



sunset bar

TO SHARE

SUNSET WINGS 26
pineapple & jalapeño salsa

SMOKED FISH DIP (GF) 24
house pickles, tortilla chips

SALSA TRIO (V,GF) 18
house-made, tortilla chips, roja
habanero, salsa verde

NACHOS (GF) 24
cheese, avocado,
pico de gallo, jalapeños
add lobster +18 | add carne asada +12

GUACAMOLE (V,GF) ♥ 18
avocado, serrano
toasted coriander seeds

CORN ON THE COBB (GF) 18
chili aioli, cotija cheese, lime



BITES

1888'S CHEESEBURGER 28
brioche bun, chipotle aioli, lettuce
tomato, pepper jack, jalapeños
avocado

CEVICHE (GF) ♥ 26
catch of the day, octopus, shrimp
cilantro, cucumber, red onion, serrano

TUNA TARTARE (GF) ♥ 26
creamy avocado, sesame seeds
serrano, salsa macha, tortilla chips

LOBSTER QUESADILLA 36
lobster, oaxaca cheese, pico de gallo
sour cream, guacamole, flour tortilla

TACOS

two tacos per order

BAJA STYLE FRIED SHRIMP (GF) 24
cabbage slaw, spicy mayo

MUSHROOM TINGA (GF) 18
spicy adobo, queso fresco
pumpkin seed

CARNE ASADA (GF) 26
guacamole, pico de gallo
cilantro

PORK AL PASTOR (GF) 24
pineapple, pickled red onion
creamy avocado, cilantro



ADD CHEESE
CRUST +3



GELATERIA

HOMEMADE ICE CREAM

vanilla (GF)
8
chocolate (GF)
8

SORBET

coconut (V,GF)
8
strawberry (V,GF)
8



Gluten-Free (GF) | Vegan (V) | Contains Nuts (N) | ♥ BALANCE BY FOUR SEASONS

Our mindfulness and contribution to sustainability are connected in our efforts to make a difference by sourcing locally and seasonally when available, using only cage-free eggs and sustainably certified fish, and reducing waste while minimizing environmental impact. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

22% service charge is automatically added to parties of 6 or more guests

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SIGNATURE COCKTAILS



SABRINA SUNSET 20

ketel one vodka, fermented raspberry, citrus,
grapefruit, club soda

MOJITO ROYALE 20

diplomatico planas, lime, mint,
blanc de blancs

TROPICANO 22

don fulano blanco, aperol
passionfruit, lime, tajin

GREEN FLASH 20

st. george green chile vodka, cucumber
lime, melon

MONTEGO BUCK 20

appleton estate, strawberry
lime, ginger beer

THE REAL MCCOY 20

mount gay black barrel, pineapple, orange,
pomegranate, lime, bitters

TRADER'S KEY 18

(spirit-free)
seedlip spice 94, orgeat
citrus, sea salt

SUPER-PICANTE 18

(spirit-free)
lyre's agave blanco, tamarind, habanero,
lime, cinnamon

GULF SHORE MARGARITA 100

patron el alto, grand marnier 'cuvée louis alexandre', lime
served with a sunset bar yeti shaker



WINES

SPARKLING

Raventós, blanc de blancs 18 | 72
Laurent-Perrier, la cuvée brut 32 | 128

ROSÉ

Palmier Royale, rosé 22 | 88
Domaine Triennes, rosé 20 | 80

WHITE

The Hilt, chardonnay 22 | 88
Craggy Range, sauvignon blanc 21 | 84
Zenato, pinot grigio 18 | 72

RED

Routestock, napa cabernet 20 | 80
Palmier Royale, pinot noir 22 | 88

BEER

Pacifico 10
Michelob Ultra 10
Cigar City Jai Alai IPA 12
Allagash White Wheat Ale 12
Narragansett Del's Lemonade 12
Greenbench Postcard Pils 12
Guinness Draught 12
Athletic Brewing
Upside Dawn N/A 12

HARD SELTZERS

High Noon 10
Pineapple | Mango | Passionfruit

