



# LOVANGO RUM BAR

## STARTERS

### BRUSCHETTA

CROSTINI, MARINATED TOMATOES, PARMESAN, BALSAMIC GLAZE, BASIL 20

### GARLIC CHEESE BREAD

RUSTIC FLATBREAD TOPPED WITH GARLIC OIL, MOZZARELLA AND PARMESAN CHEESE, SERVED WITH HOUSE MARINARA SAUCE 17

### CANNON BALLS

5 HOMEMADE MEATBALLS TOPPED WITH SHAVED PARMESAN  
SERVED WITH HOUSE MARINARA SAUCE 21

## SALADS

PROUDLY SERVING GREENS FROM



### HOUSE

HOUSE MIXED GREENS, GORGONZOLA, CANDIED PECANS, MARINATED TOMATOES,  
PICKLED RED ONION, BALSAMIC VINAIGRETTE 17

### KALE CAESAR

KALE, CROUTONS, CAESAR DRESSING, PARMESAN 18

+ OPTION TO ADD IN LOCALLY-GROWN KALE WHEN AVAILABLE +

### CAPRESE

MARINATED TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC GLAZE 18

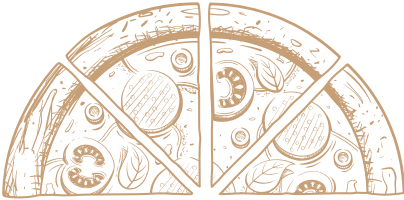
## CHARCUTERIE

### LOVANGO BOARD

ASSORTED SELECTION OF DRY AND CURED MEATS, CHEESES, FIG JAM, HONEY,  
OLIVES, MUSTARD, FRUIT, NUTS, CROSTINI  
SMALL (SERVES 1-3) 52

A PROCESSING FEE OF 3% WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS.  
20% GRATUITY WILL BE ADDED TO ALL ORDERS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



## BUILD YOUR OWN

### PIZZA BASES

- RED SAUCE BASE \$19
- GARLIC OIL BASE \$19
- TRUFFLE MUSHROOM PASTE \$22

### MEATS \$4 EACH

- PEPPERONI
- SALAMI
- SAUSAGE
- MEATBALLS
- HAM
- PROSCIUTTO
- SOPRESSATA
- SPECK
- CAPICOLA
- ANCHOVIES

### CHEESES \$3 EACH

- MOZZARELLA
- FRESH MOZZARELLA
- GOAT CHEESE
- RICOTTA
- MASCARPONE
- FRESH GRATED PARMESAN
- VEGAN CHEESE

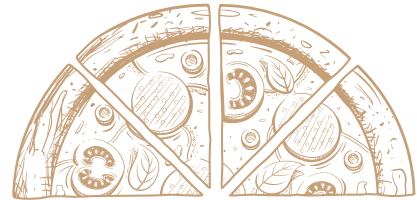
### VEGGIES \$3 EACH

- MARINATED TOMATO ROUNDS
- ARTICHOKE HEARTS
- KALAMATA OLIVES
- GREEN OLIVES
- CAPERS
- FIGS
- ROASTED RED BELL PEPPER
- RED ONIONS
- BASIL LEAVES
- SPINACH
- ARUGULA
- KALE
- BANANA PEPPERS
- PINEAPPLE

\*MIXED MOUNTAIN MUSHROOMS \$3

### DRIZZLES \$2 EACH

- EXTRA VIRGIN OLIVE OIL
- BALSAMIC GLAZE
- PEPPER OIL
- GARLIC OIL
- RANCH DRESSING



## BUILD YOUR OWN

### PIZZA BASES

- RED SAUCE BASE \$19
- GARLIC OIL BASE \$19
- TRUFFLE MUSHROOM PASTE \$22

### MEATS \$4 EACH

- PEPPERONI
- SALAMI
- SAUSAGE
- MEATBALLS
- HAM
- PROSCIUTTO
- SOPRESSATA
- SPECK
- CAPICOLA
- ANCHOVIES

### CHEESES \$3 EACH

- MOZZARELLA
- FRESH MOZZARELLA
- GOAT CHEESE
- RICOTTA
- MASCARPONE
- FRESH GRATED PARMESAN
- VEGAN CHEESE

### VEGGIES \$3 EACH

- MARINATED TOMATO ROUNDS
- ARTICHOKE HEARTS
- KALAMATA OLIVES
- GREEN OLIVES
- CAPERS
- FIGS
- ROASTED RED BELL PEPPER
- RED ONIONS
- BASIL LEAVES
- SPINACH
- ARUGULA
- KALE
- BANANA PEPPERS
- PINEAPPLE

\*MIXED MOUNTAIN MUSHROOMS \$3

### DRIZZLES \$2 EACH

- EXTRA VIRGIN OLIVE OIL
- BALSAMIC GLAZE
- PEPPER OIL
- GARLIC OIL
- RANCH DRESSING

## RED SAUCE PIZZA

### PIRATE'S PEPPERONI

GENOA SALAMI, PEPPERONI, MOZZARELLA, TOPPED WITH PEPPER OIL, RED PEPPER FLAKES 28

### MERMAID'S MARGHERITA

MOZZARELLA, BASIL, OLIVE OIL 25

ADD FRESH MOZZARELLA 4

### GREAT BALLS OF FIRE

HOUSE MEATBALLS, ROASTED RED BELL PEPPER, RED ONION, MOZZARELLA, RED PEPPER OIL 27

### CAPTAIN KIDD MEAT LOVERS

GENOA SALAMI, PEPPERONI, MOZZARELLA, TOPPED WITH SPECK 28

### PIG OVERBOARD

MOZZARELLA, PROSCIUTTO, ARUGULA 28

### MAHO BBQ

BBQ SAUCE, CUBED CHICKEN BREAST, RED ONIONS, GORGONZOLA, MOZZARELLA 28

### GRASS CAY

SPINACH, ARTICHOKE, RED ONION, OLIVES, BELL PEPPER, MUSHROOMS, MOZZARELLA 28

## WHITE PIZZA

### THE FUN-GUY

TRUFFLE PASTE BASE, MIXED MOUNTAIN MUSHROOMS, MOZZARELLA 28

### THE BLUE BEARD

GARLIC OIL BASE, GORGONZOLA, RED ONION, MOZZARELLA, SPECK 27

### JOLLY ROGER

GARLIC OIL BASE, MASCARPONE, MOZZARELLA, PROSCIUTTO 28

### THE POPEYE

GARLIC OIL BASE, SPINACH, ARTICHOKE, GOAT CHEESE AND MOZZARELLA 27

### SAILOR'S DELIGHT

GARLIC OIL BASE, FIGS, RED ONION, GOAT CHEESE, MOZZARELLA, ARUGULA,  
CANDIED WALNUTS AND A HONEY DRIZZLE 28

+ GLUTEN FREE CRUST AVAILABLE UPON REQUEST 5 +

## DESSERT & DESSERT WINE

### BROWNIE SUNDAE

HOMEMADE CHOCOLATE BROWNIE TOPPED WITH VANILLA OR CHOCOLATE GELATO 14

### KEY LIME PIE

GRAHAM CRACKER CRUST, KEY LIME CURD, WITH HOUSE WHIPPED CREAM 13

### CHOCOLATE AND/OR VANILLA ICECREAM 9

### ROOT BEER FLOAT WITH HOUSE GELATO 13

ADD LOVANGO DARK RUM 3

### TAWNY PORT + LIMINCELLO + GRAPPA

ATTENTION CUSTOMERS WITH FOOD ALLERGIES: PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT AND NUTS. IF YOU HAVE AN ALLERGY OR SPECIAL DIETARY NEEDS, PLEASE INFORM YOUR SERVER OR ASK FOR MORE INFORMATION.





## **CRAFT COCKTAILS**

### **CATEGORY FIVE**

LOVANGO HABANERO RUM, GRAPEFRUIT, LIME,  
MANGO, PASSION FRUIT AGAVÉ, HOUSE SPICED  
AND SALTED RIM (OR TRY IT WITH TEQUILA)

### **BLACK BEARDS KILLA**

LOVANGO SPICED RUM, TOASTED BANANA  
COCONUT CREAM, GRILLED PINEAPPLE SYRUP,  
FRESH OJ, NUTMEG AND TOASTED COCONUT RIM

### **ISLAND EXPRESS — OH!**

LOVANGO DARK RUM, DOUBLE SHOT,  
LOVANGO BUTTERSCOTCH RUM, COFFEE LIQUOR,  
VANILLA SIMPLE SYRUP, NUTMEG

### **LIM'IN DE COCONUT**

LOVANGO COCONUT RUM, LIME, CREAM OF COCONUT,  
COCONUT MILK, TOASTED COCONUT RIM AND LIME ZEST

### **SKULL FRACTURE**

LOVANGO DARK RUM, DATE SHRUB, LUXARDO CHERRY,  
CHERRY BITTERS, APPLEWOOD SMOKED

## **CRUZ BAY'SIL**

LOVANGO LIGHT RUM, MUDDLED BASIL,  
LIME, LEMON, ACQUA PANNA, AGAVÉ

## **RUM WITH A VIEW**

LOVANGO SORREL RUM, ELDERFLOWERS,  
PASSION FRUIT AGAVÉ, LEMON, EGG WHITE

## **RUM BEER FLOAT**

CHAI SPICED RUM, BAILEYS, VI ROOT BEER, NUTMEG

## **FROSÉ ALL DAY**

APEROL, ST.GERMAINE, PASSION FRUIT AGAVÉ, ROSÉ



### **SMALL BATCH DAILY SPECIALS**

Ask your server about our small  
batch "clarified" cocktails!

# WINES BY THE GLASS

## Whites

### **JOEL GOTT SAUV BLANC**

A crisp, refreshing wine with notes of grapefruit, passionfruit, and green apple, finishing clean and bright. Perfect with salads, seafood, or light dishes. 14

### **WENT CHARDONNAY**

A smooth, balanced wine with notes of ripe pear, crisp apple, and a touch of vanilla. Ideal with poultry, seafood, or creamy dishes. 14

### **PIGHIN GRAVES FRIULI PINOT GRIGIO**

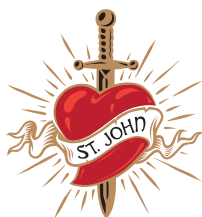
A crisp and elegant wine with notes of green apple, pear, and a hint of citrus. Perfect for pairing with seafood, salads, or light pasta dishes 15

### **LA TRANSA PROSECCO DOC**

A vibrant sparkling wine with fresh citrus, green apple, and floral notes. Ideal for toasting or as an aperitif. 14

### **CUVEE FLORETTE PROVENCE ROSE**

A delicate, dry rosé with notes of strawberry, peach, and a touch of citrus. Perfect for light meals or sunny afternoons. 14



## Reds

### **JOSH PINOT NOIR**

A smooth and balanced red with flavors of cherry, raspberry, and a hint of oak. Pairs well with roasted meats, pasta, or mushrooms. **14**

### **JOSH CABERNET**

A rich, full-bodied wine with notes of dark cherry, blackberry, and vanilla. Perfect with steaks, burgers, or hearty dishes. **14**

### **CÔTES DU RHÔNE VILLAGES**

A bold, flavorful red with notes of blackberries, spices, and herbs. Pairs beautifully with grilled meats, stews, and hearty dishes. **16**

### **ENTYCEMENT RED BLEND**

A smooth, medium-bodied wine with rich notes of dark fruit, subtle spice, and a velvety finish. Perfect with pasta, barbecue, or savory dishes. **16**

### **BROQUEL TRAPICHE MALBEC**

A smooth, medium-bodied wine with rich notes of dark fruit, subtle spice, and a velvety finish. Perfect with pasta, barbecue, or savory dishes. **14**