



Limited Quantities



## FAVORITES

### Oatmeal \$12

Toasted shaved almonds and sliced fresh strawberries

### Donut Holes \$12

Made to order and tossed in powdered sugar

### Berry Parfait \$14

Yogurt parfait with mixed berries, granola and whipped cream

### Sugar Factory Pancake Stack \$15

Three vanilla pancakes dusted with powdered sugar served with whipped butter and warm maple syrup

### Classic Waffle \$15

Warm waffle brushed with melted butter and sprinkled with powdered sugar

### Avocado Toast \$17

Seasoned avocado, basil, cherry tomato served on wheat toast with a sunny side egg

### Continental Breakfast for 2 \$48

Fresh fruit bowl, breakfast bread basket includes one warm butter croissant, one warm chocolate croissant, one vegan blueberry muffins, and one cheese danish served with strawberry jam and whipped salted butter, your choice of juice for the table (Mango, Guava, Grapefruit, or Fresh Squeezed Orange Juice) and Freshly Brewed LaMill Coffee

### Continental Breakfast for 4 \$96

Fresh fruit bowl, breakfast bread basket includes two warm butter croissants, two warm chocolate croissants, two vegan blueberry muffins, and two cheese danishes, served with strawberry jam and whipped salted butter, your choice of juice for the table (Mango, Guava, Grapefruit, or Fresh Squeezed Orange Juice) and Freshly Brewed LaMill Coffee

## EGGS & OMELETS

(Egg Whites Available Upon Request)

### Farm Fresh Eggs Your Way \$16

Two eggs any style, served with hash browns applewood bacon or country sausage and your choice of toast

### Sugar Factory Omelet \$19

Three farm fresh eggs, diced ham, aged cheddar onions, peppers, parsley and chives served with hash browns and choice of toast

### Veggie Omelet \$19

Three farm fresh eggs, aged cheddar, parsley, chives mushrooms, onions, tomatoes, red peppers, served with hash browns and your choice of toast



### The Sugar Factory Eggs Benedict \$22

Two poached farm fresh eggs, canadian bacon, hash browns and asparagus topped with hollandaise and chives

### Manhattan Eggs Benedict \$25

Two poached farm fresh eggs with smoked salmon canadian bacon, hash browns and asparagus topped with hollandaise and chives

### NY Steak & Egg Hash \$28

Applewood bacon, potatoes, roasted peppers parsley and onions topped with scrambled eggs

## SIDES

Bowl of Fruit \$10 • Hash Browns \$8  
Applewood Bacon \$8 • County Sausage \$8

### Insane Double Stack

### Rainbow Pancakes \$28

Fluffy colorful rainbow stack, warm maple syrup powder sugar, and butter. Served with chocolate chips gummy bears, strawberries and whipped cream with rainbow sprinkles. Comes with a signature Sugar Factory rubber duckie for you to take home



### Nutella Stuffed French Toast \$24

Vanilla french toast stuffed with chocolate Nutella crepe dusted with powdered sugar, topped with strawberry bananas, vanilla ice cream, chocolate crunchy pearls with a drizzle of raspberry sauce whipped cream and maple syrup



### Chicken and Waffles \$32

Buttermilk fried chicken served over our classic vanilla bean waffle with whipped butter and warm maple syrup



### Donut Burger \$22

8oz Black Angus beef layered with melted pepperjack cheese, a grilled cheese sandwich, applewood bacon and served on a glazed donut and dusted with powdered sugar



### Waffle Breakfast Burger \$22

8oz Black Angus beef, classic vanilla bean waffle fried egg, melted cheddar cheese, hash brown applewood bacon served with warm maple syrup

\*"This item can be cooked to order. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, & individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked."

All prices are subject to Bahamas VAT and 15% service charge



**s u g a r**<sup>®</sup>  
 F A C T O R Y  
*American Brasserie*  
**ESPRESSO BEVERAGES**



Espresso	\$2.50
Double Espresso	\$3.50
Caffé Latte	\$5.50
Cappuccino	\$5.50
Caramel Macchiato	\$5.50
Caffé Mocha	\$5.50
White Mocha	\$5.50
Caffé Americano	\$5.00
Drip Coffee	\$4.00

**COLD BEVERAGES**

Iced Caffé Latte	\$6.50
Iced Caramel Macchiato	\$6.50
Iced Caffé Mocha	\$6.50
Iced White Mocha	\$6.50
Iced Caffé Americano	\$6.00

**BLENDED BEVERAGES**

Coffee Frappuccino <sup>®</sup>	\$6.50
Mocha Frappuccino <sup>®</sup>	\$6.50
Caramel Frappuccino <sup>®</sup>	\$6.50
Vanilla Bean Frappuccino <sup>®</sup>	\$6.50
White Mocha Frappuccino <sup>®</sup>	\$6.50
Coffee Vanilla Frappuccino <sup>®</sup>	\$6.50

**COFFEES**

Hot (16oz)

Sugar Factory Secret Drink	\$6.50
Zebra Latte	\$6.50
Honey Bee Latte	\$6.50

**JUICES**

\$8.00 Each

Guava, Grapefruit, Mango, Pineapple,  
 Fresh Squeezed Orange, Apple



**Build Your Own Bloody Mary \$18**

choose any three toppings

Bacon • Celery • Cucumber Slices  
 Lemons • Limes • Serrano's • Pickles

**Mimosa \$18**

choose one juice

Cranberry • Orange Juice • Pineapple  
 Ruby Red Grapefruit • Lemonade

**Mimosa Goblet \$42**

Fresh orange juice and prosecco, garnished  
 with gummy cherries and fresh orange slices



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## SUGAR FACTORY APPETIZERS

- Basket of Fries** \$11  
Delicious and fried to perfection
- Buttermilk Onion Rings** \$14  
Chipotle mayo dipping sauce
- Chicken Fingers** \$15  
Crispy chicken served with classic ranch sauce
- Fried Macaroni & Cheese Pops** \$16  
Homemade macaroni and cheese breaded, deep fried and served with creamy marinara basil sauce
- Spinach Artichoke Dip** \$18  
Melted mozzarella and Parmesan cheese served with warm tortilla chips
- Buffalo Chicken Wings** \$18  
Tossed in buffalo sauce, topped with green onions, celery sticks, and served with ranch dressing
- BOOM BOOM Crispy Onion** \$19  
Buttermilk battered whole onion, fried golden brown, drizzled with BOOM BOOM sauce, ranch dressing, applewood bacon bits, chives, and cheese sauce

- Beer Battered Calamari** \$21  
Tossed with old bay and parsley served with marinara sauce and lemon
  - Popcorn Shrimp** \$21  
Tossed with old bay and parsley served with marinara sauce and lemon
  - Conch Fritters** \$24  
Fresh local conch fried golden brown and served with Caribbean dipping sauce
  - Sampler Platter** \$30  
Crispy chicken fingers, buffalo wings, mac and onion rings served with dipping sauces
  - Sugar Factory Rainbow Sliders** \$28  
Our classic sliders served on colorful buns with American cheese, pickles, crispy onions and Sugar Factory sauce
- Accompanied by a complimentary duck to take home
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## SUGAR FACTORY GRILL & ENTREES

- Fish and Chips** \$24  
Beer battered grouper served with signature fries, tartar sauce and lemon
- Brick Chicken** \$32  
All-natural chicken breast, slow roasted and basted with thyme and garlic, served with mashed potatoes green beans almondine and lemon-herb sauce
- Chicken and Waffles** \$32  
Buttermilk fried chicken served on a buttered vanilla bean waffle served with warm maple syrup
- Pan Roasted Salmon** \$38  
Slow roasted salmon, mashed potatoes, grilled asparagus and bacon herb sauce
- Pan Roasted Local Grouper** \$45  
Mashed potato, roasted garlic, green beans, creamy tomato basil sauce
- Roasted Caribbean Lobster Tail Frites** \$48  
Served with garlic, herb butter, asparagus and Parmesan fries
- Prime NY Steak Frites** \$54  
10oz prime NY strip pan roasted with garlic herb butter, asparagus and Parmesan Fries
- 8 oz Black Angus Filet** \$56  
8oz grilled filet mignon served with mashed potatoes green beans almondine and garlic herb butter
- Pan Roasted Bone In Prime Ribeye** \$75  
16oz ribeye basted with brown butter, garlic and thyme served with a crispy block of Havarti cheese asparagus, roasted bell peppers, peppercinis, crispy onions, herbs and remoulade sauce
- Black Angus Filet & Lobster Surf and Turf** \$84  
8oz angus beef and roasted Caribbean lobster tail melted butter, mashed potatoes and green beans almondine



## SOUPS & SALADS

- Tomato Bisque** \$14  
Creamy tomato soup, basil and Parmesan garlic bread
- Sugar Factory House Salad** \$14  
Romaine hearts topped with cucumbers, cherry tomatoes, sliced red onion, basil, croutons and balsamic vinaigrette
- Caesar Salad** \$14  
Romaine hearts, shaved Parmesan cheese, brioche croutons, Parmesan crostini with creamy Caesar dressing (add sliced chicken breast \$8 sautéed shrimp \$11, steak \$15, salmon \$16)
- Ginger Sesame Chicken Salad** \$22  
Shredded cabbage, julienned carrots, water chestnuts, green onions, basil, toasted sesame seeds, roasted peanuts, cilantro and crispy wontons with ginger sesame dressing
- Pan Roasted Salmon Salad** \$35  
Slowly cooked salmon, chopped romaine hearts, avocado, mango, cucumbers, roasted bell peppers, red onions, cilantro, basil, toasted pine nuts, and lemon vinaigrette



## SANDWICHES

Served with Signature Fries

- Grilled Cheese Sandwich** \$16  
Artisan white bread, aged cheddar cheese griddled golden brown, served with creamy marinara (add soup \$6)
- Buffalo Chicken Sandwich** \$18  
Crispy breaded chicken breast tossed in buffalo sauce, shredded romaine lettuce, tomatoes and herb mayo on a toasted brioche bun
- Chicken Breast Sandwich** \$19  
Slow roasted chicken breast, melted Swiss cheese sliced avocado, romaine lettuce, sliced tomato and herb mayo, served on a toasted French baguette
- Steak Sandwich Melt** \$22  
Seared and thinly sliced steak with sautéed onions and mushrooms, topped with melted provolone and parmesan cheese, herb mayo, served on a toasted baguette
- The Sugar Factory Club** \$22  
Roasted turkey breast, crispy applewood bacon, provolone, cheddar, romaine lettuce pickles, avocado, tomatoes and herb mayo on toasted artisan white bread
- Sourdough Lobster Club** \$45  
Buttered and toasted sourdough bread layered with a half a pound of fresh Caribbean lobster, crispy crab cakes, avocado, applewood bacon, romaine lettuce sliced tomato and herb mayo



## MONSTER BURGERS

Handmade with 8oz Angus Beef and Served with Signature Fries

- The Signature Sugar Factory Burger** \$21  
8 oz Black Angus beef, melted cheddar cheese pickles, shredded lettuce, tomato, crispy onions Sugar Factory sauce on a toasted brioche bun
- Blue Cheese Bacon Burger** \$21  
8 oz Black Angus beef, blue cheese crumbles, crispy applewood bacon, pickles, shredded lettuce, tomato sautéed mushrooms, caramelized onions, crispy onions and Sugar Factory sauce on a toasted brioche bun
- The Big Cheesy** \$21  
8 oz Black Angus beef, topped with melted American cheese, creamy mac & cheese, applewood bacon pickles, shredded lettuce, tomato, crispy onions and BBQ sauce on a toasted brioche bun
- California Veggie Burger** \$21  
Dr. Praeger's® vegan patty, melted provolone cheese sliced avocado, shredded lettuce, tomato, crispy onions herb mayo and served on a toasted brioche bun
- Waffle Breakfast Burger** \$22  
8 oz Black Angus beef, melted cheddar cheese applewood bacon, country sausage, classic vanilla bean waffle, fried egg, hash brown, gravy and served with warm maple syrup
- \* South Beach Flair** \$27  
Black Angus beef topped with shrimp, applewood bacon, plantains, shredded lettuce, tomato, crispy onions, chipotle mayonnaise, chimichurri sauce and served on a toasted brioche bun



- Flaming HOT Cheetos® Burger** \$24  
8 oz Angus burger, topped with Flaming Hot Cheetos® crusted pepper jack cheese, more melted pepper jack, pickles, shredded lettuce, tomato, crispy onions, chipotle mayo and served on a crushed Flaming Hot Cheetos® toasted brioche bun



- Holly Gold Monster Burger & Insane Milkshake** \$150  
Dripping in 24k gold leaf, this gold covered Sugar Factory signature monster burger is served with gold dusted french fries, Foodgod Truffle Ketchup®, and The Holly Gold insane milkshake. The Holly Gold insane milkshake is a rich chocolate milkshake blended with Ferrero Rocher® golden truffles, topped with a gold draped chocolate glazed donut, whipped cream, a milk chocolate macaroon, a gold dusted chocolate covered vanilla ice cream bar, and golden Ferrero Rocher® truffles. Served in a decadent dark chocolate mug that is dripping in 24k edible gold!



## PASTAS

- Served with Toasted Garlic Bread (add chicken \$8, shrimp \$11, or Caribbean lobster \$28)
- Spaghetti Marinara** \$21  
Garlic, basil and Parmesan cheese
- Penne Alfredo** \$21  
Garlic, basil and Parmesan cheese
- Chicken Penne Alfredo** \$26  
Garlic, basil and Parmesan cheese
- Cajun Chicken Penne Alfredo** \$29  
Penne pasta, basil and Parmesan cheese
- Shrimp Penne Alfredo** \$30  
Garlic, basil, and Parmesan cheese
- Roasted Lobster Mac & Cheese (serves 2)** \$150  
A monster sized portion of creamy mac and cheese filled with fresh Caribbean lobster, roasted garlic truffle oil, and topped with two roasted Caribbean lobster tails, Parmesan, and toasted bread crumbs



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We try to identify ingredients that may cause allergic reactions for those with food allergies. Our food production staff is trained on the severity of food allergies. We label items with possible allergen-containing ingredients; however, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk. Please be aware that our facility prepares foods and uses ingredients in our products that contain nuts, nut oil, shell fish, wheat, milk, cheese, casein and products that cause other common food allergies. If you have any type of food allergy, please refrain from eating our products.

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## SUGAR FACTORY SIDES

- Signature Fries \$11 • Grilled Asparagus \$11 • Mashed Potatoes \$11
- Macaroni & Cheese \$11 • Green Bean Almondine \$11

## OLD FASHIONED MILKSHAKES



- Vanilla** \$14  
Vanilla ice cream blended with vanilla sauce served in a caramel swirled mug, topped with whipped cream and white chocolate curls
- Chocolate** \$14  
Chocolate ice cream blended with melted chocolate sauce topped with whipped cream and dark chocolate shavings
- Strawberry** \$14  
Strawberry ice cream blended with strawberry sauce, topped with whipped cream and white chocolate strawberry shavings
- Cookie Jar** \$16  
Vanilla ice cream blended with Oreo® cookie crumble, chocolate chips, caramel and chocolate sauce, topped with whipped cream, Oreo® cookies, mini chocolate chips and drizzled with more caramel sauce
- Butterfinger®** \$16  
Vanilla ice cream blended with Butterfingers® served in a chocolate swirled mug, topped with whipped cream, crumbled Butterfingers® and a fun sized Butterfinger®

## INSANE MILKSHAKES

- Tie Dye Milkshake** \$21  
Vanilla ice cream blended with vanilla sauce topped with whipped cream, Pop Rocks® rainbow sprinkles, candy necklaces cotton candy and served in a chocolate covered mug with Skittles®, Pop Rocks® and drizzled with red, blue, green and yellow chocolate sauce
- Nutella® Banana Milkshake** \$21  
Vanilla ice cream blended with Nutella® and sliced bananas, topped with whipped cream, a chocolate dipped banana, a unicorn lollipop, a candy necklace and served in a chocolate covered mug with rainbow sprinkles
- Princess Make A Wish** \$23  
Vanilla ice cream blended with vanilla sauce rainbow sprinkles, topped with whipped cream, a marshmallow wheel, white chocolate Kit Kat® bar, a pink frosted cupcake with a birthday candle and served in a white chocolate covered mug with pink sprinkles
- Caramel Sugar Daddy® Cheesecake** \$21  
Vanilla ice cream blended with cheesecake pieces and caramel sauce, topped with whipped cream, a slice of NY style cheesecake, Sugar Daddy® candy, a rainbow lollipop and served in a chocolate covered mug with crushed graham crackers
- Giggles Snickers® Milkshake** \$21  
Cookies and cream ice cream blended with toasted peanuts, topped with whipped cream, caramel waffles, a Snicker® bar rainbow sprinkles and served in a chocolate covered mug with Snicker® pieces and rainbow sprinkles
- Cookie Monster Make a Wish** \$23  
Cookies and cream ice cream blended with vanilla sauce, topped with whipped cream, a blue glazed donut, a chocolate chip cookie, a blue frosted cupcake with a birthday candle and served in a chocolate covered mug with chocolate chip pieces

## Campfire Spiked S'mores Milkshake \$33

- Non-Alcoholic** \$23  
Chocolate and coffee ice cream blended with espresso, toasted marshmallow Virginia Black® Whiskey, topped with an insane seven layer s'more cookie served on top of a chocolate covered mug with Hershey® bar pieces and dusted with graham cracker crumble and pieces

## DESSERT MENU

- Topped with strawberries, blackberries, blueberries, raspberries, raspberry sauce and whipped cream
- Chocolate Cake** \$16  
Layers of chocolate devil's food cake, dark chocolate icing with bittersweet chocolate fudge sauce chocolate curls, chocolate malt balls and whipped cream
- Oreo® Stuffed Chocolate Chip Cookie Ice Cream Sandwich** \$17  
Cookies and cream ice cream sandwiched in between two Oreo® stuffed chocolate chip cookies, topped with whipped cream, Oreo® cookie crumble and drizzled with chocolate sauce



- Cookie Skillet** \$20  
Warm chocolate chip cookie stuffed with Nutella®, dusted with powdered sugar, a scoop of vanilla ice cream, drizzled with rainbow white chocolate sauce, sprinkled with M&M's® and duck candy confetti



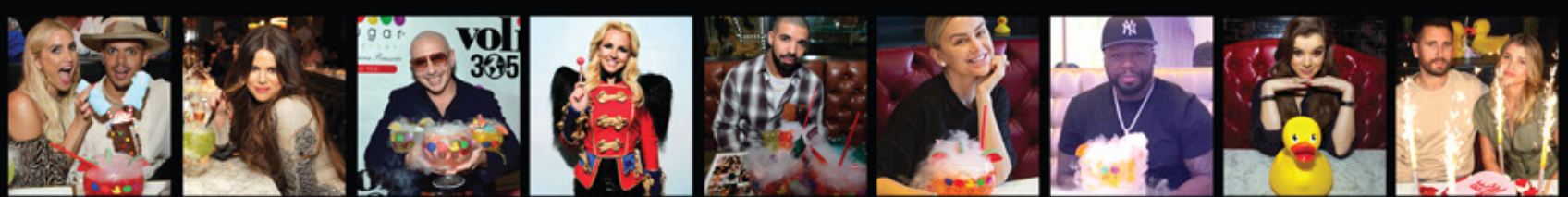
- Fondue** \$28  
Warm melted milk chocolate with toasted marshmallows, strawberries bananas, cheesecake bites, red velvet cake, gummy bears and brownie bites

## OLD FASHIONED SUNDAES FOR TWO

- The Classic** \$17  
Giant scoops of vanilla, chocolate and strawberry ice cream, topped with whipped cream, fudge sauce, rainbow sprinkles and a gummy cherry!
- Strawberry Cheesecake Overload** \$18  
Giant scoops of strawberry ice cream, topped with whipped cream, strawberry sauce cheesecake bites, strawberries and white chocolate strawberry shavings!
- Cookie Jar** \$19  
Giant scoops of cookies and cream and cookie dough ice cream, topped with whipped cream, caramel sauce, chocolate sauce, crushed Oreos® and homemade chocolate chip cookie pieces!
- Chocolate Blackout** \$19  
Giant scoops of chocolate ice cream, topped with whipped cream, chocolate sauce, chocolate chips, chocolate brownie pieces, crunchy chocolate pearls, dark chocolate shavings, chocolate sprinkles and a gummy cherry!
- Banana Split** \$19  
Giant scoops of strawberry, chocolate, vanilla ice cream, topped with whipped cream, strawberry sauce, caramel sauce, chocolate sauce, raspberries, caramelized bananas, chocolate malt balls, rainbow sprinkles, chopped walnuts, powder sugar and a gummy cherry!

- World Famous Sugar Factory King Kong Sundae** \$99 serves 12  
24 scoops of ice cream drizzled with chocolate, caramel and strawberry sauce, topped with whipped cream, caramelized bananas, marshmallows, chocolate chip cookie pieces, a glazed donut, a red velvet cupcake, white chocolate strawberry curls, gummy bears, Reese's Pieces®, crushed Oreos®, rainbow and chocolate sprinkles, graham cracker crumble, waffle cones unicorn pops, candy necklaces, gummy cherries and sparklers!





**MIAMI TROPICAL PUNCH \$45**  
Soak up the Miami sunshine with fresh peaches, pineapple juice, tropical mai tai punch and pina colada flavors. Bursting tropical flavors are shaken up with El Recuerdo Mezcal White Tequila El Recuerdo Mezcal Gold Tequila coconut rum, spiced rum, grenadine and Triple sec. Tropical gummy drops floating on top of this refreshing blend will have you soaking up the Miami sunshine wherever you are in the world.  
Designed and tasted by Jorge "Gambred" Masvidal.

**THE WATERMELON PATCH (MELONCITO 305) \$45**  
It's summer all year long with this refreshing blend of Volo Vodka, fresh watermelon, fresh lemon, and citrus soda. Topped with a mountain of gummy sour watermelon slices.  
Designed and tasted by Pitbull

**FUZZY PEACH PENGUIN MANGO (THE TONGUE TWISTER) \$45**  
This fresh and fruity Volo Vodka cocktail blends up fresh peach and mango puree with sparkling citrus soda! Finished with gummy fruit slices and gummy peach penguins.  
Designed and tasted by Pitbull

**STRAWBERRY HUSTLE \$45**  
Hustle over and enjoy a one of a kind mix of strawberry Cacti spiked seltzer, smooth Volo vodka, Selvarey rum, a dash of triple sec and peach schnapps, fresh watermelon juice and perfectly blended lemonade. This delicious goblet will give you goosebumps every time. Topped with strawberry gummies, watermelon fruit slices and sour peach hearts!  
Designed and tasted by Travis Scott

**ASTRO FIZZ \$45**  
Let this flavorful space shuttle goblet take you on a moon walk and back! Made with pineapple and lime Cacti spiked seltzer's and a powerful and smooth blend of Selvarey rum and Teremana Tequila Blanco. Garnished with Gummy candy stars and moons and two classic Astro pops.  
Designed and tasted by Travis Scott.

**HENNY MOON \$45**  
Enjoy the deep smooooooooooooothness of Hennessy, the sweet citrus of fresh tropical tangerine juices and the lightness of Teremana Tequila! Garnished with glitter sour stars and moons and sour peach hearts, this magical creation will have you howling at the moon with every sip!



**CANDY SHOP \$45**  
We'll take you to the candy shop! Join us "In Da Sugarfactory" for a magical blend of smooth Branson Cognac, tasty Teremana Tequila and Malibu rum! This goblet is sure to leave you "feeling like it's your birthday" topped with a refreshing mix of fresh peaches, pineapple juice and orange juice! Garnished with tasty sour peach slices, peach rings and colorful soda pop gummy mix!  
Designed and tasted by 50 cent.

**PINK PALOMA MARGARITA \$45**  
Something just like this is sure to bring you fairytale bliss in our Pink Paloma Goblet! Prepared with JAJA Blanco tequila, triple sec, fresh lime juice, ruby red grapefruit juice and a splash of lemon-lime soda! Garnished with grapefruit sour slices, white grapefruit sour wedges, and pink gummy bears!  
Designed and tasted by The Chainsmokers

**ELECTRIC PURPLE JAWBREAKER MARGARITA \$45**  
Jump start your taste buds with this one-of-a-kind sparkly Jaja Tequila, Margarita! Prepared with Chainsmokers JAJA Blanco Tequila, triple sec, fresh lime juice, simple syrup, a dash of sweet & sour and for some extra dazzle, purple cocktail glitter! Garnished with blue raspberry gummy bears and psychedelic jawbreakers!  
Designed and tasted by The Chainsmokers

**STRAWBERRY CADILLAC REPOSADO MARGARITA \$45**  
Cruise into sweet strawberry sunshine with this Villa One reposado Margarita! Crafted with Villa One Reposado, Grand Marnier, strawberries, triple sec, fresh lime juice, simple syrup and a dash of sweet & sour. A Cadillac Margarita goblet wouldn't be complete without a garnish of pink Cadillac gummies, gummy apple rings and key lime fruit gummy slices on the rim! Designed and tasted by John Varvatos and Nick Jonas

**SOUL MAN \$45**  
This powerfully flavor packed goblet will knock you right out of the ring. Be ready to body slammed with the sweet flavors of fresh peach and fresh pineapple which are brightened up by refreshing lemonade and topped off with Teremana Tequila Blanco. The addition of triple sec and Hennessy make this an outrageously delicious cocktail. Gummy cherries, tropical drops, strawberry rock candy, and a green lai wrapped goblet add all the right notes. Designed and tasted by Dwayne "The Rock" Johnson

**THE PEOPLES WATERMELON CADILLAC MARGARITA \$45**  
Cruise through with one of our gummy Cadillacs to sip on this refreshing blend of fresh watermelon juice, Teremana Blanco Tequila & Grand Marnier with a dash of Triple Sec, fresh lime, and fresh pineapple. You won't want to waste a sip of this delicious goblet. Topped with sour patch watermelons gummies, lime fruit slices, gummy pink Cadillacs and grenadine floater.  
Designed and tasted by Dwayne "The Rock" Johnson.



**RASPBERRY WATERMELON MUDRITO \$45**  
Escape the heat with this tart and tasty favorite. Made with delicious fruit juices & Selvarey white rum topped with sour watermelon and raspberry gummies and fresh mint leaves. It will cool you off in style! Designed and tasted by Bruno Mars!

**LOLLIPOP PASSION \$45**  
Our signature goblet is a true taste of the tropics. We have blended together a wonderful mix of melon, coconut, and pineapple to create a taste sensation no one will be able to resist! For the final touch we garnish this yummy goblet of goodness with lollipops

**MAI TAI \$45**  
We bring this Tahitian delight to you via warm tropical trade winds. Fresh orange and pineapple juices are blended to perfection with coconut and Selvarey white rum. Topped with a dark rum float, this luscious libation will make the Tiki gods smile.  
Designed and tasted by Bruno Mars!

**CLASSIC WATERMELON PINA COLADA \$45**  
You deserve a vacation, lucky for you watermelon pina coladas are what we like! This refreshing blend of Selvarey white rum, coconut rum, fresh pineapple, coconut, and watermelon is topped with a mountain of tropical gummy flamingos and tropical gummy flip flops. Designed and tasted by Bruno Mars!

**MONSTER HURRICANE \$45**  
Tear into this Monster of a cocktail, made with Casa Mexico Silver Tequila, Monster energy drink and a powerful and sophisticated blend of rums. This hurricane goblet will get your mojo going with a big flavor twist. Designed and tasted by Mario Lopez

**HPNOTIQ LONG ISLAND ICED TEA \$45**  
Dare to get hypnotized by this classic concoction! With the addition of Hpnotiq, the refreshing blend of Peach Rum, Vodka, Triple Sec El Recuerdo Mezcal White Tequila and freshly blended citrus juices will have you stuck in a trance. Your eyes will be mesmerized by the giant gummy snake crawling and climbing all over your glass. Topped with gummy lemon fruit slices, we dare you to take another sip!



**MAGIC COTTON CANDY \$45**  
This delicious peach cocktail is a sweet mix of Virginia Black Whiskey, peach puree, sweet tea with Sour Patch peaches and a burst of strawberry lemonade cotton candy!

**VIRGINIA STRAWBERRY LEMONADE \$45**  
Stay fresh with smooth Virginia Black Whiskey blended with peach schnapps, fresh lemonade and strawberry. Candy garnishes classic lemonheads, gummy strawberries, and candy lemon fruit slices, tops off our delicious version of a strawberry lemonade.

**DIAMOND ROSE \$45**  
Introducing The Diamond Rose Goblet featuring Vanderpump Rosé, a fresh bright wine from the sun-drenched Cotes de Provence, France! Prepared with the rosé, peach schnapps, raspberry vodka, and a splash of lemon-lime soda, garnished with sour watermelon gummy bears, candy ring pops and a light up bling souvenir ring! This sweet, yet crisp goblet, conveys the sophisticated and elegant lifestyle synonymous with the Vanderpump Rosé! Inspired by Lisa Vanderpump

**WHITE GUMMY \$45**  
You can't help but play with your food when you order this fresh and fruity rum-peach based cocktail. It will be as much fun to drink as it is to fish out the worms!

**OCEAN BLUE \$45**  
Adventure awaits in the deep blue sea. You'll be reminded of the ocean nearby when you see all the sharks swimming in this Hpnotiq cocktail!



**SOUL APPLE LOLLY \$17**  
You'll feel nostalgic after the first sip of our liquefied sour apple lollypop. Rimmed with Bubble Gum Pop Rocks®, this martini finishes with a bang!

**WATERMELON BURST \$17**  
The crisp taste of watermelon bursts from the glass. After one taste of this delightful treat you'll wonder where the candy wrapper is.

**BUBBA BUBBA GUM \$17**  
You'll be trying to blow bubbles after a few sips of this unique bubble gum cocktail. We get you started as we garnish this beauty with a ribbon of Bubble Tape®.

**LEMON-HEAD \$17**  
Pucker up for this oldie but goodie. Just the right amount of lemon with a hint of sweetness. This martini will get your taste buds going!

**COTTON CANDY COSMOPOLITAN \$17**  
Cotton candy memories make this one a can't-miss. We fuse the flavors of cotton candy vodka with a traditional cosmopolitan and top it off with a puff of cotton candy. This martini is straight off the boardwalk!

**PEACE, LOVE & HARMONIE \$18**  
We make this enchanting margarita with Hpnotiq Harmonie and natural fruits. You'll experience an explosion of fruity flavor with a hint of rose in this classic cocktail.



**ROOT BEER FLOAT \$18**  
You'll think you're drinking a real root beer float, only our version is made with spirits instead of ice cream! This creamy concoction is heaven in a cocktail glass.

**GRAPE CRUSH \$18**  
This fantastic blend of grape goodness topped with classic Grape Crush® soda pop will have you thinking you are drinking straight from the can.

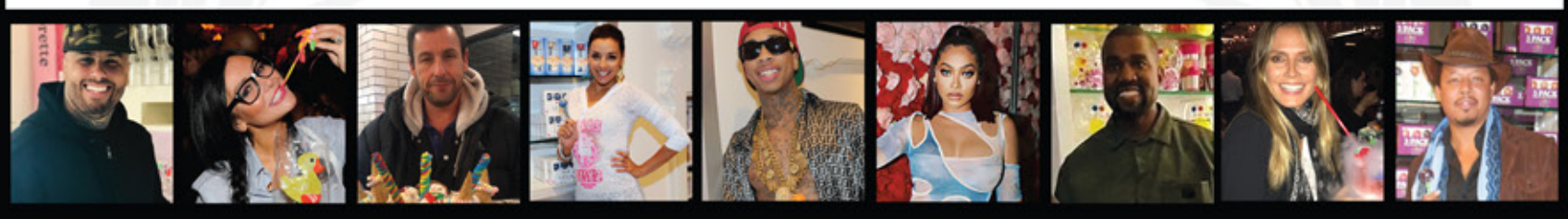
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**MINT CHOCOLATE \$17**  
The famous pairing of mint and chocolate is elevated to a tasty new level making this mixture a favorite among chocolate connoisseurs.



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**PEANUT BUTTER CUP \$17**  
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A lovely medley of coconut chocolate and nuts will make you think we melted a candy bar straight into your glass.

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Our version of the espresso martini brings the robust flavor of coffee together with the silky tastes of caramel and rich chocolate. This martini is accented with a creamy caramel vanilla foam to add another layer of delight.

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You like peanut butter, you like bananas and you like chocolate... so do we! Here's three of our favorite things all rolled into one fabulous martini.

All prices are subject to Bahamas VAT and 15% service charge



**s u g a r**<sup>®</sup>  
F A C T O R Y  
*American Brasserie*  
**ESPRESSO BEVERAGES**



Espresso	\$2.50
Double Espresso	\$3.50
Caffé Latte	\$5.50
Cappuccino	\$5.50
Caramel Macchiato	\$5.50
Caffé Mocha	\$5.50
White Mocha	\$5.50
Caffé Americano	\$5.00
Drip Coffee	\$4.00

**COLD BEVERAGES**

Iced Caffé Latte	\$6.50
Iced Caramel Macchiato	\$6.50
Iced Caffé Mocha	\$6.50
Iced White Mocha	\$6.50
Iced Caffé Americano	\$6.00

**BLENDED BEVERAGES**

Coffee Frappuccino <sup>®</sup>	\$6.50
Mocha Frappuccino <sup>®</sup>	\$6.50
Caramel Frappuccino <sup>®</sup>	\$6.50
Vanilla Bean Frappuccino <sup>®</sup>	\$6.50
White Mocha Frappuccino <sup>®</sup>	\$6.50
Coffee Vanilla Frappuccino <sup>®</sup>	\$6.50

**COFFEES**

Hot (16oz)

Sugar Factory Secret Drink	\$6.50
Zebra Latte	\$6.50
Honey Bee Latte	\$6.50

**BOBA TEA**

(20 OZ)

**\$7.50 each • Peach Oolong Tea • Passion Fruit Green Tea • Thai Iced Milk Tea  
Taro Milk Tea • Tiger Milk Tea • Okinawa Honey Milk Tea • Okinawa Milk Tea**

Additional Options: \$1.50 • Rainbow Crystal Pearls • Boba Pearls  
Honey Bursting Pearls • Cream Cheese • Matcha Crystal Boba

**JUICES**

\$8.00 Each

**Guava, Grapefruit, Mango, Pineapple, Fresh Squeezed Orange, Apple**

**Build Your Own Bloody Mary \$18**

choose any three toppings  
Bacon • Celery • Cucumber Slices  
Lemons • Limes • Serrano's • Pickles

**Mimosa \$18**

choose one juice  
Cranberry • Orange Juice • Pineapple  
Ruby Red Grapefruit • Lemonade

**Mimosa Goblet \$42**

Fresh orange juice and prosecco, garnished  
with gummy cherries and fresh orange slices

All prices are subject to Bahamas VAT and 15% service charge





**MIAMI TROPICAL PUNCH \$45**  
Soak up the Miami sunshine with fresh peaches, pineapple juice, tropical mai tai punch and pina colada flavors. Bursting tropical flavors are shaken up with El Recuerdo Mezcal White Tequila El Recuerdo Mezcal Gold Tequila coconut rum, spiced rum, grenadine and Triple sec. Tropical gummy drops floating on top of this refreshing blend will have you soaking up the Miami sunshine wherever you are in the world. Designed and tasted by Jorge "Gamebred" Masvidal.



**THE WATERMELON PATCH (MELONCITO 305) \$45**  
It's summer all year long with this refreshing blend of Voo Vodka, fresh watermelon, fresh lemon, and citrus soda. Topped with a mountain of gummy sour watermelon slices. Designed and tasted by Pitbull.



**FUZZY PEACH PENGUIN MANGO (THE TONGUE TWISTER) \$45**  
This fresh and fruity Voo Vodka cocktail blends up fresh peach and mango puree with sparkling citrus soda! Finished with gummy fruit slices and gummy peach penguins. Designed and tasted by Pitbull.



**STRAWBERRY HUSTLE \$45**  
Hustle over and enjoy a one of a kind mix of strawberry Cacti spiked seltzer, smooth Voo vodka, Selvarey rum, a dash of triple sec and peach schnapps, fresh watermelon juice and perfectly blended lemonade. This delicious goblet will give you goosebumps every time. Topped with strawberry gummies, watermelon fruit slices and sour peach hearts! Designed and tasted by Travis Scott.



**ASTRO FIZZ \$45**  
Let this flavorful space shuttle goblet take you on a moon walk and back! Made with pineapple and lime Cacti spiked seltzer's and a powerful and smooth blend of Selvarey rum and Teremana Tequila Blanco. Garnished with Gummy candy stars and moons and two classic Astro pops. Designed and tasted by Travis Scott.



**HENNY MOON \$45**  
Enjoy the deep smooooooooooooothness of Hennessy, the sweet citrus of fresh tropical tangerine juices and the lightness of Teremana Tequila! Garnished with glitter sour stars and moons and sour peach hearts, this magical creation will have you howling at the moon with every sip!



**CANDY SHOP \$45**  
We'll take you to the candy shop! Join us "In Da Sugarfactory" for a magical blend of smooth Branson Cognac, tasty Teremana Tequila and Malibu rum! This goblet is sure to leave you "feeling like it's your birthday" topped with a refreshing mix of fresh peaches, pineapple juice and orange juice! Garnished with tasty sour peach slices, peach rings and colorful soda pop gummy mix! Designed and tasted by 50 cent.



**PINK PALOMA MARGARITA \$45**  
Something just like this is sure to bring you fairy tale bliss in our Pink Paloma Goblet! Prepared with JAJA Blanco tequila, triple sec, fresh lime juice, ruby red grapefruit juice and a splash of lemon-lime soda! Garnished with grapefruit sour slices, white grapefruit sour wedges, and pink gummy bears! Designed and tasted by The Chainsmokers.



**ELECTRIC PURPLE JAWBREAKER MARGARITA \$45**  
Jump start your taste buds with this one-of-a-kind sparkly Jaja Tequila, Margarita! Prepared with Chainsmokers JAJA Blanco Tequila, triple sec, fresh lime juice, simple syrup, a dash of sweet & sour and for some extra dazzle, purple cocktail glitter! Garnished with blue raspberry gummy bears and psychedelic jawbreakers! Designed and tasted by The Chainsmokers.



**STRAWBERRY CADILLAC REPOSADO MARGARITA \$45**  
Cruise into sweet strawberry sunshine with this Villa One reposado Margarita! Crafted with Villa One Reposado, Grand Marnier, strawberries, triple sec, fresh lime juice, simple syrup and a dash of sweet & sour. A Cadillac Margarita goblet wouldn't be complete without a garnish of pink Cadillac gummies, gummy apple rings and key lime fruit gummy slices on the rim! Designed and tasted by John Varvatos and Nick Jonas.



**SOUL MAN \$45**  
This powerfully flavor packed goblet will knock you right out of the ring. Be ready to body slammed with the sweet flavors of fresh peach and fresh pineapple which are brightened up by refreshing lemonade and topped off with Teremana Tequila Blanco. The addition of triple sec and Hennessy make this an outrageously delicious cocktail. Gummy cherries, tropical drops, strawberry rock candy, and a green lai wrapped goblet add all the right notes. Designed and tasted by Dwayne "The Rock" Johnson.



**THE PEOPLES WATERMELON CADILLAC MARGARITA \$45**  
Cruise through with one of our gummy Cadillac to sip on this refreshing blend of fresh watermelon juice, Teremana Blanco Tequila & Grand Marnier with a dash of Triple Sec, fresh lime, and fresh pineapple. You won't want to waste a sip of this delicious goblet. Topped with sour patch watermelons gummies, lime fruit slices, gummy pink Cadillac and grenadine floaters. Designed and tasted by Dwayne "The Rock" Johnson.



**RASPBERRY WATERMELON MOJITO \$45**  
Escape the heat with this tart and tasty favorite. Made with delicious fruit juices & Selvarey white rum topped with sour watermelon and raspberry gummies and fresh mint leaves. It will cool you off in style! Designed and tasted by Bruno Mars!



**LOLLIPOP PASSION \$45**  
Our signature goblet is a true taste of the tropics. We have blended together a wonderful mix of melon, coconut, and pineapple to create a taste sensation no one will be able to resist! For the final touch we garnish this yummy goblet of goodness with lollipops.



**MAI TAI \$45**  
We bring this Tahitian delight to you via warm tropical trade winds. Fresh orange and pineapple juices are blended to perfection with coconut and Selvarey white rum. Topped with a dark rum floaters this luscious libation will make the Tiki gods smile. Designed and tasted by Bruno Mars!



**CLASSIC WATERMELON PINA COLADA \$45**  
You deserve a vacation, lucky for you watermelon pina coladas are what we like! This refreshing blend of Selvarey white rum, coconut rum, fresh pineapple, coconut, and watermelon is topped with a mountain of tropical gummy flamingos and tropical gummy flip flops. Designed and tasted by Bruno Mars!



**MONSTER HURRICANE \$45**  
Tear into this Monster of a cocktail, made with Casa Mexico Silver Tequila, Monster energy drink and a powerful and sophisticated blend of rums. This hurricane goblet will get your mojo going with a big flavorful twist. Designed and tasted by Mario Lopez.



**HPNOTIQ LONG ISLAND ICED TEA \$45**  
Dare to get hypnotized by this classic concoction! With the addition of Hypnotiq, the refreshing blend of Peach Rum, Vodka, Triple Sec El Recuerdo Mezcal White Tequila and freshly blended citrus juices will have you stuck in a trance. Your eyes will be mesmerized by the giant gummy snake crawling and climbing all over your glass. Topped with gummy lemon fruit slices, we dare you to take another sip!



**MAGIC COTTON CANDY \$45**  
This delicious peach cocktail is a sweet mix of Virginia Black Whiskey, peach puree, sweet tea with Sour Patch peaches and a burst of strawberry lemonade cotton candy!



**VIRGINIA STRAWBERRY LEMONADE \$45**  
Stay fresh with smooth Virginia Black Whiskey blended with peach schnapps, fresh lemonade and strawberry. Candy garnishes classic lemonheads, gummy strawberries, and candy lemon fruit slices, tops off our delicious version of a strawberry lemonade.



**DIAMOND ROSE \$45**  
Introducing The Diamond Rose Goblet featuring Vanderpump Rosé, a fresh bright wine from the sun-drenched Cotes de Provence, France! Prepared with the rosé, peach schnapps, raspberry vodka, and a splash of lemon-lime soda, garnished with sour watermelon gummy bears, candy ring pops and a light up bling souvenir ring! This sweet, yet crisp goblet, conveys the sophisticated and elegant lifestyle synonymous with the Vanderpump Rosé! Inspired by Lisa Vanderpump.



**WHITE GUMMY \$45**  
You can't help but play with your food when you order this fresh and fruity rum-peach based cocktail. It will be as much fun to drink as it is to fish out the worms!



**COTTON CANDY COSMOPOLITAN \$17**  
Cotton candy memories make this one a can't-miss. We fuse the flavors of cotton candy vodka with a traditional cosmopolitan and top it off with a puff of cotton candy. This martini is straight off the boardwalk!



**OCEAN BLUE \$45**  
Adventure awaits in the deep blue sea. You'll be reminded of the ocean nearby when you see all the sharks swimming in this Hypnotiq cocktail!



**SOUR APPLE LOLLY \$17**  
You'll feel nostalgic after the first sip of our liquefied sour apple lollypop. Rimmed with Bubble Gum Pop Rocks®, this martini finishes with a bang!



**WATERMELON BURST \$17**  
The crisp taste of watermelon bursts from the glass. After one taste of this delightful treat you'll wonder where the candy wrapper is.



**BUBBA BUBBA GUM \$17**  
You will be trying to blow bubbles after a few sips of this unique bubble gum cocktail. We get you started as we garnish this beauty with a ribbon of Bubble Tape®.



**LEMON-HEAD \$17**  
Pucker up for this oldie but goodie. Just the right amount of lemon with a hint of sweetness. This martini will get your taste buds going!



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**PEACE, LOVE & HARMONY \$18**  
We make this enchanting margarita with Hypnotiq Harmonie and natural fruits. You'll experience an explosion of fruity flavor with a hint of rose in this classic cocktail.



**ROOT BEER FLOAT \$18**  
You'll think you're drinking a real root beer float, only our version is made with spirits instead of ice cream! This creamy concoction is heaven in a cocktail glass.



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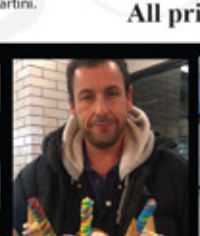
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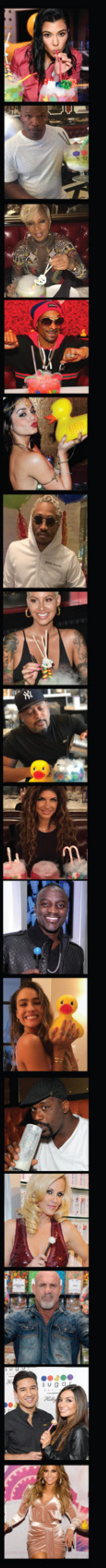


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## BREAKFAST

### Oatmeal \$12.00

Toasted shaved almonds and sliced fresh strawberries

### Parfait \$14.00

Yogurt parfait with mixed berries, granola and whipped cream

### Avocado Toast \$16.00

Seasoned avocado on multigrain toast, basil, cherry tomato and balsamic vinaigrette

## MAINS

### Farm Fresh Eggs Your Way \$16.00

Two eggs any style, served with hash browns, applewood bacon or country sausage and your choice of toast

### Egg, Bacon & Cheddar Cheese Crepe \$17.00

Two scrambled eggs, applewood bacon, hash browns, chives and melted cheddar cheese

### Sugar Factory Omelet \$19.00

Three farm fresh eggs, diced ham, aged cheddar, onions, peppers, parsley, green onions served with hash browns and your choice of toast

### Veggie Omelet \$19.00

Three farm fresh eggs, aged cheddar, parsley, green onions, mushrooms, onions tomatoes, red peppers, served with hash browns and your choice of toast

### NY Steak & Egg Hash \$28.00

Applewood bacon, potatoes, roasted peppers parsley and onions topped with scrambled eggs

## SIDES

Hash Browns \$9.00 • Sausage \$9.00 • Bacon \$9.00

## FRUIT, CHEESE & CHARCUTERIE

### Fruit Salad \$17.00

Selection of seasonal fruits

### Cheese Plate \$26.00

Served with honey, berries and toasted baguette, Brie Chevre and 2 year Cheddar

### Charcuterie \$27.00

Served with pickles, Dijon mustard and toasted baguette Prosciutto, Soppressata and Genoa Salami

## PIZZA

### Cheese Pizza \$9.00

Mozzarella cheese, San Marzano tomato sauce

### Veggie Pizza \$11.00

Tomatoes, black olives, bell peppers onions and mushrooms

### Pepperoni Pizza \$12.00

Pepperoni, mozzarella cheese San Marzano tomato sauce

## SOUPS & SALADS

### Creamy Tomato Soup \$14.00

Herb croutons and basil

### Caesar Salad \$14.00

Romaine hearts, shaved parmesan cheese, basil and herb croutons with creamy caesar dressing (add chicken \$8, add Shrimp \$9)

### Chicken Cobb Salad \$21.00

Chopped romaine, roasted chicken, applewood bacon hard-boiled egg, cherry tomatoes, avocado, blue cheese and lemon vinaigrette

### Ginger Sesame Chicken Salad \$21.00

Shredded cabbage, julienned carrots, water chestnuts, green onions, basil, toasted sesame seeds, roasted peanuts cilantro, and crispy wontons with ginger sesame dressing

### Ginger Sesame Shrimp Salad \$24.00

Shredded cabbage, julienned carrots, water chestnuts, green onions, basil, toasted sesame seeds, roasted peanuts cilantro and crispy wontons with ginger sesame dressing

## SANDWICHES

*Served with fries*

### Grilled Cheese \$16.00

Griddled artisan white bread, aged cheddar cheese, served with creamy marinara

### Avocado Sandwich \$18.00

Toasted baguette, extra virgin olive oil, cucumber, tomato, herb mayo, alfalfa sprouts and feta cheese

### BLT \$19.00

Toasted brioche, double stacked applewood bacon, romaine lettuce, tomato and herb mayo

### Roasted Chicken Sandwich \$21.00

Toasted baguette, smashed avocado, applewood bacon, tomato, Swiss cheese, romaine lettuce and herb mayo

### Grilled Ham & Cheese \$21.00

Carved black forest ham, cheddar cheese, tomato and mustard

### Turkey Club \$22.00

Roasted turkey breast, crispy applewood bacon, provolone, cheddar, romaine lettuce, pickles avocado, tomatoes and herb mayo on toasted artisan white bread

### Smoked Salmon Croissant \$24.00

Buttery, flaky croissant, alfalfa sprouts, tomato, red onion and herb cream cheese

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## PASTRIES

*\$6.50 each • Daily Selection of Cookies • Chocolate Croissant  
Almond Croissant • Seasonal Muffins  
Cinnamon Roll • Cheese Danish*

## CAKESICLES

**Yellow Submarine \$7.50**

Yellow chocolate coated confetti vanilla cake, drizzled with orange chocolate

**Pink Lady \$7.50**

Pink chocolate coated red velvet cake drizzled with white chocolate and pearls

**Mr. Chocolate \$7.50**

Chocolate coated brownie, drizzled with chocolate, crunchy pearls and gold crystals

**Blue Jewel \$7.50**

Blue chocolate coated lemon cake, drizzled with white chocolate and rainbow mini pearls

## DESSERTS

*\$7.50 each • Chocolate Tart • Fruit Tart  
Donut Strawberry Shortcake*

## ICE CREAM AND SORBET

*Single Scoop \$6.50 • Double Scoop \$9.50 • Waffle Cone \$1.50*

## MACAROONS

*\$3.50 each Coffee, Lemon, Raspberry, Vanilla, Chocolate, Pistachio*

## CUPCAKES

*Daily Selection*

**S'mores \$6.50**

Chocolate cupcake, chocolate frosting, graham cracker toasted marshmallows and Hershey's® chocolate

**Strawberry Shortcake \$6.50**

Strawberry jam filled vanilla cupcake topped with whipped cream, pink sprinkles and strawberries

**Birthday Celebration \$6.50**

Confetti vanilla cupcake, vanilla frosting, unicorn lollipop and a candle

**Candy World \$6.50**

Skittles® filled vanilla cupcake, vanilla frosting, rainbow sprinkles, yellow quackers, a mini unicorn lollipop and a gummy cupcake

**Churro Madness \$6.50**

Vanilla cupcake filled with dulce de leche, vanilla frosting and sugar tossed churros

## CHOCOLATE COVERED STRAWBERRIES

**White Chocolate Snowflake \$2.50**

Sprinkled with white sugar crystals

**Spring Green Chocolate \$2.50**

Sprinkled with lime sugar crystals

**Yellow Chocolate Daisy \$2.50**

Sprinkled with rainbow mini pearls

**Baby Blue Chocolate \$2.50**

Sprinkled with blue sugar crystals

**Pink Chocolate Princess \$2.50**

Sprinkled with pink sugar crystals

**Chocolate Dream \$2.50**

Drizzled in dark chocolate

## MILKSHAKES

**Vanilla \$13.50**

Vanilla ice cream blended with vanilla sauce served in a caramel swirled mug topped with whipped cream and white chocolate shavings

**Chocolate \$13.50**

Chocolate ice cream blended with melted chocolate sauce served in a chocolate swirled mug topped with whipped cream and dark chocolate shavings

**Strawberry \$13.50**

Strawberry ice cream blended with strawberry sauce served in a strawberry swirled mug topped with whipped cream and white chocolate strawberry shavings

**Chocolate Cookie Jar \$14.50**

Vanilla ice cream blended with Oreo® cookie crumbles served in a chocolate and caramel swirled mug topped with Oreo® cookies, mini chocolate chips, whipped cream and drizzled with caramel sauce

**Butterfingers® \$14.50**

Vanilla ice cream blended with Butterfingers® served in a chocolate swirled mug topped with whipped cream, crumbled butterfingers® and a fun sized butterfingers®

## COFFEES

	12 oz.	16oz.
Americano	\$4.50	\$5.50
Cappuccino	\$5.50	\$6.50
Latte	\$5.50	\$6.50
<i>(Add vanilla or hazelnut syrup \$0.50)</i>		
Mocha	\$5.50	\$6.50
Sugar Factory Caramel Macchiato	\$5.50	\$6.50
Honey Bee Latte: Dreamy vanilla milk latte with a little bit of honey and whole lotta love	\$5.50	\$6.50
Campfire S'more Latte: Life is s'more fun with this toasted marshmallow latte dusted with graham crumbs	\$5.50	\$6.50
Best Drink Ever: Secret Sugar Factory drink you will be coming back for	\$5.50	\$6.50
Espresso \$2.50 Double Espresso \$3.50		

Milk alternatives add 80¢ (soy, oat)

## ICED COFFEES

Americano \$5.50 • Cappuccino \$6.50  
Coffee \$4.50 • Latte \$6.50 • Mocha \$6.50

## BOBA TEA (20 OZ)

**\$7.50 each • Peach Oolong Tea • Passion Fruit Green Tea  
Thai Iced Milk Tea • Taro Milk Tea • Tiger Milk Tea  
Okinawa Honey Milk Tea • Okinawa Milk Tea**  
Additional Options: \$1.50 • Rainbow Crystal Pearls • Boba Pearls  
Honey Bursting Pearls • Cream Cheese • Matcha Crystal Boba

## JUICES, WATER AND SODA

Freshly Squeezed Lemonade \$7.50  
Freshly Squeezed Orange Juice \$9.50  
Sodas \$4.50 • Bottled Water \$5.50 • Sparkling Water \$6.50