

5o'clock
Somewhere
Bar & Grill

MARGARITAVILLE
VACATION CLUB®

STARTERS

CHIPS & SALSA GF

\$14

Crispy, Golden Corn Tortilla Chips Served with Our House-Made Salsa

HUMMUS PLATE V

\$19

Creamy Chickpea Purée Infused with Garlic & Tahini, Served with Soft Pita Bread & a Medley of Fresh-Cut Vegetables

AHI TUNA POKE

\$26

Sushi-Grade Tuna Marinated in Savory Soy-Sesame Blend, Avocado, Scallions, Carrots, Edamame, Seaweed Salad & Tostones

CHICKEN WINGS GF

\$21

Crispy Wings Tossed In Your Choice of Bold BBQ, Classic Buffalo, or Sweet Chili Cilantro Glaze. Served with Blue Cheese Dipping Sauce, Carrots & Celery

FRITTER OF THE DAY SPECIAL

\$19

Chef's Selection of House-Made Fritters, Crafted with Seasonal Ingredients, Lightly Fried Until Golden & Crisp, served with a Complementary Dipping Sauce

SPICY CRAB TOSTONES

\$19

Twice-Fried Green Plantains, Crisp on the Outside & Tender Inside, Topped with a Bold, Spicy Crab Salad Tossed in Citrus, Herbs, a Touch of Heat, Finished with Fresh Cilantro

BEACH NACHOS GF

\$21

Tortilla Chips Layered with Cheese Sauce, Melted Cheddar & Jack Cheese, Your Choice of Seasoned Chicken or Tender Pulled Pork, Fresh Salsa, Sour Cream, Guacamole & Sliced Jalapeños

SALADS

ISLAND CAESAR

\$19

Romaine Lettuce, Creamy Dressing, Avocado, Grape Tomatoes, Parmesan, Egg, Grilled Corn & Shaved Parmesan

TROPICAL SALAD

\$21

A Vibrant Mix of Crisp Greens, Sweet Pineapple, Fresh Cucumber, Shaved Carrots, Pickled Onions, Grape Tomatoes & Toasted Coconut, All Tossed in a Bright Passion Fruit Vinaigrette

+Add chicken \$8 or shrimp for \$12

PLANT-BASED

Corner

BUFFALO CAULIFLOWER SANDWICH

\$16

Lettuce, Tomato, Guacamole, Onion & Ranch Dressing

VEGAN BURGER V GF

\$18

A Juicy Plant-Based Patty with Melted Vegan Cheese, Peppery Arugula, Fresh Tomato, Onion & Creamy Avocado

BLACK BEAN & CORN QUESADILLAS V

\$16

Golden Grilled Tortillas Filled with Seasoned Black Beans, Sweet Corn, & Melty Vegan Cheddar. Served with Guacamole & Pico De Gallo for Dipping

VEGETABLE TRIFONGO

\$21

Seasonal Fresh Vegetables

MONGOLIAN ORGANIC VEGAN LETTUCE WRAPS

\$16

Tofu, Carrots, Zucchini, Onions & Bell Peppers



BURGERS, SANDWICHES & More

CLASSIC SMASH BURGER

\$21

Two Seared-Beef Patties Layered with Melty American Cheese & Sweet Caramelized Onions

5 O'CLOCK SMASH BURGER

\$22

Stacked With Grilled Ham, Melted Cheese & a Sunny-Side Up Local Egg. Finished with Creamy Mayo on a Brioche Bun

GRILLED CHICKEN PINCHOS

\$22

Tender Chicken Skewers Marinated in Caribbean Spices, Grilled Over Open Flame for a Smoky Char, & Glazed with a BBQ Sauce Served with Coleslaw & Garlic Toast

CHICKEN QUESADILLA

\$22

Grilled Flour Tortilla Filled with Seasoned Grilled Chicken, Melted Cheddar & Jack Cheese, Served with Fresh Guacamole, Pico De Gallo & Sour Cream

TRIPLETA SANDWICH

\$24

A Puerto Rican Street Food Legend—Grilled Chicken Breast, Savory Smoked Ham & Tender Sirloin Steak Strips Stacked High with Swiss Cheese, Lettuce, Tomato, House “National Sauce” & Crispy Potato Shoestrings

CRISPY CHICKEN SANDWICH

\$20

A Juicy Chicken Breast, Perfectly Fried To Golden Crispiness, Layered With Smoky Bacon, Fresh Tomato, Crunchy Cabbage, Melted Cheddar, & Chipotle Aioli On A Toasted Brioche Bun

ISLAND SHRIMP WRAP

\$25

Plump, Seasoned Shrimp Wrapped in a Spinach Tortilla With Crisp Lettuce, Tomato, Onion & Drizzled With Tangy Mango Chimichurri, Fresh, Zesty & Satisfying

TURKEY & SWISS SANDWICH

\$23

Slow-Roasted Turkey Breast Layered with Melted Swiss Cheese, Crisp Lettuce, Ripe Tomato, & Pesto-Mayo on Fresh Wheat Hoagie Bread

CRISPY GROUPER SANDWICH

\$25

Lightly Breaded & Fried Grouper Fillet Topped with Peppery Arugula, Sweet Roasted Tomatoes & Tangy Pickled Onion. Served on a Brioche Bun with a Side of Sweet Potato Fries

PAN-SEARED RED SNAPPER GF

\$27

A Local Catch Pan-Seared to Perfection, Served with Crisp Plantain Chips & a Mixed Greens Salad Dressed In Creamy Coconut Vinaigrette

SIDES

Parmesan Truffle Fries \$14

French Fries \$10

Sweet Potato Fries, “Tostones” (Fried Plantains) or Mixed Fruit \$10

Upgrade to Truffle Fries for \$4

Burgers & sandwiches served with fries.

KIDS'

Kid's Burger

\$12

Kid's Quesadilla

\$12

Chicken Tenders

\$12

Grilled Chicken Breast

\$12

SWEETS

Key Lime Pie

\$12

Brownie Mousse

\$12

Gluten-free available. Consuming raw or undercooked meats could increase your risk of foodborne illness. If you have dietary requirements, please speak to a food & beverage team member.

V - Vegan | GF - Gluten-Free



DRINKS



MARGARITAS \$18

Who's to Blame®

El Jimador Reposado Tequila, Triple Sec, Fresh Lemon Sour

Perfect Margarita

El Jimador Silver Tequila, Cointreau, Hand-Extracted Lime, Fresh Lemon Sour

Sandia Margarita

El Jimador Silver Tequila, Triple Sec, Watermelon Purée, Fresh Lemon Sour

Uptown Cadillac Margarita

Don Julio Silver Tequila, Cointreau, Hand-Extracted Lime, Fresh Lemon Sour, Grand Marnier Float \$20

Boat DRINKS \$18

5 O'Clock Somewhere

Don Q Cristal Rum & Passion Fruit Liqueur, 151 Rum, Orange & Pineapple Juices with Sweet & Sour & a Splash of Grenadine

Sailor's Delight

Don Q Spiced Rum, Don Q Coconut Rum, Watermelon Purée & Pineapple Juice

Mojito

Don Q Cristal Rum, Fresh Lime, Mint Leaf, Club Soda Spritz, Powdered Sugar

Incommunicado

El Jimador Reposado, Silver Rum, Vodka, Gin, Triple Sec, Pineapple & Cranberry Juices & Sweet & Sour

Rain Forest Adventure

Don Q Coconut Rum, Mango & Banana Purées, Orange Juice & a Float of Dark Rum

Passion Mojito

Don Q Cristal Rum, Passion Fruit Liqueur, Passion Fruit Purée, Fresh Mint

Frozen CONCOCTIONS \$17

Havanas & Bananas

Don Q Gold Rum, Irish Cream Liqueur, Crème de Banana & Coconut Purée

Key Lime Pie

Don Q Cristal Rum, Piña Colada & Key Lime Juice, Whipped Cream & Lime

Ziggy Zaggy

Don Q 151 Rum, Piña Colada, Mango & Strawberry Purées

Off to the Virgin Islands

Our Non-Alcoholic Daiquiri Made with All-Natural Fruit Purée. Your Choice of Piña Colada, Strawberry, Banana, Mango or Lemon Lime \$8

Bottle SERVICE

Vodka

Grey Goose \$225
Tito's Handmade \$225

Gin

Hendrick's \$225

Rum

Don Q Añejo \$170
Don Q Reserva 7yr \$229

Tequila

Patrón Silver \$329
Patrón Añejo \$359

Whiskey / Scotch

Jack Daniel's \$225
The Macallan 12 Yrs \$299

Champagne & Sparkling

Prosecco \$58
Nicolas Feuillatte Brut \$133
Laurent-Perrier Rosé \$269

SPARKLING

La Marca G \$15 B \$60

Torre Oria G \$14 B \$56

WHITE / ROSÉ

Riesling, Chateau Ste. Michelle
G \$16 B \$65

Chardonnay, Louis Latour
G \$16 B \$65

Rosé, Notorious Pink
G \$21 B \$79

RED

Pinot Noir, Prophecy G \$15 B \$60

Merlot, Decoy G \$19 B \$70

Cabernet Sauvignon, Louis M. Martini
G \$18 B \$69

SANGRIA \$17

Red | White

BEERS \$8

Local Beers

Rio Mar Lager
Michelob Ultra
Magna
Medalla Light

Imported Beers

Corona Extra
Corona Light
Heineken
Heineken Light
Non-Alcoholic Beer