BIZOT BAR

is named for French counter-culture connoisseur, Jean-François 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**

**PASTRY**

All @ $9

- Banana loaf (Veg, GF)
- Ginger cake (Veg)
- Croissants (Veg): Plain, Almond & Chocolate
- Whole wheat, local toast w/ guava jam & Pantrepan butter (Veg)

**SIDES**

All @ $4

- Johnny Cakes w/ Pantrepan butter & sea salt
- Saltfish “stamp & go”
- Smoked bacon (GF)
- Breakfast sausages
- Slow roasted tomatoes (V, GF)
- Steamed Pantrepan 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
- Pantrepan 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 Pantrepan - 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 & Pantrepan 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 & Pantrepan 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, Pantrepan 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

(V) = Vegan, (Veg) = Vegetarian, (GF) = Gluten Free

Please note if you have special requirements. We would be happy to accommodate.
BIZOT BAR

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

Dinner
Everyday 6:30PM - 10PM
Oracabessa, Jamaica

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

Brown Stew Lionfish w/ Rice ‘N’ Peas, Pantrepan 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

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DESSERTS

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

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

Pantrepan 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 & Pantrepan Honey  
Cheeses: Havarti, Gruyere, Blue, Brie & Fresh Goat Cheese  
$18 (three cheeses) / $32 (five cheeses)

Fresh Fruit Bowl  
$7/$12

Coconut Ice w/ Pantrepan 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

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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

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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)

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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.

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.
# Wine List

## By the Bottle

## WHITE

<table>
<thead>
<tr>
<th>LIGHT &amp; CRISP</th>
<th>YEAR</th>
<th>BOTTLE</th>
</tr>
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<tbody>
<tr>
<td>Marqués de Cáceres, Verdejo de Rueda, Rueda, Spain</td>
<td>2015</td>
<td>54</td>
</tr>
<tr>
<td>Santa Margherita, Pinot Grigio D.O.C., Trentino-Alto Adige, Italy</td>
<td>2016</td>
<td>64</td>
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<tr>
<td>Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand</td>
<td>2017</td>
<td>68</td>
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<tr>
<th>AROMATIC &amp; FRUITY</th>
<th>YEAR</th>
<th>BOTTLE</th>
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<tr>
<td>Moncaro, Trebbiano Chardonnay, Marche, Italy</td>
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<tr>
<td>Simi, Sauvignon Blanc, Sonoma County, California, U.S.A.</td>
<td>2016</td>
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<tr>
<th>RICH &amp; FULL</th>
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<th>BOTTLE</th>
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<tbody>
<tr>
<td>Trapiche, Oak Cask Chardonnay, Mendoza, Argentina</td>
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<tr>
<td>Bogle Vineyards, Chenin Blanc, California, U.S.A.</td>
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<tr>
<td>Marques de Casa Concha, Chardonnay, Limari Valley, Chile</td>
<td>2012</td>
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## RED

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<th>FRUITY &amp; LIGHT</th>
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<tr>
<td>Oyster Bay, Pinot Noir, Marlborough, New Zealand</td>
<td>2014</td>
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<tr>
<td>La Crema, “Sonoma Coast” Pinot Noir, California, U.S.A.</td>
<td>2014</td>
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<tr>
<td>Maison Louis Latour, “Nuit St Georges” Pinot Noir, Burgundy, France</td>
<td>2010</td>
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<td>Marchesi Antinori, “Pèppoli” Chianti Classico, Tuscany, Italy</td>
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<tr>
<td>Catena, Malbec, Mendoza, Argentina</td>
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<td>Duckhorn Vineyards, Merlot, Napa Valley, California, U.S.A.</td>
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<th>RICH &amp; FULL</th>
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<th>BOTTLE</th>
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<tr>
<td>Marqués de Riscal, “Riserva”, Tempranillo/Graciano Blend, Rioja, Spain</td>
<td>2014</td>
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<tr>
<td>E. Guigal, Chateauneuf-Du-Pape, Grenache Blend, Rhône Valley, France</td>
<td>2004</td>
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<td><strong>CHAMPAGNE</strong></td>
<td><strong>YEARS</strong></td>
<td><strong>BOTTLE</strong></td>
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<tr>
<td>Moët &amp; Chandon, Brut Impérial, NV, Champagne, France</td>
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<td>Veuve Clicquot, Brut, NV, Champagne, France</td>
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<td>Veuve Clicquot, Brut Vintage, Champagne, France</td>
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<td><strong>ROSÉ CHAMPAGNE</strong></td>
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<td>Moët &amp; Chandon, Brut Rosé, NV, Champagne, France</td>
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<td>Veuve Clicquot, Brut Rosé, NV, Champagne, France</td>
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<td>Moët &amp; Chandon, Grand Vintage Rosé, Champagne, France</td>
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<td><strong>SPARKLING</strong></td>
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<td>Ruffino, Prosecco D.O.C., NV, Veneto, Italy</td>
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<td>Freixenet, “Cordon Negro” Brut Cava, Catalonia, Spain</td>
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<tr>
<td>Ruffino, Prosecco D.O.C. Rosé, NV, Veneto, Italy</td>
<td>N/V</td>
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<td><strong>ROSE</strong></td>
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<tr>
<td>Fetzer, Valley Oaks White Zinfandel Rosé, California, U.S.A.</td>
<td>2016</td>
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<td>Château Minuty, “M” Rosé, Côtes de Provence, France</td>
<td>2017</td>
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<td>Château d’Esclans, “Whispering Angel” Rosé, Côtes de Provence, France</td>
<td>2017</td>
<td>62</td>
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<tr>
<td><strong>WHITE</strong></td>
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<tr>
<td>Pasqua, Pinot Grigio IGT, Trentino-Alto Adige, Italy</td>
<td>2017</td>
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<td>Mud House, Sauvignon Blanc, Marlborough, New Zealand</td>
<td>2016</td>
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<tr>
<td>Loosen Bros., Dr. “L” Riesling, Mosel, Germany</td>
<td>2015</td>
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<td>Estancia, Unoaked Chardonnay, Monterey County, California, U.S.A.</td>
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<td>CVNE, “Monopole Blanco”, Viura, Rioja, Spain</td>
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<td><strong>RED</strong></td>
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<tr>
<td>Château Méaume, “Bordeaux Supérieur” Merlot Blend, Bordeaux, France</td>
<td>2013</td>
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<tr>
<td>Trapiche, Oak Cask Malbec, Mendoza, Argentina</td>
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<tr>
<td>Meiomi, Pinot Noir, California, U.S.A.</td>
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<td>CVNE, “Cune” Crianza, Tempranillo Blend, Rioja, Spain</td>
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<tr>
<td>Josh Cellars, Cabernet Sauvignon, California, U.S.A.</td>
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