

THE LOUNGE MENU

CROQUETAS DE JAMÓN \$11

Raclette, Caramelized Onion, Lager Beer
Heirloom Tomato Chutney, Petite Chives

TAPIOCA PEARL CHIPS (VE, VG, GF) \$8

Chili, Lime, Coriander

EAST OR WEST COAST OYSTERS** 6/12 MP

Champagne Mignonette, Citrus

CITRUS SPICED NUTS (VG) \$6

WARM SPICED OLIVES (VE, GF) \$6

CHARCUTERIE AND CHEESE BOARD \$22

Seasonal Compote, Grilled Sourdough

MADAGASCAR PRAWNS* (GF) \$22

Citrus Cocktail, Bloody Mary, Frozen Horseradish

FRIED OYSTERS** \$18

Cucumber Aioli, White Soy, Jalapeño Margarita, Lime Sea Salt

BABS' BURGER* \$24

8oz Brisket, Short Rib, and Chuck Blend, Pancetta Bacon
Caramelized Onion, Aged and Smoked White Cheddar
Spiced Pickles, Calabrian Chili, Pimiento Aioli, Brioche Bun
Add Heirloom Tomato and Butter Lettuce +\$3

(VE) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

20% service charge added to all checks

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.
Note, some food items prepared may contain nuts or amounts of nuts. Alert your server with any concerns.

**If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked

THE Lounge

CLASSICS WITH A TWIST

OAK BARREL AGED MANHATTAN \$18

All small batches of Manhattan are aged in-house between 30 to 90 days

Rye Whiskey, Sweet Vermouth
Grand Marnier Angostura Smoked Apple Bitter

OLD RE-FASHIONED \$22

Served in the famous 1/2 Frozen Glass

Macallan 12 Years, Simple Syrup, Trio of House Bitters

WHISKEY SOUR \$18

Bourbon, Lemon Juice, Egg White, Bacon-Infused Maple Syrup
Candied Bacon Garnish

SAZERAC \$18

Rye Whiskey, Cognac, Absinthe, Sugar, House Bitters

BERRY GIMLET \$16

Topped with a sprayed Blueberry Essence prepared in-house for 8 weeks

Gin, Lime, Simple Syrup, Fresh Blueberries

BABS SKINNY MARGARITA \$16

El Tequileño Blanco Tequila, Orange Liqueur
Organic Agave Nectar, Lime & Blood Orange Juice

APPLE VESPER \$17

Garnished with a hickory-smoked, dried Apple Ring, prepared in-house

Gin, Vodka, Apple Liqueur

MOJITO \$16

White Rum, Fresh Lime, Fresh Mint, Demerara Sugar, Soda

DECKED OUT MOJITO \$16

Cranberry-Infused Amber Rum, Fresh Mint
Fresh Lime, Demerara Sugar, Soda

THE AMBERSWEET MARGARITA \$125

The best spirits possible for a Margarita Served inside an oversized Ice Sphere

Patron Gran Burdeos Tequila, Grand Marnier 1880
Agave Nectar, Lime & Blood Orange Juice

HANDCRAFTED COCKTAILS

BOTANICAL SPRITZ \$16

Vodka Grapefruit Rosé, Grapefruit Juice, Club Soda

OAXACA MULE \$16

Mezcal Infused with Cardamon
Lime Juice, Ginger Purée, Ginger Beer

SMOKED NEGRONI \$18

A smoky and aromatic take on the classic Negroni using Thyme torched on Hickory Wood

Gin, House-Made Sweet Vermouth
Smoked Oak Wood & Fresh Thyme

MIAMI 75 \$16

El Tequileño Blanco Tequila
Passion Fruit, Lemon, Sparkling Wine

HAVANA SPICE \$18

Strawberry-Infused Rum, Jalapeño
Elderflower Liqueur, Mango Purée, Lime Juice

THE CONFIDANTE MARTINI \$75

An archetype evolved. A new standard set with specially selected spirits and ingredients.
Zu Vodka by Zubrowka, Hennessy XO Grand Marnier 1880
24 Karat Gold Flakes

AFTER DINNER COCKTAILS

TOASTED ALMOND \$16

Garnished with a burned Cinnamon Stick

Amaretto, Coffee Liqueur, Half & Half
Shredded Coconuts, Cinnamon Stick

DROPME LEMON DROP \$18

If you want to drink it, you have to crack it. A playful cocktail served inside an Ice Sphere with a hammer.

Lemon Infused Vodka, Crafted Triple Sec
Lemon Juice, Sugar

CHAMPAGNE DREAM \$17

Champagne, Crème de Cassis, Cognac, Fresh Berries

THE OLD CROWN \$39

Favorite creation of our Mixologist, this is our take on the world-famous Mulata Daisy cocktail at the Connaugh Bar in London

Rum Facundo Eximo 10 Years, Crème de Cacao, Lime Juice
Demerara Simple Syrup, Fennel Seeds, Yellow Chartreuse

MOCKTAILS

GINGER SMASH \$12

Apple Juice, Orange Blossom Water
Lime Juice, Fresh Basil, Ginger Purée

MIAMI LOVE STORY \$12

Featuring a delicate rose-shaped Ice Sculpture
Fresh Muddled Berries & Mint

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WINES BY THE GLASS

BUBBLES

- Taittinger Brut Reserve, France, NV \$26
- Marqués de Cáceres Cava Brut, Catalonia, Spain, NV \$12
- La Marca Prosecco, Veneto, Italy, NV \$14

WHITE

- Sauvignon Blanc Peregrine Mohua, Marlborough, New Zealand, 2019 \$14
- Pinot Grigio Bulletin Place, Southeastern Australia, 2019 \$15
- Chardonnay Rodney Strong 'Chalk Hill Estate', Sonoma County, 2017 \$14

ROSÉ

- Château Miraval 'Studio by Miraval' Méditerranée, France, 2019 \$18

RED

- Cabernet Sauvignon Rodney Strong 'Estate Vineyards'
Alexander Valley, Sonoma County, 2015 \$20
- Cabernet Sauvignon Louis M. Martini, Napa Valley, 2018 \$15
- Pinot Noir MacMurray Estate Vineyards, Central Coast, 2017 \$14
- Merlot Edna Valley Vineyard, San Luis Obispo County, 2018 \$12
- Merlot Rodney Strong, Sonoma County, 2016 \$14
- Malbec Ernesto Catena Vineyards 'Padrillos' Vista Flores, Argentina, 2019 \$14
- Bonarda/Malbec Alma Negra M Blend, Mendoza, Argentina, 2017 \$18

FULL WINE LIST AVAILABLE

BEER

- Wynwood La Rubia \$8
- Biscayne Bay Brewing Co.
Kapitan's Kolsch \$8
- SweetWater 420
Extra Pale Ale \$8

- Dos Equis \$8
- Dogfish Head IPA \$8
- Corona \$8
- Heineken \$8
- Beers on Draft Available

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