

WINES & BUBBLES

WHITE WINE

Sauvignon Blanc, Kim Crawford	16/65
Sauvignon Blanc, Loveblock	14/50
Pinot Grigio, Canvas	12/45
Pinot Grigio, Santa Margherita	17/70
Chardonnay, Canvas	12/45
Chardonnay, Hess Collection	14/50
Chardonnay, Kendall Jackson	17/70
Riesling, Chateau Ste. Michelle	15/50
Rosé, Fleur de Mer	14/50

RED WINE

Merlot, Raymond Vineyards	14/50
Pinot Noir, Canvas	12/45
Pinot Noir, Meiomi	15/67
Pinot Noir, Joseph Wagner's Boen	14/50
Cabernet, Canvas	12/45
Cabernet, Caymus Bonanza	14/60
Cabernet, DAOU	18/85
Malbec, Kaiken	14/50
Red Blend, Decoy	16/65
Red Blend, Black Girl Magic	14/50

BUBBLES

Brut, Canvas	14/50
Brut, Chandon	12
Brut, Charles Heidsieck	120
Prosecco, Villa Sandi	14/50
Rosé, Santa Margherita	15/60

APPETIZERS

AVAILABLE UNTIL 11PM DAILY

GUACAMOLE	18
Tortilla Chips and Heirloom Pico de Gallo and Goat Cheese	
TRUFFLE FRIES	14.50
Parmesan Cheese, Truffle Oil, Cilantro Aioli	
LOADED HUMMUS	18.50
Lemon Hummus, Heirloom Tomatoes, Pomegranate, Cucumbers, Olives, Spiced Crispy Chickpeas, Persillade Sauce, Naan Bread	
CHARCUTERIE BOARD	18
Seasonal Artisan Cheese and Cured Meats, Marcona Almonds, Marinated Olives, Crusty Bread, Pickled Vegetables, Passion Fruit Mustard	
SLIDERS	24
Short Rib & Brisket Sliders, Pimento Cheese, Billionaire Bacon, Burnt Jalapeño Jam, House Pickles, Hawaiian Bun (3 per order)	
WINGS, WINGS, WINGS	18.50
Complemented with Heirloom Carrots. Served dry or tossed in your choice of one from below:	
Hot Buffalo	
Caribbean Spiced	
Bourbon Bacon BBQ	
POKE STACK	26
Hawaiian Style Poke, Smoked Sea Salt, Edamame Wasabi Purée, Goat Cheese, house made Pico de Gallo, Tostadas	
CAESAR SALAD	12.50
Romaine Lettuce, Anchovies, Croutons, and Caesar Dressing	
+8 add seared chicken breast	

**Consuming raw or undercooked meats, poultry, seafood and shellfish or eggs may increase the risk of food borne illness. Please notify your server if you have any food allergies or require any special food preparation.*



COCKTAILS

PALOMA 16

Don Julio Tequila, grapefruit juice, fresh lime juice, and club soda

CLASSICTINI 24

Shaken Grey Goose Vodka Martini with blue cheese stuffed olives (Dry or Dirty)

ASIAN PEAR 17

Absolut Pear Vodka, Canton Ginger Liqueur, fresh lemon juice and apple juice

FLORIDA MULE 15

Stoli Oranje Vodka, ginger beer, simple syrup, and fresh lime juice with an orange garnish

KEY LIME MARTINI 17

Stoli Vanil, Rum Chata, lime juice, and simple syrup

SUMMER TONIC 15

Hendrick's Gin, St. Germain Elderflower Liqueur, fresh lemon juice, and Fever Tree Tonic

9801 16

Empress Gin, simple syrup and fresh lemon juice, topped with Prosecco

ORLANDO SUNSET 15

Malibu Coconut Rum, Peach Schnapps, pineapple juice, and grenadine, topped with a cherry

MANHATTAN 18

Maker's Mark, sweet vermouth, angostura bitters, with a dark cherry garnish (Up or On the Rocks)

CLASSIC LIME DAIQUIRI 15

Bacardi Superior Rum, fresh lime juice, and simple syrup

WHISKEY SOUR 15

Jack Daniel's Tennessee Whiskey, simple syrup, and fresh lime juice

NEGRONI 20

Monkey 47 Gin, Sweet Vermouth, Campari

OLD FASHIONED 20

Buffalo Trace with Angostura and orange bitters served over ice, with an orange and a dark cherry garnish

MOSCOW MULE 16

Tito's Handmade Vodka, fresh lime juice, ginger beer

ESPRESSO MARTINI 17

JMr. Black Cold Brew Espresso Liqueur, Stoli Vanil Vodka, and Kahlúa +3 add Bailey's

CARAMEL OLD FASHIONED 15

Duke & Dame Salted Caramel Whiskey, Aztec Chocolate Bitters, and simple syrup, served over ice with a dark cherry garnish

SKINNY MARGARITA 15

Casa Noble Blanco Tequila, agave nectar, fresh lemon and lime juices served on the rocks +2 add Grand Marnier floater

BEERS

DRAFT BEER

Stella Artois *Belgium* 9.50

Big Storm Seasonal *Cape Coral, FL* 10

City Beautiful IPA *Orlando, FL* 10

Modelo Especial *Mexico City, Mexico* 9.50

IMPORT BOTTLE

Corona Extra 9

Heineken 9

Stella Artois 9

Guinness 9

Peroni 9

Heineken 0.0 8.50

DOMESTIC BOTTLE

Bud Light 8

Miller Lite 8

Coors Light 8

Michelob Ultra 8

Yuengling 8

CRAFT BOTTLE

Funky Buddha Floridian Wheat 9

Funky Buddha Hop Gun 9

Samuel Adams Boston Lager 9

Sierra Nevada Pale Ale 9

Lagunitas IPA 9

Blue Moon Belgian White 9

New Belgium Fat Tire 9

White Claw, Assorted Flavors 8

High Noon, Pineapple or Peach 8

An 18% service charge will be added to all parties of 6 or more