

**CAREER OPPORTUNITY**

NOW HIRING

**TRANSLATOR**  
UNVERIFIED DIALECTS PREFERRED

flexible hours

.....

WANTED — Someone to help me build the beacon. This is real. P.O. Box 02, West Bay. Payment after transmission. Bring copper wire and belief. They're waiting for signal.

**INVENTIONS**  
\$\$\$ IDEAS WANTED \$\$\$

Call Capt. Morgan 345 - 6969 - 69

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LOST - - All sense of time. Somewhere between happy hour and the next one.

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WANTED — Companion for abduction reenactment. This is serious. P.O. Box 24, Coral Heights. Payment after return. Must not panic. Safety unlikely. I've floated before.

**TONIGHT OUR DESTINIES ARE LINKED...**

**ARIES**  
MARCH 21 - APRIL 19



Your week begins with confidence and ends with mild confusion about where all your money went. Try blaming "experimentation" again.

**TAURUS**  
APRIL 20 - MAY 20



You'll be unbothered by chaos until someone moves your favourite mug. Then all bets are off.

**GEMINI**  
MAY 21 - JUNE 20



You'll attempt to multitask, but mostly just open and close tabs like it's a sport.

**CANCER**  
JUNE 21 - JULY 22



Emotional depth meets questionable snack choices. Try not to cry over anything you can eat.

**LEO**  
JULY 23 - AUGUST 22



Someone will compliment you today. You'll pretend it's no big deal and think about it for the next five years.

**VIRGO**  
AUGUST 23 - SEPTEMBER 22



You'll organize your entire life into neat lists, then abandon them to watch other people be less efficient.

**LIBRA**  
SEPTEMBER 23 - OCTOBER 22



Harmony is within reach, provided everyone agrees with you and the lighting is flattering.

**SCORPIO**  
OCTOBER 23 - NOVEMBER 21



You'll catch yourself reading between the lines again. There's nothing there, but you'll find meaning anyway.

**SAGITTARIUS**  
NOVEMBER 22 - DECEMBER 21



You'll feel the urge to book a spontaneous trip. Settle for rearranging the furniture - it's cheaper.

**CAPRICORN**  
DECEMBER 22 - JANUARY 19



Progress is steady, though everyone else will somehow take credit for it. Classic Tuesday.

**AQUARIUS**  
JANUARY 20 - FEBRUARY 18

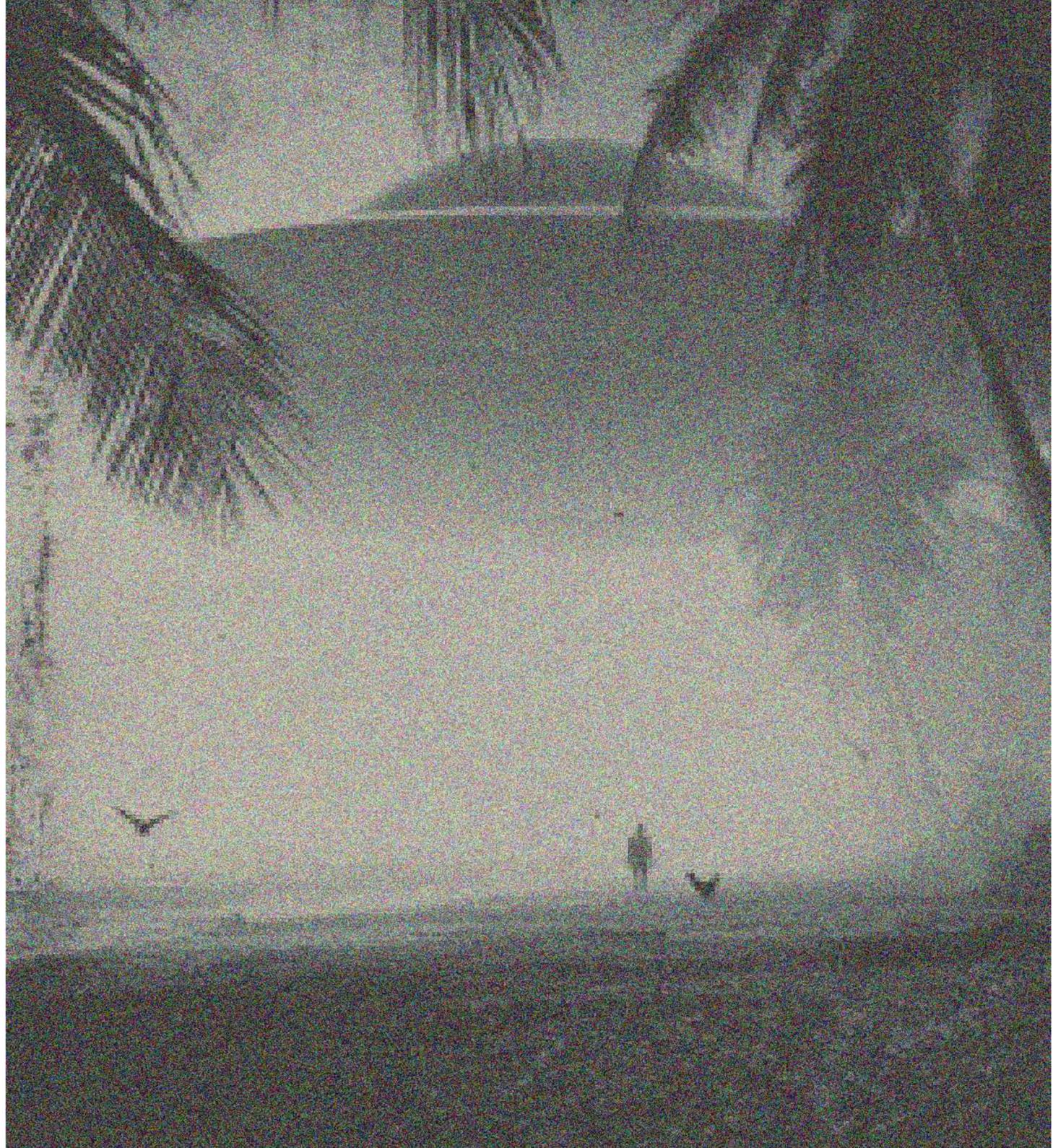


Your big idea will confuse others and mildly alarm your boss. Perfect. Stay the course.

**PISCES**  
FEBRUARY 19 - MARCH 20



Reality feels optional this week. You'll call it intuition. Others might call it zoning out.





LUNCH MENU  
11AM - 4PM

**DRINKIES**

**TANTO FICO 16**  
Bombay Sapphire, St. Germain, Fever Tree Elderflower Tonic, Fresh Lemon, Cucumber Syrup

**PINA COLADA 17**  
Pirate Rum Blend, Banana Liquor, Coconut Cream, Oat Milk, Fresh Pineapple Juice

**FROZE 17**  
Aphrodise, Select Aperitif, Lillet Blanc, Passionfruit Syrup, Mint

**BELLA CIAO 16**  
Absolut Citron, Italicus, Lemon Oleo Saccharum, Sicilian Lemonade

**ANDES GARDEN 16**  
Pisco Gobernador, Lustau Bianco, Fernet, Lime Juice, Chai Tea Syrup, Orange Bitters, Club Soda

**AGAVE SPIRITS**

**BUEN DIA! 16**  
Jose Cuervo Silver, Fresh Lime Juice, Agave Syrup, Fever Tree Ginger Beer

**CAB DRIVER 16**  
Nocheluna Sotol, Italicus, Fresh Passion Fruit Puree, Spiced Rim

**BONNY'S MARG 16**  
Kilinga Silvestre, Scotch Bonnet infused Triple Sec, Seasoning Pepper Rim

**SANGRIA**

**WHITE**  
White Wine, St Germain, White Rum, Rosemary Syrup, Apple Juice

**RED**  
Red Wine, Spiced Rum, Grand Marnier, Spiced Sugar, Cranberry and Raspberry Juice

BY THE PITCHER 60

BY THE GLASS 12

**BEER**

LOCAL DRAFT 7.5

LOCAL CAN 6

IMPORTED 7.5

SURFSIDE & WHITE CLAW 7

CIDERS & SELTZERS 7.5

**WINE**

BONNY'S BEACH SELECTION

**BUBBLES**

Alberto Nani Prosecco 15 / 60  
Glera

Moët & Chandon Impérial 25 / 120  
Pinot Noir

Moët & Chandon Ice 14 / 80  
Pinot Noir

Aphrodise 14 / 65  
Xinovaro

Chateau de Rouanne 15 / 70  
Chardonnay, Shiraz, Grenache

Aphrodise Magnum 130  
Xinovaro

Ruinart Blanc de Blanc 220  
Chardonnay

Dom Perignon 450  
Pinot Noir, Chardonnay

Krug 550  
Chardonnay

**ROSE**

Mirabeau Forever Summer 15 / 50  
Caladoc, Shiraz/Syrah

Mirabeau Pure 15 / 50  
Grenache, Sinsault

Whispering Angel 15 / 65  
Grenache

**WHITE**

Santa Margherita 15 / 60  
Pinot Grigio

La Crema Sonoma Coast 14 / 65  
Chardonnay

Dog Point 15 / 50  
Sauvignon Blanc

Geil 14 / 50  
Riesling

Soaltherio 14 / 50  
Albarinho

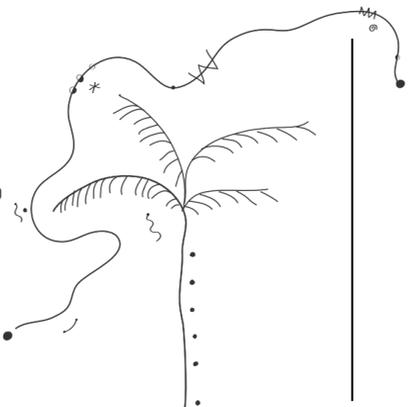
**RED**

Aruma 14 / 50  
Malbec

Ruffino Riserva Ducale 14 / 50  
Chianti Classico Riserva

Avalon 15 / 50  
Cabernet Sauvignon

Landmark 14 / 65  
Pinot Noir



**SEAFOOD PLATTER 95**  
Moonrise Oysters, Tiger Shrimp, Yellowfin Tuna, Scottish Salmon, Hamachi, Gekikava Sauce, Cucumber Water, Ponzu Sauce, American Cocktail Sauce

**RAW**

Moonrise Oysters By Piece 6

**SUSHI ROLLS**

Philly 16  
Salmon, Avocado, Cucumber, Cream Cheese

Shrimp Tempura 16  
Tuna, Pickled Daikon, Yuzu & Sweet Chili Sauce

Umami Inferno 17  
Hamachi, N'duja, Pickled Carrot, Lettuce, Chives, Shallots, Unagi Sauce

Tokio-Lima 15  
Zucchini Tempura, Eggplant, Avocado, Acevichado Sauce

Sol Y Mar 18  
Salmon, Tuna, Asparagus, Aji Amarillo Sauce

**CEVICHE**

Rocoto Shrimp 16  
Orange, Sweet Potato, Cancha

Tuna Nikkei 18  
Sesame, Charred Avocado, Yuzu

Wahoo 18  
Leche De Tigre, Cilantro, Cancha, Sweet Potato

**SASHIMI**

3PCS  
Scottish Salmon 14 / Yellowfin Tuna 15 / Hamachi 16

**SALADS & BOWLS**

Hoke Poke 22  
Edamame, Cucumber, Avocado, Mango, Carrot, Bonny's Sushi Rice, Pickled Egg, Spicy Ponzu  
**Selection of Tuna or Salmon**

Asian 14  
Brown Rice, Carrot, Cabbage, Mango, Red Radish, Cilantro, Cucumber, Scallion, Cashew Nuts, Soy & Ginger Dressing

Caesar 14  
Romaine Lettuce, Croutons, Parmesan Cheese, Crispy Chicken Skin, Anchovy Emulsion, Bonny's Caesar Dressing

Cayman Farmers 15  
Mixed Greens, Arugula, Cucumber, Red Radish, Cherry Tomatoes, Carrot, Hard-Boiled Egg, Local Honey & Mustard Vinaigrette

Fennel & Cucumber 16  
Orange, Celery, Kalamata Olives, Parsley, Almonds, Pecorino, Honey Yuzu Dressing

Beets & Egg 14  
Red Radish, Cilantro, Watercress, Dill Mayo, Roasted Beets, Hard-Boiled Egg

**ADD ON**  
**Marinated in our House Blend**  
Grilled Shrimp 10  
Chicken Breast 8  
Snapper Fillet 14  
CAB Beef Skewers 12  
Hass Avocado 5  
Applewood Smoked Bacon 6



**HAPPY MEAL** **ASK YOUR SERVER**  
Tower of Fries, Bottle of Champagne

**SEASIDE NOSH**

Crispy Calamari 16  
House Aioli

Pork Chicharron 13  
Choclo, Provençal, Escovitch

FOMO Chicken Drums 13  
Korean Spicy Sauce

Dynamite Shrimp 18  
Dynamite Sauce, Pickled Mango

Callaloo & Spinach Fritters 14 **CHEFS REC**  
Jerk Aioli, Lemon

Pan Seared Snapper 28  
Yellow Rice, Escovitch, Jhonny Cake

Butter Bean Hummus 12  
Pickled Onion, Herbs, Flatbread  
+ Smoked Salmon Belly 7  
+ Beef Curry 6

**WOOD FIRE OVEN**

Classic Flatbread 15  
Pomodoro, Mozzarella, Pesto  
**Add Prosciutto Cotto +4**

Spicy Cauliflower Flatbread 16  
Ras El Hanout, Mozzarella & Pecorino Cheese, Banana Peppers

Chipotle Chicken Flatbread 16  
Mozzarella, Oaxaca Cheese, Red Onion, Cilantro

Pepperoni Flatbread 14  
Mozzarella, Oregano, Chili Flakes

Garden Gratin 18  
Tomato Sauce, Mushrooms, Green Peas, Egg, Mashed Potatoes, Sourdough

Charred Octopus 26  
Anticuchera Sauce, Rainbow Potatoes

**SANDIES**

Double Smashed Burger 22  
Beef, Lettuce, Mature Irish Cheddar, Smoked Bacon, Caramelized Onion, Bonny's Sauce, Fries

House Chicken Pita 19  
Provençal Chicken, Mayo, Mango & Onion Escovitch, Arugula, Fries

Lobster Roll 26  
Caribbean Lobster, Brioche Bun, Celery, Chives, Sriracha, Fries

Lomito Steak 24 **CHEFS REC**  
Tenderloin, Ciabatta, Gruyere Cheese, Pickled Onion, Watercress, Chimichurri, Mayo, Fries

Panino Rosso 21  
House Focaccia, Pesto Rosso, Zucchini, Eggplant, Arugula, Mozzarella, Fries



Prices are displayed in \$Cl. A discretionary gratuity of 18% will be added to your final bill.