



---



MENU



---



**THE VUE** | **ROOFTOP**  
RESTAURANT AND BAR

# SPECIALTY DRINKS **\$14**

## Caribbean Boulevardier

Bulleit Bourbon, Campari, Banana Liqueur And Coconut Syrup

## Garden of Edens

Papiamento Vodka, Kiwi Puree, Syrup Fresh Lime juice And Splash Of Soda Water

## Aperol Stone

Select Aperol, Soda Water, Topped With Amare Di Amante Prosecco

## Secret Passion

Hennessy, Passion fruit syrup, Fresh lime juice

## Nectar

Jose Cuervo Tequila, Muddled Red Currant And Basil Leaves, Fresh Lime Juice, Agave Syrup And Our Secret Ingredient

## The Ultimate Sunset

Jose Cuervo Tequila, Pineapple Juice, Orange Juice, Fresh Lime Juice And Hibiscus Syrup

## The Palm

Deep Eddy's Sweet Tea Vodka, Fresh Lemonade And Splash Of Soda Water

## Perfect Jungle Bird

Captain Morgan Spiced Rum, Coconut Rum, Pineapple Juice, Fresh Lime Juice, Guava And Hibiscus Syrup.

## Caribbean Mule

Absolut Mandrin Vodka, Ginger Beer, Homemade Ginger Syrup, Fresh Lime Juice.

## Rum Guava

Coconut Rum, Spiced Cane Liqueur Ancho Reyes, Coconut Water, Guava Syrup, Garnished With Coconut Flakes.

## Homemade Sangria (Red or White)

Trapiche Red Or White Wine, Brandy, Peach Schnapp, Lychee Liqueur, Elderflower Liqueur And Pineapple Juice. By Pitcher \$55

**FOR ANY UPGRADE ON YOUR COCKTAIL ASK YOUR SERVER**

# MARTINI LOVERS **\$15**

## Friends with Benefits

Absolut Citron Vodka, Select Aperol, Passion Fruit Syrup, Fresh Lime Juice.

## Cucumber Aloetini

Jimador Gold Tequila, Muddled Cucumber And Mint, Aloe Juice, Fresh Lime Juice & Agave Syrup.

## Lychee Martini

Papiamento Vodka, Lychee Liqueur, Lychee Juice, Fresh Lime Juice & Lychee Syrup

## Lekker Leven

Smirnoff Green Apple Vodka, Melon Liqueur, Pineapple Juice Fresh Lime Juice & Kiwi Syrup

## GET A SHOT **\$8**

### CHOCOLATE CAKE

Vanilla Vodka, Frangelico And Chocolate Syrup

### APPLE PIE

Liquor 47, Apple Juice, Cinnamon Powder

### BLOW JOB

Baileys, khalua, Amaretto, Whipped Cream Top

### GREEN TEA

Jameson Whisky, Peach Schnapps, Fresh Lime Juice & Simple Syrup

### JOLLY RANCHER

Pear Vodka, Watermelon & Strawberry Liqueur Fresh Lime Juice Simple Syrup

## CHEERS & BEERS

Heineken	\$6
Amstel Bright	\$6
Chill	\$6
Balashi	\$6
Mango Magic	\$6
Corona	\$7
Bud Light	\$7
Budweiser	\$7

## STAY CLASSY

COSMOPOLITAN	\$15
ESPRESSO MARTINI	\$15
BULLEIT OLD FASHIONED	\$15
CADILLAC MARGARITA	\$15
LONG ISLAND ICE TEA	\$15
MAI TAI	\$14
ARUBA ARIBA	\$14
SEX ON THE BEACH	\$14
MOJITO/FLAVORED	\$12

## COFFEE

Espresso	\$ 3.5
Double Espresso	\$ 5
Americano	\$ 4
Cappuccino	\$ 5
Latte	\$ 5
Macchiato	\$ 4
Hot Tea	\$ 4

## NIGHTCAPS **\$10**

LIMONCELLO
FRANGELICO
BAILEYS IRISH CREAM
KAHLUA COFFEE LIQUOR
ROMANA SAMBUCA
ROMANA BLACK SAMBUCA





# APPETIZERS

<b>Queso Frito</b> .....	\$16
Fried Colombian Cheese, Guava Syrup, Mixed Berries	
<b>Fire roasted Brussels Sprouts</b>  .....	\$16
Caramel Vinaigrette, Mandarin Wedges	
<b>Hot Honey Cauliflower Bites</b> .....	\$16
Garlic Ranch Dip	
<b>Crispy Fried Jerusalem Artichokes</b>  .....	\$16
Parmesan Crema, Balsamic Glaze	
<b>Crispy Calamari</b> .....	\$18
Caramel Miso Glaze & Orange Yuzu	
<b>Pulpo</b> .....	\$18
Crunchy Octopus Taco, Sriracha Aioli, Red Cabbage.	
<b>Divers Sea Scallops &amp; Charred Shishito Peppers</b>  .....	\$24
Salsa Verde, Osetra Caviar	
<b>Suckling Pig Belly</b> .....	\$18
Korean BBQ, Sesame Seeds, Caramelized Pineapple Salsa	
<b>Fried Gyoza &amp; Shishito Skewer</b> .....	\$16
Caramel Miso Glaze, Orange Yuzu	
<b>Vue Bruschetta</b>  .....	\$18
Fresh Ricotta, Roasted Heirloom Tomatoes, Semi-Dried Tomatoes, Basil, Grilled Ciabatta, Balsamic Glaze	
<b>Fromage &amp; Charcuterie Board</b> .....	\$34
Chef' Selection Of Two Kinds Of Cheese & Meats, Nuts, Fruits, Balsamic Syrup, Truffle Aioli, Grilled Ciabatta	

## CRUDOS

<b>Branzino In Black Aguachile</b> .....	\$18
Pickled Pearl Onions, Grilled Street Corn, Avocado, Corn Chips	
<b>Yellow Fin Tuna Crudo</b> .....	\$18
Avocado Puree, Mimosa Vinaigrette, Crispy Wontons	
<b>Norwegian Salmon Sashimi</b> .....	\$19
Orange Yuzu, Sriracha Crema, Osetra Caviar, Mandarin Wedges	



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES



THE VUE | ROOFTOP  
RESTAURANT AND BAR

# SALADS

**Lettuce Wedge**  ..... \$18

Blue Cheese Crumbles, Candied Bacon, Pickled Pears, Roasted Walnuts, Buttermilk Garlic Ranch Drizzle

**Roasted Caprese & Burrata**  ..... \$18

Roasted Heirloom Tomatoes, Semi- Dried Tomatoes, Basil Oil, Balsamic Syrup, Arugula And Fresh Home-Made Burrata Cheese, Grilled Ciabatta

**Goat Cheese & Wild Berries**   ..... \$16

Mixed Local Greens, Squash, Mixed Berries, Walnuts And Wild Berry Honey Vinaigrette

**Roman Wedge (Classic Caesar)**   ..... \$16

Romaine Lettuce Wedge, Anchovies Aioli, Shaved Parmigiano Reggiano And Garlic Croutons

## UPGRADE YOUR SALADS WITH PROTEIN TOPPINGS



4x Jumbo Shrimps ..... \$24

6oz Angus Beef Tenderloin Tips ..... \$18

6oz Salmon Fillet ..... \$18

6oz Lobster Tail ..... \$32

8oz Frenched Chicken Breast ..... \$16



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

# BEEF USDA CERTIFIED ANGUS

(Topped With Black Hawaiian Lava Salt)

<b>Rib Eye 12oz</b> 	\$46
<b>Cowboy Rib Eye 20oz</b> 	\$122
<b>New York Prime 16oz</b> 	\$72
<b>Center Cut Filet Mignon 10oz</b> 	\$46
<b>Double Cut Pork Chop 12oz</b> 	\$36
<b>Veal Chop 16oz</b> 	\$68
<b>New Zealand Rack Of Lamb</b> 	\$54
<b>Frenched Corn-fed Chicken Breast</b> 	\$32

**Sauces:**

- Cabernet Sauvignon Reduction
- Flamed Hennessy & Peppercorn
- Roasted Garlic Chimichurri/
- Black truffle Gorgonzola Fondue
- \*Any aditon Sauces \$4

## + ADD ONS TO YOUR MEAT +

<b>6oz Rock Lobster Tail</b> .....	\$32
<b>4 x Jumbo Shrimps</b> .....	\$24
<b>Oscar Style (Crab &amp; Bernaise)</b> .....	\$22
<b>Bone Marrow &amp; Truffle Butter</b> .....	\$18
<b>Blue Cheese Portobello</b> .....	\$14

### STEAK DONENESS GUIDE

- Rare**  
Cool, Red Center
- Med Rare**  
Warm, Red Center
- Medium**  
Hot, Pink Center
- Medium-Well**  
Hot, Slightly Pink Center
- Well-Done**  
Hot, No Pink Center

 VEGAN  GLUTEN FREE  VEGETARIAN  
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES



# FISH & SEAFOOD

- Local Catch**  ..... \$MP  
Locally fresh caught fish served in a surprisnly chef's way
- Whole Snapper** ..... \$MP  
Tomatoes, Kalamata Olives, Capers & Fresh Basil
- Elote & Shrimps Skewer** ..... \$37  
Grilled Street Corn, Jumbo Shrimps, Chipotle, Pico De Gallo, Avocado Crema (No Side Included)
- Grilled Lobster Twin 2x 6 oz**  ..... \$64  
Caribbean Lobster Tail, Whipped Cilantro Lime Butter
- Divers Sea Scallops, Rock lobster**  ..... \$55  
Charred Street Corn, Parmesan Risotto!  
(No Side Included)
- Ahi Tuna** ..... \$36  
Korean BBQ Glaze, Pickled Mango
- Norwegian Salmon** ..... \$34  
Orange Yuzu, Sriracha Aioli, Shitake

# PASTA

- Beef Tips Gorgonzola** ..... \$35  
Angus Beef tips, Gorgonzola Cheese, Egg Yolk, Fettuccine, And Parmesan Bacon Cream
- Lobster & Ravioli** ..... \$54  
Caribbean Rock Lobster, 4 Cheese Ravioli, Heirloom Tomatoes, Kalamata Olives, Basil, White Wine, Truffle Butter.
- Blue Crab & Gnocchi** ..... \$32  
Sun Dried Tomatoes , Parmigiano Reggiano, Balsamic Glaze



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

# CLASSIC OLDIES

**Seafood Eruption** ..... \$58

Fettuccine, Jumbo Shrimps, Lobster, Clams, Scallops, Calamari,  
Heirloom Tomatoes, Garlic and White Wine

**Chicken Parmigiana** ..... \$30

Fettuccine, Marinara, Heirloom Tomatoes, Basil,  
Melted Italian Cheeses, Parmigiana Reggiano.

**Jumbo Shrimp Scampi** ..... \$34

Fettuccine, Jumbo Shrimps, Garlic, Heirloom Tomatoes,  
Basil and White Wine

**Chicken Picatta** ..... \$32

Frenched Corn Fed Chicken, Lemon Herb Butter & Capers.

# MEATLESS

**Cauliflower Bolognese**  ..... \$26

Fettuccine, Cauliflower Bolognese, Arugula

**Burrata & Truffle**  ..... \$32

Fettuccine, Homemade Burrata, Black Truffle Cream, Shitake















**Blackened Cauliflower Steak**  ..... \$28

Roasted Garlic Chimichuri, Grilled Street Corn



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

# SIDES

-   Double Baked Potatoes & Truffle Butter
-   Baked Sweet Potatoes & Cinnamon Butter
-   Fire Roasted Brussels Sprouts
-   Garlic Sizzled Broccolini
-   Fresh Vegetables Of The Day
-   Garlic Sizzled Shitake Mushrooms
-   Truffle Parmesan Risotto

..... \$8

# DESSERTS

**Cookies and Cream** ..... \$14

Fried oreos y dulce de leche ice cream

**Tiramisú & Tres Leches** ..... \$14

Classic tiramisú with tres leches caramel layer

**Cereal milk cheesecake** ..... \$14

Wild berries & crunchy cereal

**Double Chocolate Chip cake** ..... \$14

Baileys ice cream, salted caramel



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

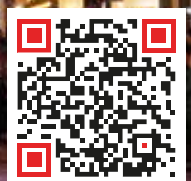


**BREAKFAST  
LUNCH, & DINNER**

**LIVE PERFORMANCE**

**HAPPY HOUR  
WEEK SPECIAL**

**NORTH  
PUB & GRILL  
END**  
Brick Oven Pizza









**THE VUE** | **ROOFTOP**  
RESTAURANT AND BAR | DRINKS GOOD FOOD AND  
INCREDIBLE VIEW

J.E. IRAUSQUIN BVLD 384-A ORANJESTAD, ARUBA | [@THEVUEROOFTOPARUBA](#)  
PHONE: +297 280 0279 EMAIL: [WWW.THEVUEROOFTOPARUBA.COM](http://WWW.THEVUEROOFTOPARUBA.COM)