



Welcome

Welcome to The Dilly Club!

Step on in, sit back, sip on some delicious libations and leave all of your troubles behind! We aim to take you on a journey across the tropics through each swig of your meticulously crafted cocktail paired with a cosmic selection of rums from around the world!

At The Dilly Club,
there's always time to Dilly Dally!



DRINK KEY

Ice



Sparkling



Cubed



Up



Crushed



Blended

Flavor Profile



Sour



Spicy



Sweet



Fruity



Smoky



Spirited



Savory



Bitter



Crisp



★ CAFE ★



★ MENU ★

Coffee

Espresso	\$3/\$4
Macchiato	\$4
Americano	\$4
Cortado	\$5
Cappuccino	\$5.50
Flat White	\$5.50
Latte	\$6
Mocha (Dark/White)	\$6.50
Espresso & Tonic	\$6
Affogato	\$8

Tea & Others

Harney & Sons Tea	\$4
Fresh Mint Tea	\$6
Fresh Lemon & Ginger Tea	\$6
Fresh Lavender Honey Lemonade	\$6
Matcha Latte	\$6.50
Chai Latte	\$6.50
Turmeric Latte	\$6.50
Beet Root Latte	\$6.50
Butterfly Pea Flower Latte	\$6.50
Hot Chocolate (Dark/White)	\$6.50
Fresh Squeezed Orange Juice	\$6.50
Eat Me Skinny: Juice Booster Shots	\$5
Eat Me Skinny: Fresh Cold Pressed Juices	\$16

Sub Soy/Almond/Oat Milk	+\$1
Add Flavoured Syrup (2 Pumps)	+\$0.50
Add Extra Shot of Espresso	+\$2
Add Dark/White Chocolate Ganash	+\$3

* All drinks available on ice

* Decaf coffee available



Spirited

Espresso Martini

The classic... made to perfection!

\$18

Carajillo

This Spanish beauty is the perfect mix of herby, floral Licor 43 and our locally roasted espresso!

\$16

Bloody Mary / Bloody Caesar

Whether you're nursing that hangover or looking for a little brunch pick me up, we got you covered!

\$16

Irish Coffee

Irish whiskey and fresh coffee... the best of friends!

Topped with fresh house-made whipped cream.

\$16

Hot Toddy

A beautiful blend of whiskey, honey, lemon and hot water to warm up those vocal chords.

\$16

Chismosa

Take your everyday Mimosa but instead of OJ we give you passion fruit! Tropical, boozy & delicious!

\$18

+ HOUSE +



+ COCKTAILS +

The Zephyr

Citadelle Gin
Giffard Fleur de Sureau Sauvage
Grapefruit
Lime
Fever-Tree Indian Tonic



A crisp and refreshing take on a Spanish Gin & Tonic. One of our most ordered cocktails at Bon Vivants, we decided to make sure everyone had a chance to sip!

\$18

Clear Slate

Wodka Vodka
Licor 43
Cucumber
Lime
Lemon
Agave



Fresh taste for a fresh start! A wonderful balance of tart and savoury... this is an easy way to click the restart button on the day.

\$16



Chuck Norris

St. George Green Chile Vodka
Lime
Mango
Scrappy's Cardamom Bitters
Fever-Tree Ginger Beer



Imagine a Moscow Mule with a killer spin-kick of spice, served in a not-so-little copper mug. This serves 2 - 4 normal human beings or one living legend. Also available in a single serving size!

\$16 / \$64

Lushy Smurf

Wodka Vodka
Giffard Blue Curaçao
Peach
Yuzu
Coconut



You probably never heard of her because Papa Smurf was too ashamed, but she don't care, she's here to party!

\$16



Misstra Know-it-All

Tromba Blanco Tequila
Pierre Ferrand Dry Curaçao
Pineapple
Coconut
Lime
Toasted Coconut Salt



It's like your margarita took a vacation and came back with an "It's Better In The Bahamas" T-Shirt on and a sunburn.

\$16

High Five

Palmarae Gin
Dolin Blanc Vermouth
Salers Aperitif
Lychee



This spirit-forward Negroni riff has delicate hints of Mediterranean spice and with a beautiful tropical slap of lychee.

\$18



Morning Glory

Bacon Fat-Washed Buffalo Trace Bourbon
Maple
Flamingo Blend Coffee Tincture
Coconut Waffle



Ever have an Old Fashioned for breakfast? Don't worry we aren't judging, but how about an Old Fashioned that *tastes* like breakfast?!

\$18

Wabi Sabi

Los Siete Misterios Mezcal
Pierre Ferrand Yuzu Curaçao
Matcha-infused Agave
Lime
Orange



Quite the cultural cocktail melting pot! Beautiful citrus notes pair with smoky mezcal and lovely vegetal matcha to create a unique drinking experience.

\$18

* TIKI *



* COCKTAILS *

Mai Tai

Rhum JM Gold
Planteray Original Dark
Pierre Ferrand Dry Curaçao
Lime
Orgeat
Simple Syrup



Whether you believe Victor J. Bergeron (Trader Vic's) or Donn Beach (Don the Beachcomber) created this glorious concoction, we can all agree on one thing... it is a timeless classic!

\$16

Jungle Bird

Planteray Xaymaca Rum
Campari
Simple Syrup
Lime
Pineapple



This pretty bird is said to have been created in the late 1970s at the Aviary bar at the Hilton Hotel in Kuala Lumpur, Malaysia. While the bitter addition of Campari isn't typical in tiki, it pairs perfectly to cut the sweetness of pineapple.

\$16



Pair Killer

Planteray OFTD Rum
Pineapple
Coconut
Orange



Created in the BVIs back in the 1970s by Daphne Henderson who worked at the Soggy Dollar, this tiki classic is sweet and refreshing.

\$16

Mama Maggie

Coconut Cartel Rum
Chinola Passion Fruit Liqueur
Hibiscus
Mango
Lime
Orange



You may see this little girl swimming around the Exumas, but she will always have time to stop by and say oink!

\$18

**take your swimming pig mug home with you for an additional \$40*



Call Your Mother

Planteray "Stiggins' Fancy" Pineapple Rum
Los Siete Misterios Doba-Yej Mezcal
Dolin Genepy Des Alpes
Coconut
Passion Fruit
Pineapple
Lime



Seriously, when was the last time you called her? Do better pal. Have one of these and call her. Just don't have four and then call her, not a good equation...

\$18

Dutty Love

Coconut Cartel Rum
Planteray "Cut & Dry" Coconut Rum
Giffard Banane du Bresil
Lime
Mango
Coconut



Coconut, Mango, Banana! I mean if you're not on vacation already, you will be after a few sips of this gal!

\$18

Lil' Darlin

John Watling's Pale Rum
John D. Taylor's Velvet Falernum
Hibiscus
Guava
Lime



Oh she's sweet and pretty but one bite and it's all over, pal. Jaws ain't got nothing on this girl.

\$18

**take your shark mug home with you for an additional \$40*

Bimini Punch *

Planteray Grande Reserve Rum
Coconut Cartel Rum
Chinola Passion Fruit Liqueur
Orgeat
Pineapple
Orange
Hibiscus
Scrappy's Orange Bitters



A true tropical rum punch built for sharing! Notes of passion fruit, hibiscus and coconut might have you seeing those famous Bimini flamingos in no time.

\$64



* Shared Drink

+ ESPRESSO +



+ MARTINIS +

The Classic

Wodka Vodka
Mr. Black Cold Brew Coffee Liqueur
Fresh Espresso
Simple Syrup



The drink that needs no introduction.
See for yourself why ours is known as the
BEST Espresso Martini in The Bahamas!

\$18

Café Vaquero

Los Siete Misterios Doba-Yej Mezcal
Cafeto Coffee Liqueur
Fresh Espresso
Agave
Scrappy's Orange Bitters
Churro Rim



This twist emphasizes agave in every aspect!
A bright and well-balanced version served
with a cinnamon sugar churro rim!

\$18



CocoSlap

Planteray "Cut & Dry" Coconut Rum
St. George Nola Coffee Liqueur
Fresh Espresso
Coconut Cream Foam



Tastes like drinking your espresso martini
on a pink sand beach! Light hints of sweet
coconut balance the bitterness of coffee into
an absolutely delectable treat!

\$18

Another Galaxy

Planteray Grande Reserve Rum
Giffard Crème de Cacao
Fresh Espresso
Salted Caramel Syrup



Get ready because it's one sip and blast
off... straight out of the Milky Way! Notes
of chocolate, sweet caramel and a hint of
saltiness is what makes this Joan Jetson's
go-to.

\$18

+ FROZEN +



+ COCKTAILS +

Razzle Dazzle

Planteray "Cut & Dry" Coconut Rum
Giffard Blue Curaçao
Coconut
Lime
Pineapple



Everybody needs a little razzle dazzle in their day or else we get bored. Allow us to provide your daily pick me up!

\$18

The Long Surrender

Tromba Blanco Tequila
Pierre Ferrand Dry Curaçao
Scrappy's Firewater Tincture
Passion Fruit
Lime
Agave
Tajin



A fiery twist on a margarita that will have your taste buds bouncing off the walls. We give one of our most popular cocktails at Bon Vivants the arctic treatment!

\$18



Disco Panther

Probitas White Rum
Pierre Ferrand Yuzu Curaçao
Ube
Guava
Lemon
Scrappy's Lavender Bitters



What's crazier than a dancing cat? Well... a Disco Panther of course. Tropical guava blended with savoury ube from this groovy concoction will have you singing YMCA in no time!

\$18

Miss B's Frijito

Coconut Cartel Rum
Planteray 3 Star Rum
Mint
Mango
Lime
Simple Syup



Heavens to Betsy! Let me tell you sumthin' sugar, y'all ain't never drank a mojito like this!

\$18

Living the Dreamsicle

Tito's Vodka
Pierre Ferrand Dry Curaçao
Orange
Vanilla



Who didn't love a good orange creamsicle as a kid?! Well, we grew up, so we think it's time the creamsicle did too! A little taste of childhood.

\$18

Sarsaparilla Float

Planteray OFTD Rum
Amaro Montenegro
Vanilla Ice Cream
Rootbeer



Remember sitting at home, watchin' a movie with the fam and sipping on a Root Beer Float?! Well this is what your parents were wishing was in their glass instead!

\$18

Milton's Secret

Buffalo Trace Bourbon
Hershey's Chocolate Syrup
Vanilla Ice Cream
Whole Milk



Victoria had one, why can't Mr. Hershey? Making chocolate is no easy task, so we can't blame him for adding a little extra reward in his after-dinner milkshake, can we?

\$18

Mudslide

Wodka Vodka
St. George Nola Coffee Liqueur
Bailey's Irish Cream
Vanilla Ice Cream



This frozen cocktail is a dessert in a cup! Delicious coffee notes and creamy vanilla make this an after dinner go to!

\$18

★ THE RUM LIST ★



Ahoy Matey!

Afrohead 7	\$16	Bacardi Spiced Rum	\$12	Doorly's XO	\$14
Afrohead 15	\$18	Bacardi 8	\$14	Doorly's 12	\$16
Afrohead XO	\$18	Bacardi 10	\$14	El Dorado 12	\$14
Afrohead Signature Series	\$42	Bahamas Distilling Co. Coconut	\$14	El Dorado 21	\$24
Angostura 5	\$12	Bahamas Distilling Co. Spiced	\$14	El Dorado 25	\$72
Angostura 7	\$14	Banks 5	\$14	Facundo Neo	\$16
Angostura Single Barrel	\$14	Banks 7	\$16	Facundo Eximo	\$18
Angostura 1919	\$16	Brugal Añejo	\$12	Facundo Exquisito	\$24
Angostura 1824	\$18	Brugal Extra Viejo	\$14	Facundo Paraiso	\$46
Angostura 1787	\$18	Brugal XV	\$14	Flor de Caña 7	\$12
Appleton Estate 8	\$12	Brugal Leyenda	\$16	Flor de Caña 12	\$14
Appleton Estate 12	\$14	Brugal 1888	\$18	Foursquare Equipoise	\$16
Appleton Estate 21	\$26	Bumbu	\$14	Foursquare Sagacity	\$16
Avua Cachaça Prata	\$14	Bumbu XO	\$16	Foursquare Détente	\$18
Avua Cachaça Jequitiba Rosa	\$18	Canerock Jamaican Spiced	\$14	Foursquare 2010	\$24
Avua Cachaça Tapinha	\$18	Captain Morgan Spiced	\$12	Foursquare 2011	\$26
Bacardi Superior	\$12	Coconut Cartel	\$14	Foursquare Touchstone	\$30
Bacardi Añejo	\$12	Cruzan Black Strap	\$14	Foursquare Covenant	\$32
Bacardi Black	\$12	Diplomatico Reserva Exclusiva	\$14	Gilead Duck Island	\$16

+ BEER / WINE +



+ AND OTHERS +

Sparkling

Louis Picamelot Crémant Blanc de Blancs	\$16
MiOl Rosé Prosecco	\$18

Rosé

La Vieille Ferme	\$16
Studio by Miraval	\$18

White

Anterra Pinot Grigio	\$16
Rongopai Sauvignon Blanc	\$18
La Crema Chardonnay	\$22

Red

Catena Malbec	\$16
Murphy-Goode Pinot Noir	\$20
Foxglove Cabernet Sauvignon	\$20



WINE | BEER | SOFT DRINKS

Beer & Seltzer

Sands	\$7
Sands Light	\$7
Stella Artois	\$8
Corona	\$8
Pirate Republic IPA	\$10
White Claw	\$7

Other

Evian 750ml	\$10
Evian Sparkling 750ml	\$10
Fever-Tree Ginger Ale	\$5
Fever-Tree Ginger Beer	\$5
Fever-Tree Soda Water	\$5
Coca Cola/Diet Coke/Sprite/Barq's	\$3
Coconut Water	\$5
Fresh Lavender Honey Lemonade	\$6

MOCKTAILS

My Oh My

Lime
Honey
Cucumber
Fever-Tree Soda Water



Fresh, crisp and dare we say good for you?
I mean it has vegetables in it...

\$10

Easy Does It

Pineapple
Guava
Orange
Lime
Coconut



A delicious Bahamian inspired tropical punch
with plenty of style.

\$10

In Due Time

Passion Fruit
Lime
Scrappy's Firewater Bitters
Fever-Tree Ginger Beer



Tart, spicy and smoky... who says you can't
have fun without alcohol?!

\$10

Nojito

Lime
Simple Syrup
Mint
Fever-Tree Soda Water



Yep. Exactly as it sounds. Can't go wrong
with a bit of mint, sugar and lime!

\$10

* NIBBLES *



* MENU *

Guava Strudel

Guava • Puff Pastry • Cream Cheese • Vanilla

Perfect Pairing: Flat White

\$6

Cinnamon Roll



Cinnamon • Sugar • Steamed Bun • Icing

Perfect Pairing: Chai Latte

\$8

Chocolate Chip Banana Bread

Banana • Chocolate • Vegan Butter • Flaxseeds

Perfect Pairing: Fresh Mint Tea

\$6

Croissant

Choice of Guava Jam or Pepper Jelly

Perfect Pairing: Latte

\$7

Fresh Baked Cookie



Fairy Dust • Sugar • Deliciousness

Perfect Pairing: White Hot Chocolate

**Ask your server for today's selection*

\$6.50



Pain Au Chocolat

Flaky Pastry • Delectable Chocolate

Perfect Pairing: Dark Chocolate Mocha

\$7

Toasted Bagel

Carbs • Carbs • And More Carbs • Cream Cheese

Perfect Pairing: Fresh Honey Lavender Lemonade

**Ask your server for today's selection*

\$6

Coffee Cake

Cinnamon • Brown Sugar • Butter

Perfect Pairing: Americano

\$7

Fresh Lemon Square



Lemon • Sugar • Butter

Perfect Pairing: Americano

\$6.50

English Sausage Roll

Ground Pork • Spices • Puff Pastry

\$8

Empanadas



Choice of Chicken or Beef

\$12 (2 Empanadas) / \$17 (3 Empanadas)

Roasted Veggie Bao Buns



Zucchini • Eggplant • Mushroom • Carrot •
Onion • Pickled Slaw • House Sriracha •
Caramelized Onion Mayo

\$14 (2 Buns) / \$20 (3 Buns)

**Wait time 10+ minutes*

Ginger Pork Bao Buns



Pulled Pork • Ginger • Pickled Slaw •
House Sriracha • Caramelized Onion Mayo

\$14 (2 Buns) / \$20 (3 Buns)

**Wait time 10+ minutes*

Selection O' Nuts

Sweet Buffalo Coated Peanuts	\$8
Garlic & Onion Roasted Pistachios	\$10
Butter Toffee Mixed Nuts	\$10



Stuffed Blue Cheese Olives

Cured Green Olives • Wisconsin Blue Cheese

\$12

Potato Chips

**Ask your server for today's selection*

\$6

FOOD ALLERGY NOTICE

Please be advised that food prepared on premise may contain or be in contact with Milk, Eggs, Wheat, Soybean, Peanuts & Tree Nuts.

Products made from meat and/or poultry may contain small bone or cartilage fragments. Please exercise caution.

Thank You



2024 Top 10 Regional Finalist
*** Best New International Cocktail Bar ***



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