THE LOUNGE MENU

CROQUETAS $11
Chorizo, Smoked Manchego, Romesco

TAPIOCA CHICHARRON CHIPS (VE, VG, GF) $9
Chili, Lime, Coriander

EAST OR WEST COAST OYSTERS** 6/12 MP
Sherry Mignonette & Citrus

CITRUS SPICED NUTS (VG) $6

WARME OLIVES (VE, VG) $6

CHARCUTERIE AND CHEESE PLATE $22
Blood Orange Compote, Grilled Sourdough

PAPAS BRAVAS (VE) $8
Arbol Aioli

SCALLOP CRUDO** (GF) $22
Augachile, Avocado, Fingerlime, Coriander

FRIED OYSTER “PO-BABS”** $18
Pickled Red Cabbage, Yuzu Aioli

BABS’ BURGER* $21
8 oz Brisket, Chuck Blend Pattie, House-Made Thick Cut Bacon,
Caramelized Onions Aged White Cheddar, Pickles
House Sauce, Brioche Bun

(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.
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 ½ Frozen Glass
Macallan 12 Years, Simple Syrup, Trio of House Bitters

WHISKEY SOUR $18
Bourbon, Lemon Ju ce, 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

HANDCRAFTED COCKTAILS

BOTANICAL SPRITZ $16
Vodka Grapefruit Rosé, Grapefruit Juice, Club Soda

OAXACA MULE $16
Mezcal Infused with Cardamom
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

MOJITO $16
White Rum, Fresh Lime, Fresh Mint, Demerara Sugar, Soda

DECKED OUT MOJITO $16
Cranberry-Infused Amber Rum, 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

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

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

20% service charge added to all checks
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

20% service charge added to all checks