



THE CAVALIER
BEACH BAR

SHAREABLES

NORTH END NACHOS

slow cooked shredded pork, house fried tortilla chips, black beans and seasoned rice blended with chorizo, shredded cheese, nacho cheese sauce, pico de gallo, sour cream, sliced jalapenos **18**

OLD BAY STEAMED SHRIMP GF

by the pound, 16/20 shrimp (1, 2, and 3 pound)
served with cocktail sauce, cajun remoulade, and lemon wedges
29 per pound

CRISPY FRIED CALAMARI

lightly breaded and fried calamari rings and tentacles with shaved parmesan cheese, served with fra diavolo sauce and lemon wedges **16**

BONELESS CHICKEN WINGS

8 fried boneless white meat chicken tossed with your choice of buffalo sauce, barbecue sauce, or lemon pepper, served with carrots and celery sticks and choice of ranch or bleu cheese **12**

SALADS

MIXED BERRY SALAD GF,V

mixed greens, strawberries, blueberries, blackberries, almond, goat cheese, poppy seed vinaigrette **14**

CAESAR SALAD

chopped romaine lettuce, garlic croutons, shaved parmesan cheese, creamy Caesar dressing **12**

ADD: Grilled Salmon **12** or Keto Chicken Salad **7**

TACOS

No modifications, two tacos per order. All tacos served with black beans and rice blended with chorizo, mixed peppers, onions, cilantro, and chef's selection of spices.

BEEF SHORT RIB TACOS

guajillo chili, tomato, and garlic braised shredded beef short rib accompanied with shredded cabbage and cilantro blend, shaved jalapenos, fried onions, cilantro crema, and chopped cilantro **17**

FISH TACOS

lightly dusted and fried grouper fingers, accompanied with shredded cabbage and cilantro blend, caramelized onions, and topped with chipotle crema and sliced radish **15**

CARNITAS TACOS

garlic, cumin, and chili spiced smoked pork shoulder accompanied with shredded cabbage and cilantro blend, pickled red onions, roasted yellow peppers, and topped with cilantro crema and cilantro sprigs **15**

BOWLS

POKE BOWL

fried rice, romaine lettuce, ponzu marinated tuna (raw*), surimi crab meat, seaweed salad, diced mango, edamame **18**

BURRITO BOWL

seasoned rice, black beans, choice or pulled pork or grilled chicken (GF), shredded cheese, guacamole, pico de gallo, and sour cream **14**

SANDWICHES

served with choice of chips or french fries

ALL AMERICAN CHEESEBURGER

7oz ground beef patty grilled and topped with American cheese, lettuce, tomato, and pickle on brioche bun **16**

MAINE LOBSTER ROLL

cooked lobster meat mixed with tarragon mayo and lemon zest, served on a griddled split-top brioche lobster roll **29**

BEER BATTERED FISH SANDWICH

5oz battered cod served with American cheese, tartar sauce, lettuce, and tomato on brioche bun **14**

KETO CHICKEN SALAD SANDWICH

slow poached chicken breast mixed with celery and tarragon herb mayonnaise topped with bibb lettuce, sliced tomato, and sliced avocado all on a toasted croissant **14**

CHICKEN CAESAR WRAP

romaine lettuce mixed with grilled chicken, parmesan cheese, and Caesar dressing, rolled in a sundried tomato wrap **13**

DESSERTS

Key Lime Cheesecake **9**

Molten Lava Cake **9**

KIDS' MENU

Chicken Fingers with choice of Mac and Cheese, Fruit Cup, or French Fries **11**

Kids Hamburger or Cheeseburger with choice of Mac and Cheese, Fruit Cup, or French Fries **12**

BEVERAGES

Pepsi **4**

Diet Pepsi **4**

Sierra Mist **4**

Unsweetened Iced Tea **4**

Aquafina Still Bottled Water **3**

Voss Sparkling Bottled Water **5**

Orange Juice **6**

CAVALIERRESORTVB.COM Mitch Phipps, Restaurant General Manager Paul Newman, Executive Chef

GF = Gluten-Free V=Vegetarian *Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Revised 7/14/2022.



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FRESH HANDCRAFTED MOJITOS

CLASSIC Superior rum, muddled fresh lemons and limes, classic syrup, mint leaves, topped with a splash of lemon-lime soda **11**

STRAWBERRY LEMON Superior rum, muddled fresh strawberries, lemons, classic syrup and mint leaves, topped with a splash of lemon-lime soda **11**

CUCUMBER BASIL Superior rum, muddled fresh cucumbers, limes, classic syrup, basil and mint leaves, topped with a splash of seltzer **11**

MOSCOW MULES

THE ORIGINAL MOSCOW MULE Vodka, fresh hand-pressed limes, ginger beer **11**

ARIZONA MOSCOW MULE Vodka, fresh hand-pressed limes, prickly pear syrup, ginger beer, muddled jalapenos **11**

CHERRY BLACKBERRY MOSCOW MULE Cherry vodka, fresh hand-pressed limes, muddled blackberries, ginger beer **11**

MARGARITAS

CLASSIC MARGARITA Gold tequila, served the traditional way with a salted rim **11**

CUCUMBER MARGARITA Silver tequila, agave nectar, muddled cucumbers, with fresh hand-pressed limes **11**

PRICKLY PEAR CACTUS MARGARITA Silver tequila, triple sec, prickly pear syrup, agave nectar, with fresh hand-pressed limes and lemons **11**

BEER ON TAP

Bud Light 4.2% ABV **7**

Yuengling Traditional 4.5% ABV **7**

Stella Artois 4.8% ABV **8**

Blue Moon 5.4% ABV **8**

O'Connor El Guapo IPA 7.5% ABV **8**

Kona Big Wave Golden Ale 4.4% ABV **8**

Fat Tire Amber 5.2% ABV **8**

Samuel Adams Seasonal 6.8% ABV **8**

DOMESTIC BEER

Miller Lite, Budweiser, Heineken, Corona Extra, Michelob Ultra **8**

CIDERS & SELTZERS

HARD CIDERS Angry Orchard Crisp Apple **7**

SELTZERS Coastal Cocktails by Tarnished Truth Distillery **12**

CRUSHES

ORIGINAL ORANGE Orange vodka, fresh hand-pressed oranges, lemon-lime soda and triple sec **10**

CREAMSICLE Vanilla Bean vodka, fresh hand-pressed oranges, lemon-lime soda and triple sec **11**

TEXAS GRAPEFRUIT Texas Grapefruit vodka, fresh hand-pressed grapefruits, lemon-lime soda and triple sec **11**

FROZEN DRINKS

FROSÉ ALL DAY Rosé wine, grapefruit vodka, and ginger juice **14**

CAVALIER COLADA Jamaican dark rum, pina colada puree and choice of regular, strawberry, mango, or banana **13**

MARGARITAS Gold Tequila and choice of lime, strawberry, mango, or banana **12**

DAIQUIRIS White rum and choice of strawberry, mango, or banana **12**

FROZEN ORANGE CRUSH Orange vodka with special orange puree **12**

FROZEN MULE Vodka with ginger lime puree **12**

WINES

9oz wines by the glass, almost twice our normal pour!

SPARKLING Piper Sonoma NV, Brut California **5oz 11.25 | Bottle 45**

PINOT GRIGIO Banfi, Tuscany, Italy **5oz 9.25 | 9oz 16 | Bottle 37**

SAUVIGNON BLANC Chateau Ste. Michelle, Columbia Valley, Washington **5oz 10 | 9oz 17 | Bottle 40**

CHARDONNAY Sonoma-Cutrer, California **5oz 10 | 9oz 18 | Bottle 42**

ROSÉ Chateau d'Esclans, Whispering Angel, Côtes de Provence, France **5oz 12 | 9oz 21 | Bottle 48**

Chateau d'Esclans, The Beach Rosé, Côtes de Provence, France **5oz 10 | 9oz 18 | Bottle 40**

PINOT NOIR Mark West, California **5oz 12.50 | 9oz 22 | Bottle 50**

CABERNET SAUVIGNON William Hill, Central Coast, California **5oz 8 | 9oz 14 | Bottle 32**

MOSCATO Tintero, Sori Gramela, Piedmont, Italy **5oz 11.50 | 9oz 20 | Bottle 46**

TARNISHED TRUTH SIGNATURES

THE AVA MARTINI Ava vodka, dry vermouth, orange blossom water **12**

NO MORE THYME Thyme-Infused Fourth Handle gin, lemon, sugar, lemon-lime soda **13**

TARNISHED MANHATTAN Tarnished Truth Rye bourbon whiskey, sweet vermouth, aromatic bitters, Bing cherries **12**

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