



BREAKFAST

MENU



THE BEST MEMORIES ARE MADE AROUND THE TABLE.
WELCOME TO VILLAGE PANTRY

SIGNATURE DISHES



CHILAQUILES | 19.45 🌿 🥚 🥜

TORTILLA CHIPS COOKED WITH COTIJA CHEESE, SOUR CREAM, FRIED EGG, AVOCADO, CILANTRO, RED ONIONS, ROASTED AMISH CHICKEN

YOUR CHOICE OF:

- A SPICY TOMATILLO SAUCE
- TOMATO SAUCE

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

SWEET

BLUEBERRY & LEMON CREPE | 16.80 🌿 🥚 🥜
HOUSE MADE CREPE, LEMON CUSTARD, ALMONDS, BLUEBERRY COMPOTE

BANANA BREAD FRENCH TOAST | 16.80 🥚 🥜
CARAMELIZED BANANA BREAD SOAKED IN EGG, CREAM & VANILLA

CLASSIC PANCAKES OR HOUSE MADE WAFFLES | 16.80 🥚 🥜
ADD ONE TOPPING

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

OMELETS



WESTERN OMELET | 19.45 🌿 🥚
HAM, FARMHOUSE CHEDDAR CHEESE & GRILLED VEGETABLES

GOAT CHEESE & GREENS | 18.50 🌿 🥚
GOAT CHEESE, GREENS & CARAMELIZED ONIONS

SAVORY



THE GREAT BRIT | 28.05 🌿 🥚 🥜

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

EGGS BENEDICT | 19.25 🌿 🥚

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

2 EGGS YOUR WAY | 15.55 🌿 🥚

WITH EITHER HAM, SAUSAGE OR BACON & YOUR CHOICE OF TOAST

TOSTADA BENEDICT | 19.25 🌿 🥚

CORN TORTILLA, HOUSE MADE FRIJOLE, SALSA ROJA, GUACAMOLE, COTIJA CHEESE, CILANTRO, TOMATO, ONION

HASH BROWNS & EGGS | 19.95 🌿 🥚

HOUSE MADE CHORIZO, EGGS, TOMATO SAUCE, CRUSHED PEPPERS, RED PEPPERS

CHICKEN & WAFFLES | 23.10

ORGANIC FARM FRESH FRIED CHICKEN THIGHS, HOUSE MADE WAFFLES

YOUR CHOICE OF:

- JAMAICAN JERK MAPLE SYRUP
- BLUEBERRY HONEY COMPOTE

ON A BREAD



EGG SANDWICH | 14.70 🥚

2 EGGS YOUR WAY, NATURAL CRISPY APPLEWOOD 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 \$5.50

AVOCADO BAKE | 19.55 🥚

A BLEND OF MELTED CHEESES AND EGGS WITH ALL NATURAL SMOKED HAM & CRUSHED AVOCADO ON TOAST

CHOOSE FROM OUR HOUSE MADE SOURDOUGH BREADS

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

SIDES

2 EGGS | 5.80

GUACAMOLE | 6.95

TOAST | 4.85

POTATO ROASTI | 6.45

SAUTÉED MUSHROOMS | 6.45

SAUTÉED TOMATOES | 6.35

SIDE BACON/TURKEY BACON | 7.30

SIDE HAM | 6.45

SIDE SAUSAGE | 7.70

FRUIT SALAD | 6.45

HASH BROWNS | 6.45

SYMBOLOGY

- 🌿 DAIRY FREE
- 🥜 PALEO
- 🥚 EGGS
- 🥜 TREE NUT
- 🌿 GLUTEN FREE
- 🌿 VEGETARIAN
- 🥚 SHELLFISH

ALSO VISIT US

AT DEVIL'S ISLE RESTAURANT IN
HAMILTON AND ANY BUZZ
LOCATION ACROSS THE ISLAND



BOOK OUR CATERING SERVICES



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



VILLAGE PANTRY'S PERFECT BREAKFAST RECIPE

- 1 CUP DEVIL'S ISLE
LOCALLY ROASTED COFFEE
- 2 PARTS GREAT SERVICE
- 4 PARTS LOCAL INGREDIENTS
- 1-3 DELICIOUS MEALS
- 4 PARTS FAMILY & FRIENDS
- 1 BEAUTIFUL MEMORY MADE



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.
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KIDS BREAKFAST MENU

POWER UP | 9.55



1 SAUSAGE, 2 RASHERS OF BACON AND 1 EGG.
SERVED WITH TOAST (WHOLE WHEAT, WHITE
WHEAT OR GLUTEN-FREE) AND BERRIES

PANTRY PANCAKE | 8.50



OUR SIGNATURE MINI PANCAKES WITH BUTTER,
MAPLE SYRUP. CHOOSE FROM PLAIN, BLUEBERRY,
BANANA, CHIA OR CHOC CHIP.

ADD BACON \$3.05 OR EGG \$2.90

GRILLED CHEESE SANDWICH | 8.65

CHOICE OF BREAD (WHOLE WHEAT, WHITE WHEAT
OR GLUTEN FREE) WITH MELTED CHEESE.

ADD BACON \$3.05 OR EGG \$2.90

SYMBOLGY



GLUTEN FREE

VEGETARIAN



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"



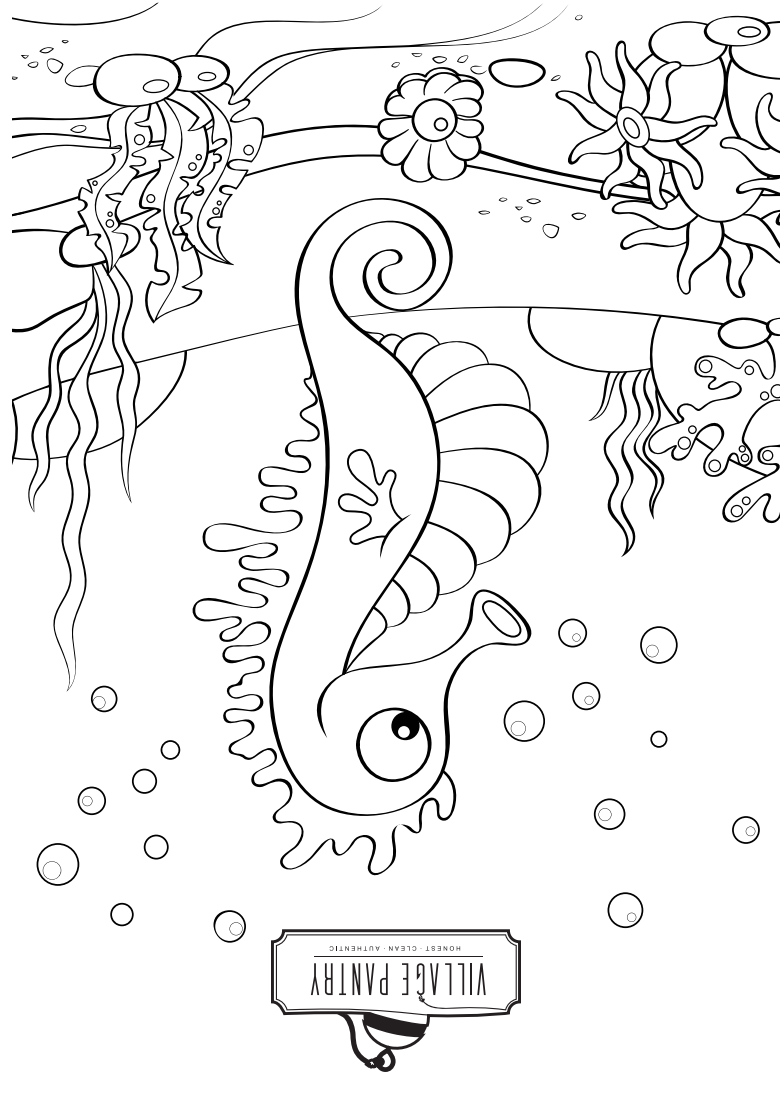
VILLAGE PANTRY
HONEST · CLEAN · AUTHENTIC



VILLAGE PANTRY
HONEST · CLEAN · AUTHENTIC



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HONEST · CLEAN · AUTHENTIC



VILLAGE PANTRY
HONEST · CLEAN · AUTHENTIC



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



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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
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OUR LOCALLY ROASTED COFFEE AND
CRAFT BEERS, ORGANIC AND
BIODYNAMIC WINES.

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KIDS MENU

SYMBOLOLOGY



DAIRY FREE



PALEO



EGGS



TREE NUT



GLUTEN FREE



VEGETARIAN



SHELLFISH

MAINS

CHICKEN NOODLE SOUP | 7.30

ORGANIC CHICKEN, VEGGIES & GLUTEN FREE PASTA

SPAGHETTI & MEATBALLS | 14.45

WITH TOMATO SAUCE & GRASS FED MEATBALLS

(GLUTEN FREE PASTA AVAILABLE ON REQUEST)

CHICKEN FINGERS & FRIES | 17.30

GRASS FED BURGER | 14.45

GRASS FED BURGER, CHEESE, TOMATO, BURGER BUN

FISH & CHIPS | 17.30

FRIED OR GRILLED FISH, FRENCH FRIES, BROCCOLI & CARROTS

GRILLED CHICKEN BREAST | 14.45

WITH BROCCOLI, CARROTS & FINGERLING POTATOES

MAKE YOUR OWN PIZZA | 11.55

CHEESE, TOMATO SAUCE & THE CHOICE OF YOUR FAVORITE TOPPINGS

PIZZA POCKETS | 11.55

CHEESE, TOMATO SAUCE & THE CHOICE OF YOUR FAVORITE TOPPINGS WITH A SIDE OF BROCCOLI & CARROTS



DESSERT

CHOCOLATE MOUSSE | 7.95

A SMALL POT OF CHOCOLATE HEAVEN WITH A MOOSE COOKIE FOR DIPPING

OPTIONAL: SWAP THE COOKIE FOR BERRIES, NO PROBLEM

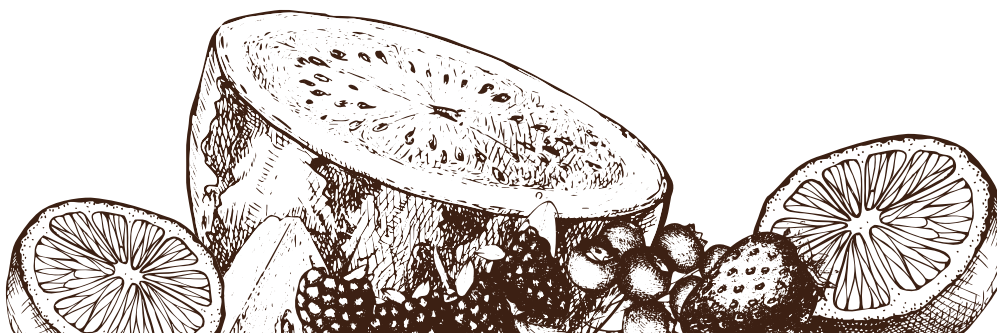
PANTRY FRUIT POTS | 7.30

CHOOSE FROM ORANGE & BERRIES OR STRAWBERRY & HONEYDEW

ICE CREAM SANDWICH WITH BERRIES | 8.10

"ONLY FOR THE GOOD KIDS"
ICE CREAM CUP | 8.10
2 SCOOPS OF ICE CREAM WITH BERRIES & GLUTEN FREE COOKIE

ICE CREAM FLAVORS:
VANILLA, CHOCOLATE & STRAWBERRY





DRINKS *for* KIDS

INFUSED CRAFT WATERS | 5.45

WITH FRUITS, ALL-NATURAL SYRUPS & SPARKLING WATER

STRAWBERRY FIELDS

ORANGE SLICES WITH STRAWBERRY/LIME SYRUP & FRESH STRAWBERRIES

THE PANTRY RIBENA

BLUEBERRIES, LEMON, LIME & BLACKCURRANT SYRUP

FRESHLY MADE SODA | 4.05

WITH ALL-NATURAL SYRUPS & SPARKLING WATER

ORANGE & PASSIONFRUIT / BLACKCURRANT & BLUEBERRY
STRAWBERRY & LIME / SOUR CHERRY

CHOOSE YOUR FLAVOR SERVED OVER ICE.
ADD AN ICE CREAM FLOATER \$2



SHAKES & SMOOTHIES | 7.50

BARNEY'S BEST

VANILLA ICE CREAM,
BLUEBERRIES &
STRAWBERRIES WITH
YOUR CHOICE OF MILK

ELMO'S FAV

VANILLA ICE CREAM,
CHERRIES,
STRAWBERRIES &
COCONUT WATER

MOANA COLADA

MANGO, PINEAPPLE,
BANANA, VANILLA
ICE CREAM &
COCONUT WATER

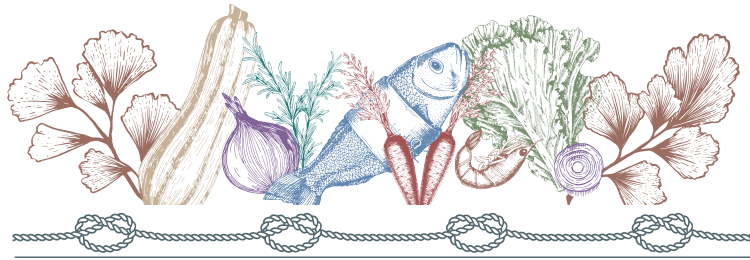
MOGLI'S TREAT

CHOCOLATE ICE CREAM,
BANANAS, WALNUTS &
ALMOND MILK



LUNCH & DINNER

MENU



THE BEST MEMORIES ARE MADE AROUND THE TABLE.
WELCOME TO VILLAGE PANTRY

APPETIZERS

CALAMARI MOJO | 14.90 ●

FRIED CALAMARI, GARLIC, LEMON, FRESH HERBS,
OLIVE OIL

QUINOA & ROASTED BEET SALAD | 13.85 🌱 🌱

FETA CHEESE, LOCAL MICRO GREENS, ARUGULA,
FENNEL

ALASKAN CRAB CAKE | 24.85 ● 🌱 🌱

ORANGE MUSTARD MAYO, BELL PEPPERS, CHIVES,
WATERCRESS

BURRATA MOZZARELLA | 19.95 🌱 ●

OUR HOUSE FOCACCIA, PESTO SAUCE, GARLIC,
CHERRY TOMATOES, RED ONION, FRESH BASIL

GREEN LOCAL FISH CEVICHE | 15.75 🌱 🌱

LOCAL FISH, AVOCADO, CITRUS CILANTRO, RED
ONION, TOMATILLO SAUCE, CORN TORTILLA CHIPS

COCONUT MUSSEL POT | 20.40 🌱 🌱

COCONUT MILK, CILANTRO, ONIONS, GARLIC,
TOMATOES, CHILI

VP FISH CHOWDER | 13.20 🌱

HOUSE MADE BAGUETTE

PASTA

SPAGHETTI BOLOGNESE | 27.70

GRASS-FED GROUND BEEF, TOMATOES, REGGIANO
PARMESAN

CASARECCE CARBONARA & GRILLED SCALLOPS | 31.20 🌱 ●

PARMESAN-CREAM SAUCE, APPLEWOOD SMOKED
BACON, ITALIAN PARSLEY

HOUSEMADE RAVIOLI | 24.15 🌱 ●

GOAT CHEESE, BEETS, GARLIC OIL, SHAVED
PARMESAN, LOCAL BERRY FRESH SPROUTS, SAGE,
PINE NUTS

TRUFFLE & SHRIMP LINGUINI | 33.60 ●

TIGER SHRIMPS, PORTOBELLO MUSHROOMS,
ONION, GARLIC, SPINACH, WHITE WINE, PARMESAN

CHICKEN CASARECCE | 26.25

ORGANIC CHICKEN BREAST, SPINACH, TOMATO
SAUCE, MOZZARELLA CHEESE, CRISPY BREAD
CRUMBS, ONIONS

VEGAN

APPETIZERS

KELP CAKES | 13.85 🌱 🌱

POTATO, CHICKPEA, SEAWEED, SAFFRON AIOLI, DILL
PEARLS

KALE CAESAR SALAD | 12.35 🌱 🌱

VEGAN CAESAR DRESSING, VEGAN CHEESE,
CROUTONS

GUACAMOLE & CHIPS | 9.80 🌱 🌱 🌱

SMASHED AVOCADO

MAINS

QUINOA & LENTIL BURGER | 20.80 🌱 🌱

SHREDDED RED BEETS, INDIAN SPICES, AVOCADO,
ORGANIC CIABATTA BUN, FRIES OR SALAD

QUESADILLA | 25.40 🌱 🌱

FLOUR TORTILLAS, TOMATO, ONION, BLACK BEANS,
CASHEW CREAM, VEGAN CHEESE, SALSA

AVOCADO FLATBREAD | 31.20 🌱 🌱

ROASTED ARTICHOKES, CASHEW PESTO, TOMATOES,
BALSAMIC-CHERRY-GLAZE, BEYOND MEAT SAUSAGE,
VEGAN CHEESE

CREAMY VEGAN SAUSAGE SPAGHETTI | 26.25 🌱 🌱 🌱

BEYOND MEAT SAUSAGE, CASHEW CREAM, ONIONS,
BRUSSEL SPROUTS, GARLIC, VEGAN MOZZARELLA

BOWLS

KALE & BABY SPINACH CAESAR SALAD | 20.60 ●

CHOPPED KALE, BABY SPINACH, CRISPY BACON,
CROUTONS, REGGIANO PARMESAN

WHOLESUME BOWL | 24.25 🌱 🌱

SAUTÉED SHAVED PARSNIP, MIXED SPROUTS,
CHICKPEAS, EDAMAME BEANS, QUINOA,
ORGANIC BABY KALE, SPINACH, AVOCADO,
HOUSE PICKLED BEETS

LUCKNOW BIRYANI BOWL | 22.05

VEGETABLE RICE BIRYANI, RED ONION RELISH,
CUCUMBER MINT RAITA, SPINACH, SHREDDED
KALE, CRISPY LENTILS, TIKKA DRESSING

ADD A PROTEIN

- PULLED CHICKEN | 8.80
- PAN FRIED LOCAL CATCH | 17.20
- GRILLED SCOTTISH SALMON | 16.55
- QUINOA & LENTIL BURGER | 6.95
- GRILLED OCTOPUS | 16.25
- PULLED BEEF BRISKET | 8.80
- PORK BELLY | 8.80
- FALAFEL | 6.70
- DENVER STEAK | 12.15
- GRILLED SHRIMP | 17.65

CHOOSE A DRESSING

- AUSTRIAN PUMPKIN SEED OIL,
APPLE CIDER, DIJON MUSTARD
- CUBAN MANGO MOJO LIME
- BERMUDA HONEY-DIJON
CURRY MAYO
- VEGAN CAESAR DRESSING
- CLASSIC CAESAR DRESSING
- BUTTERMILK RANCH
- TOMATO-BASIL VINAIGRETTE

POKE BOWL | 39.25 🌱 🌱 🌱

KELP NOODLES, MIXED SEA VEGGIES, BROWN
RICE, EDAMAME BEANS, ORGANIC BABY KALE,
PICKLED GINGER, ROASTED NUTS

CHOOSE A PROTEIN

- PULLED CHICKEN
- RAW DAILY CATCH
- RAW TUNA
- HOUSE CURED SCOTTISH
SMOKED SALMON
- AVOCADO TEMPURA
- PORK BELLY

CHOOSE A SAUCE

- PONZU SAUCE
- SPICY GINGER
- AVOCADO-CILANTRO DRESSING

OCEAN

MAINS

GRILLED LOCAL FISH TACOS | 39.25

SWEET AVOCADO SALSA, CILANTRO, TOMATILLO SAUCE, TOMATO SALSA, RED CABBAGE, SOUR CREAM, SIDE SALAD

YOUR CHOICE OF: CORN OR FLOUR TORTILLA

GRILLED SCOTTISH SALMON | 35.80

HONEY-GINGER GLAZE, POTATOES, ASPARAGUS, BROCCOLINI, LEMON BUTTER

ROCKFISH CRUSTED WITH CHILI & DEVIL'S ISLE COFFEE | 43.60

SAUTÉED BRUSSEL SPROUTS, BERMUDA PUMPKIN SAUCE

SEAFOOD CASSEROLE | 41.60

OCTOPUS, MUSSELS, CLAMS, SHRIMP, LOCAL CATCH IN TOMATO SAUCE WITH BLACK OLIVES, CAPERS AND GARLIC BREAD

CATCH OF THE DAY | 41.50

WITH YOUR CHOICE OF TWO SIDES

SURF & TURF | 53.55

GRASS FED RIB EYE, GARLIC TIGER SHRIMP, CHIMICHURRI (HERBS WITH NUTS)

WITH YOUR CHOICE OF 2 SIDES

LOCAL FISH SANDWICH BERMUDA STYLE | 26.55

ORGANIC RAISIN BREAD, GUACAMOLE, HOMEMADE TARTARE SAUCE, TOMATO

PIZZAS

CHICKEN TIKKA MASALA | 23.10

ONIONS, CILANTRO, GARLIC CHILI SAUCE, CURRY BASE

CHICKEN SHAWARMA PIZZA | 25.20

GRILLED ORGANIC CHICKEN, ONIONS, MOZZARELLA, PARSLEY, YOGHURT, HUMMUS BASE

FETA & SPINACH | 24.15

CARAMELIZED ONIONS, MUSHROOMS, MOZZARELLA CHEESE, TOMATO BASE

CAPRICCIOSA | 25.40

PROSCIUTTO COTTO HAM, OLIVES, MUSHROOMS, ARTICHOKE, ANCHOVIES, MOZZARELLA CHEESE, TOMATO BASE

PORTUGUESE PIZZA | 25.20

RED BELL PEPPERS, SPICY & MILD CHORIZO, CILANTRO, SOUR CREAM LEMON SAUCE, MOZZARELLA CHEESE, TOMATO BASE

PARMA HAM & BUFFALO MOZZARELLA | 25.40

ROSEMARY CREAM, ARUGULA, TRUFFLE SAUCE, CHERRY TOMATOES, MOZZARELLA CHEESE, TOMATO BASE

SMOKED SALMON & AVOCADO | 33.60

HOUSE SMOKED SALMON, AVOCADO, ARUGULA, SOUR CREAM, CREAM CHEESE BASE, RED ONION, ARTICHOKE, MOZZARELLA CHEESE, EMMENTAL CHEESE, PUMPKIN VINAIGRETTE

GLUTEN FREE PIZZA + 3.15

FARM

MAINS

CHOPS



Joyce Farms GRASS-FED 100Z DENVER STEAK | 36.95

NZ GRASS-FED LAMB CHOPS | 52.50

8oz BEEF TENDERLOIN | 50.40

WITH YOUR CHOICE OF 2 SIDES WITH TARRAGON BEARNAISE SAUCE OR THYME JUS

8oz BURGER | 27.70

BRIOCHE BUN, TRUFFLE MAYO, CRISPY ONIONS, BACON JAM, CHEESE, MANGO-CHILI CHUTNEY, WITH YOUR CHOICE OF FRIES OR SALAD

BUTTERMILK FRIED CHICKEN | 32.35

ALL NATURAL CHICKEN, MAC & CHEESE, RANCH COLESLAW, FRIED ONION RINGS

Joyce Farms DENVER STEAK TACOS | 40.40

DENVER STEAK, GUACAMOLE, BLACK BEAN SALSA, CRUSHED PEPPER SAUCE, COTIJA CHEESE, CILANTRO, SIDE SALAD

STUFFED CORNISH HEN | 30.45

CHORIZO STUFFING, ASPARAGUS, MUSHROOMS, FINGERLING POTATOES, TOMATO & THYME JUS

FLAT BREADS

ALSATIAN STYLE FLAT BREAD

SWEET PEAR FLAT BREAD | 23.10

CARAMELIZED PEAR, GOAT CHEESE, CHERRY BALSAMIC, FRESH ROSEMARY, ALMONDS

FORESTIER FLAT BREAD | 21.95

SOUR CREAM, SLICED WHITE ONIONS, GRUYERE CHEESE, EMMENTAL CHEESE, GRILLED PORTOBELLO MUSHROOMS, CARAMELIZED ONIONS, HOUSE SMOKED PORK BELLY LARDONS

Organic
WHOLEWHEAT
AVAILABLE!

SIDES

9.25

- HAND CUT FRIES | 9.05
- TRUFFLE OR BLUE CHEESE FRIES | + 2.90
- ONION RINGS
- CAULIFLOWER RICE
- MAC N CHEESE
- SAUTÉED GARLIC GREENS
- MIXED VEGETABLES
- GARLIC BREAD
- FINGERLING POTATOES
- SIDE SALAD
- BROCCOLINI
- BALSAMIC BRUSSEL SPROUTS
- WHITE FLAT BREAD: GARLIC, ROSEMARY, OLIVE OIL

SYMBOLOGY

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

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"A DISCRETIONARY 18% SERVICE CHARGE WILL BE ADDED TO ALL BILLS".



DESSERTS

13.15

CINNAMON PEACH CRUMBLE

WITH AN ALMOND CREAM & A
BUCKWHEAT HONEY CRUMBLE, ALEX &
PETE'S VANILLA ICE CREAM

CARROT & ZUCCHINI CAKE

GLUTEN FREE & TOPPED WITH
PINEAPPLE CONFIT & CREAM CHEESE
ICING

LIME & LEMON TART
ITALIAN MERINGUE, MANGO SAUCE

VEGAN CHOCOLATE CAKE
RASPBERRY SAUCE, BERRIES

SALTED CARAMEL TART
VANILLA SAUCE

APPLE STRUDEL
CRÈME ANGLAISE, VANILLA ICE CREAM

WINES

"NOBLE SWEET WINES"

CUVÉE AUSLESE CHARDONNAY/WELSCHRIESLING, ILLMITZ
350ML | 50.00, 2OZ GLASS | 8.50

GRANDE CUVÉE TROCKENBEERENAUSLESE NO. 6, ILLMITZ
350ML | 96.00, 2OZ GLASS | 16.00

ZWEIGELT TROCKENBEERENAUSLESE NO. 2, ILLMITZ 350ML | 96.00

SYMBOLOLOGY

 VEGETARIAN

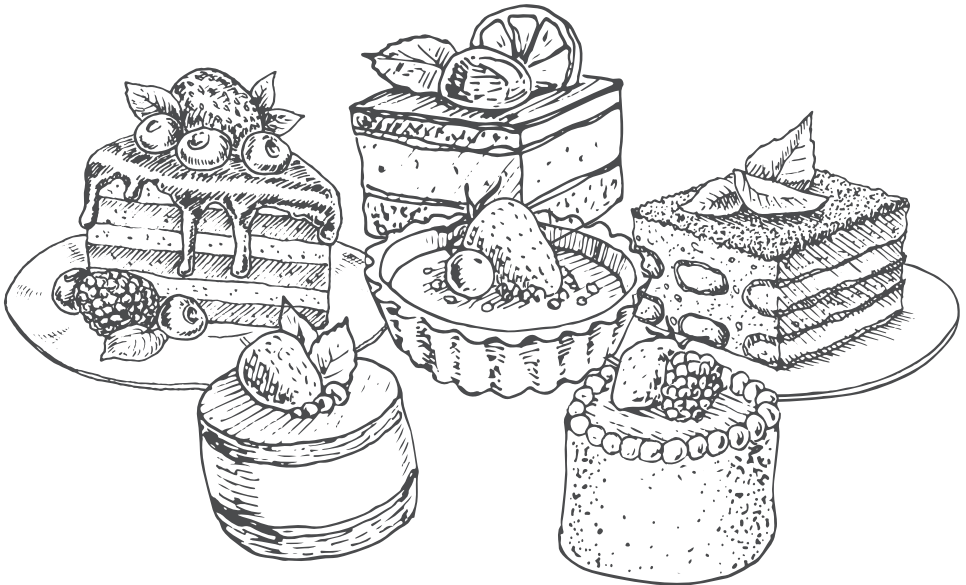
 DAIRY FREE

 GLUTEN FREE

 EGGS

 TREE NUT

DESSERTS



ALSO VISIT US

AT DEVIL'S ISLE RESTAURANT IN HAMILTON,
ISLAND PANTRY IN 5 SERPENTINE RD.
PEMBROKE AND ANY BUZZ LOCATION
ACROSS THE ISLAND



BOOK OUR CATERING SERVICES



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

BEER: BOTTLE/CAN

AUSTRIA

MURAUER BLACK HILL
SWEET MALTY-CLEAN FINISH
0.33 LIT | 8.50

MURAUER 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 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
BARELL BOCK**
FINE BOURBON TASTE-GREEN
HOPS-STRONG
0.33 LIT | 9.50

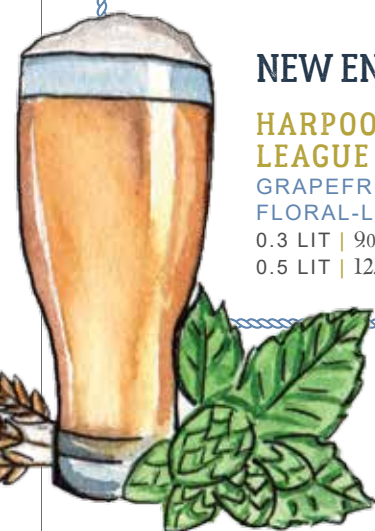
SOUTH AFRICA

CIDER SAVANNA
SEMIDRY, FULL APPLE AROMAS,
HINT OF MELON
0.33 LIT | 8.50

CANADA

OFF THE RAIL CITRA ALE
LEMONS & LIMES
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 ELDER-
FLOWER & 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

VILLAGE PANTRY

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



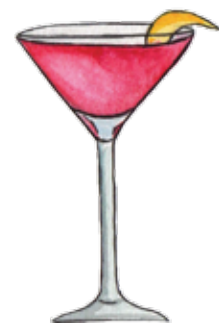
SUGAR CUBE, ANGOSTURA BITTER, REMY MARTIN, VSOP, CHAMPAGNE | 15.00

YELLOW BIRD



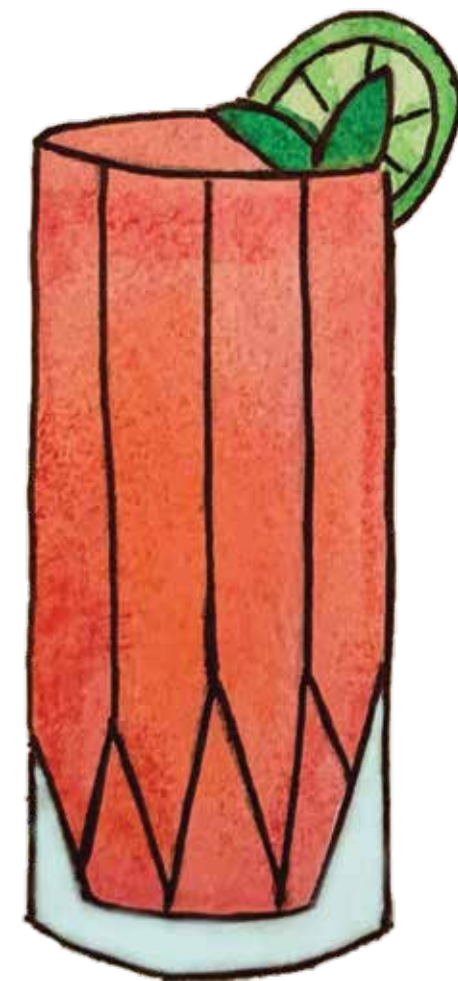
GOSLINGS GOLD & SILVER RUMS, BANANA, GALLIANO, ORANGE, PINEAPPLE, LIME JUICE | 15.00

COSMOPOLITAN



STOLICHNAYA VODKA, COINTREAU, CRANBERRY & LIME JUICE, ORANGE BITTERS | 16.00

SIGNATURE COCKTAIL
ISLANDERS MULE



GOSLINGS BLACK RUM, LIME JUICE, CAPTAIN MORGAN SPICED RUM, PINEAPPLE PURÉE, AMARETTO, BITTERS, GINGER BEER | 18.00

MAITAI



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

MOJITO



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

NEGRONI



BOMBAY SAPHIRE GIN, CAMPARI, MARTINI ROSSO SWEET VERMOUTH | 16.00

BLOODY MARY



STOLICHNAYA VODKA, TOMATO JUICE, LEMON JUICE, HOT PEPPER SAUCE, WORCESTER-SHIRE 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, PUREE, CHAMPAGNE | 18.50

PENICILLIN



CHIVAS REGAL 12 WHISKEY, GINGER PUREE, ISLAY SCOTCH, LEMON JUICE, HONEY SYRUP | 16.00

FRENCH MARTINI



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

RHUBARB COLLINS



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

MANHATTAN



SAZERAC RYE WHISKEY, AVERNA AMARO, ORANGE BITTERS, ANGOSTURA | 17.50

CHERRY BLOSSOM



HENDRICKS GIN, LYCHEE, PINEAPPLE, BENEDICTINE, BOHEMIAN BITTERS | 18.00

SECRET GARDEN



HENDRICKS GIN, 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



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

BLOOMING FIZZ



BLOOM GIN, LIME JUICE, ELDERFLOWER MINT, MINT LEAVES, WHITE SECO | 17.00

OH HONEY, HONEY



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

RATTLE SNAKE



BACARDI 8, BANANA LIQUEUR, GRAPEFRUIT JUICE, LEMON, MAPLE SYRUP, MINT | 17.00

PAPI RICO



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

TRUFFLE CANDY



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