BLACK CORAL
RESTAURANT & BAR

MOCKTAILS | US $6

Elevate your non-alcoholic beverage experience with a delightful selection of mocktails. Embark on a guilt-free journey of tropical flavors with us, where each sip is a toast to your well-being. Guests on our all inclusive packages can enjoy unlimited selections from the Mocktail Menu.

CUCUMBER BREEZE

Cool and refreshing like the Belizean sea breeze, our Cucumber Breeze mocktail is a rejuvenating choice. Made with cucumbers, pineapples, celery, freshly squeezed orange juice, and a dash of honey.

CHIA CUCUMBER SPLASH

A refreshing blend of chia seeds infused with crisp cucumber, zesty orange juice, and a touch of honey.

CHIA LIMEADE

A revitalizing twist on the childhood classic, our Chia Limeade infuses vibrant flavors of chia seeds and freshly squeezed lime juice, with a subtle touch of simple syrup.

TROPICAL BOOSTER

Boost your immune system with our Tropical Booster, an invigorating blend of fresh pineapple, orange juice, turmeric powder, and ginger.

KICKSTART BOOSTER

A healthy choice to begin your day with a refreshing blend of freshly squeezed orange juice, celery, and cucumber.

SMOOTHIES | US $6

RUMBA

An opulent symphony of our rich fruit smoothie with a blend of oranges, pineapple, cherries, and simple syrup.

SAMBA

A radiant blend that combines the sunny essences of oranges, strawberries, and bananas, sweetened with your choice of brown sugar or simple syrup.

LOCAL SODAS | US $1.50

LOCAL SEASONAL JUICES | US $2

LOCAL BEER | US $2.50

All inclusive guests enjoy unlimited mocktails and local cocktails as part of their package. Bartenders will ask for a daily signature on drink tickets for inventory tracking only. Imported drinks are not included in packages but can be bought separately at the bar or added to the check-out bill. For room only and/or walk-in guests, applicable prices listed on the menu apply for all beverages. All prices are in US dollars and do not include taxes.

LOCAL COCKTAILS | USD $8

Discover the delights of our Local Cocktail Menu, crafted to tantalize your taste buds and elevate your drinking experience. This menu is a celebration of Belizean mixology, offering a range of choices that showcase the true spirit of Belize. Enjoy our selection of cocktails made with locally distilled rum, gin, brandy, and vodka, each expertly mixed by our talented bartenders who masterfully combine creativity, innovation, and traditional methods. All inclusive guests enjoy unlimited selections from the Local Cocktail Menu.

EZ SUNSET

A soothing blend of coconut rum, orange juice, and grenadine, reflecting the vibrant hues of a tropical sunset.

GINGER PUNCH

A bold essence of fresh ginger, dark rum, and the zesty tang of lime juice, elevated with sweet notes of fresh pineapple juice, and a hint of honey.

CLEAR & STORMY

A crisp and flavorful drink consisting of a perfect mix of white rum with fresh ginger, basil, lime, ginger ale, and a splash of Angostura bitters.

HIGHWAY TO HEAVEN

A balanced blend of gin, mint leaves, simple syrup, freshly squeezed lime juice, and crisp cucumber slices, delivering a refreshing taste of the shores of the Caribbean Sea.

FROZEN OR TRANQUILO PIÑA COLADA

An opulent rendition of the iconic Piña Colada, featuring white rum, coconut cream, and pineapple juice, served on the rocks; can also be served frozen.

CUCUMBER DREAM

Crafted with vodka, crisp cucumber, tangy lime juice, and fresh mint leaves, this revitalizing cocktail is refreshingly light and airy in every sip.

JALAPEÑO-CUCUMBER COOLER

A daring blend of vodka, zesty lime, cucumber juice, fresh ginger, and a fiery dash of jalapeño, crafted to unleash your inner spice.

LOCAL COCKTAILS | USD $8

MANGO TINI (SEASONAL)

A harmonious fusion of tropical mango puree with the sophistication of vodka, triple sec, and a splash of lime juice.

WATERMELON COOLER

A tasty blend of fresh watermelon juice, vodka, and a touch of ginger syrup finished with a subtle infusion of mint leaves.

CINNAMON COCO LOCO

A tropical masterpiece of white rum, coconut rum, gin, and vodka served in a fresh coconut topped with a wedge of lime and cinnamon stick.

CUCUMBER BASIL COOLER

An earthy mix of white rum, crisp cucumber, fragrant basil, lime juice, and a touch of sugar.

MOSQUITO BITE

Our signature concoction features a perfect blend of coconut rum, brandy, mango squash, and grenadine.

LOCAL RUM-RITA

A delightful twist on the classic margarita, crafted with light rum, freshly squeezed lime juice, simple syrup, and a splash of orange juice.

LOCAL MOJITO

A blast of minty freshness featuring muddled mint leaves, lime wedges, and sugar expertly blended with light rum, topped up with a splash of soda water.

SOURSOP PARADISE MOJITO (SEASONAL)

A local take on the classic mojito, a delicious fusion of soursop with white rum, fresh lime, and mint leaves.

TROPICAL DAIQUIRI

A frozen treat of light rum and your choice of banana, mango, or pineapple, all blended together with a refreshing splash of lime juice.

LOCAL COCKTAILS | USD $8

CAIPIRISSIMA
A refreshing balance of citrusy zing and subtle sweetness, our Caipirissima combines light rum, freshly muddled limes, and sugar, served over ice with soda water.

MICHELADA
Sip into bliss with our tantalizing Michelada, a delightful blend of Belizean beer and zesty lime, complemented by a dash of Worcestershire sauce and a hint of spice tailored to your heat preferences, served over ice in a salt-rimmed glass.

BLOODY MARY
Featuring Belizean vodka, tomato juice, and homemade bold seasoning, this vibrantly presented concoction has become a staple at bars around the world.

PANTY RIPPER
A tropical and deliciously sweet cocktail made with refreshing pineapple juice and coconut rum.

BELIZEAN COFFEE BLISS
A carefully crafted blend of coffee beans infused in vodka, creamy evaporated milk, and a drizzle of chocolate.

LOCAL SHOTS | USD $6

YELLOW TAIL
Smooth notes of coconut rum, perfectly complemented by a splash of zesty lime and the sweet embrace of pineapple juice.

LIME DROP
A burst of sunshine in every sip of this zesty concoction featuring vodka, a tangy splash of freshly squeezed lime juice, and a touch of sweetness with triple sec.

DRUNKEN BEE
A buzzworthy blend of gin, coconut rum, crystal rum, a splash of lime juice, and simple syrup.

RED HEADED MERMAID
A mesmerizing mix of coconut rum, vodka, mango, and a splash of vivid grenadine.

IMPORTED COCKTAILS | USD $12

Maximize your drinking experience with our Imported Cocktail Menu, curated exclusively for those seeking a premium twist. Indulge in unique concoctions crafted with top-shelf alcohol, perfect for those wanting to savor a luxurious take on their favorite classics. Please note that drinks from this menu are not included for all inclusive guests, but during our daily Happy Hour from 4pm to 6pm, can be enjoyed at 20% off!

BLUE HOLE

An azure blend of premium vodka, blue curacao, freshly squeezed lime juice, elegantly crowned with edible garnish.

SOURSOP TITO'S BLISS (SEASONAL)

Elevate your cocktail experience with the flavor of handmade Tito's vodka and soursop fruit, a harmonious blend of sweetness and citrusy notes.

SUN-KISSED SUNSET

A luxe journey of flavor with the perfect blend of tequila, coconut rum, lime, and pineapple juice, topped off with a soft touch of cherry syrup.

SEX ON THE BEACH

A playful cocktail that perfectly combines premium vodka, peach schnapps, and cranberry juice with a refreshing splash of orange juice.

SPICY PALOMA

A tantalizing blend with tequila taking the lead, complemented by the bold kick of jalapeños, lime juice, pink grapefruit, topped off with a refreshing splash of club soda.

COCONUT BAY BREEZE

A tropical escape featuring the smooth notes of premium coconut rum mixed with cranberry and pineapple juice.

SHARK TANK

Delight in a blend of imported coconut rum, deep blue curacao, creamy and tasty coconut cream, and refreshing pineapple juice.

CLASSIC MARGARITA

A timeless concoction of pure elegance, seamlessly marries the spirited dance of premium tequila, the citrusy embrace of freshly squeezed lime juice, and the sweet allure of orange liqueur.

IMPORTED COCKTAILS | USD $12

CUCUMBER-JALAPEÑO MARGARITA

Experience a twist on the classic margarita, with refreshing cucumber juice, white tequila, triple sec, lime juice, and slices of fresh jalapeño.

MERMAID TAIL

A mystical elixir of blue hues featuring premium white rum, smooth coconut rum, fresh pineapple juice, and a splash of lime juice and soda.

IMPORTED SHOTS | USD $12

ALIEN BRAIN

An out-of-this-world experience combining peach schnapps and Baileys with the vibrant hues of blue curacao and grenadine.

BLUE KAMIKAZE

A vibrant and visually striking variation of the classic Kamikaze shot, known for its dazzling blue hue of blue curacao and electrifying taste of vodka and lime.

IMPORTED CALL DRINKS | USD $12

Black Label	Absolut Vodka	Fireball
Jack Daniels	Grey Goose Vodka	Jägermeister
Jim Beam	Ciroc Vodka	Midori
Disaronno	Tito's Vodka	Kahlua
Maker's Mark	Bacardi Gold	Tanqueray
Tanqueray	Bacardi Silver	Jose Cuervo
Grand Marnier	Captain Morgan	Bombay Dry Gin

PREMIUM CALL DRINKS | USD$ 16

Double Black | Hennessy | Patrón

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SCAN HERE

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