

BIZOT BAR

BIZOT BAR AT GOLDENEYE

is named for French counter-culture connoisseur, Jean-Francois Bizot (1944-2007).

Bizot—a world traveler, free-thinker, talent spotter and African music promoter—founded and edited the seminal French underground magazine, Actuel, in the 1970s. It was a magazine unlike all other publications. Musician David Byrne described Actuel as,

“An alternative view of the whole world. It was a glossy that reported on global culture—Fela Kuti, China, science, local oddballs, politics, art.”

In 1982, France’s President Mitterand opened radio ownership to a new wave of entrepreneurs and Bizot found another medium from which to rock French culture. The music you are listening to right here, right now is a reflection of the current programming of Radio Nova, which consistently introduces new acts from around the world. By doing so, we celebrate J.F. Bizot—who adored Jamaica and GoldenEye.

BIZOT BAR

Breakfast

Everyday 7:30AM - 10:30AM**

Oracabessa, Jamaica

PASTRY

All @ \$9

Banana loaf (Veg, GF)

Ginger cake (Veg)

Croissants (Veg): Plain, Almond & Chocolate

Whole wheat, local toast w/ guava jam & Pantrepant butter (Veg)

SIDES

All @ \$4

Johnny Cakes w/ Pantrepant butter & sea salt

Saltfish "stamp & go"

Smoked bacon (GF)

Breakfast sausages

Slow roasted tomatoes (V, GF)

Steamed Pantrepant callaloo (V, GF)

Bizot fries (V, GF)

A selection of seasonal fruits (V, GF)
(variety will depend on the season)
Sml \$7/Lrg \$11

SAVOURY ITEMS

Ackee & saltfish w/ country pepper oil
\$9

Smoked marlin, roasted mushrooms & soft boiled
egg w/ home fries & greens (GF)
\$9

Pantrepant callaloo & poached common
fowl eggs w/ pepper oil (GF)
\$9

Steamed cabbage, sweet peppers & onions
w/ fried eggs (GF)
\$9

"17 F's" scrambled eggs on toast
(best served w/ fresh paw paw & black coffee)
\$9

The best of Pantrepant - slow roasted tomato,
wilted callaloo, boiled yam & pressed green
plantain w/ two eggs your way (GF)
\$11

Three egg omelette your way (GF)
\$9

Jamaican pear (avocado) on toast w/ cherry
tomatoes, feta cheese & scotch bonnet pepper
\$11

Eggs any style – Tell us what you want (GF)
\$6

SWEET THINGS

Buttermilk pancakes w/ roasted banana &
Pantrepant honey (Veg)
\$9

Hot waffle w/ marinated pineapple,
vanilla cream & lime (Veg)
\$9

Green plantain porridge w/ peanuts, nutmeg &
toasted coconut (V, GF)
\$7

Homemade spiced granola w/ maple
& dried fruits (V, GF)
\$7

Local coconut yoghurt, fruit & Pantrepant honey
(Veg, GF)
\$9

*Gluten Free bread is also available

BIZOT BAR

Lunch

Everyday 12PM - 3:30PM

Oracabessa, Jamaica

SOUPS & SALADS

Red Bean & Peanut Soup w/ Coconut Oil & Scallions (V, GF)
\$13

Chicken & Pumpkin Soup w/ "Spinners" (GF)
\$14

Roasted Pumpkin & Wild Rice w/ Fried Kale, Salsa Verde, Radishes & Scallions (V, GF)
\$20

Jerk Chicken Caesar Salad w/ Thyme Croutons, Anchovies & Shaved Parmesan
\$22

Seasonal Mixed Green Salad w/ Lime Juice & Olive Oil (V)
\$14

Goldeneye Cobb Salad w/ Smoked Bacon, Corn & Blue Cheese Dressing (GF)
\$22

SANDWICHES & BURGERS

Mahi-Mahi Fish Tacos w/ Mango Salsa, Baby Gem, Cilantro & Smoked Scotch Bonnet Mayo
\$19

Bizot Jerked Chicken Sandwich w/ Melted Havarti, Arugula, Tomato & Sliced Cucumber
\$21

Goldeneye Beef Burger w/ Gruyère Cheese, Caramelized Onions, Lettuce, Tomato & "Oddjob" Sauce
\$21

Talci's Patties w/ Tossed Green Salad & Balsamic Dressing (Spicy)
\$21

Spiced Bean Burger w/ Arugula, Jamaican Pear (Avocado) & Tomato Chutney Served Open-Faced (V)
\$19

Grilled Cheese Sandwich w/ Smoked Tomato Chutney & Plantain Crisps (Veg)
\$17

ENTRÉES

Quinoa & Roasted Plantains w/ Piquillo Pepper, Confit Garlic Dressing & Crispy Onions (V, GF)
\$20

Coconut Poached Snapper Fillet w/ Okra, Spring Onions, Lime & Rice 'n' Peas (GF)
\$28

Escovitch Lionfish w/ Fried Bammy, Pantrepant Slaw & Lime (GF)
\$26

Red Stripe Braised Oxtail Stew w/ "Spinners", Broad Beans & Rice 'n' Peas (GF)
\$30

Curry Goat w/ Steamed Rice, Shredded Vegetables & Mango Chutney (GF)
\$30

Jamaican Stew Peas w/ Red Beans, Pigtail & Beef Chuck w/ "Spinners" & Steamed Rice (GF)
\$28

Brown Stew Chicken w/ Rice 'n' Peas, Steamed Callaloo & Fried Ripe Plantains (GF)
\$26

Linguine w/ Plum Tomatoes, Basil & Parmesan (Veg)
\$22

Rustic Grilled Vegetables Drizzled w/ Chimichurri (GF)
\$9/13

*Gluten Free pasta is also available

BIZOT BAR

Dinner

Everyday 6:30PM - 10PM

Oracabessa, Jamaica

APPETIZERS

Seasonal Mixed Green Salad w/ Lime Juice, Olive Oil (V)
\$14

Plantain Croquettes w/ Pumpkin & Cumin Dip (V)
\$14

Mahi-Mahi Ceviche w/ Fresh Lime, Ugly Fruit, Cilantro & Scotch Bonnet (GF)
\$16

Salt & Pepper Squid w/ Smoked Scotch Bonnet Aioli & Lime (GF)
\$16

Crispy Quail w/ Sweet Red Pepper Sauce, Lime, Toasted Almonds & Chili Flakes
\$18

Bizot Beef Tartar w/ Seasonal Chips, Lime & Crispy Onions (GF)
\$20

Soup of the Day
\$14

Chicken & Pumpkin Soup w/ "Spinners" (GF)
\$14

ENTRÉES

Charred Strip Loin w/ Thyme Butter, House Fries & Wilted Kale (GF)
\$36

Brown Stew Lionfish w/ Rice 'N' Peas, Pantrepant Slaw & Lime (GF)
\$26

Red Stripe Braised Oxtail Stew w/ "Spinners", Broad Beans & Rice 'N' Peas (GF)
\$30

Curry Goat w/ Steamed Rice, Shredded Vegetables & Mango Chutney (GF)
\$30

Brown Stew Chicken w/ Rice 'N' Peas, Steamed Callaloo & Fried Ripe Plantains (GF)
\$26

Jamaican Stew Peas w/ Red Beans, Pigtail & Beef Chuck w/ "Spinners" & Steamed Rice (GF)
\$28

Curried Seafood Stew w/ Coconut Rice, Scotch Bonnet, Fever Grass, & Basil (GF)
\$30

Penne w/ Plum Tomatoes, Goat Cheese & Basil (Veg)
\$24

Rustic Grilled Vegetables Drizzled w/ Chimichurri (GF)
\$9/13

*Gluten Free pasta is also available

BIZOT BAR

DESSERTS

Coconut Tapioca w/ Oracabessa Honey & Fresh Mango
(Veg, GF)
\$10

Dark Chocolate Ganache w/ Spiced Nut & Salted Caramel
Brittle (Veg, GF)
\$11

Pantrepant Lemon & Cornmeal Cake w/ Blackwell Rum
Syrup (Veg, Contains Nuts)
\$11

Sweet Potato Pudding w/ Blackwell Rum & Vanilla Cream
\$13

Cheese Platter – Assorted Cheese, Dried Fruits &
Pantrepant Honey
Cheeses: Havarti, Gruyere, Blue, Brie & Fresh Goat Cheese
\$18 (three cheeses) / \$32 (five cheeses)

Fresh Fruit Bowl
\$7/\$12

Coconut Ice w/ Pantrepant Berries & Lime
\$7

Homemade Ice Cream (Veg, GF) & Sorbet (V, GF)
Please Ask Server for Details
\$4 per Scoop

Local Vegan Ice Cream Topped w/ Toasted Local Almonds
or Shredded Coconut
\$6

BIZOT BAR

Kids Menu
All Day

Grilled Chicken Caesar Salad w/ Thyme Croutons & Shaved Parmesan
\$12

Cherry Tomato & Cucumber Salad w/ Basil, Sea Salt & Olive Oil (Veg)
\$9

Pizza – Margarita (Veg) or BBQ Chicken & Red Onions
\$12-\$14

Grilled Cheese Sandwich w/ Plantain Crisps (Veg)
\$16

Spaghetti & Meatballs w/ Plum Tomatoes & Grated Parmesan
\$14

Penne Sautéed w/ Butter, Sea Salt & Fresh Black Pepper (Veg)
\$11

Pan Seared Chicken Breast w/ Coconut Steamed Rice & Sautéed Vegetables (GF)
\$14

Grilled Snapper Fillet w/ Rice 'N' Peas & Steamed Callaloo (GF)
\$16

Grilled Beef Tenderloin Medallion w/ Mashed Potatoes & Roasted Carrots (GF)
\$22

Steamed Mussels w/ Garlic, Parsley & House Fries (GF)
\$14

DESSERTS

Dark Chocolate Brownie
\$6

Homemade Ice Cream w/ Caramel & Marshmallows
\$5.50 per Scoop

Fresh Fruit Sorbet (V, GF)
\$4

BIZOT BAR

Bar Menu
Everyday 3:30PM - 6:30PM

BAR SNACKS

Chicken & Pumpkin Soup (GF)
\$14

Talci's Homemade Patties - Chicken & Beef (Spicy)
\$12

Jamaican Cocoa Bread Stuffed w/ Steamed Callaloo (Veg)
\$11

Pizza – Margarita (Veg) or Jerk Chicken & Callaloo
\$15/\$18

“Stamp & Go” Saltfish Fritters w/ Scotch Bonnet Honey
Mustard (GF)
\$12

Grilled Cheese Sandwich w/ Smoked Tomato Chutney &
Plantain Crisps (Veg)
\$17

Peppered Chicken Wings w/ Jerk Blue Cheese Dip
\$14

Caesar Salad w/ Jerked Chicken or Jerked Shrimp
\$22-\$26

Jerk Chicken w/ Hard Dough Bread & Spicy BBQ Sauce
\$24

Cheese Platter – Assorted Cheese, Dried Fruits & Pantrepant
Honey
Cheeses: Havarti, Gruyere, Blue, Brie & Fresh Goat Cheese
\$18 (three cheeses) / \$32 (five cheeses)

BIZOT BAR

Bar Menu

All @ \$14

Jerk Daiquiri

Jerk Syrup, Rum, Lime

Our famous house made jerk syrup made from all the spices you'd find in Jamaican jerk chicken – Jamaican all spice, thyme, ginger and scotch bonnet chilies. Shaken with rum and lime and served straight up or on the rocks.

Scotch Bonnet Margarita

Tequila, Scotch Bonnet Chili, Triple Sec, Lime

An Island Outpost classic – a margarita with fiery scotch bonnet chilies. Have it on the rocks or straight up with or without salt.

Full Fat & Black

Butter Infused Blackwell Rum, Sugar, Bitters

Our famous Blackwell rum has been infused with butter and then strained down over ice into a rich rum old fashioned. There is no fatty residue here just a hint of buttery goodness after you swallow.

Gingerbread Man

Coffee, Rum, Ginger

An espresso martini with a trick up its sleeve – made with Jamaican coffee, Blackwell Jamaican rum, and fiery Jamaican ginger. A fantastic pick me up and a wonderful combination of flavours.

Black Negroni

Blackwell Rum, Campari, Sweet Vermouth

A classic negroni, but with Blackwell rum in place of gin. The rum lends itself to be slightly sweeter than the standard negroni – perfect after dinner.

The Concluder

House Pimento Smoked Whisky, Sweet Vermouth, Port
Port and sweet vermouth are classic after dinner drinks. Here these two are mixed together with some bitters and our home made smoked whisky – whisky infused with the smoke from burnt Jamaican all spice berries.

Watermelon Martini

Fresh Watermelon, Vodka, Lime, Sugar, Aperol
Pink and easy to drink! Get the night going with this simple and delicious mix.

Golden Eye

Blackwell Rum, Pineapple Juice

The infamous welcome drink. Have it shaken or blended, the choice is yours.

Rum Punch

Blackwell Rum, Appleton Rum, Lime, Sugar

Possibly one of the most popular drinks of the Caribbean. Our rum punch is a mix of Appleton and Blackwell Jamaican rums lime and sugar.

Ginger Mojito

Rum, Lime, Mint, Ginger Beer

A winning combination of rum, lime, mint, and ginger, served long over crushed ice. Don't like the ginger? Ask for the classic.

Black Storm

Blackwell Rum, Ginger Beer, Bitters, Lime

Ginger beer with a float of Blackwell rum, our take on the Dark 'n' Stormy.

Doctor's Orders

Vodka, Triple Sec, Grapefruit Juice, Bitters

Created by Mr. Blackwell himself for a friend of his who is a Doctor.

Black Passion

Blackwell Rum, Passion Fruit Puree, Orange Juice

An exotic blend of Jamaican rum, passion fruit and orange.

BIZOT BAR

Wine List

By the Bottle

WHITE

LIGHT & CRISP

	YEAR	BOTTLE
Marqués de Cáceres, Verdejo de Rueda, Rueda, Spain	2015	54
Santa Margherita, Pinot Grigio D.O.C., Trentino-Alto Adige, Italy	2016	64
Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand	2017	68

AROMATIC & FRUITY

Moncaro, Trebbiano Chardonnay, Marche, Italy	2015	42
Simi, Sauvignon Blanc, Sonoma County, California, U.S.A.	2016	68

RICH & FULL

Trapiche, Oak Cask Chardonnay, Mendoza, Argentina	2016	40
Bogle Vineyards, Chenin Blanc, California, U.S.A.	2014	65
Marques de Casa Concha, Chardonnay, Limari Valley, Chile	2012	61

RED

FRUITY & LIGHT

Oyster Bay, Pinot Noir, Marlborough, New Zealand	2014	66
La Crema, "Sonoma Coast" Pinot Noir, California, U.S.A.	2014	85
Maison Louis Latour, "Nuit St Georges" Pinot Noir, Burgundy, France	2010	157

MEDIUM & SPICY

Marchesi Antinori, "Pèppoli" Chianti Classico, Tuscany, Italy	2015	62
Catena, Malbec, Mendoza, Argentina	2015	75
Duckhorn Vineyards, Merlot, Napa Valley, California, U.S.A.	2014	88

RICH & FULL

Marqués de Riscal, "Riserva", Tempranillo/Graciano Blend, Rioja, Spain	2014	62
Michael David Winery, "The 7 Deadly Zins," Old Vine Zinfandel, California, U.S.A.	2014	82
E. Guigal, Chateauneuf-Du-Pape, Grenache Blend, Rhône Valley, France	2004	122

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Wine List

By the Glass

CHAMPAGNE

	YEAR	BOTTLE	GLASS
Moët & Chandon, Brut Impérial, NV, Champagne, France	N/V	118	24
Veuve Clicquot, Brut, NV, Champagne, France	N/V	120	24
Moët & Chandon, Grand Vintage, Champagne, France	2002	141	
Veuve Clicquot, Brut Vintage, Champagne, France	2004	155	

ROSÉ CHAMPAGNE

Moët & Chandon, Brut Rosé, NV, Champagne, France	N/V	125	25
Veuve Clicquot, Brut Rosé, NV, Champagne, France	N/V	148	
Moët & Chandon, Grand Vintage Rosé, Champagne, France	2006	160	

SPARKLING

Ruffino, Prosecco D.O.C., NV, Veneto, Italy	N/V	64	14
Freixenet, "Cordon Negro" Brut Cava, Catalonia, Spain	N/V	59	
Ruffino, Prosecco D.O.C. Rosé, NV, Veneto, Italy	N/V	57	12

ROSÉ

Fetzer, Valley Oaks White Zinfandel Rosé, California, U.S.A.	2016	40	8
Château Minuty, "M" Rosé, Côtes de Provence, France	2017	54	11
Château d'Esclans, "Whispering Angel" Rosé, Côtes de Provence, France	2017	62	12

WHITE

Pasqua, Pinot Grigio IGT, Trentino-Alto Adige, Italy	2017	43	9
Mud House, Sauvignon Blanc, Marlborough, New Zealand	2016	58	12
Loosen Bros., Dr. "L" Riesling, Mosel, Germany	2015	69	14
Estancia, Unoaked Chardonnay, Monterey County, California, U.S.A.	2015	76	15
CVNE, "Monopole Blanco", Viura, Rioja, Spain	2014	77	15

RED

Château Méaume, "Bordeaux Supérieur" Merlot Blend, Bordeaux, France	2013	45	10
Trapiche, Oak Cask Malbec, Mendoza, Argentina	2016	48	11
Meiomi, Pinot Noir, California, U.S.A.	2016	70	14
CVNE, "Cune" Crianza, Tempranillo Blend, Rioja, Spain	2014	78	15
Josh Cellars, Cabernet Sauvignon, California, U.S.A.	2016	60	12

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