

APPETIZERS

Chips & Salsa Roasted tomatillo, morita salsa.....	\$12
Basket of Signature Fries Tossed with sea salt and parsley.....	\$12
Guacamole Cilantro, serrano, fresh lime and Chicharron chips.....	\$12
Mozzarella Fingers Mozzarella Cheese with Marinara sauce.....	\$14
Buttermilk Onion Rings Served with side of chipotle dipping sauce.....	\$15
Chicken Fingers Crispy chicken served with classic ranch sauce.....	\$16
Fried Macaroni and Cheese Pops Breaded and deep fried Macaroni and Cheese, served with creamy marinara basil sauce.....	\$17
Spinach Artichoke Dip Melted Mozzarella and Parmesan cheese, served with warm tortilla chips.....	\$19
Buffalo Chicken Wings Tossed in Buffalo sauce, and topped with green onions. Served with a side of celery sticks and ranch dressing.....	\$21
Beer Battered Calamari Tossed with old bay and parsley. Served with Marinara sauce and lemon.....	\$22
Popcorn Shrimp Tossed with old bay and parsley. Served with Marinara sauce and lemon.....	\$22
Sugar Factory Rainbow Sliders Our classic colorful sliders, served with American cheese, crispy onions, pickles and the signature Sugar Factory sauce. Accompanied with a complimentary Sugar Factory Duck!.....	\$29



Sampler Platter Buttermilk onion rings, crispy chicken tenders, Buffalo wings, and Mac and Cheese pops. Served with dipping sauces.....

Loaded Fries Melted cheese, bacon, green onion and ranch drizzle.....	\$17
Brooklyn Pizza Loaded Fries Marinara sauce, melted mozzarella cheese, pepperoni.....	\$21
BBQ Pull Pork Loaded Fries Pulled pork, BBQ sauce, bacon bits, super cheesy sauce, crispy onions and green onions.....	\$21
Buffalo Chicken Loaded Fries Super cheesy sauce, breaded Buffalo chicken, ranch dressing and red onions.....	\$21
Cheeseburger Loaded Fries Super cheesy sauce, ground beef, shredded lettuce, tomato, crispy onions, pickles and drizzle with Sugar Factory sauce.....	\$21

SOUPS & SALADS

Tomato Bisque Creamy tomato soup, basil, and parmesan crostini.....	\$15
Classic French Onion Rich beef broth, caramelized onions and a Swiss and Provolone cheese crouton.....	\$16
Sugar Factory House Salad Romaine hearts, cucumbers, cherry tomatoes, thinly sliced red onions, basil, housemade croutons and balsamic vinaigrette (Add Chicken \$10, Shrimp \$10, Steak \$15, Salmon \$19).....	\$15
Caesar Salad Romaine hearts, shaved Parmesan cheese, housemade croutons, tossed in creamy Caesar dressing, topped with a Parmesan crostini. (Add Chicken \$10, Shrimp \$10, Steak \$15, Salmon \$19).....	\$15
Ginger Sesame Chicken Salad Shredded cabbage, Julienne carrots, water chestnuts, green onions, mandarin orange, and basil. Tossed with sesame seeds, roasted peanuts, cilantro and crispy wontons with ginger sesame dressing.....	\$23
Pan Roasted Salmon Salad Romaine hearts, avocado, mango, cucumbers, roasted bell peppers, thinly sliced red onions, cilantro, basil, housemade croutons and lemon herb vinaigrette.....	\$36

SANDWICHES

*Served with Signature Fries. *Upgrade to Onion Rings \$5**

Grilled Cheese Sandwich Artisan white bread, aged cheddar cheese griddled golden brown, served with creamy marinara (add soup \$7).....	\$17
Chicken Wrap Flour tortilla stuffed with roasted chicken breast, arugula, tomato avocado, and chipotle mayo.....	\$18
Buffalo Chicken Sandwich Crispy breaded chicken breast tossed in Buffalo sauce and served on a toasted Brioche bun with herb mayo, shredded Romaine lettuce, and sliced tomato.....	\$19
Chicken Breast Sandwich Slow roasted chicken breast, melted Swiss cheese, sliced avocado, romaine lettuce, sliced tomatoe and herb mayo, served on a toasted French baguette.....	\$20
Steak Sandwich Melt Seared thinly sliced steak with caramelized onions, sautéed mushrooms, and herb mayo. Topped with melted Provolone and Parmesan cheese on a toasted baguette. Served with signature fries.....	\$23
The Sugar Factory Club Roasted turkey breast, applewood bacon, pickles, Provolone and cheddar cheese with Romaine lettuce, sliced avocado, vine ripened tomatoes and herb mayo on toasted artisan white bread. Served with signature fries.....	\$23
Crispy Grouper sandwich Served on a toasted and buttered brioche bun topped with pickles arugula, avocado tomato, red onion and tartar sauce.....	\$27

TACOS

*Served with homemade corn tortillas and Mexican rice and beans
Three tacos per order*

Veggie Corn, cauliflower, mushrooms, cilantro, Poblano sauce, ancho spice pumpkin seed.....	\$20
Gringo Ground beef Picadillo, rajas, crema agria, lettuce and pico de gallo.....	\$21
Pollo Enchilado Marinated chicken, cilantro, avocado salsa, onions and queso fresco.....	\$22
Carnitas Authentic carnitas, costra de que queso, cilantro, onions, salsa Michoacana.....	\$23
Ensenada Fish Taco Served crispy or grilled, pico de gallo, cabbage, guajillo crema.....	\$24
Carne Asada Steak, salsa fresca, onions, cilantro, guacamole.....	\$25
Birria Savory braised beef, cilantro, salsa roja, onions, costra de queso, side of consome.....	\$26

QUESADILLAS

Flour tortillas

Cheese Oaxaca and Chihuahua cheese, queso blanco.....	\$20
Quesadilla El Jardin Corn, cauliflower, mushrooms, cilantro, Poblano sauce, ancho spice pumpkin seed.....	\$22
Pollo Marinated chicken, cebollin.....	\$22
Carnitas Authentic carnitas, onions, cilantro, salsa Michoacana.....	\$23
Carne Asada Steak, salsa fresca, onions, cilantro, guacamole.....	\$25
Birria Savory braised beef, onions, cilantro, chile de arbol salsa.....	\$26
Shrimp Oaxaca and Chihuahua cheese, shrimp.....	\$28

FAJITAS

Served with rice and corn tortillas. Variety of peppers, tomatoes, onions, cilantro, sour cream and pico de gallo

Fajitas El Jardin Garden Vegetables.....	\$29
Chicken	\$30
Shrimp	\$32
Grilled Steak	\$34

BAHAMAR

All Day Menu

PASTAS

*Served with Parmesan crostini
(Add Chicken \$9, Shrimp \$12, Lobster \$29)*

Penne Marinara Garlic, basil and Parmesan cheese.....	\$22
Penne Alfredo Garlic, basil, and Parmesan cheese.....	\$22
Chicken Penne Alfredo Garlic, basil and Parmesan cheese.....	\$27
Cajun Chicken Penne Alfredo Spicy Alfredo sauce with roasted garlic, basil and Parmesan cheese.....	\$30
Shrimp Penne Alfredo Alfredo with roasted garlic, basil and Parmesan cheese with fresh shrimp.....	\$31



MONSTER BURGERS

*8oz Angus Beef Served with Signature Fries *Upgrade Onion Rings \$5**

The Signature Sugar Factory Burger Angus beef, melted cheddar cheese, pickles, shredded lettuce, tomato, crispy onions, and Sugar Factory Sauce. Served on a toasted brioche bun.....	\$22
California Veggie Burger Vegan patty served on a toasted brioche bun with melted provolone, sliced avocado, shredded lettuce, tomato, crispy onion, and herb mayo.....	\$22
Blue Cheese Bacon Burger Angus beef, blue cheese crumbles, crispy applewood bacon, pickles, shredded lettuce, tomato, sautéed mushrooms, caramelized onions, crispy onions and Sugar Factory Sauce. Served on a toasted brioche bun.....	\$22
Waffle Breakfast Burger Angus beef topped with melted cheddar cheese, applewood bacon, country sausage, fried egg, hash brown, and sausage country gravy. Served on a classic waffle.....	\$23
Super Cheesy Burger Angus beef burgers served on a toasted brioche bun with Sugar Factory sauce, pickles, sliced tomato, shredded lettuce and crispy onions. Topped with our super cheesy sauce table side.....	\$23
The Big Cheesy Angus beef topped with melted American cheese, creamy mac & cheese, applewood bacon, pickles, sautéed mushrooms, tomato, crispy onions and BBQ sauce. Served on a toasted brioche bun.....	\$24
Flaming HOT Cheetos® Burger Angus beef topped with Flaming Hot Cheetos®, crusted pepper Jack cheese, more melted pepper Jack, pickles, shredded lettuce, tomato, crispy onions, and chipotle mayo. Served on a crushed Flaming Hot Cheetos® toasted brioche bun.....	\$25
Super Cheesy Smoky Bacon Burger Angus beef burgers served on a toasted brioche bun with Applewood bacon, pickles, sliced tomato, shredded lettuce, crispy onions and BBQ sauce. Topped with bacon bits and our super cheesy sauce table side.....	\$26
South Beach Flair Angus beef topped with shrimp, pickles, plantains, applewood bacon, shredded lettuce, tomato, crispy onions, chipotle mayo and chimichurri sauce. Served on a toasted brioche bun.....	\$28

STIR FRY

Sesame Chicken Stir Fry A combination of thinly sliced chicken breast, green and red bell peppers, Napa cabbage, onions, carrots, and green onions tossed in honey garlic sauce and served over steamed white rice. Topped with crispy wontons and toasted sesame seeds.....	\$29
Firecracker Shrimp Stir Fry A combination of crispy spicy shrimp, green and red bell peppers, Napa cabbage, onions, carrots, and green onions tossed in honey garlic sauce and served over steamed white rice. Topped with crispy wontons and toasted sesame seeds.....	\$31
Garlic Steak Stir Fry A combination of thinly sliced steak, green and red bell peppers Napa cabbage, onions, carrots, and green onions tossed in honey garlic sauce and served over steamed white rice. Topped with crispy wontons and toasted sesame seeds.....	\$33

GRILL & ENTREES

Tropical Skirt Steak Grilled skirt steak with green onions, plantains, cilantro and lime. Served with black beans and white rice.....	\$32
Brick Chicken Pan-seared chicken breast seasoned with garlic and thyme, served with crispy onions and lemon tomato herb sauce.....	\$33
Pan Roasted Salmon Topped with lemon tomato herb sauce.....	\$42
Roasted Caribbean Lobster Tail Frites Served with garlic, herb butter, asparagus and Parmesan fries.....	\$49
Black Angus Filet 8oz grilled filet mignon served with mashed potatoes, green beans almonidine and garlic herb butter.....	\$57
Black Angus Filet & Lobster Surf and Turf 8oz Angus beef and roasted Caribbean lobster tail, melted butter, mashed potatoes and green beans almonidine.....	\$95



SIDES

**Signature Fries \$12 • Grilled Asparagus \$12
Mashed Potatoes \$12 • Macaroni and Cheese \$12
Green Bean Almonidine \$12**



*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, and 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

OLD FASHIONED MILKSHAKES

- Vanilla** Vanilla ice cream blended with vanilla sauce, served in a caramel swirled mug, topped with whipped cream, white chocolate curls, rainbow sprinkles and a rainbow whirly pop.....\$15
- Chocolate** Chocolate ice cream blended with melted chocolate sauce, topped with whipped cream, dark chocolate curls, chocolate sprinkles and a rainbow whirly pop.....\$15
- Strawberry** Strawberry ice cream blended with strawberry sauce, topped with whipped cream, strawberry curls, rainbow sprinkles and a rainbow whirly pop.....\$15
- Mango** Mango ice cream blended with vanilla sauce, served in a honey swirled mug, topped with whipped cream, mango pieces, rainbow sprinkles and a rainbow whirly pop.....\$15
- Cookie Jar** Vanilla ice cream blended with Oreo® cookie crumbles, chocolate chips, caramel sauce, and chocolate sauce topped with Oreo® cookies, mini chocolate chips, whipped cream, drizzled with more caramel sauce and a rainbow whirly pop.....\$17
- Nutella Banana** Vanilla ice cream blended with Nutella® and sliced bananas, served in a chocolate swirled mug, topped with whipped cream and rainbow sprinkles and a rainbow whirly pop.....\$17
- Butterfinger®** Vanilla ice cream blended with Butterfingers®, served in a chocolate swirled mug, topped with whipped cream, crumbled Butterfingers® and a fun sized Butterfinger® and a rainbow whirly pop.....\$17

INSANE MILKSHAKES

- Rainbow Brite** Vanilla ice cream served in a tie dye mug, topped with a rainbow unicorn pop, a vanilla rainbow cake, whipped cream, white chocolate sauce and a birthday candle.....\$20
- Carnival Fried Oreo®** Cookies n cream shake served in a chocolate Oreo® cookie crumble mug, topped with silver dollar pancake stack, fried Oreos®, Oreo® pieces, whipped cream, powdered sugar, a strawberry and chocolate sauce drizzle.....\$20
- Waffle Ice Cream Sandwich** Vanilla shake served in a decorated vanilla sprinkle mug, topped with a waffle ice cream sandwich tower, a whirly lollipop, whipped cream and caramel and white chocolate drizzle.....\$20
- Strawberry Cheesecake** Strawberry ice cream blended with NY cheesecake, served in a decorated vanilla pink curl mug, topped with a NY cheesecake slice, strawberry toppings, whipped cream, gummy strawberries and drizzled strawberry sauce.....\$20
- Brownie Volcano Explosion** Chocolate shake served in a chocolate frosted mug, mini chocolate chips, topped with a chocolate frosted donut, a brownie ice cream bar, chocolate pocky cookies, whipped cream and dark and white chocolate drizzle.....\$20
- Oreo® Madness** Cookies n cream shake served in a chocolate sprinkle mug, topped with a Oreo® cupcake tower, whipped cream, Hershey's®, Oreo® bar, chocolate sauce and powdered sugar.....\$20
- Chocolate Peanut Butter Cup Mania** Vanilla ice cream blended with Reese's® pieces, served in a peanut butter mug, topped with a giant chocolate cake, peanut butter cups, Reese's®, whipped cream and drizzled chocolate sauce.....\$20
- Maple Grand Slam** Vanilla ice cream served in a white confetti mug, topped with silver dollar pancakes, mini waffles, crispy maple bacon, whipped cream, more confetti and maple syrup drizzle.....\$20
- S'mores Brownie** Chocolate ice cream blended with toasted marshmallow syrup, topped with an insane seven layer S'more brownie tower, served on top of a chocolate covered mug with Hershey® bar pieces and dusted with graham cracker crumble and pieces.....\$20
- Salted Caramel Cheesecake** Vanilla ice cream blended with salted caramel sauce and chocolate chips, served in a chocolate frosted mug with mini pretzels, topped with a NY cheesecake slice, vanilla cupcake, mini pretzels, whipped cream and salted caramel drizzle.....\$24
- Giggle Snickers** Vanilla shake blended with caramel, peanuts, served in a chocolate caramel popcorn mug, topped with fried Oreo's®, gummy worms, peanuts, chocolate and dulce de leche sauce, whipped cream and a Snickers® bar.....\$24
- Cookie Monster** 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.....\$24

DESSERT MENU

- New York Cheesecake** Topped with strawberries, blackberries, blueberries, raspberries, raspberry sauce, and whipped cream.....\$17
- Chocolate Cake** Layers of chocolate devil's food cake, dark chocolate icing with bittersweet chocolate fudge sauce, chocolate curls, chocolate malt balls, and whipped cream.....\$17
- Rainbow Cake** Layer's of colorful vanilla cake, white chocolate sauce, skittles® and whipped cream.....\$17
- Oreo® Stuffed Chocolate Chip Cookie Ice Cream Sandwich** 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.....\$19
- Cookie Skillet** Warm chocolate chip cookie stuffed with Nutella® and 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.....\$20
- Fondue** Warm melted milk chocolate topped with toasted marshmallows. Served with strawberries, bananas, cheesecake bites, red velvet cake bites, brownie bites and gummy bears.....\$29



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

***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 manufacturer 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 that risk. Please be aware that our facility prepares foods and uses ingredients in our products that contain nuts, nut oil, shellfish, 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 product.

BAHAMAR

All Day Menu

WAFFLES

Add Vanilla Ice cream \$4

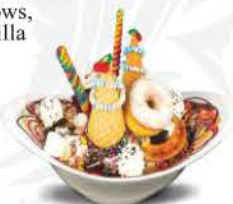
- Classic Waffle** Warm waffle brushed with melted butter, garnished with fresh berries and topped with whipped cream.....\$15
- Fresh Mixed Berry Waffle** Blueberries, strawberries and raspberries tossed with raspberry sauce and lemon zest. Topped with whipped cream and powdered sugar.....\$18
- Smore's Nutella® Waffle** Smothered with Nutella® and torched marshmallow fluff. Topped with whipped cream, Hershey® pieces, graham cracker crumbs, and powdered sugar.....\$18
- Strawberry Cheesecake Stuffed Waffle** Warm waffles stuffed with strawberries and delicious NY cheesecake. Topped with strawberries, whipped cream, and strawberry sauce.....\$21
- Chicken and Waffles** Buttermilk fried chicken served over our classic waffle with whipped butter and warm maple syrup.....\$33



OLD FASHIONED SUNDAES

Sundaes for two

- The Classic** Giant scoops of vanilla, chocolate, and strawberry ice cream covered with hot fudge and topped with sprinkles, whipped cream, and a gummy cherry on top!.....\$19
- Strawberry Cheesecake Overload** Three scoops of strawberry ice cream with New York cheesecake chunks and strawberries topped with strawberry sauce, whipped cream, and white chocolate strawberry shavings.....\$20
- Cookie Jar** Giant scoops of cookies & cream topped with caramel sauce, hot fudge, whipped cream, crushed Oreo®, and homemade chocolate chip cookie chunks.....\$21
- Chocolate Blackout** Giant scoops of chocolate ice cream, chocolate chips, chocolate brownie chunks, and topped with hot fudge, whipped cream, and chocolate sprinkles with a gummy cherry on top!.....\$21
- Banana Split** Giant scoops of strawberry, chocolate, and vanilla ice cream with strawberries, caramelized bananas, and chocolate malt balls topped with hot fudge, strawberry and caramel sauce, whipped cream, toasted walnuts, and powdered sugar with a gummy cherry on top!.....\$21
- World Famous Sugar Factory King Kong Sundae** 20 scoops of ice cream covered with hot fudge, caramel and strawberry sauces, caramelized banana, marshmallows, chocolate chip cookie chunks, a glazed donut, a vanilla cupcake, white chocolate strawberry, gummy bears, M&M'S®, Skittles®, Oreo®, cookie crumbles, rainbow and chocolate sprinkles, graham cracker crumbles, waffle cones, unicorn pops, candy necklaces, and topped off with whipped cream and gummy cherries!



\$99 Serves 12

HOT CHOCOLATE

- S'mores Hot Chocolate** You'll feel like you're toasting marshmallows over a campfire when you take a sip of this delicious S'mores, hot chocolate! Made with rich decadent milk chocolate and toasted marshmallows and then topped with homemade whipped cream, Hershey® chocolate pieces, graham cracker crumbs, and a marshmallow rim!.....\$11
- Pink Unicorn Hot Chocolate** As unique as a unicorn and as pretty as a princess, you don't want to miss out on this fun flavorful PINK hot chocolate! Made with rich pink white chocolate and topped with homemade whipped cream, colorful marshmallows, delicious pink and blue chocolate sauce, and shining star sprinkles.....\$11
- Classic Hot Chocolate** Sometimes the most simple things are the best! Enjoy our rich classic hot chocolate made from scratch with smooth rich milk chocolate and topped with mini marshmallows and chocolate curls.....\$11



COFFEE



- The Carlos** Piping hot espresso, topped with whipped cream and cocoa powder.....\$8.50
- Mochaccino** Pure melted dark chocolate and a double shot of espresso, topped with whipped cream, crushed malt balls, and dark chocolate shavings.....\$8.50
- Chocolate Cappuccino** Steamed milk chocolate and a double shot of espresso, topped with white chocolate shavings and served with mini chocolate chip cookies.....\$10.00
- Sugar Factory Cappuccino** Steamed white chocolate milk, a double shot of espresso, and milk chocolate, topped with whipped cream and chocolate shavings.....\$10.00

ICED COFFEES

Made with Cold Brew Coffee

- Cookies & Cream** Perfect combination of cookies and cream coffee and freshly baked Belgian waffle to level up your brunch.....\$14
- Nutella®** Delicious mix of Nutella® and coffee to kick start your day on a sweet note! Topped with a Nutella® drizzled waffle.....\$14
- Salted Caramel** No brunch is complete without this delicious salted caramel iced coffee topped with fresh Belgian waffle and even more salted caramel drizzle.....\$14
- Mocha** Don't be surprised if this decadent, chocolate twist on a iced coffee becomes your brunch favorite! Topped with chocolate drizzled homemade waffle.....\$14





MIAMI TROPICAL PUNCH \$47

Non-Alcoholic \$40

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) \$47

Non-Alcoholic \$40

It's summer all year long with this refreshing blend of Voli 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) \$47

Non-Alcoholic \$40

This fresh and fruity Voli 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 CADILLAC REPOSADO MARGARITA \$47

Non-Alcoholic \$40

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 taste by John Varvatos and Nick Jonas



THE PEOPLES WATERMELON CADILLAC MARGARITA \$47

Non-Alcoholic \$40

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



HPNOTIQ LONG ISLAND ICED TEA \$47

Non-Alcoholic \$40

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!



HENNY MOON \$47

Non-Alcoholic \$40

Enjoy the deep smoooooothness of Hennessy, the sweet citrus of fresh tropical tangerine juices and the lightness of 818 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!



WEST COAST SUNSET \$47

Non-Alcoholic \$40

This new twist on an old favorite will show you exactly why sunsets are best on the west coast! Made with smooth 818 tequila blended together with rich gran marnier, fresh peach and orange flavors and topped off with crisp lemonade and a grenadine floater! Garnished with juicy orange wheels and yummy gummy flamingos this drink will have you goin back to Cali!

Designed and tasted by Kendall Jenner



CALI LOVE \$47

Non-Alcoholic \$40

This one of a kind Goblet will have you feeling like palm trees, ocean breeze, salty air, sun-kissed hair! Made with smooth 818 tequila blended with crisp apple and tropical pineapple flavor and topped with sweet key lime slices and yummy apple rings! This drink is guaranteed to leave you crushing on Cali!

Designed and tasted by Kendall Jenner



MAMITAS HURRICANE \$47

Non-Alcoholic \$40

Tear into this flavor packed goblet, made with casa Mexico silver tequila, Mamitas pineapple hard seltzer, a sophisticated blend of rums, fresh lemonade and tropical mai tai flavors! This hurricane goblet will get your mojo going with a big flavorfull twist!

Designed and tasted by Mario Lopez and Brody Jenner



STRAWBERRY LEMONADE SMASH \$47

Non-Alcoholic \$40

Stay fresh with this smooth blend of Strawberry Indoggo and Virginia Black Whiskey blended together with Peach Schnapps, fresh lemonade, strawberries and a candy finish of classic lemon heads, gummy strawberries and candy fruit slices to top off our delicious version of a strawberry lemonade

Designed and tasted by Snoop Dogg



PEACHY PUNCH SANGRIA \$47

Non-Alcoholic \$40

Journey with us to a beautiful day in Venice with this full bodied one of a kind goblet! Made with fresh fruits, bold sweet red sangria, smooth Fletcha Azul Blanco and crisp pineapple juice and garnished with fresh orange slices and yummy strawberry gummies.

Designed and tasted by Mark Wahlberg



THE BIG CLOUD \$47

Non-Alcoholic \$40

Join us at The Sugarfactory for an incredible one of a kind blue raspberry flavor packed goblet! Made with a smooth blend of voli vodka, selvarey rum, tropical pineapple, fresh peach and melon. This wouldn't be complete without the fluffy blue raspberry cotton candy garnish. This delicious Goblet is sure to have you walking on a cloud!

Designed and tasted by Nick Cannon



THE SUGAR FACTORY DIAMOND ROSE \$47

Non-Alcoholic \$40

This sweet, yet crisp goblet, shines bright like a diamond featuring our one of a kind Sugar Factory Rose, a fresh luxurios wine from Winery VintEdge! Prepared with our own one of a kind rose, fresh peach and raspberry flavors and topped with homemade lemonade! This goblet wouldn't be complete without a garnish of sour watermelon gummy bears and candy ring pops



CANDY SHOP \$47

Non-Alcoholic \$40

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



WATERMELON SUGAR \$47

Non-Alcoholic \$40

Come and get that summer feelin at The SugarFactory! This flavor packed Goblet will leave you feeling watermelon sugar high with smooth Sunny vodka, tasty selvarey rum and blended with fresh watermelon , tropical pina colada and crisp lemonade. Topped with classic lemon heads, yummy watermelon and lemon slices! Don't know if I could ever go without this goblet

Designed and tasted by Stassie Karanikolaou



PRETTY IN PINK \$47

Non-Alcoholic \$40

Pink is more than just a pretty color at The Sugarfactory! This Goblet will leave you looking on the pink side of life with smooth Sunny vodka, crisp Casa Mexico tequila and blended with fresh strawberry and raspberry lemonade. Topped with fluffy strawberry cotton candy and a sprinkle of fun glitter! You don't wanna miss this one of a kind goblet

Designed and tasted by Stassie Karanikolaou



THE TWISTED HART PEACH LEMONADE \$47

Non-Alcoholic \$40

Alright, alright alright! Let me explain the explosion of flavor you'll experience with this delicious and refreshing goblet! Made with Gran Coramino Cristalino, fresh peaches and homemade lemonade! Garnished with twisted unicorn lollipop straws and peach hearts, this drink will leave you twisted!

Designed and tasted by Kevin Hart



THE ISLAND OASIS \$47

Non-Alcoholic \$40

This goblet will take your senses on a ride along the waves with this one of a kind blend! Made with Gran Coramino Cristalino, tropical banana and coconut flavors and crisp pineapple juice. Topped with tropical drops, twin cherries and three tropical fruit slices, one sip and you'll be left wondering about last night!

Designed and tasted by Kevin Hart.



FULL SEND STRAWBERRY \$47

Non-Alcoholic \$40

This delicious blend of yummy strawberries and crisp citrus will send you soaring! Made with fresh strawberry and citrus flavors, smooth Selvarey rum and topped with crisp refreshing Happy Dad citrus spiked seltzer. This goblet wouldn't be complete without a full serving of gummy strawberries, hearts and moons!

Designed and tasted by the Neli Boys



WHITE GUMMI \$47

Non-Alcoholic \$40

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!



LOLLIPOP PASSION \$47

Non-Alcoholic \$40

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 \$47

Non-Alcoholic \$40

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 floater this luscious libation will make the Tiki gods smile.

Designed and tasted by Bruno Mars



CLASSIC WATERMELON PINA COLADA \$47

Non-Alcoholic \$40

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



OCEAN BLUE \$47

Non-Alcoholic \$40

Adventure awaits in the deep blue sea. You'll be reminded of the ocean nearby when you see all the sharks swimming in this Hpnatiq cocktail!



PEACE, LOVE & HARMONIE \$19
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.



GRAPE CRUSH \$19
This fantastic blend of grape goodness topped with classic Grape Crush® soda pop will have you thinking you are drinking straight from the can.



SOUR APPLE LOLLY \$18
You'll feel nostalgic after the first sip of our liquefied sour apple lollipop. Rimmed with Bubble Gum Pop Rocks® this martini finishes with a bang!



WATERMELON BURST \$18
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 \$18
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®



COTTON CANDY COSMOPOLITAN \$18
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!



S'MORES \$18
You'll want to cozy up next to a campfire as you sip on this marriage of marshmallow and chocolate with a graham cracker rim.



COCONUT CHOCOLATE BAR \$18
A lovely medley of coconut chocolate and nuts will make you think we melted a candy bar straight into your glass.



CHOCOLATE MUDSLIDE MARTINI \$18
This creamy blend of vodka, Kahlua and Bailey's Irish Cream will exceed all of your chocolate expectations. Garnished with a chocolate drizzle, chocolate rim and dark chocolate shavings!



COCONUT CREAM PIE \$18
A perfect blend of creamy coconut with a distinct hint of caramel topped with light and fluffy whipped cream and toasted coconut flakes. This decadent dessert martini will make you think we slid a slice of fresh baked pie straight into your glass.



CARAMEL MACCHIATO \$18
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.



TRADITIONAL MARGARITA \$19
Handcrafted margarita with fresh lime juice, agave and tequila. Refreshing and strong!



COCONUT MARGARITA \$19
Made with sweet coconut cream, fresh lime juice, agave and tequila. Perfectly balanced between sweet and tart. Garnished with a zested graham cracker rim.



OCEAN BLUE MARGARITA \$19
Tropical twist on a margarita with flavors of mango and pineapple. This delicious drink is made with fresh lime juice, fresh mango puree, pineapple and blue curacao. As the name suggests, this margarita is as cool and inviting as the ocean.



STRAWBERRY KIWI \$19
This margarita takes flavor to another level. We craft our own strawberry-kiwi cordial to create this unique signature margarita.



SPICY PINEAPPLE \$19
We infuse our tequila with pineapple and fresh jalapenos to give this cocktail the perfect balance! Sweet, spicy, tart. It fires on all cylinders. Ask for a Tajin or smoked salt rim!



PRETTY IN PINK \$19
Get ready to snap pictures and watch the magic right before your eyes! This show stopping margarita changes colors right before your eyes! Made with fresh lime juice, agave, sweet coconut cream, tequila and butterfly pea flower tincture.



BLOOD ORANGE MARGARITA \$19
Sweet and tangy with a kick! The combination of blood orange, lime, agave, cognac and tequila are sure to leave you wanting another!



SANGRIARITA \$19
Our very own creation. House made red wine cordial with essence of brandy, orange and cherries paired with lime juice, agave and tequila. Wine and tequila make the perfect pairing!



SMOKED CUCUMBER \$19
Refreshing cucumber cordial made in house is paired with rich smoky mezcal to create a delicious refreshing, but complex margarita that is one of a kind.



PASSION FRUIT \$19
Quench your thirst with this original creation. We take passion fruit, fresh lime juice, agave, tequila and cachaca to create this sweet, tangy and refreshing margarita.



ULTIMATE MARGARITA FLIGHT \$49
Can't decide which one to order? Indulge with three of our handcrafted margaritas at a time. This flight comes with our watermelon, ocean blue and passion fruit margaritas. Accompanied with beautiful edible flowers and a stunning presentation.



WATERMELON MARGARITA \$19
Enjoy summer in a cup! Refreshing and sweet watermelon paired with fresh lime, agave and tequila. This margarita will have you asking for another round.



STRAWBERRY MARGARITA \$19
Classic and delicious. Indulge in this classic cocktail made with fresh lime juice, agave, strawberries and tequila.



MANGO MARGARITA \$19
You can't go wrong with a mango twist on a classic! Enjoy with a Tajin rim.



SUNSET MIMOSA \$15
This orange and pineapple fusion will hit the spot, a classic mimosa with a Sugar Factory twist!



DAY DREAMING MIMOSA \$15
Keep your dreams going when you send your tastebuds on a wild ride with this sweet and sour mimosa paradise. Enjoy raspberry and lemon flavors topped with sparkling champagne for this satisfying treat

MIMOSA FLIGHTS AVAILABLE \$35



Pick Any 3 Mimosas



ISLAND OASIS MIMOSA \$15
Take your tastebuds to the islands, after indulging in this banana and melon mimosa you'll want to head straight for the beach!



ROYAL RASPBERRY MIMOSA \$15
Feel like royalty while enjoying this perfect blend of raspberry and cranberry, a perfect morning cocktail.



BRUNCH PUNCH MIMOSA \$15
Breakfast punch meets mimosa in a perfect blend of pineapple and amaretto, making a delicious brunch cocktail.

BEER

Sands | Sands Light
Corona | Heineken
Bud Light

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

WINES

Chloe Chardonnay \$14
Chloe Pinot Grigio \$16
Silver Gate Brut \$10
Chloe Rose \$14
Tribute Cab \$17
Beso Del Sol Red Sangria \$14
Chloe Rose Prosecco \$16
Subject to availability



SPARKING SUNRISE MIMOSA \$15
Get lost in the sunrise with this pink peach dream, citrus flavors will fill your imagination.

PANCAKES

Add one scoop of ice cream \$5 two scoops \$8

- Short Stack Of Buttermilks** Buttermilk pancakes, powdered sugar and maple syrup.....\$16
- Chocolate Chip Pancakes** Buttermilk pancakes topped with chocolate sauce, chocolate chips, whipped cream, a half chocolate chip cookie and powdered sugar.....\$18
- Nutella® Pancakes** Buttermilk pancakes topped with Banana and strawberry, Nutella® drizzle, whipped cream and powdered sugar.....\$18
- Peanut Butter Cup Pancakes** Buttermilk pancakes, chocolate sauce, peanut butter cup, peanut butter sauce, Reese's® pieces, whipped cream and powdered sugar.....\$18
- Blueberry Pancakes** Buttermilk pancakes topped with blueberry filling, whipped cream and powdered sugar.....\$18
- Banana Strawberry Pancakes** Buttermilk pancakes, white chocolate and raspberry sauce, topped with bananas, strawberries, white chocolate chips, whipped cream and powdered sugar.....\$19
- S'mores Pancakes** Buttermilk pancakes topped with brûlée marshmallow fluff, chocolate sauce, Hershey's bar, graham cracker crumbs, whipped cream and powdered sugar.....\$20
- Chocolate and Peanut Butter Pancakes** Buttermilk pancakes, peanut butter sauce, chocolate chips, banana slices topped with whipped cream, Reese's pieces and chocolate sauce.....\$20
- Insane Double Stack Rainbow Pancakes** fluffy colorful rainbow buttermilk stack, warm maple syrup, powdered sugar and butter. Served with chocolate chips, gummy bears, strawberries whipped cream with rainbow sprinkles. Comes with a signature Sugar Factory rubber duckie for you to take home!.....\$28



EGGS, OMELETS

(all omelets served with choice of buttered white, wheat or sourdough toast)

- Farm Fresh Eggs Your Way** Two eggs any style, served with home fries, applewood bacon or country sausage....\$17
- Sugar Factory Omelet** Three farm fresh eggs, diced baked ham, aged cheddar, onions, peppers, parsley served with home fries.....\$20
- Veggie Omelet** Three farm fresh eggs, melted cheddar cheese, fresh herbs, roasted mushrooms, sliced onions, diced tomatoes, green and red bell peppers, green onions, asparagus and spinach served with home fries.....\$20
- Ham and Cheese Omelet** Three farm fresh eggs, diced baked ham, cheddar cheese, sliced onions, diced tomatoes and fresh herbs served with home fries.....\$20

EGGS BENEDICT & SANDWICHES

- Avocado Toast** Seasoned avocado, basil, cherry tomato. Served on wheat toast with a sunny side egg.....\$18
- Sugar Factory's Eggs Benedict** Poached eggs, hash browns, Canadian bacon, grilled asparagus and Hollandaise sauce on a toasted English muffin.....\$23
- Manhattan Eggs Benedict** Wild Alaskan smoked salmon, toasted English muffin, poached farm eggs, hash brown, asparagus, fresh herbs and hollandaise.....\$26
- Grilled Chicken Breast Sandwich** Melted Swiss cheese, sliced avocado, romaine lettuce, sliced tomato and herb mayo served on a toasted French baguette.....\$20
- The Sugar Factory Club** Roasted turkey breast, applewood bacon, pickles, Provolone and cheddar cheese, romaine lettuce, avocado, vine-ripened tomatoes and herb mayo on toasted artisan white bread.....\$23
- Steak Sandwich Melt** Seared thinly sliced steak with caramelized onions, sautéed mushrooms and herb mayo. Topped with melted Provolone and Parmesan cheese on a toasted baguette. Served with signature fries.....\$23



BRUNCH

Saturday & Sunday
10am-4pm

WAFFLES & FRENCH TOAST

Add one scoop of ice cream \$5 two scoops \$8

- Classic Waffle** Warm waffle brushed with melted butter, garnished with fresh berries and topped with whipped cream.....\$18
- Fresh Fruit Waffle** Topped with berries, strawberry sauce, whipped cream and powdered sugar.....\$18
- Banana Waffle** Caramel sauce, fresh sliced bananas, whipped cream and powdered sugar.....\$18
- Guava Waffle** Topped with guava and cream cheese sauce, whipped cream and powdered sugar.....\$18
- Smore's Nutella® Waffle** Smothered with Nutella® and torched marshmallow fluff. Topped with whipped cream, Hershey® pieces, graham cracker crumbs and powdered sugar.....\$22
- Strawberry Cheesecake Stuffed Waffle** Warm waffles stuffed with strawberries and delicious NY cheesecake. Topped with strawberries, whipped cream, and strawberry sauce.....\$25
- Chicken and Waffles** Buttermilk fried chicken served over our classic vanilla bean waffle with whipped butter and warm maple syrup.....\$33



- Gracie's Strawberry Croissant French Toast** Topped with strawberries, strawberry sauce, whipped cream and powdered sugar.....\$17
- Traditional French Toast** Thick sliced brioche, whipped cream, sprinkled with powdered sugar and cinnamon. Served with whipped butter and warm maple syrup.....\$18
- Lorraine's Apple French Toast** Apple compote, caramel sauce, cinnamon powder and powdered sugar.....\$19
- Nutella® Peanut Butter Crispy French Toast** Deep fried French crispy toast topped with berries, graham cracker, whipped cream, peanut butter and Nutella® drizzle and powdered sugar.....\$19
- Sugar Factory French Toast Monte Cristo** Sweet and savory classic Monte Cristo layered with country ham, roasted turkey and Swiss cheese. Dusting with powdered sugar. Served with home fries.....\$19

BURGERS

8oz Angus Beef Served with Signature Fries *Upgrade Onion Rings \$5*

The Signature Sugar Factory Burger

Angus beef, melted cheddar cheese, pickles, shredded lettuce, tomato, crispy onions, and Sugar Factory Sauce. Served on a toasted brioche bun.....\$22



California Veggie Burger

Vegan patty served on a toasted brioche bun with melted provolone, sliced avocado, shredded lettuce, tomato, crispy onion, and herb mayo.....\$22



Blue Cheese Bacon Burger

Angus beef, blue cheese crumbles, crispy applewood bacon, pickles, shredded lettuce, tomato, sautéed mushrooms, caramelized onions, crispy onions and Sugar Factory Sauce. Served on a toasted brioche bun.....\$22



Waffle Breakfast Burger

Angus beef topped with melted cheddar cheese, applewood bacon, country sausage, fried egg, hash brown, and sausage country gravy. Served on a classic waffle.....\$23



The Big Cheesy Angus beef

topped with melted American cheese, creamy mac & cheese, applewood bacon, pickles, shredded lettuce, tomato, crispy onions and BBQ sauce. Served on a toasted brioche bun.....\$24



Flaming HOT Cheetos® Burger

Angus beef topped with Flaming Hot Cheetos®, crusted pepper Jack cheese, more melted pepper Jack, pickles, shredded lettuce, tomato, crispy onions, and chipotle mayo. Served on a crushed Flaming Hot Cheetos® toasted brioche bun.....\$25



SIDES

- Choice of buttered toast \$8 - Home fries \$9 - Hash browns \$9
Flaky buttery croissant \$9 - Toasted bagel and cream cheese \$10
Grilled country sausage \$10 - Chicken sausage \$10
Applewood smoked bacon \$10 - Turkey bacon \$10
Grilled baked ham \$10 - Bowl of fresh berries \$10

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

*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, and individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked.

OLD FASHIONED MILKSHAKES

- Vanilla** Vanilla ice cream blended with vanilla sauce, served in a caramel swirled mug, topped with whipped cream, white chocolate curls, rainbow sprinkles and a rainbow whirly pop.....\$15
- Chocolate** Chocolate ice cream blended with melted chocolate sauce, topped with whipped cream, dark chocolate curls, chocolate sprinkles and a rainbow whirly pop.....\$15
- Strawberry** Strawberry ice cream blended with strawberry sauce, topped with whipped cream, strawberry curls, rainbow sprinkles and a rainbow whirly pop.....\$15
- Mango** Mango ice cream blended with vanilla sauce, served in a honey swirled mug, topped with whipped cream, mango pieces, rainbow sprinkles and a rainbow whirly pop.....\$15
- Cookie Jar** Vanilla ice cream blended with Oreo® cookie crumbles, chocolate chips, caramel sauce, and chocolate sauce topped with Oreo® cookies, mini chocolate chips, whipped cream, drizzled with more caramel sauce and a rainbow whirly pop.....\$17
- Nutella Banana** Vanilla ice cream blended with Nutella® and sliced bananas, served in a chocolate swirled mug, topped with whipped cream and rainbow sprinkles and a rainbow whirly pop.....\$17
- Butterfinger®** Vanilla ice cream blended with Butterfingers®, served in a chocolate swirled mug, topped with whipped cream, crumbled Butterfingers® and a fun sized Butterfinger® and a rainbow whirly pop.....\$17

INSANE MILKSHAKES

- Rainbow Brite** Vanilla ice cream served in a tie dye mug, topped with a rainbow unicorn pop, a vanilla rainbow cake, whipped cream, white chocolate sauce and a birthday candle.....\$20
- Carnival Fried Oreo®** Cookies n cream shake served in a chocolate Oreo® cookie crumble mug, topped with silver dollar pancake stack, fried Oreos®, Oreo® pieces, whipped cream, powdered sugar, a strawberry and chocolate sauce drizzle.....\$20
- Waffle Ice Cream Sandwich** Vanilla shake served in a decorated vanilla sprinkle mug, topped with a waffle ice cream sandwich tower, a whirly lollipop, whipped cream and caramel and white chocolate drizzle.....\$20
- Strawberry Cheesecake** Strawberry ice cream blended with NY cheesecake, served in a decorated vanilla pink curl mug, topped with a NY cheesecake slice, strawberry toppings, whipped cream, gummy strawberries and drizzled strawberry sauce.....\$20
- Brownie Volcano Explosion** Chocolate shake served in a chocolate frosted mug, mini chocolate chips, topped with a chocolate frosted donut, a brownie ice cream bar, chocolate pocky cookies, whipped cream and dark and white chocolate drizzle.....\$20
- Oreo® Madness** Cookies n cream shake served in a chocolate sprinkle mug, topped with a Oreo® cupcake tower, whipped cream, Hershey's®, Oreo® bar, chocolate sauce and powdered sugar.....\$20
- Chocolate Peanut Butter Cup Mania** Vanilla ice cream blended with Reese's® pieces, served in a peanut butter mug, topped with a giant chocolate cake, peanut butter cups, Reese's®, whipped cream and drizzled chocolate sauce.....\$20
- Maple Grand Slam** Vanilla ice cream served in a white confetti mug, topped with silver dollar pancakes, mini waffles, crispy maple bacon, whipped cream, more confetti and maple syrup drizzle.....\$20
- S'mores Brownie** Chocolate ice cream blended with toasted marshmallow syrup, topped with an insane seven layer S'more brownie tower, served on top of a chocolate covered mug with Hershey® bar pieces and dusted with graham cracker crumble and pieces.....\$20
- Giggle Snickers** Vanilla shake blended with caramel, peanuts, served in a chocolate caramel popcorn mug, topped with fried Oreo's®, gummy worms, peanuts, chocolate and dulce de leche sauce, whipped cream and a Snickers® bar.....\$24
- Cookie Monster** 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.....\$24
- Salted Caramel Cheesecake** Vanilla ice cream blended with salted caramel sauce and chocolate chips, served in a chocolate frosted mug with mini pretzels, topped with a NY cheesecake slice, vanilla cupcake, mini pretzels, whipped cream and salted caramel drizzle.....\$24

ICED COFFEES

Made with Cold Brew Coffee

- Cookies & Cream** Perfect combination of cookies and cream coffee and freshly baked Belgian waffle to level up your brunch.....\$14
- Nutella®** Delicious mix of Nutella® and coffee to kick start your day on a sweet note! Topped with a Nutella® drizzled waffle.....\$14
- Salted Caramel** No brunch is complete without this delicious salted caramel iced coffee topped with fresh Belgian waffle and even more salted caramel drizzle.....\$14
- Mocha** Don't be surprised if this decadent, chocolate twist on a iced coffee becomes your brunch favorite! Topped with chocolate drizzled homemade waffle.....\$14



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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 manufacturer 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 that risk. Please be aware that our facility prepares foods and uses ingredients in our products that contain nuts, nut oil, shellfish, 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 product.

BRUNCH

Saturday & Sunday
10am-4pm

ESPRESSO BEVERAGES

- Espresso** \$3.50
- Double Espresso** \$4.50
- Drip Coffee** \$5.00
- Caffé Americano** \$6.00
- Caffé Latte** \$6.50
- Caramel Macchiato** \$6.50
- Caffé Mocha** \$6.50
- White Mocha** \$6.50
- Cappuccino** \$6.50

COLD BEVERAGES

- Iced Caffé Americano** \$7.00
- Iced Caffé Latte** \$7.50
- Iced Caffé Mocha** \$7.50
- Iced White Mocha** \$7.50
- Iced Caramel Macchiato** \$7.50

BLENDED BEVERAGES

- Coffee Frappuccino®** \$7.50
- Mocha Frappuccino®** \$7.50
- Caramel Frappuccino®** \$7.50
- Vanilla Bean Frappuccino®** \$7.50
- White Mocha Frappuccino®** \$7.50
- Coffee Vanilla Frappuccino®** \$7.50

HOT CHOCOLATE

- Pink Unicorn Hot Chocolate** \$11.00
- Classic Hot Chocolate** \$11.00
- S'mores Hot Chocolate** \$11.00



JUICES

\$9.00 Each

Grapefruit, Mango, Orange, Apple

MIMOSAS

Mimosa Flights Available \$35 (Pick Any 3 Mimosas)

- Brunch Punch** Breakfast punch meets mimosa in a perfect blend of pineapple and amaretto, making a delicious brunch cocktail!.....\$15
- Island Oasis** Take your tastebuds to the islands, after indulging in this banana and melon mimosa you'll want to head straight for the beach!.....\$15
- Sunset** This orange and pineapple fusion will hit the spot, a classic mimosa with a Sugar Factory twist!.....\$15
- Royal Raspberry** Feel like royalty while enjoying this perfect blend of raspberry and cranberry, a perfect morning cocktail!.....\$15
- Sparkling Sunrise** Get lost in the sunrise with this pink peach dream, citrus flavors will fill your imagination!.....\$15
- Day Dreaming** Keep your dreams going when you send your tastebuds on a wild ride with this sweet and sour mimosa paradise. Enjoy raspberry and lemon flavors topped with sparkling champagne for this satisfying treat!.....\$15



Build Your Own Bloody Mary \$19

Choose any three toppings

Bacon • Celery • Serranos • Lemons
Pickles • Cucumber Slices • Limes

Champagne Mimosa \$19

Choose one juice

Cranberry • Orange Juice • Pineapple
Lemonade • Ruby Red Grapefruit



Peachy Punch Sangria Goblet \$43

Journey with us to a beautiful day in Venice with this full bodied one of a kind goblet! Made with fresh fruits, bold sweet red sangria, smooth Fletcha Azul Blanco and crisp pineapple juice and garnished with fresh orange slices and yummy strawberry gummies.

Designed and tasted by Mark Wahlberg