE, PARSLEY, SMOKED PAPRIKA

BLTA | 22.90

APPLEWOOD SMOKED BACON, LETTUCE, SLICED TOMATO & AVOCADO

ROASTED PULLED CHICKEN SANDWICH | 22.90

SAUTÉED PANCETTA, KALE & HAVARTI CHEESE

PORTOBELLO MUSHROOM | 20.50

ROASTED PEPPERS, ASIAGO CHEESE & BALSAMIC GLAZE

BERMUDA FISH SANDWICH | 26.35

LOCAL FISH, CELERY RELISH, AVOCADO, CILANTRO DRESSING, TOMATO & GRILLED SCALLIONS

TUNA SALAD SANDWICH | 20.50

IN A VINAIGRETTE WITH BABY SPINACH, MIXED SPROUTS & AVOCADO

CAULIFLOWER SHAWARMA SANDWICH | 20.50

OPEN FACED PITA, ROASTED CAULIFLOWER, YOGHURT, FALAFEL, TZATZIKI, FETA CHEESE

Choose from our House Made Sourdough Breads

- CIABATTA ROLL
- GLUTEN FREE FOCACCIA
- PUMPKIN FOCACCIA
- RAISIN BREAD
- WHITE BREAD
- WHOLE WHEAT BREAD
- GLUTEN FREE BREAD
- MULTIGRAIN
- PUMPERNICKEL RYE
- PALEO BREAD + \$1.35



SPECIALTY HOUSE MADE MAYONNAISE & KETCHUP ON REQUEST

SYMBOLGY

- 🌿 GLUTEN FREE
- 🥬 VEGETARIAN
- 🥛 DAIRY FREE
- 🐔 PALEO
- 🐚 SHELLFISH
- 🌰 TREE NUT
- K KETO

Go keto +1.65

🕒 THESE ITEMS TAKE LONGER TO COOK OR PREPARE

BOWLS

1 Choose a Bowl

CLASSIC HARVEST BOWL | 21.85

KALE, MANGOLD, ARTISANAL ORGANIC GREENS, SPROUTS, BEETS, CARROTS, GREEN ONIONS, FENNEL, NAPA CABBAGE, FLAX SEEDS, NUTS, YOUR CHOICE OF DRESSING, YOUR CHOICE OF GRAINS

Go keto: REPLACE GRAIN BASE, PICKLED BEETS & CARROTS WITH KELP NOODLE BASE, BROCCOLI, BACON & RED CABBAGE | 1.65

BURRITO BOWL | 23.00

ARTISANAL ORGANIC GREENS, SPROUTS, BLACK BEANS, RAW CACAO, FENNEL, RED ONIONS, GREEN CABBAGE, ROASTED PEPPERS, CILANTRO, MANGO, CORN, GUACAMOLE, YOUR CHOICE OF DRESSING, YOUR CHOICE OF GRAINS

Go keto: REPLACE GRAIN BASE, BLACK BEANS, MANGO & CORN, WITH KELP NOODLE BASE, TOMATOES, JALAPEÑOS & EGG | 1.65

NOURISH BOWL | 21.85

RED CABBAGE, ARUGULA, KALE, SPINACH, SWISS CHARD, ROASTED CHERRY TOMATOES, BROCCOLI, PUFFED AMARANTH SEEDS, ROASTED CELERY ROOT, FERMENTED FENNEL, GRILLED ZUCCHINI, ASPARAGUS, SUNFLOWER SEEDS, COCONUT OIL ROASTED GOLDEN BEETS

Go keto: REPLACE GRAIN BASE & YELLOW BEETS, WITH KELP NOODLE BASE & MIXED MUSHROOMS | 1.65

2 Choose a Base

MIXED GRAINS, FARRO & QUINOA
BROWN, RED & BLACK RICE
KETO BASE KELP NOODLES K

3 Add a Protein

🍷 GRILLED JOYCE FARM DENVER STEAK	12.15
🍷 UK GRILLED ALL NATURAL CORN FED "FARMER FOCUS" CHICKEN BREAST	13.15
PULLED ORGANIC CHICKEN	8.80
PULLED BEEF	8.80
CRACKLING PORK	8.80
GRILLED SHRIMP	17.65
GRILLED SPANISH OCTOPUS	16.25
🍷 FRESH SCOTTISH SALMON FILET	16.55
SAUTÉED TOFU	6.10
WARM FALAFEL	6.10
LOCAL CATCH	17.20

4 Choose a Dressing

THAI ALMOND COCONUT CURRY	K 🌿 🥬 🍄 🐔 🐷 🥚
TAMARIND GINGER	🌿 🥬 🍄 🐔 🐷 🥚
ASIAN VINAIGRETTE	🌿 🥬 🍄 🐔 🐷 🥚
LEMON CASHEW	🌿 🥬 🍄 🐔 🐷 🥚
VEGAN CAESAR	K 🌿 🥬 🍄 🐔 🐷 🥚
BACON CAESAR	K 🌿 🥬 🍄 🐔 🐷 🥚
CHIPOTLE BALSAMIC	🌿 🥬 🍄 🐔 🐷 🥚
ZUCCHINI & MUSTARD	🌿 🥬 🍄 🐔 🐷 🥚
KETO HOLLANDAISE SAUCE	K 🌿 🥬 🍄 🐔 🐷 🥚
ADD MCT OIL	+3.15



Add a SIDE

SMALL KALE CAESAR SALAD | 15.45

CHOPPED KALE, BABY SPINACH, AGED PARMESAN, CROUTONS, (DRESSING CONTAINS BACON & ANCHOVIES)

HAND CUT FRIES | 9.05

BLUE CHEESE FRIES | 11.35

BACON TRUFFLE FRIES | 11.35

CRISPY BACON, SHAVED PARMESAN, OREGANO, TRUFFLE MAYO

LOCAL SWEET POTATO WEDGES | 13.30

HOME MADE THAI DIP

COME VISIT OUR NEW SHOP



IS A LOCAL SHOP FOCUSING ON FRESH AND NATURAL PRODUCTS. NUTRITION AND GIVING PEOPLE HEALTHIER AND CLEANER CHOICES IS SOMETHING WE ARE PROUD OF. WE FEATURE HOUSE MADE SOURDOUGH BREAD AND BAKED GOODS AS WELL AS FRESH PASTA, OUR LOCALLY ROASTED COFFEE AND CRAFT BEERS, ORGANIC AND BIODYNAMIC WINES.

5 SERPENTINE RD. PEMBROKE.
WWW.ISLANDPANTRY.BM



BRUNCH COCKTAIL MENU

MAKE YOUR OWN BLOODY MARY BAR

CHOOSE FROM AN ARRAY OF DIFFERENT MIXES, GARNISHES
AND HOT SAUCE TO CRAFT THE PERFECT BLOODY MARY | 15.00

*Choose
your favorite Spirit:*

STOLICHNAYA VODKA
TITO'S VODKA
ABSOLUT ELYX VODKA
GREY GOOSE VODKA
KETEL ONE VODKA
CIROC VODKA
VIDA MEZCAL (SMOKY MARY)
818 TEQUILA (BLOODY MARIA)
SAILOR JERRY SPICED RUM
(SAILOR MARY)
GIN MARE (BLOODY MARGARET)

*Choose
your Garnish:*

CELERY
PICKLED ONION PEARLS
GREEN OLIVES
PEPPERS
LEMON/LIME
JALAPENO
SHRIMP ADD | 3.00
BACON ADD | 1.50
CHEESE
BLUE CHEESE-STUFFED OLIVES

Choose BETWEEN BLOODY MARY MIX OR CLAMATO JUICE (BLOODY CAESAR)
OR ADD A BEER AND MAKE IT A MICHELADA

Italian SODAS

ALL NATURAL SYRUPS WITH SPARKLING WATER | 6.05

SOUR CHERRY,
WILD CRANBERRY,
STRAWBERRY LIME,
ORANGE-PASSIONFRUIT,
PEACH PASSIONFRUIT,

ELDERFLOWER,
BLACK CURRANT,
BLUEBERRY CASSIS,
PEPPERMINT

COCKTAILS

HUGO SPRITZER | 14.00

WHITE SECO WITH ELDERFLOWER & MINT LEAVES

ARNE'S BELLINI | 16.00

HOMEMADE PEACH PUREE & WHITE SECO

BADA BING SPRITZER | 16.00

CHERRY ITALIAN SODA, WHITE SECO, BADABING CHERRIES & MINT LEAVES

KIR ROYAL/KIR IMPERIAL | 16.00

WHITE SECO & CRÈME DE CASSIS/WHITE SECO & CHAMBORD

MIMOSA | 16.00

WHITE SECO, ORANGE, GRAPEFRUIT, RASPBERRY, STRAWBERRY, PINEAPPLE, POMEGRANATE & PASSION FRUIT

ORANGE CRUSH | 16.00

ORANGE JUICE, ORANGE VODKA, ORANGE CURACAO & SPRITE

BREAKFAST MARGARITA | 17.00

TEQUILA, MARMALADE, FRESH ORANGES & LIMES

SPICY & SMOKY MARGARITA | 17.00

MEZCAL, COINTREAU, FRESH LIME, JALAPENOS & ORANGE JUICE

PASSION FRUIT MARGIERITA | 17.00

TEQUILA, LEMON BALM, PASSION FRUIT PUREE, COINTREAU & LIME

PORN STAR MARTINI | 18.50

VODKA, PASSION FRUIT PUREE, ORANGE, LEMON JUICE & CHAMPAGNE

Brunch

MOCKTAILS

VIRGIN MARY | 12.00

CLASSIC WITH NO ALCOHOL, CHOOSE YOUR GARNISH

VIRGIN MOJITO | 12.00

FRESH LIMES, SUGAR, MINT LEAVES & SPARKLING WATER

VIRGIN SPRITZER | 12.00

ELDERFLOWER, MINT LEAVES, STRAWBERRIES & PEACHES, SODA WATER

KIBRIYAA'S LEMONADE | 12.00

CUCUMBER SYRUP, PINEAPPLE JUICE, LEMON JUICE & GINGER BEER

COME VISIT OUR NEW SHOP



IS A LOCAL SHOP FOCUSING ON FRESH AND NATURAL PRODUCTS. NUTRITION AND GIVING PEOPLE HEALTHIER AND CLEANER CHOICES IS SOMETHING WE ARE PROUD OF. WE FEATURE HOUSE MADE SOURDOUGH BREAD AND BAKED GOODS AS WELL AS FRESH PASTA, OUR LOCALLY ROASTED COFFEE AND CRAFT BEERS, ORGANIC AND BIODYNAMIC WINES.

5 SERPENTINE RD. PEMBROKE.

WWW.ISLANDPANTRY.BM



LUNCH

DEVIL'S ISLE

APPETIZERS

ASIAN NOODLE SALAD | 23.10

GRILLED WARM TIGER SHRIMP, HOMEMADE RAMEN NOODLES, RED PEPPER, CARROTS, RED ONIONS, CILANTRO, SPICY HOISIN SAUCE, SESAME SEEDS, SHIITAKE MUSHROOMS, FRESH LIME

HOMEMADE BROWN RICE & TOFU DUMPLINGS | 16.05

PAN STEAMED DUMPLINGS, KALE, KIMCHI, SPICY GARLIC SAUCE

GRILLED CALAMARI | 16.05

LEMON AIOLI, ARUGULA, PARMESAN, TOMATOES, PINE NUTS

COCO CEVICHE | 21.00

RAW LOCAL FISH, SHRIMP, CUCUMBER, SCALLIONS, RED ONION, COCONUT MILK, RADISH, CILANTRO, TORTILLA CHIPS

FRESH PASTA

Made fresh in house

PORTUGUESE OCTOPUS | 28.35

SQUID INK LINGUINE, GRILLED ROSEMARY MARINATED OCTOPUS, CHOPPED SPICY CHORIZO, SPINACH, RED PEPPER SAUCE, SMOKED PAPRIKA SOUR-CREAM

CLASSIC ALL'ARRABIATA | 27.30

RADIATORE PASTA, PANCETTA, ROASTED GARLIC, LIGHT ITALIAN TOMATO SAUCE, PEPPERONCINI CHILIES, FRESH BASIL, SHAVED PARMESAN

THE FUN GUY MIX | 27.30

CASARECCE PASTA, ROASTED PORTOBELLO, SHIITAKE & OYSTER MUSHROOM MIX, CHOPPED FRESH HERBS, GORGONZOLA CHEESE, CHARRED WHITE ONIONS, CREAMY SAUCE

THE GREEK | 25.20

RIGATONI, GRILLED MIXED VEGGIES, OREGANO MARINATED FETA CHEESE, CHOPPED KALE, BLACK OLIVES, ROASTED BALSAMIC RED ONIONS, ALMONDS

CREAMY SPAGHETTI BEEF SALPICAO | 39.90

BEEF TENDERLOIN, HOUSE MADE SPAGHETTI, CAPERS, MUSHROOMS, CREAM, PARMESAN CHEESE



SANDWICHES

VEGAN SANDWICH | 18.85

CASHEW CREAM & GARLIC SPREAD, ROASTED TOMATOES, AVOCADO, SPINACH, BLACK OLIVES, SPROUTS & VEGAN CAESAR DRESSING

LAVASH WRAP WITH CHICKPEA FALAFEL | 19.30

CUMIN-CINNAMON YOGURT, HUMMUS, LETTUCE & TOMATO

GRILLED JOYCE FARM FLAT IRON STEAK SANDWICH | 24.05

SUNDRIED TOMATOES & GARLIC MAYO, CHIMICHURRI SAUCE, ARUGULA, PARMESAN CHEESE, PICKLES & ROASTED PEPPERS

80Z ALL NATURAL CLASSIC BURGER | 25.00

OUR OWN GROUND IN-HOUSE BURGER SERVED ON A HOME BAKED CIABATTA BUN, TOPPED WITH FONTINA CHEESE, SICILIAN CAPONATA & ARUGULA

80Z ALL NATURAL BACON BURGER | 28.30

OUR OWN GROUND IN-HOUSE BURGER SERVED ON A HOME BAKED CIABATTA BUN WITH SWISS CHEESE, BACON, CARAMELIZED ONIONS, MUSHROOMS, HOMEMADE KETCHUP, ARUGULA & WHITE TRUFFLE MAYO

GRILLED HARISSA CHICKEN SANDWICH | 26.05

ORGANIC FREE RANGE "FARMER FOCUS" CHICKEN THIGH, PORTOBELLA MUSHROOMS, HONEY, HARISSA, OLIVE TAPENADE, PARSLEY, SMOKED PAPRIKA

BLTA | 22.90

APPLEWOOD SMOKED BACON, LETTUCE, SLICED TOMATO & AVOCADO

ROASTED PULLED CHICKEN SANDWICH | 22.90

SAUTÉED PANCETTA, KALE & HAVARTI CHEESE

PORTOBELLO MUSHROOM | 20.05

ROASTED PEPPERS, ASIAGO CHEESE & BALSAMIC GLAZE

BERMUDA FISH SANDWICH | 26.35

LOCAL FISH, CELERY RELISH, AVOCADO, CILANTRO DRESSING, TOMATO & GRILLED SCALLIONS

TUNA SALAD SANDWICH | 20.50

IN A VINAIGRETTE WITH BABY SPINACH, MIXED SPROUTS & AVOCADO

CAULIFLOWER SHAWARMA SANDWICH | 20.50

OPEN FACED PITA, ROASTED CAULIFLOWER, YOGHURT, FALAFEL, TZATZIKI, FETA CHEESE

Choose from our House Made Sourdough Breads

- CIABATTA ROLL
- GLUTEN FREE FOCACCIA
- PUMPKIN FOCACCIA
- RAISIN BREAD
- WHITE BREAD
- WHOLE WHEAT BREAD
- GLUTEN FREE BREAD
- MULTIGRAIN
- PUMPERNICKEL RYE
- PALEO BREAD + \$1.35



SPECIALTY HOUSE MADE MAYONNAISE & KETCHUP ON REQUEST

SALADS

DEVIL'S ISLE KALE CAESAR | 20.60

CHOPPED KALE, BABY SPINACH, AGED PARMESAN, GARLIC CROUTONS, (DRESSING CONTAINS BACON & ANCHOVIES)

GRILLED SHRIMP | 34.05

ARTISANAL MIXED GREENS, CUCUMBER, CHERRY TOMATOES, SWEET POTATOES, QUINOA, TOASTED CASHEWS, GRILLED PINEAPPLE, AVOCADO, CORN, PLANTAIN CHIPS, TAMARIND VINAIGRETTE

VEGAN CUBAN | 29.10

ORGANIC MIXED GREENS, PLANTAIN, SWEET POTATO, CILANTRO, LIMES, JALAPEÑO, AVOCADO, CHOPPED TOMATOES, RED ONIONS, MANGO, GARLIC CROUTONS, CRUSHED PUMPKIN SEEDS, LEMON CASHEW DRESSING

ARABIC SALAD | 31.50

ARABIC SPICED CHAR GRILLED ORGANIC FREE RANGE "FARMER FOCUS" CHICKEN, COUSCOUS, OLIVES, TOMATOES, CUCUMBER, CHICKPEAS, TAHINI DRESSING

SYMBOLOLOGY

 GLUTEN FREE
 VEGETARIAN

 DAIRY FREE
 PALEO

 SHELLFISH
 TREE NUT

 KETO
Go keto +1.65

 THESE ITEMS TAKE LONGER TO COOK OR PREPARE.



DINNER DEVIL'S ISLE



FRESH PASTA

Made fresh in house

PORTUGUESE OCTOPUS | 28.35

SQUID INK LINGUINE, GRILLED ROSEMARY MARINATED OCTOPUS, CHOPPED SPICY CHORIZO, SPINACH, RED PEPPER SAUCE, SMOKED PAPRIKA SOUR-CREAM

CLASSIC ALL'ARRABIATA | 27.30

RADIATORE PASTA, PANCETTA, ROASTED GARLIC, LIGHT ITALIAN TOMATO SAUCE, PEPPERONCINI CHILIES, FRESH BASIL, SHAVED PARMESAN

THE FUN GUY MIX | 27.30

CASARECCE PASTA, ROASTED PORTOBELLO, SHIITAKE & OYSTER MUSHROOM MIX, CHOPPED FRESH HERBS, GORGONZOLA CHEESE, CHARRED WHITE ONIONS, CREAMY SAUCE

THE GREEK | 25.20

RIGATONI, GRILLED MIXED VEGGIES, OREGANO MARINATED FETA CHEESE, CHOPPED KALE, BLACK OLIVES, ROASTED BALSAMIC RED ONIONS, ALMONDS

CREAMY SPAGHETTI BEEF SALPICAO | 39.90

BEEF TENDERLOIN, HOUSE MADE SPAGHETTI, CAPERS, MUSHROOMS, CREAM, PARMESAN CHEESE

APPETIZERS

ASIAN NOODLE SALAD | 23.10

GRILLED WARM TIGER SHRIMP, HOMEMADE RAMEN NOODLES, RED PEPPERS, CARROTS, RED ONIONS, CILANTRO, SPICY HOISIN SAUCE, SESAME SEEDS, SHIITAKE MUSHROOMS, FRESH LIME

GALICIAN OCTOPUS | 16.40

CHAR GRILLED OCTOPUS, ROASTED POTATOES, SMOKED PAPRIKA, PICKLED PEPPERS, CHORIZO AIOLI

HOMEMADE BROWN RICE & TOFU DUMPLINGS | 16.05

PAN STEAMED DUMPLINGS, KALE, KIMCHI, SPICY GARLIC SAUCE

GRILLED CALAMARI | 16.05

LEMON AIOLI, ARUGULA, PARMESAN, TOMATOES, PINE NUTS

COCO CEVICHE | 21.00

RAW LOCAL FISH, SHRIMP, CUCUMBER, SCALLIONS, RED ONION, COCONUT MILK, RADISH, CILANTRO, TORTILLA CHIPS

P.E.I STEAMED MUSSELS | 18.40

BACON, WHITE WINE, TOUCH OF CREAM, CROSTINI

CRISPY DUCK CONFIT SPRING ROLL | 18.15

PEANUT THAI CURRY SAUCE, NAPA CABBAGE, CARROTS, RED PEPPER CILANTRO

ROASTED ORGANIC CHICKEN WINGS | 16.25

SUMAC SPICED, SEARED LEMON, SESAME LABNEH

BLISTERED SHISHITO PEPPERS | 15.75

AVOCADO, YOGHURT, LEMON, FLAKE SALT

DUKKAH CRUSTED ROCKFISH | 21.00

LOCAL FISH, SAUTÉED SPINACH, KALE, PARSLEY, CHERRY TOMATOES

SALMON CAKES | 19.95

ATLANTIC SALMON, HOUSE SMOKED SALMON, ARUGULA, CAPERS & DILL TARTAR SAUCE

SALADS

DEVIL'S ISLE KALE CAESAR | 20.60

CHOPPED KALE, BABY SPINACH, AGED PARMESAN, GARLIC CROUTONS, (DRESSING CONTAINS BACON & ANCHOVIES)

GRILLED SHRIMP | 34.05

ARTISANAL MIXED GREENS, CUCUMBER, CHERRY TOMATOES, SWEET POTATOES, QUINOA, TOASTED CASHEWS, GRILLED PINEAPPLE, AVOCADO, CORN, PLANTAIN CHIPS, TAMARIND VINAIGRETTE

VEGAN CUBAN | 29.10

ORGANIC MIXED GREENS, PLANTAIN, SWEET POTATO, CILANTRO, LIMES, JALAPEÑO, AVOCADO, CHOPPED TOMATOES, RED ONIONS, MANGO, GARLIC CROUTONS, CRUSHED PUMPKIN SEEDS, LEMON CASHEW DRESSING

ARABIC SALAD | 31.05

ARABIC SPICED CHAR GRILLED ORGANIC FREE RANGE "FARMER FOCUS" CHICKEN, COUSCOUS, OLIVES, TOMATOES, CUCUMBER, CHICKPEAS, TAHINI DRESSING

SIGNATURE TACOS

GRILLED JOYCE FARM STEAK TACOS | 32.90

TOMATO SALSA, PICKLED CABBAGE, RADISH, GUACAMOLE, COTIJA CHEESE, TOMATILLO SAUCE

ROCKFISH TACOS | 40.30

BEER BATTERED ROCKFISH, TORTILLA, MANGO SAUCE, SOUR CREAM, GUACAMOLE, CHIPOTLE AIOLI

CHICKEN TACOS | 25.20

ORGANIC FREE RANGE FARMER FOCUS GRILLED CHICKEN, AVOCADO, CHARRED BLACK BEAN & CORN, PICKLED RED CABBAGE, RED ONION, TOMATO, CILANTRO, LIME

SYMBOLGY

- GLUTEN FREE
- VEGETARIAN
- DAIRY FREE
- PALEO
- EGGS
- SHELLFISH

- TREE NUT
- KETO

Go keto +1.65

- THESE ITEMS TAKE LONGER TO COOK OR PREPARE.



BOWLS



1 Choose a Bowl

CLASSIC HARVEST BOWL | 21.85

KALE, MANGOLD, ARTISANAL ORGANIC GREENS, SPROUTS, BEETS, CARROTS, GREEN ONIONS, FENNEL, NAPA CABBAGE, FLAX SEEDS, NUTS, YOUR CHOICE OF DRESSING, YOUR CHOICE OF GRAINS

Go keto: REPLACE GRAIN BASE, PICKLED BEETS & CARROTS WITH KELP NOODLE BASE, BROCCOLI, BACON & RED CABBAGE | 1.65

BURRITO BOWL | 23.00

ARTISANAL ORGANIC GREENS, SPROUTS, BLACK BEANS, RAW CACAO, FENNEL, RED ONIONS, GREEN CABBAGE, ROASTED PEPPERS, CILANTRO, MANGO, CORN, GUACAMOLE, YOUR CHOICE OF DRESSING, YOUR CHOICE OF GRAINS

Go keto: REPLACE GRAIN BASE, BLACK BEANS, MANGO & CORN, WITH KELP NOODLE BASE, TOMATOES, JALAPEÑOS & EGG | 1.65

NOURISH BOWL | 21.85




RED CABBAGE, ARUGULA, KALE, SPINACH, SWISS CHARD, ROASTED CHERRY TOMATOES, BROCCOLI, PUFFED AMARANTH SEEDS, ROASTED CELERY ROOT, FERMENTED FENNEL, GRILLED ZUCCHINI, ASPARAGUS, SUNFLOWER SEEDS, COCONUT OIL ROASTED GOLDEN BEETS

Go keto: REPLACE GRAIN BASE & YELLOW BEETS, WITH KELP NOODLE BASE & MIXED MUSHROOMS | 1.65

2 Choose a Base

MIXED GRAINS, FARRO & QUINOA
BROWN, RED & BLACK RICE
KETO BASE KELP NOODLES **K**

3 Add a Protein

 GRILLED JOYCE FARM DENVER STEAK.....	12.15
 UK GRILLED ALL NATURAL CORN FED "FARMER FOCUS" CHICKEN BREAST.....	13.15
PULLED ORGANIC CHICKEN.....	8.80
PULLED BEEF.....	8.80
CRACKLING PORK.....	8.80
GRILLED SHRIMP.....	17.65
GRILLED SPANISH OCTOPUS.....	16.25
 FRESH SCOTTISH SALMON FILET.....	16.55
SAUTÉED TOFU.....	6.10
WARM FALAFEL.....	6.10
LOCAL CATCH.....	17.20



4 Choose a Dressing

THAI ALMOND COCONUT CURRY	K     
TAMARIND GINGER	    
ASIAN VINAIGRETTE	    
LEMON CASHEW	    
VEGAN CAESAR	K     
BACON CAESAR	K     
CHIPOTLE BALSAMIC	    
ZUCCHINI & MUSTARD	    
KETO HOLLANDAISE SAUCE	K     
ADD MCT OIL +3.15	

SYMBOLGY

 GLUTEN FREE	 TREE NUT
 VEGETARIAN	K KETO
 DAIRY FREE	<i>Go keto</i> +1.65
 PALEO	 THESE ITEMS TAKE LONGER TO COOK OR PREPARE.
 EGGS	
 SHELLFISH	

ALSO VISIT US

AT VILLAGE PANTRY RESTAURANT
IN FLATTS AND ANY BUZZ
LOCATION ACROSS THE ISLAND



BOOK OUR CATERING SERVICES



(441) 495-2009 / CATERING@TFL.BM

MAINS

ALL NATURAL MEYER BEEF SHORT RIBS | 38.10

SLOW COOKED BEEF SHORT RIBS, CARAMELIZED ONIONS, DEVIL'S ISLE ESPRESSO SAUCE, CREAMED SWEET CORN, MASHED POTATOES, ARTISANAL ORGANIC SALAD

ROCK FISH & CHIPS | 40.30

LEMON BASIL AIOLI

10 oz CHAR GRILLED DENVER STEAK | 36.95

12 oz CHAR GRILLED GRASSFED RIB-EYE STEAK | 46.20

CHEESE & BACON STUFFED POTATOES, PEPPERCORN SAUCE, ROASTED FRESH VEGETABLES

Go keto: REPLACE STUFFED POTATOES WITH CHEESE STUFFED PEPPER & ASPARAGUS | 1.65

8 oz ALL NATURAL BACON BURGER | 28.30

GROUND IN-HOUSE BURGER, HOME BAKED CIABATTA BUN, SWISS CHEESE, BACON, CARAMELIZED ONIONS, MUSHROOMS, HOMEMADE KETCHUP, ARUGULA, WHITE TRUFFLE MAYO, YOUR CHOICE OF SIDE

8 oz ALL NATURAL CLASSIC BURGER | 25.00

GROUND IN-HOUSE BURGER, HOME BAKED CIABATTA BUN, FONTINA CHEESE, SICILIAN EGGPLANT CHUTNEY, ARUGULA, YOUR CHOICE OF SIDE

BRAISED PORK CHEEKS | 36.75

BRUSSELS SPROUTS, GREEN SALSA, DEMI-GLACE, ALMONDS, CREAMY POLENTA

PISTACHIO PESTO SCOTTISH SALMON | 42.75

MUSHROOM MEDLEY BARLEY PEARL RISOTTO, PECORINO CHEESE, GRILLED ASPARAGUS

NZ GRASS FED RACK OF LAMB | 50.40

LEMON PEA MINT PUREE, ROSTI POTATO, CELERY ROOT, CARROTS

THAI COCONUT SHRIMP | 33.60

TIGER SHRIMP, COCONUT, LEMON GRASS, CAULIFLOWER, BEANS, EGGPLANT, RADISH, RICE

CHARCUTERIE BOARD | 41.60

CHICKEN LIVER PATE, ROASTED PORK, SALAMI, CHEESE, CURED MEATS, PICKLED BEETS, WILD BOAR RILLETTE & HOMEMADE ORGANIC BREADS

Choose from our House Made Sourdough Breads

- CIABATTA ROLL
- WHOLE WHEAT BREAD
- GLUTEN FREE FOCACCIA
- GLUTEN FREE BREAD
- PUMPKIN FOCACCIA
- MULTIGRAIN
- RAISIN BREAD
- PUMPERNICKEL RYE
- WHITE BREAD
- PALEO BREAD + \$1.35



Add a SIDE

SMALL KALE CAESAR SALAD | 15.45

CHOPPED KALE, BABY SPINACH, AGED PARMESAN, CROUTONS, (DRESSING CONTAINS BACON & ANCHOVIES)

HAND CUT FRIES | 9.05

BLUE CHEESE FRIES | 11.35

BACON TRUFFLE FRIES | 11.35

CRISPY BACON, SHAVED PARMESAN, OREGANO, TRUFFLE MAYO

LOCAL SWEET POTATO WEDGES | 13.30

HOME MADE THAI DIP

COME VISIT OUR NEW SHOP



IS A LOCAL SHOP FOCUSING ON FRESH AND NATURAL PRODUCTS. NUTRITION AND GIVING PEOPLE HEALTHIER AND CLEANER CHOICES IS SOMETHING WE ARE PROUD OF. WE FEATURE HOUSE MADE SOURDOUGH BREAD AND BAKED GOODS AS WELL AS FRESH PASTA, OUR LOCALLY ROASTED COFFEE AND CRAFT BEERS, ORGANIC AND BIODYNAMIC WINES.

5 SERPENTINE RD. PEMBROKE.
WWW.ISLANDPANTRY.BM

"A DISCRETIONARY 18% SERVICE CHARGE WILL BE ADDED TO ALL BILLS".
"A MINIMUM SPEND OF \$30 FOR AMEX CARDS IS REQUIRED".
"APOLOGIES FOR ANY INCONVENIENCE"

DESSERTS

\$13.15

JACK DANIELS & WHITE CHOCOLATE MOUSSE CAKE ●

CAPPUCCINO BAILEYS MACARON, RASPBERRY SAUCE

APPLE STRUDEL ● 🌿 🥜

WHIPPED CREAM, CRÈME ANGLAISE

CARROT & ZUCCHINI CAKE 🌿 ● 🌿 🥜

MASCARPONE, CONFIT PINEAPPLE, WALNUTS, TOASTED COCONUT, PURE HONEY (FROM BUCKWHEAT BLOSSOMS!)

LIME & LEMON TART 🌿 ● 🥜

ITALIAN MERINGUE, MANGO SAUCE

STRAWBERRY & CHOCOLATE CREPE ● 🌿

HOUSE MADE CREPE WITH STEWED STRAWBERRIES & CHOCOLATE GANACHE

DARK & STORMY CHEESECAKE ● 🥜

LIME ZEST, GINGER GRAHAM CRACKER BASE, GOSLINGS RUM

SYMBOLOLOGY

🌿 *GLUTEN FREE*
🥜 *VEGETARIAN*
🥛 *DAIRY FREE*

● *EGGS*
🥜 *TREE NUT*



*A DISCRETIONARY 18% SERVICE CHARGE WILL BE ADDED TO ALL BILLS
"A MINIMUM SPEND OF \$30 FOR AMEX CARDS IS REQUIRED"
APOLOGIES FOR ANY INCONVENIENCE*

PASTRIES

PLAIN CROISSANT | 3.00 ● ✂

CHOCOLATE CROISSANT | 3.00 ● ✂

ALMOND CROISSANT | 4.90 🌿 ● ✂

APPLE CRUMBLE CROISSANT | 4.90 🌿 ● ✂

NUTELLA CROISSANT | 6.50 ● ✂

BANANA BREAD | 4.05 ● ✂

ECLAIRS | 5.85 ●

GLUTEN FREE BROWNIE | 5.75 🌿 🌿 ● ✂

GLUTEN FREE CARROT CAKE | 5.20 🌿 🌿 ● ✂

GLUTEN FREE CHOCOLATE CHIP COOKIE | 2.30 🌿 🌿 ● ✂

GLUTEN FREE PEANUT BUTTER COOKIE | 2.30 🌿 🌿 ● ✂

GLUTEN FREE CHOCOLATE PILLOW COOKIE | 3.50 🌿 🌿 ● ✂

TRIPLE CHOCOLATE MUFFIN | 5.85 ● ✂

CHERRY CRUMBLE MUFFIN | 4.85 ● ✂

BLUEBERRY MUFFIN | 4.85 ● ✂

**PEANUT BUTTER & CRANBERRY
PROTEIN BAR** | 3.50 🌿 🌿

VEGAN CHOCOLATE CAKE | 5.85 🌿 ✂

Beer: Bottle / Can

AUSTRIA

STIEGL GOLDBRAU

GENTLE BITTERNESS, FULL BODIED
BUT CRISP
0.3 LIT | \$8.50

MURAEUR WEISSBIER

FINE HOPS WITH NOTES BANANA
0.5 LIT | \$12.50

MURAEUR RADLER CRANBERRY

TART-SWEET AND PLEASANTLY FRUITY
0.33 LIT | \$8.50

MURAEUR RADLER LEMON

REFRESHING CITRUS FLAVOR
0.33 LIT | \$8.50

MURAEUR RADLER APRICOT & ELDERFLOWER

FLORAL NOTES WITH A FRUITY
APRICOT TASTE
0.33 LIT | \$8.50

MURAEUR BLACK HILL

SWEET MALTY-CLEAN FINISH
0.33 LIT | \$8.50

MURAEUR MARZENBIER

FRESH-CLEAN-LIGHT BITTER HOPS
0.33 LIT | \$8.50

TRUMER PILS

LIGHT HOP AROMA-LIGHT
BODY-BALANCED
0.33 LIT | \$8.50

OBERTRUMER ORIGINAL ZWICKL

FRESH-LIGHT-DAMN TASTY
0.33 LIT | \$8.50

GERMANY

WELDE CRAFT BADISCH GOSE

SALTY-CORIANDER NOTES
0.33 LIT | \$9.00

WELDE CRAFT PALE ALE

TROPICAL FRUIT, SLIGHTLY
BITTER-LIGHT HOP
0.33 LIT | \$9.00

WELDE CRAFT CITRA HELLES

CITRUS-FRUITY-HOPPY
0.33 LIT | \$9.00

WELDE CRAFT BOURBON BARELLBOCK

FINE BOURBON TASTE-GREEN
HOPS-STRONG
0.33 LIT | \$9.50

WELDE CRAFT IPA

HEAVY-GREEN FRUITS-LIGHT BITTER
0.33 LIT | \$9.00

SOUTH AFRICA

CIDER SAVANNA

SEMIDRY, FULL APPLE AROMAS, HINT
OF MELON
0.33 LIT | \$8.50

CANADA

OFF THE RAIL CZECHMATE PILSNER

LIGHT HERBY-CRISP-CLEAN
0.473 LIT | \$11.50

OFF THE RAIL CITRA ALE

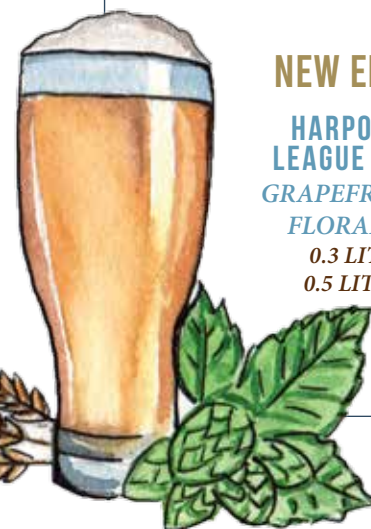
LEMONS & LIMES
0.473 LIT | \$12.00

STRANGE FELLOWS JONGLEUR WIT BEER

TROPICAL FRUIT-ORANGE-SPICES
0.473 LIT | \$12.00

STRANGE FELLOW POPINJAY WEST COAST SOUR

HOPPY SOUR
0.473 LIT | \$12.00



Schnapps, Austrian

APRICOT | \$13.00

PEAR | \$10.00

ORGANIC APPLE | \$13.00

RASPBERRY | \$16.00

ORGANIC
POTATO | \$10.00

DAMSON | \$13.00

ORGANIC BEER | \$13.00

Favourites

AMALFITANA COCKTAIL

HOMEMADE LIMONCELLO,
LEMON JUICE, MINT,
CRANBERRY, RASPBERRY,
PROSECCO | \$15.00

HUGO SPRITZER

WHITE SECCO WITH
ELDERFLOWER &
MINT | \$14.00

ARNE'S BELLINI

HOMEMADE PEACH PUREE &
WHITE SECCO | \$16.00

WHITE WINE SPRITZER

\$12.00

HOMEMADE LIMONCELLO

\$10.00

Draught Beer

NEW ENGLAND

HARPOON REC LEAGUE HAZY IPA

GRAPEFRUIT ZEST-
FLORAL-LIGHT
0.3 LIT | \$9.00
0.5 LIT | \$12.00

AUSTRIA

TRUMER PILS

ARNIE'S NO 1
CHOICE
0.3 LIT | \$8.50
0.5 LIT | \$11.50

DEVIL'S ISLE

BAR MENU



COME VISIT
OUR NEW SHOP



ISLAND PANTRY IS A LOCAL SHOP FOCUSING ON FRESH AND NATURAL PRODUCTS. NUTRITION AND GIVING PEOPLE HEALTHIER AND CLEANER CHOICES IS SOMETHING WE ARE PROUD OF. WE FEATURE HOUSE MADE SOURDOUGH BREAD AND BAKED GOODS AS WELL AS FRESH PASTA, OUR LOCALLY ROASTED COFFEE AND CRAFT BEERS, ORGANIC AND BIODYNAMIC WINES.

5 SERPENTINE RD. PEMBROKE.
WWW.ISLANDPANTRY.BM

CHAMPAGNE COCKTAIL



SUGAR CUBE, ANGOSTURA BITTER, REMY MARTIN, VSOP CHAMPAGNE | \$15.00

YELLOW BIRD



GOSLINGS GOLD & SILVER RUMS, BANANA, GALLIANO, ORANGE, PINEAPPLE, LIME JUICE | \$15.00

COSMOPOLITAN



KETEL ONE VODKA, COINTREAU, CRANBERRY & LIME JUICE, ORANGE BITTERS | \$16.00

SIGNATURE COCKTAIL
*Devil's Isle Coffee
Old Fashioned*



**BARREL AGED RUM OR BOURBON,
SIMPLE SYRUP, COLD BREW COFFEE, OLD
FASHIONED BITTERS, MARASCHINO
CHERRIES & ORANGE SLICE | \$18.00**

MAI TAI



GOSLINGS BLACK RUM, PINEAPPLE, COINTREAU, LIME, AMARETTO, FALERNUM, ORGEAT SYRUP | \$18.00

MOJITO



MINT LEAVES, GOSLINGS SILVER RUM, LIME JUICE, SUGAR, SODA WATER | \$15.00

NEGRONI



BOMBAY DRY GIN, CAMPARI, MARTINI, ROSSO SWEET VERMOUTH | \$16.00

BLOODY MARY



KETEL ONE VODKA, TOMATO JUICE, LEMON JUICE, HOT PEPPER SAUCE, WORCESTERSHIRE SAUCE | \$15.00

CLASSIC PIMM'S



PIMM'S, ORANGE, LEMON, CUCUMBER, STRAWBERRIES, LEMONADE, GINGER ALE | \$14.00

AMARETTO SOUR



DISARONNO AMARETTO, WOODFORD BOURBON, LEMON JUICE, DEMERARA SYRUP, EGG WHITE | \$16.00

PORNSTAR MARTINI



TITO'S VODKA, PASSION FRUIT PUREE, ORANGE & LEMON JUICE, SUGAR SYRUP, CHAMPAGNE | \$18.50

PENICILLIN



DEWAR'S WHISKEY, GINGER PURE, ISLAY SCOTCH, LEMON JUICE, HONEY SYRUP | \$16.00

FRENCH MARTINI



TITO'S VODKA, CHAMBORD LIQUEUR, PINEAPPLE JUICE | \$15.00

RHUBARB COLLINS



BOMBAY SAPPHIRE GIN, RASPBERRY, AMARO, ELDERFLOWER LIQUEUR, LEMON, EGG WHITE, SIMPLE SYRUP, SODA | \$17.00

DAIQURI



GOSLINGS SILVER RUM, LIME JUICE, SUGAR SYRUP, BITTERS | \$15.00

SINGAPORE SLING



BOMBAY GIN, CHERRY BRANDY, BENEDICTINE, COINTREAU, PINEAPPLE & LIME JUICE, GRENADINE, ANGOSTURA | \$16.00

MANHATTAN



JACK DANIELS RYE WHISKEY, AVERNA AMARO, ANGOSTURA, ORANGE BITTERS | \$17.50

CHERRY BLOSSOM



LUXARDO GIN, LYCHEE, PINEAPPLE, BENEDICTINE, BOHEMIAN BITTERS | \$18.00

SECRET GARDEN



HENDRICKS, ST. GEMAIN, CUCUMBER SYRUP, LIME, EGG WHITE, PROSECCO | \$17.00

ESPRESSO MARTINI



ABSOLUT VANILLA VODKA, DEVIL'S ISLE ESPRESSO, COFFEE LIQUEUR | \$16.00

SENSEI



PLUM WINE, MANGO PUREE, LEMON, ORANGE BITTERS, CHILI, BUTTERSCOTCH | \$15.00

GREEN PUNCH



GOSLINGS SILVER RUM, OVERPROOF RUM, PERNOD, FALERNUM LIQUEUR, CREME DE MENTHE, LIME JUICE | \$18.00

MINT JULEP



MINT LEAVES, WOODFORD RESERVE, SUGAR SYRUP, ANGOSTURA BITTERS | \$18.00

MEXICAN TOURIST



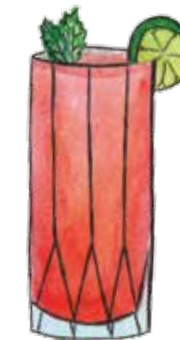
MILAGRO TEQUILA, PINEAPPLE, TAMARIND, LIME, AGAVE, GINGER BEER | \$17.00

OH HONEY, HONEY



GIN, MARTINI AMBRATO, VERMOUTH, FINO SHERRY, PASSION FRUIT SYRUP | \$17.00

RATTLE SNAKE



BACARDI 4, BANANA LIQUEUR, GRAPEFRUIT JUICE, LEMON, MAPLE, MINT | \$17.00

PAPI RICO



ILEGAL MEZCAL, ANCHO CHILE LIQUEUR, MANGO, SIMPLE SYRUP, LIME JUICE, PEPITA RUM | \$18.00

TRUFFLE CANDY



VODKA, AMARO MONTENEGRO, TRUFFLE, LEMON, SIMPLE SYRUP, EGG WHITE | \$15.00