BELIZE
PRANA MAYA
ISLAND RESORT

THE COCKTAIL & ICE BAR

SIGNATURE COCKTAILS, CLASSICS, WINE & MORE

SIGNATURE COCKTAILS

Prana Beet **$16 USD / $32 BZ**
Handcrafted aged Tiburon Gold Rum, house-made sage & beet syrup, lime juice, beet juice and passion fruit purée, shaken and strained over fresh ice

Chaya Maya **$16 USD / $32 BZ**
Hendrick's Gin, house-made chaya & olive juice, basil syrup, spices and lime juice, shaken and strained. Garnished with chaya oil

The Blooming Journey **$16 USD / $32 BZ**
From the highlands of Guatemala, Botran Rum and local Copalli Rum, house-made ginger & lemongrass syrup, dragon fruit & mango purée and lime juice, shaken and strained over fresh ice. Garnished with caramelized dragon fruit

Pranatini **$14 USD / $28 BZ**
Kahlúa, house-made cinnamon, clove and anise infused rum, espresso and simple syrup, shaken and strained. Garnished with grated local chocolate

Maya Sunset **$16 USD / $32 BZ**
High-proof Tiburon White Rum, simple syrup, orange juice, a pinch of salt, roasted pepitas and lime juice, shaken and poured over fresh ice. Garnished with pepitas

The Selvin **$16 USD / $32 BZ**
Jose Cuervo Silver, Cointreau, sorrel juice, lime juice and simple syrup, shaken and strained over fresh ice and topped with soda water

Placencia Charmer **$16 USD / $32 BZ**
Tito's Vodka, fresh watermelon juice, lime juice and simple syrup, shaken and strained over fresh ice and topped with soda water

Prana Picante **$18 USD / $36 BZ**
White mezcal, mango and passion fruit purée, mild-spiced chile de árbol and allspice syrup and lime juice, blended and garnished with chili

Prices are listed in USD and BZ and include GST of 12.5%. Gratuity not included.

THE CLASSICS

Old Fashioned **$18 USD / $36 BZ**
Sugar and bitters muddled and combined with bourbon or rye

Negroni **$18 USD / $36 BZ**
Italian bitters, Campari and vermouth, gently stirred with Tanqueray Gin

Manhattan **$18 USD / $36 BZ**
Bourbon whiskey, sweet vermouth and a dash of Angostura bitters

Moscow Mule **$16 USD / $32 BZ**
Tito's Vodka, freshly squeezed lime juice and simple syrup, topped with ginger beer

Aperol Spritz **$16 USD / $32 BZ**
Aperol and prosecco, topped with soda water. Garnished with fresh orange slices

Hugo Spritzer **$17 USD / $34 BZ**
Prosecco, elderflower liqueur, soda, fresh mint and lime. Light, floral and sparkling

Caipirinha **$15 USD / $30 BZ**
Brazilian cocktail made with cachaça, raw sugar and freshly squeezed lime juice

Margarita **$15 USD / $30 BZ**
Jose Cuervo Tequila, Cointreau, lime juice and simple syrup
Classic or Frozen · Classic, Passion Fruit or Spicy Watermelon

Mojito **$14 USD / $28 BZ**
Caribbean white rum, fresh lime, mint leaves and raw Belizean sugar
Classic, Coconut or Blueberry

Daiquiri **$14 USD / $28 BZ**
Caribbean white rum, lime juice and simple syrup
Classic or Frozen · Sorrel, Watermelon or Strawberry

Piña Colada **$14 USD / $28 BZ**
Fresh pineapple juice, Caribbean gold rum and coconut cream
Frozen

Mai Tai **$14 USD / $28 BZ**
Caribbean white rum, fresh orange juice, pineapple juice, lime, triple sec and simple syrup

Cosmopolitan **$14 USD / $28 BZ**
Absolut Vodka, cranberry juice, lime juice and Cointreau

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WINE LIST

RED WINE · GLASS / BOTTLE

Concrete Cabernet Sauvignon, *Lodi, California*
Glass $18 USD / $36 BZ · Bottle $67 USD / $134 BZ
An overall balanced and enjoyable wine with initial aromas of black cherry and chocolate, boysenberry, violets, deep red rose petals and cedar plank. The palate opens further to notes of black plum, fig and a bit of sweet tobacco.

CK Mondavi Cabernet Sauvignon, *California*
Glass $18 USD / $36 BZ · Bottle $69 USD / $138 BZ
Frank, open fruit and spice flavors, with a slightly boisterous, grippy texture that wraps very well around all kinds of protein dishes. Medium bodied, moderately tannic, with a touch of lively acidity.

Rutherford Hill Cabernet Sauvignon, *California*
Bottle $120 USD / $240 BZ
Intensely perfumed and aromatic, with initial aromas of dark fruits and vanillin gradually revealing nuanced notes of dried herbs. Dried currants, figs and succulent black plums all make their presence known, while espresso roast adds an extra layer of depth and complexity.

Concrete Old Vine Zinfandel, *California*
Glass $15 USD / $30 BZ · Bottle $62 USD / $124 BZ
A luscious, smooth, full-bodied wine with aromas of blackberry, bramble berry and allspice. Deliciously mouth-filling, it opens to sweet vanilla and toasty oak flavors.

Buena Vista Zinfandel, *California*
Bottle $64 USD / $128 BZ
Full of raspberry and cherry flavors with peppery spice, and dry. Not too alcoholic, with tannins that are soft but intricate and complex.

Viu Manent Secreto Pinot Noir, *Chile*
Glass $16 USD / $32 BZ · Bottle $60 USD / $120 BZ
Ruby red in color, with fresh strawberry and cherry aromas and a smooth, delicate structure.

St. Elizabeth Spencer Pinot Noir, *California*
Bottle $115 USD / $230 BZ
Dusky and savory, with gem-like earth tones, sweet tobacco and strawberry jam. Old-world acidity, with a hint of graphite and espresso – California with a French accent.

Rioja Vino Bujanda Reserva, *Spain*
Glass $17 USD / $34 BZ · Bottle $64 USD / $128 BZ
Dark, almost black, with amber tints. A generous nose of black berry fruit, graphite and pepper, reiterated on the palate, with an elegant tannic structure through to the finish.

Orelle Merlot, *France*
Glass $15 USD / $30 BZ · Bottle $57 USD / $114 BZ
Fleshy and soft, with hints of raspberry, black cherry, plum, graphite, cedar, tobacco and vanilla.

Loyalty Merlot, *France*
Bottle $143 USD / $286 BZ
Intense red with a violet core, jammy red fruit aromas and a rich, round, fleshy palate. Notes of fresh red fruit and a touch of spice.

Catena Alta Malbec, *Argentina*
Bottle $122 USD / $244 BZ
Cassis, violets, black currant and blackberries interwoven with licorice, vanilla, leather and black pepper. A silky finish marked by minerality, fine tannins and lively acidity.

Maison Castel Châteauneuf-du-Pape, *France*
Bottle $158 USD / $316 BZ
An expressive, complex nose of black fruit – blackberry, cherry, blackcurrant – with floral aromas and a touch of spice.

Nicolas Catena Zapata, *Argentina*
Bottle $263 USD / $526 BZ
Hand harvested, with some parcels fermented as whole bunches for structure and freshness. Intense deep purple; black fruit, blackberries, black cherries and plums give way to cassis and a hint of saline minerality.

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WHITE & ROSÉ

GLASS / BOTTLE

Cavalier de la Méditerranée Sauvignon Blanc, *France*
Glass $13 USD / $26 BZ · Bottle $51 USD / $102 BZ
Pale yellow with green reflections. An intense nose of lemon and herbs; fresh and lively on the palate, with a vivacious character.

Rippey Sauvignon Blanc, *California*
Glass $18 USD / $36 BZ · Bottle $59 USD / $118 BZ
Ripe pear on the nose. Give it half an hour to open up: a round, buttery lemon and mint body with a slightly sweet, mildly acidic finish of moderate length.

Montalbano Pinot Grigio, *Italy*
Glass $16 USD / $32 BZ · Bottle $59 USD / $118 BZ
Aromas of freshly cut Macintosh apples with a squeeze of lemon and hints of apple blossom. Easy and fresh, with orchard fruits, crushed stone and wild herbs on the finish.

Cavalier de la Méditerranée Chardonnay, *France*
Glass $16 USD / $32 BZ · Bottle $59 USD / $118 BZ
Brilliant yellow, with an intense nose of pineapple and pear. Fresh on the palate, with white fruit and floral aromas.

JSL Lorraine Chardonnay, *California*
Glass $16 USD / $32 BZ · Bottle $60 USD / $120 BZ
Green apple, dried pineapple and white peach. Full-bodied and layered, with vanilla, caramel and buttery tones and a long, toasty oak finish.

Santa Ema Amplus Chardonnay, *Chile*
Bottle $79 USD / $158 BZ
Intense, bright yellow. Citrus and tropical fruit, banana, quince and pineapple, with fine notes of toast for great complexity.

Cavalier de la Méditerranée Grenache Rosé, *France*
Glass $16 USD / $32 BZ · Bottle $60 USD / $120 BZ
Pale pink, with sweet hints of red fruit and floral aromas. A silky, well-balanced palate with long-lasting aromas and a hint of fresh mint.

Saignée Rosé, *California*
Glass $15 USD / $30 BZ · Bottle $57 USD / $114 BZ
Lush and lively, with raspberry, strawberry, papaya and orange blossom honey on the nose; white nectarine, blood orange, rhubarb-cranberry, kaffir lime cream and clove on the palate, with a dry mineral finish.

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SPARKLING WINE

GLASS / BOTTLE

Perlino Prosecco Extra Dry, *Italy*
Glass $11 USD / $22 BZ · Bottle $45 USD / $90 BZ
Delicate, with crisp, bright notes of white flowers, green apple and citrus and a dry, refreshing finish.

Canti Prosecco Brut, *Italy*
Glass $11 USD / $22 BZ · Bottle $45 USD / $90 BZ
Light, crisp and fruity, with notes of apple, pear and white flowers, and a slight richness of peach and yellow apple on the nose.

CHAMPAGNE

BY THE BOTTLE

Moët & Chandon Impérial Brut, *France*
Bottle $150 USD / $300 BZ
A light touch of toast on the nose follows through to a ripe, soft yet dry palate, full of zesty white fruit and a hint of maturity.

Veuve Clicquot Brut Yellow Label, *France*
Bottle $157 USD / $314 BZ
A very fresh nose of minerals, flowers, yellow fruit and citrus, with delicate notes of bread and custard. Excellent balance and a slightly creamy finish that fades into lime.

Dom Pérignon, *France*
Bottle $552 USD / $1,104 BZ
Bright greenish-gold with plentiful fine bubbles. Subdued fruit with a lemony, chalky whiff, light primary fruit, a hint of toast and yeast, and a light mineral note that grows with air.

BEER

Belikin **$6 USD / $12 BZ**

Belikin Stout **$6 USD / $12 BZ**

Lighthouse Lager **$6 USD / $12 BZ**

Landshark **$7 USD / $14 BZ**

Guinness **$8 USD / $16 BZ**

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MOCKTAILS

Tropical Breeze **$7 USD / $14 BZ**
Fresh cucumber juice, pineapple juice and lime juice, topped with soda water

Jugo Verde **$8 USD / $16 BZ**
Celery, mint leaves, coconut water and simple syrup

Prana Splash **$7 USD / $14 BZ**
Dragon fruit, basil, simple syrup and orange juice

WELLNESS JUICES

Green Juice **$14 USD / $28 BZ**
Spinach, cucumber, lemon, apple and carrot – iron-rich and refreshing, for a healthy boost

Pineapple Twist **$14 USD / $28 BZ**
Pineapple and cucumber, refreshing and cleansing

Carrot, Pineapple & Ginger **$16 USD / $32 BZ**
Natural sweetness from carrot and pineapple with a kick of ginger, for a quick energy boost

Celery Juice **$14 USD / $28 BZ**
Celery and cucumber, light and cleansing

Lemon, Ginger & Turmeric **$16 USD / $32 BZ**
Lemon and ginger, flavored with orange and turmeric

SMOOTHIES

$11 USD / $22 BZ

Spinach Smoothie
Fresh spinach, mango purée and apple juice

Kale Smoothie
Kale leaf, fresh ginger and honey

Chia Smoothie
Chia seeds and local banana, flavored with mint

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FRESH JUICES

$6 USD / $12 BZ

Watermelon
Lime
Pineapple
Sorrel
Cucumber & Spinach
Orange

COFFEE

Espresso **$7 USD / $14 BZ**
Cappuccino **$8 USD / $16 BZ**
Latte **$8 USD / $16 BZ**
Mochaccino **$8 USD / $16 BZ**
French Vanilla **$5 USD / $10 BZ**
Regular or Decaffeinated Coffee **$4 USD / $8 BZ**
Hot Chocolate **$4 USD / $8 BZ**
Choco Milk **$4 USD / $8 BZ**

TEA & HERBAL

$3.50 USD / $7 BZ

English Breakfast
Earl Grey
Chamomile
Mint
Lemongrass

Sorrel · Cinnamon & Allspice · Ginger & Moringa **$4 USD / $8 BZ**

SODAS

$3.50 USD / $7 BZ

Coca-Cola
Coke Zero
Fanta Orange
Sprite
Ginger Ale
Soda Water
Tonic Water

San Pellegrino (full bottle) **$12 USD / $24 BZ**

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