



## COCKTAILS

The Signature Gin Tonic **\$15**  
Hendrick's Gin, Fever Tree Mediterranean Tonic

Kingston Mule **\$10**  
Appleton Special, JWN Overproof, Mango Simple Syrup, Q Ginger Beer, Mint

New York Sour **\$10**  
Crown Royal, Lime Juice, Simple Syrup, Simi Alexander Valley Cabernet Sauvignon Float

El Fuego **\$9**  
Casa Noble Blanco, Lime Juice, Simple Syrup, Q Grapefruit Soda, Scotch Bonnet Pepper

Cranberry Passion **\$7**  
Skyy, Tanqueray, Cranberry Juice, Sprite

Explorer Martini **\$13**  
Dewar's White Label, Amaretto Di Saronno, Harvey's Bristol Cream Sherry

German Chocolate Cake Martini **\$8**  
Malibu, Bailey's Irish Cream, Amaretto Di Saronno, Milk

Aperol Spritz **\$14**  
Aperol, Q Soda, Campo Viejo Cava

## ON TAP

Local Beer / Red Stripe **\$4**

Heineken **\$4**

GROUPS OVER 8 WILL INCUR A SERVICE CHARGE OF 15%.

## BEER

Guinness Stout **\$4**  
Kirin Ichiban Lager **\$8**  
New Castle Brown Ale **\$9**  
Red Stripe **\$4**  
Red Stripe Light **\$4**

Red Stripe Lemon **\$5**  
Red Stripe Sorrel **\$5**  
Heineken **\$4**  
Sam Adams Boston Lager **\$8**  
Stella Artois Beer **\$8**

Sierra Nevada Pale Ale **\$9**  
Michelob Ultra **\$10**  
Corona **\$7**  
Smirnoff Ice Red **\$4**  
Cider Boys Apple Cider **\$8**

AC Hotel Kingston, 38-42 Lady Musgrave Road, Kingston 5. 876-750-3000

## SPARKLING

	6 oz.	Bottle
Mumm Champagne	—	<b>\$180</b>
Moët & Chandon Brut Champagne	—	<b>\$125</b>
Campo Viejo Cava Brut Reserva	<b>\$10</b>	<b>\$55</b>
Ruffino Prosecco doc	<b>\$9</b>	<b>\$48</b>

## WHITES

	6 oz. / 9 oz. / Bottle
Kim Crawford Sauvignon Blanc, New Zealand	<b>\$9 / \$14 / \$54</b>
Kung Fu Girl Riesling, Washington State	<b>\$7 / \$10 / \$42</b>
Santa Margherita Pinot Grigio Valdadige DOC, Italy	<b>\$9 / \$13 / \$54</b>
Cune Monopole Rioja, Spain	<b>\$8 / \$12 / \$48</b>
Ruffino Moscato, Italy	<b>\$10 / \$15 / \$40</b>

## ROSE

	6 oz. / 9 oz. / Bottle
Woodbridge White Zinfandel, California	<b>\$5 / \$8 / \$30</b>
Whispering Angel Cotes de Provence AC, France	<b>\$10 / \$15 / \$60</b>
Band of Roses, Washington State	<b>\$7 / \$10 / \$42</b>

## REDS

	6 oz. / 9 oz. / Bottle
Meiomi Pinot Noir, Sonoma / Santa Barbara	<b>\$10 / \$15 / \$60</b>
Catena High Mountain Estate Vineyards Malbec	<b>\$7 / \$12 / \$42</b>
Cune Crianza Tempranillo Rioja, Spain	<b>\$8 / \$12 / \$48</b>
Simi Alexander Valley Cabernet Sauvignon, Sonoma County	<b>\$14 / \$21 / \$84</b>





## SMALL PLATES

### Toasts - Soups & Salads

- Tomato Bruschetta / Toast \$12**  
Sliced Prosciutto, diced ripe tomatoes, onion, basil, olive oil, grilled garlic bread
- Avocado Bruschetta / Toast \$13**  
Avocado, onion, basil, Feta cheese crumbles
- Crispy Sea Salt Potatoes \$6**  
Smoked paprika, aioli
- Artisanal Ham & Cheese Plate \$14**  
Sliced Prosciutto & manchego cheese
- Fried Calamari \$12**  
Garlic aioli
- Traditional Meatballs \$15**  
Rich tomato sauce, Parmesan, basil
- Jerk Chicken Wings \$14**  
Mango BBQ sauce, carrot & celery sticks, creamy blue cheese fondue

- Simple Greens \$7**  
Grape tomato, sliced cucumber, shaved onion, choice of Ranch dressing or house vinaigrette
- Baked Rigatoni \$8**  
Cremini Mushrooms, Ricotta, basil
- Roasted Pumpkin Soup \$6**  
Coconut milk, allspice cream

## SOMETHING SWEET

- Warm Chocolate Cake Ala Mode \$9**  
Rich chocolate sauce, ice cream
- Island Rum Cake \$7**  
Sea salt caramel sauce, fruit compote, toasted Coconut
- Sweet Potato Cheesecake \$7**  
Mango compote, white chocolate sauce
- Ice Cream \$5**  
Caramel sauce

## ENTREES

- Caesar Salad \$11**  
Crisp romaine lettuce, herb croutons, shaved Parmesan—also available with grilled chicken (\$17) or garlic shrimp (\$22)
- Island Style B.L.T. Sandwich \$17**  
Jerk bacon, toasted baguette bread, pepper jelly spread, lettuce, sliced tomato, Parmesan dusted truffle fries
- Chargrilled All Beef Burger \$15**  
Toasted bun, cheese, lettuce, sliced tomato, pickle, Parmesan dusted truffle fries
- Premium Plant-Based Hungry Planet Burger \$17**  
Toasted bun, lettuce, tomato, onion, dill pickles, tomato chutney, Greek salad
- Rigatoni Pasta Puttanesca \$14**  
Al dente rigatoni pasta, spicy tomato ragu, herbs, Kalamata olives, anchovy, capers, Parmesan cheese—also available with pan-seared salmon fillet (\$23) or grilled chicken breast (\$18)
- Grilled Salmon \$23**  
Garlic mashed potatoes, sautéed market vegetables, white wine beurre blanc
- Blue Mountain Coffee Dusted Striploin \$38**  
Sweet potato mash, market vegetables, crispy onions, Appleton rum-infused jerk sauce
- Jerk Chicken Cobb Salad \$17**  
Lettuce, hardboiled egg, tomatoes, bacon, jerk chicken, blue cheese crumbles—choice of Ranch, Blue Cheese or Italian dressing
- Char Grilled Smoked Pork Chops \$21**  
Scotch bonnet BBQ sauce, Parmesan dusted truffle fries, coleslaw
- Chicken Alfredo \$20**  
Rigatoni pasta, grilled chicken breast, rich Parmesan cream, mushrooms, broccoli, Parmesan cheese—also available with shrimp (\$24)
- Roast Jerk Chicken \$18**  
Sweet potato, coleslaw

Disclaimer: Some dishes may contain nuts and other allergens. Consuming raw or undercooked meats, poultry, sea food, shellfish or eggs may increase the risk of food borne illness to young children, seniors and those with compromised immune systems.

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