

# Tommy Bahama®

## RESTAURANT • BAR • STORE

Town Square - Las Vegas  
6635 Las Vegas Blvd. South  
Las Vegas, NV 89119  
702-948-8006  
tommybahama.com

Tommy Bahama is the perfect location for any special event. It's a celebration of the island lifestyle — a place that is always full of warm smiles, gentle laughter and relaxed conversation; a place to wind down and recharge; a place where special celebrations are a nightly occurrence and it's easy to make life one long weekend.

### Kierland Commons

15205 N. Kierland Blvd.  
Scottsdale, AZ 85254  
480-505-3668

### Laguna Beach

400 South Coast Highway  
Laguna Beach, CA 92651  
949-376-6886

### Corona del Mar Plaza - Island Grille

854 Avocado Ave.  
Newport Beach, CA 92660  
949-760-8686

### The Gardens on El Paseo

73-595 El Paseo  
Palm Desert, CA 92260  
760-836-0188

### Old Naples

1220 Third Street South  
Naples, FL 34102  
239-643-6889

### Pointe Orlando

9101 International Dr.  
Orlando, FL 32819  
321-281-5888

### Grand Boulevard

525 Grand Boulevard  
Sandestin, FL 32550  
850-654-1743

### St. Armands Circle

300 John Ringling Blvd.  
Sarasota, FL 34236  
941-388-2888

### The Shops at Mauna Lani

68-1330 Mauna Lani Dr.  
Kamuela, HI 96743  
808-881-8686

### The Shops at Wailea

3750 Wailea Alanui Dr.  
Kihei, HI 96753  
808-875-9983

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Las Vegas, NV 89119  
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### The Market Common

3044 Howard Ave.  
Myrtle Beach, SC 29577  
843-839-1868

### Market Street

9595 Six Pines Dr.  
The Woodlands, TX 77380  
281-292-8669

# DRINKS

## Rum Concoctions

### Santiago Fizz

Matusalem Platino, Cane Syrup, Egg Whites,  
Hand-Pressed Lemon & Tarragon \$11

### Crazy Cuban

Mt. Gay Eclipse, Cruzan Coconut,  
99 Bananas, Pineapple \$9

### Velvet Swizzle

Mount Gay Extra Old, Velvet Falernum,  
Hand-Pressed Lime, Angostura \$12

### Pineapple Jalapeño Mojito

Cruzan Pineapple, Cane Syrup, Mint,  
Jalapeño & Pineapple, Soda Water \$10

### Mai Tai

Bacardi, Orgeat, Orange Curacao, Scratch Sour,  
Pineapple, Dark Rum \$9

### Gran Daiquiri

Zaya Gran Reserva 12 yr, Hand-Pressed Lime,  
Maple, Angostura \$11

### Dark 'n' Stormy

Gosling's Black Seal, Ginger Beer \$9

### The Robinson

Crusoe Organic Spiced Rum, Jasmine Liqueur,  
Orange, Scratch Sour, Mango \$12

### Kraken Up

Kraken Black Spice, Cruzan Mango, Scratch Sour,  
Lime, Orange Bitters \$11

### Strawberry Balsamico

Bacardi Dragonberry, Hand-Pressed Strawberry,  
Mint, Lime, Aged Balsamic \$10

### Painkiller #2

Pusser's Rum, Cream of Coconut, Pineapple,  
Orange, Nutmeg \$10

### Spiced Hurricane

Cruzan 9 Spice, Apricot Brandy, Scratch Sour,  
Pineapple, Pineapple-Infused Foam \$9

### Berry Caipirinha

Água Lucha Cachaça, Fresh Berries, Cane Syrup,  
Lime, Soda Water \$10

### Samba Juice

Cruzan Raspberry, Banana Liqueur, Mango,  
Pomegranate, Passion Fruit \$9

### Coconut Lime Daiquiri

Whaler's Coconut & Vanilla, Cane Syrup,  
Cream, Lime \$10

## Rum Concoctions cont.

### Citrus Ginger Punch

Montecristo, Clément Shrub, Hand-Pressed  
Ginger, Lemon, Lime, Ginger Beer \$10

### Cherry Blossom

Bacardi Torched Cherry, Hand-Pressed Pineapple,  
Lime, Drunken Cherry \$9

### Guatemalan Granny

Quetzalteca, Jalapeño, Apple, Velvet Falernum,  
Pomegranate, Apple Bitters \$9

### Zombie

Bacardi Dragonberry, Amaretto, Mango,  
Scratch Sour, Luxardo Maraschino, Bacardi 151 \$11

### Coconut Rum Cake

Cruzan Black Strap, Coconut Rum, Cocoa Powder,  
Cream, Cane Syrup \$10

## Rums for Sipping

### Clement VSOP

St. James Hors D'age

### Lemon Hart

Mount Gay 1703 Cask

Mount Gay Extra Old

Montecristo 12 Year

Pyrat XO Reserve

Pyrat Cask 1623

Botran Solera

Rhum Barbancourt Reserve

Flor De Caña Grand Reserve

Ron Matusalem Gran Reserva

Ron Zacapa Centenario 23 Años

Appleton 12 Year, 21 Year, 30 Year

Ron Viejo de Caldas Gran Reserve

# DRINKS

## Martinis

### Chauffeuired Sidecar

Calvados Pays d' Auge, Cointreau, Tuaca,  
Lemon, Sugar \$12

### Lemon Drop

Van Gogh Citroen, Cointreau,  
Hand-Pressed Lemon, Sugar \$11

### Grapefruit Basil

Grey Goose, Fresh Basil, Grapefruit Juice \$10

### Classic Vodka

Ketel One, Extra Dry Vermouth,  
Bleu Cheese Stuffed Olives \$11

### Cant-e-lope Tonight

Ketel One, Melon Liqueur, Fresh Orange \$10

### Coconut Cloud

Tommy Bahma White Sand, Stoli Vanil,  
Cruzan Coconut, Cream of Coconut \$10

## Hand-Crafted Cocktails

### Cucumber Smash

Hendrick's, St-Germain Elderflower,  
Muddled Cucumber \$12

### Bahia Sangria

Brandy, Red Wine, Pomegranate, Oranges,  
Green Apples, Lemons \$9/\$36

### Sour in the Rough

Bulleit Bourbon, Scratch Sour, Orange,  
Lemon, Lime \$11

### Baja Margarita

Sauza Conmemorativo, Cointreau, Grand Marnier,  
Scratch Sour, Lime \$11

### The BBC

Baileys & Emmets Irish Creams,  
Cream of Coconut, Banana \$11

### Fresh Market Cocktail

Unique Spirits, Seasonal Ingredients \$12

## Zero Proof

### Basil/Mint Lemonade

Infused Scratch Lemonade, Lime Foam \$4

### Cucumber Ginger Jasmine-tini

Muddled Cucumber, Ginger Jasmine Syrup,  
Lemon-Lime Soda \$5

### Faux-jito

Muddled Mint & Lime, Lemon-Lime Soda \$4

## Bottled Beer

Michelob Ultra

Coors Light

Amstel Light

Corona

Heineken

Stella Artois

Duvel Belgium Ale

Chimay Blanche Triple Abbey

Spaten Optimator

Beck's NA

*Ask Your Server About Our Selection of Drafts*

## Appetizers

### Ahi Tuna Tacos\*

Wonton Shell, Sesame Chipotle Dressing,  
Asian Slaw, Wasabi-Lime Infused Avocado \$11

### World-Famous Coconut Shrimp

Papaya-Mango Chutney, Asian Slaw \$11.50/\$16.50

### Shrimp Captiva

Chilled Tiger Shrimp, Spicy Vegetables,  
Lime, House-Made Chips \$12.50

### Macadamia Nut Encrusted Goat Cheese

Mango Salsa, Sweet Soy Glaze, Flatbread \$11.50

### Ahi Poke Napoleon\*

Capers, Sesame, Guacamole, Flatbread \$16.50

### Seared Scallop Sliders\*

Basil, Romas, Chipotle Aioli, Crispy Onions,  
Asian Slaw \$12

### Coconut-Crusted Crab Cakes

Lump Blue Crab, Sweet Chili Mustard Sauce,  
Asian Slaw \$8/\$14.50

### Chicken Lollipops

Macadamia Nut Dust, Jerk Remoulade \$8.50

### Tortilla Soup

Puréed Vegetables, Grilled Chicken Breast,  
Corn Salsa, Lime Sour Cream \$5.50/\$7.50

### Crab Bisque

Lump Blue Crab, Sherry, Cream,  
Crushed Croutons \$6.50/\$9.50

## Salads

### Simple Salad

Bibb Lettuce, Shallots, Grape Tomatoes,  
Fresh Herbs, Maple Balsamic \$5

### Bungalow Salad

Romas, Maytag Bleu, Apples, Macadamia Nuts,  
Nueske's Applewood Bacon, Corn,  
Honey-Lime Vinaigrette \$7

**Entrée** With Grilled Chicken \$16.50

### Caesar Salad

Whole Leaf Romaine Hearts,  
Grana Padano, Garlic Croutons  
Fresh Catch \$16.50 | Shrimp \$15.50 | Chicken \$14.50

### Blackened Ahi Salad\*

Seared Rare, Baby Arugula, Carrots,  
Wonton Strips, Sweet Soy, Tamarind Vinaigrette,  
Wasabi-Lime Infused Avocado \$17.50

### Junkanoo Salad

Grilled Chicken, Celery, Corn, Grapes, Papaya,  
Mango, Almonds, Jack Cheese,  
Mayo & Lime, Bibb Lettuce \$13.50

### Grilled Steak Salad\*

Sliced Tenderloin, Grilled Potatoes,  
Romas, Crispy Shiitakes, Garlic Aioli,  
Tamarind Vinaigrette \$17.50

## Burgers & Sandwiches

### Mushroom & Onion Kobe Burger\*

Snake River Farms, Toasted Brioche, Roasted Garlic Aioli, Gruyere, Braised Mushrooms, Grilled Yellow Onion, Crispy Shiitakes, Fries \$15.50

### Smokehouse Angus Burger\*

Prime Angus, Toasted Brioche, Roasted Garlic Aioli, Sharp White Cheddar, Red Onion, Nueske's Applewood Bacon, Fries \$13.50

### Blackened Fish Tacos

Tomato Relish, Chipotle Aioli, Lime Sour Cream, Asian Slaw \$14

### Cuban Sandwich

Kalua Roasted Pork, Ham, Gruyere, Pickle, Sriracha Mustard, Orange Jicama Slaw, Yucca Fries \$13

### Kalua Pork Sandwich

House Roasted, Blackberry Brandy BBQ, Crispy Onions, Asian Slaw, Fries \$13

### Grilled Chicken Sandwich

Jack Cheese, Garlic Aioli, Jerk Sauce, Crispy Onions, Yucca Fries \$12

### Crispy Fish Sandwich

Beer Batter, Honey-Roasted Onions, Tomato, Pickle, Island Tartar, Fries \$14

## Desserts

### Triple Chocolate Cake

Four Layers, Chocolate Ganache, Mocha Mousse \$6/\$10

### Piña Colada Cake

Vanilla Cake, Myers Dark Rum, Diced Pineapple, White Chocolate Mousse, Toasted Coconut \$6/\$10

### Butterscotch Pudding

Chocolate Ganache, Scratch Caramel, White Chocolate Mousse \$6/\$9.50

### Pineapple Vanilla Cheesecake

Caramelized Pineapple, Scratch Caramel \$8

### Malted Chocolate Pie

Chocolate Cookie Crust, Mocha Mousse, English Toffee Crumble \$10

### Key Lime Pie

Graham Cracker Crust, White Chocolate Mousse \$6/\$8.50

## Entrées

### Jerk Chicken

Authentic Jerk, Warm Mango Salsa, Almond Rice, Jicama Slaw \$21

### Rustic Pasta

Whole Wheat Angel Hair, Grape Tomatoes, Spinach, Cippolinis, White Wine Broth, Julienne Basil, Shrimp or Chicken \$19/\$24

### Filet Mignon\*

Garlic, Maytag Bleu, Asparagus, Whipped Chive Potatoes, Red Wine Demi \$34.50

### Lemongrass Ahi Tuna\*

Seared Rare, Shiitakes, Bok Choy, Almond Rice, Sweet Chili Sauce \$29.50

### Sanibel Chicken

Parmesan Crust, Herbed Cheese, Red Pepper Cream Sauce, Whipped Chive Potatoes, Haricot Vert \$26.50

### Crab Stuffed Shrimp

Sautéed Spinach, Whipped Chive Potatoes, Sweet Chili Sauce \$29

### Thai Shrimp & Scallops\*

Coconut Curry, Almond Rice, Chives \$25.50

### Macadamia Nut Snapper

Wasabi Soy Butter, Hawaiian Red Sea Salt, Jicama Slaw, Asparagus \$29.50

### Steak Chimichurri\*

Certified Angus, Tomato Relish, Warm Farro Salad \$25.50

### Grilled BBQ Pork Ribs

Blackberry Brandy BBQ, Whipped Chive Potatoes, Asian Slaw \$19.50/\$29.50

## Sides \$5

Grilled Asparagus

Crispy Plantain Chips

Russet Potato Fries

Soft Plantains

Whipped Chive Potatoes

Warm Farro Salad

Roasted Fingerling Potatoes