

## 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

WARMED 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

# 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

20% service charge added to all checks