

# Tommy Bahama®

## RESTAURANT • BAR • STORE

### The Gardens on El Paseo

73-595 El Paseo

Palm Desert, CA 92260

760-836-0188

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

### Town Square - Las Vegas

6635 Las Vegas Blvd. South

Las Vegas, NV 89119

702-948-8006

### 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

## Martinis

### Chauffeured 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

### Bye Bye Blues

Van Gogh Acai, Scratch Lemonade, Mint \$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

## Rum Concoctions

### Pineapple Jalapeño Mojito

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

### Gran Daiquiri

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

### Mai Tai

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

### Santiago Fizz

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

### Planter's Punch

Seven Tiki & Bacardi, Ginger, Mango, Pineapple,  
Angostura \$9

### The Orange Curtain

Cruzan Citrus, Tuaca, Blood Orange, Mango,  
Scratch Sour \$10

### Kraken Up

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

### 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

### Crazy Cuban

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

## 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*

# LUNCH

## 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

## Soups & Entrée Salads

### 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

### Grilled Chicken Salad

Romas, Maytag Bleu Cheese, Apples,  
Macadamia Nuts, Nueske's Applewood Bacon,  
Corn, Honey-Lime Vinaigrette \$16.50

### Blackened Ahi Salad\*

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

### Caesar Salad

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

### 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

# LUNCH

## 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, Roasted Garlic Aioli, Jerk Sauce, Crispy Onions, Yucca Fries \$12

### Chicken Quesadilla

Cilantro, Scallions, Chipotle Aioli, Wasabi-Lime Infused Avocado, Tomato Relish \$13.50

### Crispy Fish Sandwich

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

### Blackened Fish Sandwich

Romaine Hearts, Jerk Remoulade, Cucumber-Tomato Salad \$16.50

### Grilled BBQ Pork Ribs

Blackberry Brandy BBQ, Asian Slaw, Fries \$19.50

## Sides \$5

Grilled Asparagus

Crispy Plantain Chips

Soft Plantains

Russet Potato Fries

Warm Farro Salad

Orange Jicama Slaw

# DINNER

## 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

### Chicken Lollipops

Macadamia Nut Dust, Jerk Remoulade \$8.50

### 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

## Soups & Salads

### 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

### Bungalow Salad

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

### Red, White & Bleu

Vine-Ripened Diced Tomatoes, Onions,  
Romaine Hearts, Maytag Bleu Cheese,  
Maple Balsamic \$7

### Simple Salad

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

### Classic Caesar

Whole Leaf Romaine Hearts, Grana Padano,  
Garlic Croutons \$7

## Entrées

### Jerk Chicken

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

### Grilled BBQ Pork Ribs

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

### Rustic Pasta

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

### Filet Mignon\*

Roasted Garlic, Maytag Bleu, Grilled Asparagus,  
Fingerling Potatoes, Red Wine Demi-Glaze \$34.50

### Lemongrass Encrusted Ahi\*

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

### Sanibel Chicken

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

### Maple Brined Pork Chop

12 oz Bone-In, Peach Chutney,  
Rainbow Swiss Chard \$25

### Crab Stuffed Shrimp

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

### Macadamia Nut Encrusted Snapper

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

### Thai Shrimp & Scallops\*

Coconut Curry, Almond Rice, Chives \$25.50

### Oven Roasted Sea Bass

Red & White Quinoa, Rainbow Swiss Chard,  
Rustic Citrus Salsa \$35.50

### Steak Chimichurri\*

Certified Angus Beef, Classic Chimichurri,  
Tomato Relish, Warm Farro Salad \$25.50

## Sides \$5

### Grilled Asparagus

### Crispy Plantain Chips

### Russet Potato Fries

### Whipped Chive Potatoes

### Roasted Fingerling Potatoes

### Red & White Quinoa

### Warm Farro Salad

### Rainbow Swiss Chard

\*Consuming raw or less than fully cooked meats, poultry, eggs or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

# 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**

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

## **Key Lime Pie**

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