Goodtime
ADVENTURE BEACH CLUB
MENU
GOODTIMETHAILAND.COM
KOH TAO
ADVENTURE
BEACH CLUB
MUSIC
ARTS
EVENTS
BAR & RESTAURANT
ROCK CLIMBING
BOAT CHARTER
FREE SCUBA DIVING
Goodtime
Goodtime
EST. 2008

Goodtime by name. Good time by nature. Serving Koh Tao since 2008.

At **Goodtime Adventure Beach Club**, we blend vibrant beach vibes with exceptional food and thrilling adventures. Our kitchen serves innovative fusion cuisine, comforting classics, and healthy vegan dishes, all made with love and from scratch, using only the finest ingredients.

We pioneered rock climbing on Koh Tao and offer boutique adventure tours. As an SSI-accredited SCUBA and freediving school, we provide a unique combination of professional adventure services. Our fun, knowledgeable staff are committed to excellent customer service.

Enjoy our food, embrace the adventure, and thank you for dining with us.

Goodtime **ADVENTURE**BEACH**CLUB**
23 / 31 MOO 2 | KOH TAO | THAILAND

DAIRY

SMOOTHIES

PLANT-BASED

VERY BERRY SMOOTHIE

130 | DAIRY |

Mixed berries, homemade berry syrup, banana, yoghurt, milk.

BANANA BLAST

130 | DAIRY |

Banana, oats, milk, coconut milk, vanilla.

BANANA STRAWBERRY

130 | DAIRY |

Banana, strawberry, oats, milk.

CHOCOLATE KIT KAT

150 | DAIRY |

Kit Kat, banana, chocolate, milk.

VEGAN BERRY SMOOTHIE

130 | VEGAN |

Mixed berries, homemade berry syrup, banana, coconut yoghurt, coconut milk.

FEELING FRUITY

130 | VEGAN |

Mango, pineapple, banana, passionfruit and coconut milk.

EAT MY NUTS

130 | VEGAN |

Banana, peanut butter, coconut milk, chocolate and oats.

FRUIT SHAKE

90 | VEGAN |

Your choice of: mango, watermelon and/or lemon.

NUTRITIOUS HYDRATION

HEALTHY JUICES

ALL PLANT-BASED

GINGER NINJA

100 | VEGAN |

Homemade ginger and turmeric lemonade.

HEALTHY HEAD

120 | VEGAN |

Freshly squeezed orange, beetroot and carrot juice.

FRESH ORANGE

100 | VEGAN |

Freshly squeezed orange juice.

FRESH COCONUT

100 | VEGAN |

From Thailand's finest, organic coconut groves.

CHECK OUT THE DAILY SELECTION OF PASTRIES AND DESSERTS FROM OUR HOME BAKERY. Allergy information for each item is located at the back of the menu.

BREAKFAST UNTIL 17:00

FULL BREAKFAST

SINGLE **190** | DOUBLE **290** | TRIPLE **390** |
| PORK | EGG |

Eggs of your choice, homemade bacon, Cumberland sausage, homemade hashbrown, grilled mushrooms, grilled tomato, and baked beans, with homemade sourdough toast.

ITALIAN EGG AND BEANS

180 | VEGETARIAN | EGG |

White beans served in our slow roasted tomato and confit garlic sauce, topped with a fried egg and parmesan cheese.

OMELETTE

160 | VEGETARIAN | EGG |

Build your own.
Served with homemade sourdough toast.

Up to 3 fillings:

CHEDDAR | **MOZZARELLA** | **TOMATO** | **ONION** | **RED PEPPER**
ITALIAN BASIL PESTO | **TOMATO RELISH** | **PICO DE GALLO**

Add homemade bacon for **30** THB

EGGS ON TOAST

140 | VEGETARIAN | EGG |

Eggs of your choice with two slices of homemade sourdough toast.

Add Italian basil pesto for **40** THB

ABC BREAKFAST BURGER

250 | PORK | EGG |

Sausage patty, fried egg, homemade bacon, homemade hashbrown, sour cream and Pico de Gallo. Served on our homemade sourdough brioche bun.

SHAKSHUKA

240 | VEGETARIAN | EGG |

Poached eggs served in a spiced tomato and pepper sauce, topped with feta cheese, sour cream, toasted almonds and za'atar. Served with homemade sourdough toast and a side salad.

AVOCADO & EGGS

220 | VEGETARIAN | EGG |

Creamy guacamole and poached eggs served on our homemade sourdough toast.

BREAKFAST BOWL

140 | VEGETARIAN |

Homemade nutty granola served with yoghurt, fresh fruit, toasted seeds, drizzled in honey and your choice of lemon or mango curd.

RICE SOUP

100 | CHICKEN | EGG |

With garlic, chilli, coriander, chicken and egg. A simple and classic Thai breakfast. A great choice for anyone with an upset stomach.

PANCAKES

BACON & MAPLE SYRUP PANCAKES

200 | PORK |

Our homemade thick-cut bacon served with fluffy pancakes and maple syrup.

BANANA PANCAKES

160 | VEGETARIAN |

Fluffy pancakes served with bananas, maple syrup and homemade coconut yoghurt.

BERRY PANCAKES

160 | VEGETARIAN |

Fluffy pancakes served with mixed berry compote and homemade coconut yoghurt.

EXTRAS

BAKED BEANS 40 | **BASIL PESTO** 40
CHEDDAR CHEESE 40 | **COCONUT TZATZIKI** 40
CUCUMBER PICKLE 40 | **EGG** 40 | **GUACAMOLE** 80
HASHBROWN 40 | **HOMEMADE BACON** 60
HUMMUS 60 | **ITALIAN BEANS** 60
MUSHROOMS 50 | **PICO DE GALLO** 40
SAUSAGE 40 | **SAUSAGE PATTY** 40
SCRAMBLED TOFU 60 | **TOAST** 20

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VEGAN BREAKFAST UNTIL 17:00

PLANT-BASED

VEGAN BREAKFAST BOWL

140 | VEGAN |

Homemade nutty granola served with coconut yoghurt, fresh fruit, toasted seeds and fruit compote.

PORRIDGE

80 | VEGAN |

Served with banana and berry compote.
Add almond praline (+20).

VEGAN SHAKSHUKA

220 | VEGAN |

Scrambled tofu on a spiced tomato and pepper sauce topped with toasted almonds and za'atar. Served with sourdough toast and salad.

ITALIAN BEANS ON TOAST

180 | VEGAN |

White beans served in our slow roasted tomato and confit garlic sauce, topped with vegan Parmesan and basil.

AVOCADO TOAST

200 | VEGAN |

Creamy guacamole served on our homemade sourdough toast, topped with grilled cherry tomatoes and drizzled in olive oil.

HUMMUS ON TOAST

140 | VEGAN |

Homemade sourdough toast with Italian basil hummus and olive oil.

VEGAN RICE SOUP

100 | VEGAN |

With garlic, chilli, and coriander. A simple and classic Thai breakfast. A great choice for anyone with an upset stomach.

VEGAN FULL BREAKFAST

180 | VEGAN |

Build your own. Choose any three of the following delicious plant based treats. Served with two slices of homemade sourdough, olive oil and tomato.

Choose 3 of the following:

BAKED BEANS | COCONUT TZATZIKI
CUCUMBER PICKLE | GUACAMOLE | HUMMUS
ITALIAN BASIL PESTO | ITALIAN BEANS
MUSHROOMS | PICO DE GALLO | SCRAMBLED TOFU
SUN-DRIED TOMATO PESTO

CHECK OUT THE DAILY SELECTION OF PASTRIES AND DESSERTS FROM OUR HOME BAKERY

TASTY NIBBLES

PRAWN PIL PIL

210 | SHELLFISH |

Mediterranean style prawns with garlic, chill and olive oil, served with crusty bread for dipping.

BUFFALO CHICKEN WINGS
WITH BLUE CHEESE DIP

180 | CHICKEN |

Want to spice it up? Just ask and we can make it happen.

SLOW-COOKED PORK BELLY
IN FISH SAUCE CARAMEL

180 | PORK & FISH |

Chef's special slow-cooked pulled pork belly, glazed in fish sauce caramel, topped with crispy crackling, served on a bed of pickled green apple and crunchy sourdough crostini.

CALAMARI RINGS

160 | FISH |

Crispy fried calamari rings with lemon wedges and tartare sauce.

CHICKEN NUGGETS

160 | CHICKEN |

Simple deep fried nuggets.

SHARE PLATE OF DIPS

240 | VEGETARIAN |

Served with sourdough toast and fresh green leaves.
Our three dips:

BASIL PESTO HUMMUS
ZA'ATAR SPICED BEETROOT TOPPED WITH CANDIED WALNUTS AND GOAT CHEESE
SUN-DRIED TOMATO PESTO

LAMB KOFTA

190 | NEW ZEALAND LAMB |

Middle Eastern spiced lamb skewers, served on a bed of dressed green leaves with herby coconut tzatziki.

HOMEMADE PORK CRACKLING

100 | PORK |

Crunchy fried pork cracking.

HAND-CUT FRIES
WITH HOMEMADE ONION MAYO*

FULL-SIZE 120 | HALF-SIZE 60 | VEGETARIAN* |

*Vegan option available with ketchup instead of mayo.

CHIPS
WITH HOMEMADE ONION MAYO*

FULL-SIZE 120 | HALF-SIZE 60 | VEGETARIAN* |

*Vegan option available with ketchup instead of mayo.

PLANT-BASED

VEGAN SHARE PLATE OF DIPS

220 | VEGAN |

Served with sourdough toast and fresh green leaves.
Our three dips:

BASIL PESTO HUMMUS
ZA'ATAR SPICED BEETROOT TOPPED WITH CANDIED WALNUTS
SUN-DRIED TOMATO PESTO

LAPHET STUFFED TOMATOES

120 | VEGAN |

Fresh tomatoes filled to the brim with traditional Burmese tea leaf salad.

POTATO NUGGETS

140 | VEGAN |

Crispy fried mashed potato balls, served with your choice of dip:

ONION MAYO | **TOMATO RELISH** | **HOMEMADE HOT SAUCE** | **BLUE CHEESE** +60 THB (NON-VEGAN).

TOFU SATAY SKEWERS

140 | NUTS | VEGAN |

Fried tofu skewers with creamy peanut satay sauce.

TOASTED MIXED NUTS

140 | NUTS | VEGAN |

Roasted mixed nuts with confit garlic and herbs.

CHECK OUT THE DAILY SELECTION OF PASTRIES AND DESSERTS FROM OUR HOME BAKERY

SALADS

VIETNAMESE CHICKEN SALAD

220 | CHICKEN |

A fresh and zesty Vietnamese-style salad with shredded chicken, rice noodles, fresh vegetables, herbs and topped with roasted peanuts.

PEANUT SATAY SALAD

220 | CHICKEN |

A fresh and deliciously creamy peanut satay salad with shredded veggies, green leaves and grilled chicken, topped with homemade Korean peanut rayu.

THAI CORN SALAD

180 | VEGETARIAN |

Fresh, juicy sweet corn tossed with crisp long beans, cherry tomatoes, and shredded carrots in a hand-pounded lime juice, garlic, chili, and palm sugar dressing. Topped with roasted peanuts and a soft-boiled egg.

BEETROOT, APPLE AND GOAT'S CHEESE SALAD

220 | DAIRY |

Pickled beetroot, crisp apple, crumbled goat's cheese and candied walnuts dressed with balsamic vinaigrette.

CAPRESE SALAD

240 | CHICKEN | DAIRY |

Grilled chicken, cherry tomatoes, green leaves and buffalo mozzarella dressed with Italian basil pesto.

GREEN MANGO SALAD

CHICKEN 160 | PORK 170 | PRAWN 200 |

A bright, refreshing salad using crisp, shredded green mango, red onions, fresh mint, and cilantro tossed with roasted peanuts and a tangy lime-chili dressing.

PLANT-BASED

BEETROOT FRITTER SALAD

220 | VEGAN |

Chewy beetroot fritters served on a bed of herby hummus, dressed leaves, and pickles, drizzled with coconut labneh and served with crunchy sourdough crostini.

TOFU PEANUT SATAY SALAD

200 | VEGAN |

A fresh and deliciously creamy peanut satay salad with shredded veggies, green leaves and tofu skewers, topped with homemade Korean peanut rayu.

GREEN MANGO SALAD TOFU

160 | VEGAN |

A bright, refreshing salad using crisp, shredded green mango, red onions, fresh mint, and cilantro tossed with roasted peanuts and a tangy lime-chili dressing.topped with homemade Korean peanut rayu.

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SANDWICHES & BURGERS

PULLED PORK
IN FISH SAUCE CARAMEL

240 | PORK |

Chef's special slow-cooked pulled pork belly, glazed in fish sauce caramel with pickled green apple, peanut rainbow slaw, fresh green leaves and crunchy crackling. Served on sourdough bread.

CAPRESE

220 | CHICKEN |

Grilled chicken breast, Italian basil pesto, buffalo mozzarella, cherry tomatoes and fresh green leaves. Served on sourdough bread.

CLASSIC SANDOS

140 | HAM & CHEESE | TUNA MAYO |

Served on thick-cut bread. Choose from:

HAM & CHEESE. Easter ham, melted cheese, and fresh salad.

TUNA MAYO. Flaked tuna mayonnaise and fresh salad.

ALL BURGERS SERVED WITH FRIES

ABC BURGER

330 | AUSTRALIAN BEEF & PORK |

Imported Australian beef, homemade bacon, onion mayo, tomato relish, cucumber pickle, cheddar cheese and fresh green leaves. Served on our sourdough brioche bun.

LAMB BURGER

340 | NEW ZEALAND LAMB |

Middle Eastern spiced lamb patty, with whipped feta coconut tzatziki, Pico de Gallo, pickled cucumber and fresh green leaves. Served on our signature sourdough brioche bun.

FRIED CHICKEN BURGER

330 | CHICKEN |

Crispy fried chicken thighs, handmade onion mayo, cucumber pickles and fresh green leaves. Served on our sourdough brioche bun.

THE ASIAN SLAW BURGER

310 | BEEF |

Grilled Australian beef, melted cheddar cheese, and a fiery 7-color Asian slaw, finished with a savory, zestful tamarind and Nam Tok sauce.

Beef and Lamb Burgers **170** GRAMS

Extra burger patty **150** THB

PLANT-BASED

MEXICAN BEAN BURGER

290 | VEGAN |

Mexican spiced black bean burger with guacamole, Pico de Gallo and fresh green leaves. Served on a soft white bun.

PLANT LOVER'S DELIGHT

200 | VEGAN |

Hummus, Italian basil pesto, roast red pepper, red onion pickle and fresh green leaves. Served on our sourdough bread.

LEVANT LAPHET

200 | VEGAN |

Traditional Burmese tea leaf salad with fresh vegetables. Served with homemade hummus, olive oil and sourdough toast.

TOMATO & BASIL BRUSCHETTA

100 | VEGAN |

Charred sourdough topped with diced cherry tomatoes, fresh garlic, and Thai basil, drizzled with extra virgin olive oil and a balsamic reduction.

BOAT CHARTER

CHECK OUT THE DAILY SELECTION OF PASTRIES AND DESSERTS FROM OUR HOME BAKERY

ALL DAY PLATES

SMOKED SALMON ARANCINI

250 | FISH |

An Italian classic risotto fritter with smoked salmon, dill and cream cheese, served with homemade tartar sauce and dressed leaves.

MANDALAY NOODLE

200 | FISH SAUCE | EGG | TOFU | CHICKEN |

Chicken or Tofu

Spiced and creamy Burmese noodles with crispy onion and topped with a fried egg. Served with pickles and leaves.

CHINESE OMELETTE NOODLES

TOFU 200 | CHICKEN 200 | PORK 210 | PRAWN 240 | NON-VEGAN |

Wok-fried noodles combined with long beans, carrots, cauliflower, and Chinese mustard greens in a signature homemade stir-fry sauce. Neatly encased in a thin egg omelette wrap.

SLOW-COOKED BEEF MASSAMAN

340 | AUSTRALIAN BEEF |

A rich aromatic curry made using imported Australian beef, cooked over eight hours and served with homemade spicy peanut rayu and steamed rice.

BURMESE MEATBALL CURRY

200 | PORK |

Burmese-style pork meatballs in delicious tomato curry served with steamed rice.

GREEK CHICKEN SKEWERS

290 | CHICKEN |

Lemon, yoghurt and herb-marinated chicken served on a bed of herby whipped feta with preserved lemons and Greek salad.

MALA FRIED RICE

TOFU 180 | CHICKEN 180 | PORK 190 | PRAWN 220 | NON-VEGAN |

Wok-fried jasmine rice tossed with aromatic mala paste and fresh onions, offering a flavorful combination of spicy and savory. Topped with a fried, sunny-side-up egg.

PLANT-BASED

POTATO MASSAMAN

200 | VEGAN |

A Thai classic potato curry with peanuts and coconut milk. Served with steamed rice and Korean peanut rayu.

THAI GREEN CURRY LENTILS

200 | VEGAN |

With homemade coconut yoghurt, sugar snap peas and toasted almonds. Served with your choice of steamed rice or sourdough bread.

DAHL SOUP

180 | VEGAN |

A comforting Indian classic featuring a harmonious blend of mung, black, and white beans, slow-simmered with onion, garlic, and ginger. Finished with signature homemade spices and sea salt.

CHECK OUT THE DAILY SELECTION OF PASTRIES AND DESSERTS FROM OUR HOME BAKERY

DINNER

DINNER STARTERS FROM 17:00 UNTIL 21:00

CRISPY SOFT-SHELL CRAB

240 | FISH |

Crispy, deep-fried soft-shell crab tossed in a blend of aromatic Thai spices, garlic, and chili. Served with a tangy dipping sauce.

LOLLIPOP CHICKEN WINGS

220 | CHICKEN |

Crispy, deep-fried chicken lollipop wings tossed in a sweet and savory glaze infused with garlic, chili, and aromatic Thai spices. Served with a tangy dipping sauce.

PLANT-BASED

MUSHROOM AND MORNING GLORY MINI PASTIES

190 | VEGAN |

Golden, handcrafted pastry filled with savory mushrooms and sautéed morning glory. Served with miso and apple cider sauce.

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DINNER MAINS FROM 17:00 UNTIL 21:00

SEARED YELLOWFIN TUNA

550 | FISH |

Flash-seared and sliced premium sesame-crusted yellowfin tuna, served alongside miso-roasted eggplant, vibrant wakame seaweed salad, crisp house pickles, and hand-shaped onigiri.

CRISPY CHICKEN CONFIT & 7-COLOR SLAW

490 | FISH SAUCE | EGG | TOFU | CHICKEN |

Slow-cooked, crisp-skinned chicken leg served over a smooth potato purée, paired with a fiery 7-color Asian slaw, fresh herbs, and a toasted sesame-ginger glaze.

THE MYANMAR CURRY PLATE

520 | PORK | PRAWN |

A vibrant regional sampler featuring a ring of authentic Burmese delicacies around a core of steamed rice: slow-cooked pork and potato curry, a sweet-and-savoury prawn tomato curry, charred eggplant salad, wok-fired vegetables, crisp chilli-garlic onions, and fresh garden greens.

THE BEACH CLUB HANGER STEAK

180G **420** | 300G **650** | 500G **980** |
| AUSTRALIAN BEEF |

Tender, deeply flavorful imported Argentinian beef, pan-seared to perfection and sliced against the grain. Served with a choicde of:

A rich, velvety green peppercorn cream sauce, steamed mixed garden vegetables, and crispy French fries.

A vibrant, herbaceous Mekong chimichurri, a refreshing green mango salad, and crispy french fries.

BACON-WRAPPED STUFFED PORK TENDERLOIN

520 | PORK |

Stuffed with pulled pork, carrots, green onions, and pineapple, wrapped in smoky bacon. Served with a fresh side salad, crispy pork crackle, apple sauce, balsamic glaze, and house apple cider aioli.

SPICED LAMB SHANK KORMA

590 | CHICKEN |

Melt-in-your-mouth spiced lamb shank served over steamed rice in a creamy, mild korma sauce. Finished with a house-made crunchy chili oil for a touch of heat, paired with a bright side salad.

PLANT-BASED

CLAY POT JACKFRUIT BIRYANI

420 | VEGAN |

A fragrant, slow-baked medley of spiced basmati rice and tender, pulled jackfruit curry, sealed inside a traditional clay pot with a golden, toasted roti crust. Broken open at the table and served with a cooling mint-infused coconut yogurt sauce and a crisp garden salad.

CHECK OUT THE DAILY SELECTION OF PASTRIES AND DESSERTS FROM OUR HOME BAKERY

SWEET TREATS

MANGO STICKY RICE ARANCINI

170 | VEGETARIAN |

Our take on a delicious Thai classic. Deep-fried coconut risotto balls served with creamy mango and passionfruit curd and candied coconut..

LOCALLY MADE COCONUT ICE CREAM

80 | DAIRY |

Check out the daily selection of pastries from our home bakery.

KIDS MENU

CHICKEN NUGGETS AND CHIPS

140 | CHICKEN |

SAUSAGES AND CHIPS

100 | PORK |

BANANA PANCAKE

80 | VEGETARIAN |

DRINKS

BEER

TIGER DRAFT
330ML **100** | 520ML **150**

LEO DRAFT
330ML **100** | 520ML **150**

LEO CAN 330ML | **100**
SAN MIQUEL LIGHT CAN 330ML | **110**
SINGHA CAN 330ML | **100**
ASHAI CAN 490ML | **150**

WINE

HOUSE WHITE
GLASS **140**

HOUSE RED
GLASS **140**

Please ask a member of staff for our extended wine list.

Wine Lover Wednesdays
Special offers on all wines.

CIDER

LOIC RAISON CIDRE BRUT
75CL **500**

THATCHERS GOLD
500ML **230**

THATCHERS CLOUDY LEMON
440ML **230**

THATCHERS BLOOD ORANGE
440ML **230**

THATCHERS ROSE
440ML **230**

CRAFT BEER

WHALE PALE ALE THAILAND | 330ML **220**

HOT DRINKS

AMERICANO | 80
CAPPUCCINO | 100
ESPRESSO | 80
FLAT WHITE | 100
LATTE | 100
ICED AMERICANO | 80
ICED LATTE | 100
TEA | VARIOUS FLAVORS | 50

VEGANISE IT
OAT MILK | 20

SOFT DRINKS

COKE | **COKE ZERO** | **COKE LIGHT** | 40
FANTA | **SPRITE** | 40
ICED TEA LEMON | **PEACH** | 40
GINGER ALE | 40
RED BULL | 30
SODA WATER | 40
STILL WATER | SMALL 20 | LARGE 40

SPIRITS

LOCAL

HONG THONG THAI WHISKEY | 130
EL TORO TEQUILA | 130
SANGSOM THAI RUM | 130
COCONUT RUM | 130
HOUSE VODKA | 130
HOUSE GIN | 130

IMPORTED

BAILEYS | 160
BOMBAY SAPPHIRE GIN | 160
CAPTAIN MORGAN SPICED RUM | 160
KAHLUA | 160
SIERRA TEQUILA | 160
STOLICHNAYA VODKA | 160
JAMESON WHISKEY | 200

HAPPY TIME | 16:00 - 18:00 | EVERY DAY
20THB OFF draught beer, small cans of local beer, and house wine.

BOAT CHARTER
EST. 2008

COCKTAILS

MOJITO
180

CLASSIC

White rum, lime, brown sugar, mint.

PASSIONFRUIT

White rum, passionfruit, brown sugar, mint.

GINGER

Spiced rum, ginger, lime, brown sugar.

MARGARITA
200

Tequila, Triple Sec and lime.

PIÑA COLADA
180

White rum, Malibu, pineapple, coconut.

TEQUILA SUNRISE
180

Tequila, orange juice, grenadine.

ISLAND ZOMBIE
220

White rum, spiced rum, pineapple juice, lime juice, topped with dark rum.

FROZEN DAIQUIRI
200

Lime, mango or strawberry and white rum.

SEX ON THE BEACH
180

Vodka, peach Schnapps, orange juice and cranberry juice.

WOO WOO
180

Vodka, cranberry juice.

WORK HARD PLAY HARD
180

Vodka, lime Juice, electrolytes, soda water.

CLASSIC MAI TAI
220

White rum, orange curacao, orange juice, lime juice, topped with dark rum.

LONG ISLAND ICED TEA
220

Tequila, vodka, gin, white rum, Triple Sec, lime juice, topped with Coca-Cola.

WHISKEY SOUR
220

Whiskey, lime juice, egg white, honey.

ESPRESSO MARTINI
220

Vodka, Kahlua, espresso.

Please ask a member of staff for our extensive shot menu

NON-ALCOHOLIC COCKTAILS

LEMONGRASS SPRITZER
100 | VEGAN |

Homemade lemongrass syrup with lime and soda.

PINEAPPLE BASIL SODA
100 | VEGAN |

Homemade Thai basil syrup with pineapple juice and soda.

GINJA NINJA
90 | VEGAN |

Homemade ginger and turmeric lemonade.

BOAT CHARTER
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