



THE Lounge

## **SPECIALS**

### **APPLE PIE OLD FASHIONED \$13**

*We try to encapsulate a tale in liquid form with this concoction.*

In-House Infused 100 Proof Bourbon, Homemade Angostura & Apple Cinnamon Bitters

### **DAYTON G. \$12**

Classic ingredients are given an unexpected twist and the ordinary becomes extraordinary.

Vodka, White Creme de Cacao, Banana Liqueur, Half & Half

### **CARAMEL ESPRESSO MARTINI \$14**

*The classic aperitif, served with a unique twist.*

Duke & Dame Caramel, Coffee Liqueur, Espresso Coffee

### **ALMA NEGRA, M BLEND \$10**

*It flows smoothly with rounded tannins which last for a long time with echoes of cooked ripe blackcurrants.*

**2019 - MENDOZA, ARGENTINA**

21% service charge added to all checks

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## COCKTAILS

### **OAK BARREL AGED MANHATTAN \$18**

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

Rye Whiskey, Sweet  
Vermouth, Grand Marnier  
Angostura Smoked Apple  
Bitter

### **BERRY GIMLET \$16**

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

Gin or Vodka, Lime, Simple  
Syrup, Fresh Blueberries

### **OLD RE-FASHIONED \$22**

*Served in the famous 1/2 Frozen  
Glass*

Macallan 12 Years, Simple  
Syrup, Trio of House Bitters

### **DECKED OUT MOJITO \$16**

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

### **SMOKED NEGRONI \$18**

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

Gin, Housemade Sweet  
Vermouth, Campari, Smoked  
Oak Wood, Fresh Thyme

### **LEMON DROP \$18**

Lemon Infused Vodka,  
Crafted Triple Sec, Lemon  
Juice, Sugar

### **KENTUCKY LEMONADE \$16**

Bourbon, Dry Curacao, Mint  
Leaves, Lemon Juice, Simple  
Syrup

### **OAXACA MULE \$16**

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

### **BAB'S SKINNY MARGARITA \$16**

El Tequileno Blanco Tequila,  
Orange Liquor, Organic  
Agave Nectar, Lime & Blood  
Orange Juice

### **THE MISSING LINK \$18**

*A tribute to the experimental spirit of  
Ambersweet,  
this enigmatic cocktail invites you to  
step between dimensions*

Coffee Infused & Hazelnut Fat  
Washed Rye Whiskey,  
Cardamon Syrup, Orange  
Bitters

### **HAVANA SPICE \$18**

Strawberry-Infused Rum,  
Jalapeno, Elderflower  
Liquor, Mango Puree, Lime  
Juice

### **FLORADA SPRITS \$18**

Fresh Raspberry & Mint,  
Peach Schnapps, Chambord,  
Lime Juice, La Marca  
Prosecco

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## **WINE BY THE STEM**

**5OZ / 7OZ**

*FULL WINE LIST AVAILABLE*

### **BUBBLES**

CHAMPAGNE, TATTINGER, BRUT RESERVE, FRANCE, NV 26  
PROSECCO, LA MARCA, VENETO, ITALY, NV 14

### **ROSÉ**

CHÂTEAU MIRAVAL, 'STUDIO BY MIRAVAL' MÉDITERRANÉE,  
FRANCE 18/25

### **WHITE**

SAUVIGNON BLANC, PEREGRINE MOHUA, MARLBOROUGH,  
NEW ZEALAND 14/19

PINOT GRIGIO, BULLET PLACE, SOUTHEASTERN AUSTRALIA  
15/21

CHARDONNAY, RODNEY STRONG 'CHALK HILL ESTATE',  
SONOMA COUNTY 14/19

### **RED**

CABERNET SAUVIGNON, RODNEY STRONG, 'ESTATE  
VINEYARDS' ALEXANDER VALLEY 17/24

CABERNET SAUVIGNON, LOUIS M. MARTINI, NAPA VALLEY  
15/21

PINOT NOIR, MACMURRAY 'ESTATE VINEYARDS' ALEXANDER  
VALLEY 17/24

MALBEC, ERNESTO CATENA VINEYARDS 'PADRILLOS' VISTA  
FLORES, ARGENTINA 14/19

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## **BEER**

### **Draft Beers**

- Funky Buddha \$8
- The Tank \$8
- La Rubia \$8
- La Tropical \$8
- J Wakefield Brewing \$8

### **Bottled Beer**

- Heineken \$8
- Dos Equis \$8
- BudLight \$8
- La Rubia \$8
- Funky Buddha \$8
- Yuengling \$8

## **MOCKTAILS**

### **MIAMI LOVE STORY \$12**

*Featuring a delicate rose-shaped Ice Sculpture*  
Lyre's Non-Alcoholic Tequila Fresh  
Muddled Berries & Mint Lime Juice, Rose  
Water, Soda

### **MARGARITA FALSA \$13**

Lyre's Non-Alcoholic Tequila, Organic  
Agave Nectar Lime & Blood Orange Juice

### **SUMMER MOJITO \$13**

Lyre's Non-Alcoholic Rum, Fresh Lime  
Fresh Mint, White Sugar, Soda

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## SHAREABLE

### **YUCCA FRIES \$12** (VE)

Cilantro Lime Aioli

### **EMPANADAS \$19**

5 mini empanadas

Short Ribs Manchego or Vegetable With Chimichurri

### **CHICKEN WINGS \$18**

Choice of Buffalo Sauce or BBQ Dry Rub  
With Blue Cheese Dressing

### **CRISPY CALAMARI\* \$18**

Buttermilk Tempura, Cocktail Sauce, Cilantro Aioli,  
Grilled Lemon

### **GRILLED SHRIMP BOWL\* \$28** (GF)

Coconut Rice, Marinated Napa Cabbage,  
Cucumbers, Avocado, Crispy Shallots, Samba Aioli

### **PORK BELLY TATCHOS \$26** (GF)

Tater Tots, Cheese Sauce, Scallions, Jalapenos  
Pickled Red Onions, House-made Salsa, Sour Cream

## SALADS

### **CHOPPED SALAD \$21** (VE) (GF)

Mixed Greens, Cherry Tomatoes, Pickled Red Onions,  
Cucumbers, Baby Bell Peppers, Kalamata Olives, Italian  
Salami, Feta, Balsamic Vinaigrette

### **LITTLE GEM SALAD \$17** (GF)

Green Goddess Dressing, Queso Fresco, Bacon, Cherry  
Tomatoes, Avocado

### **KALE AND ROMAINE CAESAR \$17** (GF)

Croutons, Shaved Parmesan Cesar Dressing

## ADDITIONS

Grilled Chicken Breast 12

Steak 19

Salmon 16

(VG) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

21% service charge added to all checks

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne 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

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## **SANDWICHES**

### **CHICKEN CLUB WRAP \$19**

Chicken Breast, Bacon, Cherry Tomatoes, Romaine Lettuce, Tangy Avocado Ranch, Spinach Wrap

### **CONFIDANTE BURGER \$27**

8 oz Wagyu Beef, Garlic & Herb 1000 Island, Bacon Jam, Heirloom Tomatoes, Grilled Red Onion, Pickles, Butter Lettuce, Toasted Brioche

### **PLANT BASED BURGER \$26**

8 oz Plant Based Protein, Garlic & Herb 1000 Island Heirloom Tomatoes, Grilled Red Onion, Pickles, Butter Lettuce, Toasted Brioche

### **THE CUBAN \$21**

Roasted Pork, Ham, Dijonnaise, Pickles, Swiss Cheese Cuban Bread

## **LARGE PLATES**

### **VEGETARIAN BOLOGNESE \$27**

Rigatoni, Mushrooms, San Marzano Tomato, Parmesan, Basil

### **SMOKED CHICKEN TACOS \$24**

Flour Tortillas, House Made Salsa, and Pico de gallo, Guacamole, Baby Squash and Corn Succotash

### **LOCAL GROUPEL \$34**

Coconut Rice, Edamame, Cherry Tomatoes, Cucumber Lime Tahini, Furikake

### **STEAK FRITES\* \$42 (GF)**

10 oz. NY Strip Steak, Chimichurri, Herb French Fries, Fancy Sauce

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