



Welcome to Vino Tinto, where Asian international cuisine meets the classic gourmet grill.

APPETIZERS

SHRIMP CEVICHE \$ 38.00

Freshly squeezed lime juice, chopped onions, tomatoes, and cilantro. Served with crunchy corn tortilla chips and a side of spicy habanero pepper sauce.

Conch Ceviche \$35 Lobster (Seasonal) \$48 - Mixed Seafood \$55

ITALIAN BRUSCHETTA \$ 12.00

Shrimp or Smoked salmon with marinated tomatoes and basil, topped with carrot, cucumber, and balsamic vinegar.

Plain \$ 12.00 / Shrimp \$18.00 / Smoked Salmon \$ 25.00

GRILLED ITALIAN SAUSAGE \$ 18.00

Italian sausage, grilled and served with Dijon mustard, crushed peppers and a side of garlic bread.

GRILLED GREEN MUSSELS \$ 58.00

Marinated in saké wine and grilled with garlic butter and crispy green onions.

PAN-FRIED DUMPLINGS \$ 18.00

Plump dumplings with your choice of chicken or pork, served with homemade Asian sauce on the side.

CHEESE & CHARCUTERIE \$ 65.00

A wonderful selection of sharp Cheddar, Pepper Jack, Camembert, and Gouda, served with salami, smoked ham, bacon, olives, fresh fruit, mixed nuts, and crackers.

CRISPY BEEF TIPS \$ 35.00

Imported beef tenderloin, cut into bite-sized strips and tossed with garlic, ginger, and crushed pepper.

CRISPY CHICKEN TIPS \$ 27.00

Chicken breast, cut into bite-sized strips and tossed with garlic, ginger, and crushed pepper.

DEEP FRIED WONTONS \$ 18.00

8 pieces, served with a sweet and spicy sriracha chili sauce on the side.

VINO TINTO CHICKEN WINGS \$ 25.00

Golden, crispy deep-fried wings tossed with spices and served with fries. **Also available: Sweet & Sour & Spicy Habanero Wings**

STIR FRY & HOT PLATES

BEEF HOT PLATE \$ 37.00

Imported beef tenderloin, sliced and sautéed with garlic, onions, mushrooms, baby corn, carrots, and sweet pepper. Seasoned with the Chef's Secret Recipe and served with white rice on the side.

SPECIAL MIXED HOT PLATE \$ 45.00

Shrimp, imported beef tenderloin, and chicken sautéed with garlic, onions, mushrooms, baby corn, carrots, and sweet pepper. Seasoned with the Chef's Secret Recipe and served with white rice on the side.

BEEF STIR FRY \$ 33.00

A delicious mix of broccoli, carrots, cauliflower, baby corn, green peas, onions, sweet peppers, and olive oil.

SHRIMP STIR FRY \$ 37.00

A delicious mix of broccoli, carrots, cauliflower, baby corn, green peas, onions, sweet peppers, and olive oil.

CHICKEN HOT PLATE \$ 33.00

Chicken breast, sliced and sautéed with garlic, onions, mushrooms, baby corn, carrots, and sweet pepper. Seasoned with the Chef's Secret Recipe and served with white rice on the side.

PORK BELLY HOT PLATE \$ 35.00

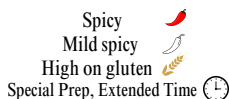
Tender pork belly, sliced and sautéed with garlic, onions, mushrooms, carrots, and sweet pepper. Seasoned with the Chef's spicy sauce. Served with white rice.

CHICKEN STIR FRY \$ 25.00

Sliced chicken breast sautéed with broccoli, carrots, cauliflower, baby corn, onions, bell peppers, and olive oil.

SPECIAL MIXED STIR FRY \$ 45.00

A perfect blend of shrimp, beef tenderloin, and chicken, with fresh seasonal vegetables and served with white rice.



All prices are in Belize Dollars. GST and a 5% service charge are not included

STEAKS AND GRILL

GRILLED PORK CHOPS \$ 55.00

16 oz. pork chop, cut to 1" thick, meticulously grilled and glazed with brandy and a special blend of seasonings. Served with grilled potatoes and grilled vegetables on the side.

LAMB CHOPS \$ 85.00

Local lamb chops seasoned with our fresh homegrown herbs, grilled with olive oil and brandy. Served with grilled potatoes and grilled vegetables on the side.

SURF & TURF 🕒 Lobster \$ 120.00 / Shrimp \$95.00

A seasonal favorite! Fresh Belizean lobster or shrimp, served with a hearty portion of tender ribeye steak and seasonal grilled vegetables.

ANGUS RIB-EYE STEAK \$ 85.00

Carefully marinated Angus ribeye steak, grilled to perfection. Served with grilled potatoes and seasonal grilled vegetables.

BABY BACK RIBS 🕒 🌶️ \$ 75.00

1.5+ lbs rack of baby back ribs, braised and tossed with brandy and a special blend of seasonings. Mildly spicy, served with seasonal grilled vegetables and potatoes on the side.

TOKYO FRIED PORK CHOPS \$ 35.00

Deep fried pork chop flavored with our special recipe and encrusted with panko to a golden crisp, accompanied by a side salad and grilled potatoes.

SEAFOOD

AFRICAN FISH \$ 39.00

Deep-water snapper fillet, pan-grilled with olive oil, garlic, onion, tomato, sweet pepper, and cilantro. Served with a side of white rice.

LEMON & GARLIC BUTTER FISH \$ 39.00

Snapper fillet, pan-grilled with olive oil, fresh minced garlic and lemon butter, served with grilled vegetables

SEAFOOD PASTA 🌿 \$ 47.00

Black mussels, clams, and local shrimp with onions, tomatoes, and a touch of white wine. Served with house-made garlic bread.

SHRIMP PASTA 🌿 \$ 38.00

Sautéed shrimp with tomatoes, olives, garlic, mushrooms, and olive oil. Served with house-made garlic bread.

SEAFOOD SOUP \$ 55.00

Clams, mussels, shrimp, and crab stick, accented with cilantro, garlic, potatoes, carrots, and celery.

GRILLED LOBSTER 🕒 \$ 75.00

Lobster tail (8 oz), meticulously seasoned and grilled. Accompanied by grilled vegetables and potato wedges.

Due to its special preparation and cooking time, this item comes with a complimentary appetizer.

Available only during legal season**

GARLIC BUTTER SHRIMP \$ 40.00

Perfectly grilled shrimp, drizzled with fresh minced garlic and butter, served with white rice.

CURRY SHRIMP \$ 39.00

Local shrimp with fresh yellow curry, seasonal vegetables, and white rice.

COCONUT FRIED SHRIMP 🌿 \$ 38.00

Succulent shrimp coated in crispy panko breadcrumbs and deep-fried until golden brown. Served with a side salad, tartar sauce, and fries.

FISH FINGERS 🌿 \$ 28.00

Fish fingers deep fried to a golden crisp and served with fries & tartar sauce.

TOKYO FRIED FISH 🌿 \$ 35.00

Deep fried fish fillet encrusted with panko to a golden crisp, accompanied by a side salad and grilled potatoes.

PAN FRIED SALMON 🕒 \$ 65.00

Imported Alaskan salmon fillet (8 oz.), pan-fried and served with an egg meat roll and grilled vegetables.

Due to its special preparation and cooking time, this item comes with a complimentary appetizer.

Spicy 🌶️
Mild spicy 🌶️
High on gluten 🌿
Special Prep, Extended Time 🕒

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BURGERS

VINO TINTO BEEF BURGER 🌾 * \$ 29.00

1/4 lb premium beef patty with a double layer of crispy bacon, cheese, lettuce, onions, and a sunny-side-up egg, served with your option of fries.

CLASSIC BEEF BURGER 🌾 \$ 24.00

1/4 lb premium beef patty, cheese, lettuce, and onions, served with with your option of fries.

DOULE BURGER 🌾 \$ 38.00

Double beef patty stacked for twice the flavor, lettuce, and onions, served with with your option of fries.

CRISPY CHICKEN BURGER 🌾 * \$ 22.00

Grilled chicken breast, cheese, lettuce, tomato, and onions, served with with your option of fries.

GRILLED CHICKEN BURGER 🌾 \$ 24.00

Grilled chicken breast, cheese, lettuce tomato, onions, served with with your option of fries.

CRISPY FISH BURGER 🌾 * \$ 35.00

Fish fillet encrusted with panko to a golden crisp, cheese, lettuce tomato, and onions, served with with your option of fries.

All burgers are served with your choice of French fries, sweet potato fries, or spicy fries

Contains egg

POULTRY & SALADS

TOKYO FRIED CHICKEN 🌾 \$ 30.00

Chicken breast carefully prepared in a Japanese traditional recipe, seasoned with the chef's secret mix and encrusted with golden crispy panko to perfection. Served with a fresh side salad and grilled potatoes on the side.

THE GENERAL'S CHICKEN 🌾 \$ 33.00

A blend of Sweet & Sour that is sure to delight. Chicken breast breaded and seasoned with our special house blend. Served with seasoned vegetables.

HOUSE SALAD \$ 15.00

Organic carrots, cilantro, lettuce, broccoli, tomato, onion and olives. Served with our Chef's delightful house-made dressing.

CHICKEN CAESAR SALAD 🌾 \$ 20.00

Organic fresh lettuce, house-made croutons, Parmesan cheese and Caesar dressing.

Plain \$15 / Shrimp Caesar Salad \$ 25

CHICKEN PASTA 🌾 \$ 35.00

Sautéed chicken breast with olives, garlic, spinach, mushroom and olive oil. Served with house-made garlic bread. **Vegetarian Pasta available – \$19**

CURRY CHICKEN \$ 40.00

Marinated chicken breast, fresh yellow curry, and white rice on the side. **Vegetarian Curry available – \$25**

BELIZEAN RICE & BEANS \$ 24.00

Rich stew chicken, served with traditional rice and beans, Belizean potato salad and fried plantain.

CITRUS APPLE SALAD W/CHICEN \$ 22.00

Fresh apple, organic lettuce, chopped walnuts, orange wedges, bacon, feta cheese, croutons, and Balsamic dressing.

Plain \$18 / Shrimp Apple Salad \$ 27

DESSERTS

Passion Fruit Cheesecake \$ 15.00

Raspberry Cheesecake \$ 15.00

Vino Tinto Cheesecake \$ 15.00

Chocolate Cake \$ 10.00

Crème Brûlée \$ 15.00

Brownie Ice Cream \$ 10.00

Double scoop vanilla or Chocolate \$ 10.00

Double scoop. Vanilla or Chocolate

KID'S CORNER

KID'S PASTA 🌾 \$ 19.00

Kid-sized portion of pasta with sautéed chicken breast with olives, garlic, spinach, mushroom and olive oil. Served with house-made garlic bread.

CHICKEN NUGGETS 🌾 \$ 22.00

Breaded chicken breast deep fried to a golden crisp, served with fries.

High on gluten 🌾
Special Prep, Extended Time ⌚

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BEVERAGES

SOFT DRINKS

SANPELLEGRINO MINERAL WATER 750 ML	\$ 15.00
PERRIER MINERAL WATER 750ML	\$ 15.00
PURIFIED WATER 500ML	\$ 3.00
COCA COLA 12ML	\$ 3.00
ORANGE FANTA	\$ 3.00
RED FANTA	\$ 3.00
SPRITE	\$ 3.00
GINGER ALE	\$ 3.50

FRUIT JUICES

WATERMELON	\$ 3.50
ORANGE	\$ 3.50
PINEAPPLE	\$ 3.50
LIME	\$ 3.00
CRANBERRY	\$ 4.00
ICED TEA	\$ 4.00

COFFEE

BLACK BREWED COFFEE (Unlimited Refills)	\$ 2.50
AMERICANO (Espresso + hot water)	\$ 4.00
CAPPUCCINO	\$ 7.00
ESPRESSO	\$ 4.00
FROZEN MOCHA	\$ 12.00
BAILEYS COFFEE & WHIPPED CREAM	\$ 15.00
CARAMEL FRAPPUCCINO	\$ 12.00

TEQUILAS BY SHOT

DON JULIO AÑEJO	\$ 25.00
DON JULIO REPOSADO	\$ 20.00
PATRON REPOSADO	\$ 22.00
PATRON SILVER	\$ 18.00
MEZCAL ZIGNUM REPOSADO	\$ 20.00
1800 GOLD	\$ 15.00
1800 SILVER	\$ 15.00
JOSE CUERVO GOLD	\$ 14.00
JOSE CUERVO WHITE	\$ 12.00

RUMS

IMPORTED

ZACAPA 23 YEARS	\$ 18.00
FLOR DE CAÑA 18 YEARS	\$ 18.00
CAPTAIN MORGAN SPICED RUM	\$ 12.00

BELIZEAN CRAFT & ORGANIC RUM

BELIZE FINE RUM "Don Omario 10 years"	\$ 16.00
COPALLI ORGANIC WHITE	\$ 10.00
COPALLI BARREL RESTED	\$ 10.00
TIBURON WHITE TIP (92 PROOF)	\$ 12.00
TIBURON 8 YEARS	\$ 12.00

LOCAL RUMS

OLD MASTER EXTRA MATURE	\$ 7.00
CARIBBEAN GOLD	\$ 6.00
3 BARREL	\$ 6.00
ONE BARREL	\$ 6.00
COCONUT RUM	\$ 6.00

MOCKTAILS

CUCUMBER COOLER	\$ 12.00
Lime, Cucumber slice, simple syrup, sparkling water.	
SHIRLEY TEMPLE	\$ 12.00
Grenadine, sparkling water, cherries.	
ORANGE BLUEBERRY SPRITZER.	\$ 13.00
Blueberry, Orange Juice, Sparkling Water	
PINEAPPLE REFRESHER	\$ 12.00
Pineapple Juice, Sprite, Basil Leaves, Lime	
WATERMELON REFRESHER	\$ 12.00
Mint, Watermelon, Club soda, lime.	
GINGER D-TOX	\$ 12.00
Fresh Ginger, lime, Agave, Ginger ale	
HIBISCUS SUNSET	\$ 12.00
Sorrel nectar, orange juice, Soda Water	

BEERS

BELIKIN REGULAR	\$ 7.00
BELIKIN STOUT	\$ 7.00
501 LAGER	\$ 7.00
LANDSHARK	\$ 7.00
RED STRIPE	\$ 12.00
HEINEKEN	\$ 10.00
GUINNESS	\$ 10.00
SMIRNOFF ICE	\$ 10.00

WHISKEY & BOURBON


THE MACALLAN QUEST SINGLE MALT 12 YEARS	\$ 36.00
THE GLENLIVET SINGLE MALT 12 YEARS	\$ 32.00
THE GLENFIDDICH RESERVE CASK	\$ 30.00
BUCHANAN'S DELUXE AGED 12 YEARS	\$ 18.00
EVAN WILLIAMS KENTUCKY BOURBON	\$ 14.00
JIM BEAM'S STRAIGHT BOURBON	\$ 14.00
JACK DANIELS SOUR MASH (CLASSIC)	\$ 14.00
CROWN ROYAL FINE DELUXE	\$ 14.00
CROWN ROYAL APPLE	\$ 12.00
JOHNNY WALKER BLACK LABEL	\$ 15.00
JOHNNY WALKER RED LABEL	\$ 10.00
FIREBALL CINNAMON WHISKEY	\$ 10.00
BAILEYS IRISH CREAM	\$ 10.00

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THE BOTANIST	\$ 18.00
HENDRICKS	\$ 16.00
BOMBAY SAPPHIRE	\$ 12.00
TANQUERAY	\$ 12.00
BEEFEATER	\$ 12.00
BARON GIN	\$ 5.00

VODKA

GREY GOOSE	\$ 14.00
TITO'S HANDMADE	\$ 12.00
KETEL ONE	\$ 12.00
ABSOLUT	\$ 12.00
HYPER VODKA	\$ 5.00

High on gluten 

All Liquors & Spirits served as 1oz, accompanied by a mixer of your choice
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COCKTAILS

CLASSICS

Daiquiri *Mango, Strawberry, Blue, Blueberry, Passion Fruit*	\$ 15.00
Light Rum, Simple Syrup, Lime Juice	
White Russian	\$ 17.00
Vodka, Cream, Coffee Liqueur	
Long Island Iced Tea	\$ 20.00
Light Rum, Vodka, Tequila, Orange Liqueur, Gin, Lime Juice, Coca Cola	
Cosmopolitan	\$ 17.00
Absolut Vodka, Orange Liqueur, Lime Juice, Cranberry Juice	
Mai Tai	\$ 15.00
Light Rum, Simple Syrup, Lime Juice, Pineapple Juice, Orange Liqueur, Amaretto, Orange Juice, Float of Myers Rum	
Classic Martini	\$ 17.00
Dry Vermouth, House Gin or Vodka (Dirty Optional) Imported Gin or Vodka	
Manhattan	\$ 17.00
Sweet Vermouth, Rye Whiskey, Angostura Bitters	
Moscow Mule	\$ 16.00
Absolut Vodka, Lime Juice, Ginger Beer	
Margarita *Classic Mango, Strawberry, Blue, Blueberry,	\$ 17.00
Tequila Reposado, Lime Juice, Simple Syrup, Orange Liqueur	
Amaretto Sour	\$ 17.00
Amaretto, Lime Juice, Simple Syrup	
Mojito *Mango, Strawberry, Blueberry, Passion Fruit*	\$ 17.00
Light Rum, Simple Syrup, Mint Leaves, Lime Juice, Angostura Bitters, Soda Water	
Caipirinha *Classic, Mango, Strawberry, Blueberry*	\$ 17.00
Cachaça, Sugar, lime wedges, Soda Water	
Mudslide	\$ 17.00
Vodka, Irish Cream, Coffee Liqueur, Vanilla Ice Cream	
Old Fashioned	\$ 17.00
Bourbon, Angostura Bitters, Raw Sugar	
Baileys Colada	\$ 20.00
Baileys, Dark Rum, Coffee Liqueur, Coconut Cream, Topped with Whipped Cream	
Piña Colada	\$ 17.00
Light Rum, Coconut Cream, Pineapple Juice	
Tom Collins	\$ 17.00
Gin, Simple Syrup, Lime Juice, Soda Water	
Whiskey Sour	\$ 17.00
Bourbon or Scotch, Lime Juice, Simple Syrup, Angostura Bitters, Egg White (Optional)	

SIGNATURE COCKTAILS

Bikini Martini	\$ 17.00
Vodka, Pineapple Juice, Grenadine, Coconut Rum	
Blue Sapphire Martini	\$ 17.00
Bombay Sapphire, Blue Curacao and Peach Liqueur	
Pearl Martini	\$ 17.00
Vodka, light rum, Triple Sec, Passion Fruit Juice and Lime Juice.	
Darkness Margarita	\$ 20.00
Tequila reposado, Mezcal reposado, lime juice, agave nectar, chambord	
Grilled Pineapple Margarita	\$ 20.00
Lime Juice, Mezcal Reposado, Pineapple juice, agave and tequila reposado.	
Pastor Margarita	\$ 20.00
Tequila Reposado, basil leaves, hot sauce, pineapple juice, lime juice and simple syrup	
Smokey Margarita	\$ 20.00
Mezcal, Tequila, lime juice and agave nectar	
Blueberry and Mint Tonic	\$ 15.00
Gin, Tonic Water, Blueberries, Mint Leaves and Lime Juice.	

SPRITZERS & WINE COCKTAILS

Frosé	\$16.00
White Wine, Strawberry, Lime Juice, Caster Sugar	
Mango Wine	\$16.00
White Wine, Mango Juice, Agave Nectar, Lime Juice, Vodka	
Red Sangria (White Sangria Available)	\$16.00
Red Wine, Brandy, Fresh Fruit, Simple Syrup, Fruit Juice	
White Spritzer	\$16.00
White Wine, Pineapple Juice, Orange Juice, Mango Juice, Simple Syrup, Soda Water	
BISHOP	\$16.00
Red wine, extra mature, rum and lime juice	
CLASSIC MIMOSAS *	\$18.00
Sparkling wine, orange juice, Grand Marnier	
APPLE MIMOSAS *	\$18.00
Sparkling wine, apple juice, Apple liquor	
STRAWBERRY MIMOSAS *	\$18.00
Sparkling wine, strawberry syrup, Grand Marnier	

Minimum order of 2 Mimosas *

BELIZEAN CORNER

Panty Ripper	\$12.00
Coconut rum, pineapple juice, grenadine	
Belizean Pain Killer	\$12.00
Extra mature rum, pineapple juice, orange juice, coconut cream nutmeg	
Belizean Old Fashion	\$15.00
Extra Mature Rum, Raw Sugar, Angostura Bitters	
Belizean Rum Punch	\$15.00
Extra Mature Rum, Pineapple juice, white rum, orange juice, grenadine	



WINES

HOUSE WINES BY GLASS

	<u>5oz Glass</u>
La Ruta 5 Chardonnay, Argentina)	\$ 14.00
La Ruta 5 Sauvignon Blanc	\$ 14.00
La Ruta 5 Merlot	\$ 14.00
La Ruta 5 Cabernet	\$ 14.00
Sparkling Mionetto Prosecco Brut (Minimum 2 glass order),Italy	\$ 14.00
Sparkling Zonin Prosecco (Minimum 2 glass order), Italy	\$ 16.00
Sparkling Ice Edition JP Chenet (Minimum 2 glass order) France	\$ 16.00
Ozeki Classic Sake Junma <small>Chilled to 40-50°F or at Room Temperature</small> 🍷	\$ 16.00

WINES BY BOTTLE

SPARKLING

Champagne Moët & Chandon Imperial Brut, France	\$ 280.00
Sparkling Zonin Prosecco, Italy	\$ 110.00
Sparkling Ice Edition JP Chenet, France	\$ 110.00
Lambrusco Bianco dell'Emilia, Italy	\$ 80.00

WHITE WINES

Tierra del Fuego, Chile	\$ 90.00
Herencia, Argentina	\$ 110.00
Trapiche, Argentina	\$ 96.00
Calvet, France	\$ 96.00
Santa Emma, Chile	\$ 110.00
Tierra del Fuego, Chile	\$ 90.00
Maison Castel, France	\$ 110.00
Fantinel Pinot Grigio, Italy	\$ 133.00
Zonin Pinot Grigio, Italy	\$ 116.00

RED WINE

Maison Castel Pinot Noir, France	\$ 110.00
Santa Emma Merlot, Chile	\$ 110.00
Calvet Merlot, France	\$ 96.00
Catalpa Merlot, Argentina	\$ 153.00
Trapiche Malbec, Argentina	\$ 140.00
Herencia Malbec, Argentina	\$ 110.00
Calvet, Cabernet Sauvignon, France	\$ 96.00
Tierra del Fuego Cabernet Sauvignon, Chile	\$ 90.00
Santa Emma Cabernet Sauvignon, Chile	\$ 110.00

SAKE

Ozeki Classic Sake Junmai <small>Chilled to 40-50°F or at Room Temperature</small> 🍷	\$ 145.00
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