



SPECIALTY COCKTAILS

Magical Star Cocktail 10.50
X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube

Piña CoLAVA 8.25
Bacardi Razz Rum blended with Piña Colada Mix and Raspberry Purée

Citropolitan 9.50
Absolut Mandrin Vodka with Limoncello and a splash of Cranberry Juice

Wildberry Margarita 9.25
Patrón Silver Tequila, Monin Wildberry, Freshly Squeezed Lime Juice, and Sweet-and-Sour

Tropical Mojito 7.50
Cruzan Mango Rum and Pineapple Juice with Freshly Squeezed Lime Juice, Mint, and Agave Nectar topped with Soda Water

Citricos Bellini 8.50
Refreshing Peaches and Raspberries blended with Sparkling Wine

Superfruit Sangria 8.00
Eppa SupraFruta Red Sangria made from organically grown grapes and an organic blend of antioxidant-rich Pomegranate, Blueberry, Açai, and Blood Orange juices topped with VeeV Açai Spirit

Ultimate Long Island Iced Tea 9.50
Bacardi Superior Rum, Tito's Handmade Vodka, Hendrick's Gin, Cointreau, and Sweet-and-Sour with a splash of Coca-Cola®

Port, Sherry, and Madeira Selections (3-ounce pour)

Blandy's 10 yr Malmsey 10.00
Fonseca Bin 27 9.25
Harveys Bristol Cream 6.50
Taylor Fladgate First Estate 8.00
Taylor Fladgate 10 yr 9.00
Taylor Fladgate 20 yr 11.00
Williams & Humbert Drysack Medium Sherry 8.00



Cognac (2-ounce pour)

Courv oisier VS	10.25
Courv oisier XO	29.00
Rémy Martin VSOP	17.00
Rémy Martin XO	32.00
Grand Marnier	10.25
Grand Marnier 100 yr	29.00
Grand Marnier 150 yr	37.00
Hennessy VS	10.25
Hennessy XO	32.00
Hennessy Paradis	65.00
Hennessy Richard (1-ounce)	175.00
Louis XIII Rémy Martin	
½-ounce pour	70.00
1-ounce pour	135.00
1½-ounce pour	195.00
2-ounce pour	255.00

Armagnac (2-ounce pour)

Sempé VSOP	10.25
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Grappa (2-ounce pour)

Jacopo Poli	32.00
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Calvados (2-ounce pour)

Busnel Pays d' Auge VSOP	11.00
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Single Malt and Blended Scotches (2-ounce pour)

Glenfiddich 12 yr	11.00
Oban 14 yr	17.00
Lagav ulin 16 yr	17.00
The Macallan 12 yr	12.00
The Macallan 18 yr	29.00
The Macallan 25 yr	95.00
Highland Park 18 yr	20.00
Highland park 25 yr	55.00
Glenmorangie 10 yr	17.00
Glenmorangie 18 yr	29.00
Johnnie Walker Green	12.00
Johnnie Walker Gold	17.00
Johnnie Walker Blue	37.00

An 18% service charge is added
for parties of 6 or more.



SPECIALTY BEERS

Blue Moon Belgian White Ale	5.75
Corona	5.75
Heineken	5.75
Newcastle Brown Ale	6.75
Redbridge (Gluten-free)	5.75
Stella Artois	6.75
Yuengling Traditional Lager	5.75

DOMESTIC BEERS

Bud Light 16-oz Aluminum Bottle	5.75
Budweiser 16-oz Aluminum Bottle	5.75
Michelob Ultra 160-oz Aluminum Bottle	6.50
Miller Lite	4.50
O'Doul's (Non-alcoholic)	4.50
Samuel Adams Seasonal Brew	5.75

SPECIALTY COFFEES

French Press Coffee	6.29
Espresso	3.39
Cappuccino	3.89
Latte	3.89

Irish Coffee	7.25
Bushmills Irish Whiskey	

Nutty Irishman	9.25
Baileys Irish Cream and Frangelico Liqueur	

Nuts and Berries	9.25
Frangelico Liqueur and Chambord	

Grand Cappuccino	8.25
Kahlúa and Baileys Irish Cream	

Italian Coffee	8.25
Amaretto and Kahlúa	

Chocolate Mint	9.25
Godiva Liqueur and Rurple Minze	

Spanish Coffee	8.25
Kahlúa and E&J Brandy	



APPETIZERS

Sautéed Shrimp Lemon, White Wine, Tomatoes, and Feta	14.00
Arancini Crispy Risotto Cremini Mushrooms, Asia go, and Charred Tomato Coulis	10.00
Braised Trio of Beets Granny Smith Apple Salad, Honey-glazed Pistachios, Lemon-Chive Goat Cheese, and Golden Beet Coulis	14.00
Cheese Course Trio Murcia al Vino from Spain, Fourme d' Ambert from Auvergne France, and Petit Agour from the Basque region of France	14.00

SOUP AND SALADS

Carrot Bisque with Rabbit Confit, Chive Crème Fraîche, and Rainbow Carrots	9.00
Citrus Salad Assorted Seasonal Citrus with Shaved Red Onion, Mint, Medjool Dates, Marcona Almonds, and Blood Orange Vinaigrette	13.00
Florida Tomato and Mozzarella Salad Serrano Ham, Modena Balsamic Glaze, and Multigrain Croutons	15.00

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