

WINE MENU



Sparkling

CIROTTO, PROSECCO SUPERIORE, VENETO (ITALY), \$88. GLASS, \$24

Grape variety: Glera

This is an elegant, lite and wonderfully fresh prosecco from the Asolo Hills, with lovely, persistent frothy bubbles. It has an unmistakable aroma of freshly picked apples and pears, which are complemented by the flavors of green melon, and a dash of leafy herbs. Primarily drunk on its own as an apéritif, it is perfect for a light lunch, with its low alcohol level, and would pair nicely with the Greek, Vegetable or Caesar salads. 11% alcohol content

MOET & CHANDON IMPERIAL BRUT CHAMPAGNE (FRANCE), BOTTLE: \$270

This elegant, softly sweet champagne is filled with fresh aromas of strawberry and cream, paired with a lush mousse of fine bubbles. Ideal for a sunset toast on our sandy beaches, the perfect ending to a wonderful evening. Pair this dark chocolate for an amazing treat. 12% alcohol content

MOET & CHANDON NECTAR IMPERIAL ROSE CHAMPAGNE (FRANCE), \$280

A voluptuously gourmet expression of the Moët & Chandon style, distinguished by its bright fruitiness, seductive palate, and elegant maturity. The assemblage of these grape varieties' pinot noir, pinot meunier, and chardonnay, display flavors of raspberry, fig, tangy cherry, and smoke, with well-integrated acidity. It is the unexpected perfect pairing to red meat, spicy dishes, and softened vegetables. 12% alcohol content

Red

CASADONOSO CLOS CENTENAIRE, (CHILE), \$88

Grape variety: Carmenère, Cabernet Sauvignon, Merlot and Syrah

Cabernet Carmenère Malbec & Cab Franc Aromas of olive and pepper, pickle, lilac, and cassis with a supple, dry-yet-fruity medium-to-full body and a graceful, raisin, cedar and spice nuanced finish with chewy tannins. A nice steak wine.

14.5% alcohol content

FINCA DECERO, MALBEC, MENDOZA (ARGENTINA), \$88. GLASS, \$24

Grape variety: Malbec

Finca Decero is an elegant and fresh single vineyard Malbec. It is a flowery example of a Malbec, showcasing violets, plums and cherries, but with well-balanced acidity and good tannins. Made for steak. 14.5% alcohol content

LAPOSTOLLE GRAND SELECT CABERNET SAUVIGNON (CHILE), \$96 GLASS: \$24

A very interesting blend of cabernet sauvignon, syrah, grenache petit Verdot with notes of red and black fruits like strawberries, plums, and blackberries with a round and concentrated palate. A spicy expression of cardamom and red paprika. On the nose, medium acidity and juicy tannins with a plum aftertaste. The ideal companion for grilled red meat, Bolognese pasta and cheese.

LAPOSTOLLE GRAND SELECT MERLOT (CHILE), \$96 GLASS, \$24

A medium bodied wine with good fruit expression and good balance among components. This wine is an ideal companion for pastas with red sauces, paprika stuffed with quinoa and tomatoes, or pizza with mushrooms and pepperoni. 14% alcohol content

CUVAISON, PINOT NOIR, CARNEROS, NAPA VALLEY (USA), \$218

Grape variety: Pinot Noir

Precise and really well-made wine, highlighting red and dark berries – including raspberry, black cherry and wild strawberry notes, intertwined with a savory spice element, clove and sandalwood. This is a really versatile wine with food. It will accompany light, summery salads and pastas well, but will also partner with meat dishes, especially cold cuts and pork specialties. Also, great as an afternoon wine with lite bites. 14.5% alcohol content

FAMILLE PERRIN MAISON LES ALEXANDRINS CROZES SYRAH (FRANCE), \$115

Beautiful deep-purple in color. On the nose, this wine reveals the freshness of the vintage and opens up deliciously with seductive notes of small red fruit. The beautiful characteristic of freshness of 2021 continues on the palate, reinforced by a great acidity, in perfect balance with the aromas of black pepper and licorice. This wine pairs wonderfully with grilled meats.

FINCA ANTIGUA TEMPRANILLO CRIANZA (SPAIN), \$88

Aged for 10 months in American oak casks and further for 8 months in the bottle, this wine is ruby red in color with aromas of black berry, raspberries, strawberry jam, and spices. It perfectly accompanies red meats, suckling lamb, and game meats. It is very suitable to combine with stews that compensate freshness in a very pleasant way. 14% alcohol content

*The availability of some items on our wine list may vary due to global supply shortages.



I GROTTI CHIANTI CLASSICO (ITALY), \$96

A vinous bouquet with scents of violets and spices. Harmonious, dry, intense, soft, and velvety taste with a tannin and persistent after-taste. Chianti classico pairs best with meaty Italian dishes featuring tomato sauce such as: spaghetti with meatballs, lasagna, chicken parmesan, and pizza. 12.5% alcohol content

White

SARTORI PINOT GRIGIO ARCOLE DOC, VENETO (ITALY), \$88. GLASS, \$24

Grape variety: Pinot Grigio
Wonderfully refreshing with a great texture and flavor. Pale-straw color and whispers of tropical fruit, balanced by crisp citrus. Drink as an apéritif, but nice also with pasta dishes, shellfish, salads and especially fried fish or calamari. 12% alcohol content

TRIVENTO MIXTUS CHENIN BLANC CHARDONNAY, (ARGENTINA), \$88. GLASS, \$24

Grape variety: Chenin Blanc
On the nose, notes of citrus, grapefruit, orange peel, tropical fruits, gooseberry, grapefruit zest and hints of white flowers. The palate is elegant, with notes of candied lemon and pineapple, with a nice balance between acidity and fresh structure. A medium body with a medium to long finish. 12.5% alcohol content

CASADONOSO BICENTENARIO GRAN RESERVA SAUVIGNON BLANC (CHILE), \$88. GLASS: \$24

Grape Variety: Sauvignon Blanc
This wine has a pale-yellow color with green reflexes. Clean and bright with great mineral character and interesting notes of lime, green apple, and grapefruit. Fresh with a pleasant acidity and soft, salty notes that generate a long and persistent finish. Served with seafood, including lean fish and pasta with wine/citrus sauces. Also, a good partner for sushi or ceviche.

DUCKHORN SAUVIGNON BLANC (CALIFORNIA), \$146

Grape variety: Sauvignon Blanc and Semillon
Harvested from the estates and select Napa valley vineyards, this rich and elegant Sauvignon Blanc was blended with Semillon to add depth and complexity. Fermented and aged using both stainless steel and French oak. It offers ripe citrus and tropical flavors, refreshing acidity and semillon-driven silkiness. Pairing perfectly with grilled chicken skewers, chicken satay, and white meats. 13.5% alcohol content

Martinis

CLASSIC - \$26.00 Gin or Vodka

ESPRESSO - \$27.00 Vodka, Kahlua & Espresso

COSMOPOLITAN - \$26.00 Vodka, Cointreau, Lime, Cranberry & Simple Syrup

CHOCOLATE - \$28.00 Vanilla Vodka, Baileys, Chocolate liqueur, Splash of Butterscotch Schnapps

NEGRONI - \$28.00 Campari, Gin, Sweet Vermouth, Orange Bitters

MANHATTAN - \$27.00 Bourbon, Sweet Vermouth, Angostura Bitters, Cherry Juice

BASIL LIME - \$26.00 Citrus Vodka, Lime, Fresh Basil Leaves and Splash of Simple Syrup

CUCUMBER MINT - \$26.00 Vodka, Triple Sec, Lime, Cucumber & Mint

BANANA CREAM PIE - \$26.00 Vanilla Vodka, Banana Liqueur & Baileys

BUTTER FINGER - \$27.00 Butterscotch Schnapps, Baileys, White Chocolate Liqueur, Splash of Milk, Chocolate Syrup on Rim

APPLETINI - \$26.00 Apple Vodka, Sour Apple Schnapps, Lime & Apple Juice

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PRICES ARE IN BELIZE CURRENCY AND INCLUDE 12.5% GENERAL SALES TAX. 10% SERVICE CHARGE IS ADDITIONAL.

