



Mickey's Bar Bites

AVAILABLE ALL DAY

CLASSIC HOUSE BURGER \$30.00

6oz Grilled organic beef patty on a fresh brioche bun with bacon, pepper jack cheese, french fried onions, lettuce, tomatoes, and mushrooms, served with coleslaw & crispy french fries.

NACHOS CHICKEN - \$24 BEEF - \$26

Crisp Corn Chips topped with creamy cheese dip, Fresh Pico de Gallo, Pickled Jalapenos and Avocado Sliced.

CEIBA CEVICHE

SHRIMP/ \$25 LOBSTER (Seasonal) \$30

A mixture of Freshly chopped tomatoes, Onion and Cilantro marinated in a lime juice and tomato juice with your choice of seafood served with assorted chips.

CHICKEN WINGS - \$28

6 Piece chicken wings served with French fries and your choice of Sauce (Ranch, Chipotle BBQ Sauce or Buffalo Sauce.

QUESADILLA – CHICKEN \$24 BEEF \$28

Freshly baked flour tortilla filled with Julian veggie, mozzarella cheese and meat of your choice.

CHICKEN STRIPS & FRIES - \$24

FISH STICKS & FRIES - \$30

SKILLET CHEESY FRIES W/ BACON BITS \$18

TACOS - CHICKEN -\$20 BEEF - \$24

Three Corn Tortilla, freshly chopped lettuce, topped with Pico de Gallo.

All prices are in BZD and includes 12.5% GST



Mickey's Breakfast

MENU

French toast \$18

Orange infused sponge bread,
butter milk syrup/maple syrup,
side of fruits.



Chilaquiles \$16

Tortilla chips, salsa verde, sour cream,
avocado, queso fresco, pico de gallo, sunny side eggs.

Pancakes \$18

Butter milk syrup/ maple syrup. Side of fruits.

Fried chicken & waffle \$24

Belgian waffle, fried chicken tenders,
chipotle maple syrup, side of fruits.

Tropical fruit platter \$20

Watermelon, pineapple, papaya, orange, cantaloupe.
Side of honey & lime wedges.

Build your Breakfast \$25

Eggs your way & choice of 3 sides.

Sides

Refried beans \$4

Breakfast potato \$5

Fried jacks \$5

Flour tortilla \$5

Toast \$5

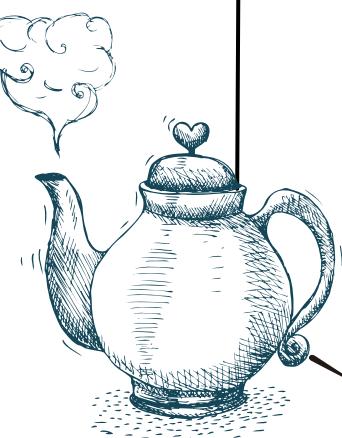
Bacon \$7

Breakfast sausage \$7

Kids Menu \$12

Option 1: Two eggs with toast
or fried jacks.

Option 2: Pancakes with maple
syrup and a side of fruits.



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Mickey's Menu

LUNCH/DINNER

STARTERS

Sopa de lima: \$30

Soup from the Yucatan region, made with a flavorful broth, shredded chicken and lime infused goodness. Topped with fresh vegetables.

Creamy corn chowder/ lobster: \$40

Succulent chunks of meat in a velvety broth, topped with whole corn, onion, bacon and a hint of spice.

Caesar salad: \$28

Crisp romaine lettuce, crunchy croutons and shaved parmesan cheese, all tossed in a rich and tangy roasted jalapeño caesar dressing.

Wedge salad: \$28

Crisp iceberg lettuce and a tangy drizzle of blue cheese dressing, fresh diced tomato, red onion, grated carrots, green onions and bacon bits.

House salad: \$22

Fresh and vibrant! A medley of crisp fresh greens, cherry tomatoes, crunchy cucumber and vibrant bell peppers, all tossed in a light and savory tropical dressing.

Peruvian ceviche: \$28

Diced fish fillet, marinated in a zesty mixture of lime juice, onions, aji amarillo, peppers & a hint of ginger. Sweet potato pureé & charred corn. Trio chips.

MAINS

Snapper in salsa verde: \$52

Snapper fillet perfectly seared in a vibrant salsa verde made with fresh cilantro, parsley, jalapeno, green onion and a touch of cream. Creamy whipped potato, broccoli florets.

Creole lobster / Grilled 8oz: \$70

Tender lobster in a rich buttery coconut stew with a blend of herbs, spices, aromatics. Side of coconut white rice and roasted pumpkin.

Grilled beef tenderloin \$65

From our very own Deep South Farm, tender organic beef, cooked to perfection and finished with a rich, velvety sauce. Includes caramelized onion medallions, mashed potatoes with wilted spinach, red onion, and bacon, plus blistered cherry tomatoes..

Pan seared de-boned chicken thigh: \$52

De-boned chicken thigh marinated with lemon, ginger and culantro. Served with our creamy roasted garlic hummus, whole corn, black beans, bell peppers succotash, fresh corn cake and pan ju.

Braised short Ribs: \$58

Tender short ribs, slow- cooked in a rich, velvety sauce, infused with deep flavors of ripe grapes vinegar, red wine, herbs and spices. Served with pepper corn sauce, creamy whipped potato, blistered cherry tomatoes.

Fried chicken & waffle \$24

Belgian waffle, fried chicken tenders, chipotle maple syrup, side of fruits.

Ask your server for the daily Dessert special!

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