

WINES & BUBBLES

WHITE WINE

Sauvignon Blanc, Kim Crawford	16/65
Pinot Grigio, Canvas	12/45
Pinot Grigio, Santa Margherita	17/70
Chardonnay, Canvas	12/45
Chardonnay, Benziger	15/50
Chardonnay, Sonoma-Cutrer	17/70
Riesling, Willamette Valley	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
Cabernet, Canvas	12/45
Cabernet, Caymus Bonanza	14/60
Cabernet, Thistle & Thorn	18/85
Malbec, Kaiken	14/50
Red Blend, Sella Antica	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	
YUCA 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

SEASONAL MONTHLY COCKTAIL

Ask your server for this month's selection!

CLASSICTINI

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

ASIAN PEAR

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

FLORIDA MULE

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

KEY LIME MARTINI

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

SUMMER TONIC

Hendrick's Gin, St. Germain Elderflower Liqueur, fresh lemon juice, and tonic water

9801

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

ORLANDO SUNSET

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

15 CLASSIC LIME DAIQUIRI
Bacardi Superior Rum, fresh lime juice, and simple syrup

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

17 MOODY IRISH MULE
Jameson Irish Whiskey, lime juice, and simple syrup, topped with ginger beer

15 OLD FASHIONED
Maker's Mark Bourbon Whiskey with Angostura and orange bitters served over ice, with an orange and a dark cherry garnish

17 SANDY'S SIDECAR
Hennessy VS, Cointreau, fresh lemon juice, and simple syrup

15 ESPRESSO MARTINI
J.F. Haden's Espresso Liqueur, Stoli Vanil Vodka, and Kahlúa
+3 add Bailey's

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

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

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

BEERS

15 DRAFT BEER
Stella Artois **9.50**
Belgium
Big Storm Seasonal **10**
Cape Coral, FL
City Beautiful IPA **10**
Orlando, FL
Modelo Especial **9.50**
Mexico City, Mexico

15 IMPORT BOTTLE
Corona Extra **9**
Modelo Especial **9**
Heineken **9**
Stella Artois **9**
Guinness **9**
Peroni **9**
Heineken 0.0 **8.50**

18 DOMESTIC BOTTLE
Bud Light **8**
Miller Lite **8**
Coors Light **8**
Michelob Ultra **8**
Yuengling **8**

15 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**