



THE Lounge

SPECIALS

CARAMEL ESPRESSO MARTINI \$14

The classic aperitif, served with a unique twist.

Duke & Dame Caramel, Coffee Liquor,
Espresso Coffee

WALK SOFTLY \$14

*A classic Drink fuses with unexpected ingredients gathered
from several continents*

Blended Malt Whiskey, Lustau
Amontillado Sherry, Banana Liquor
and a touch of Drambui

3:10 TO JAPAN \$16

A nice level of complexity with a bit of Umami

Kamiki Japanese Malt Whiskey
Double Rye American Whiskey
Lemon, Yuzu, Green Tea Simple Syrup,
Tamari

BE MY PASSION \$12

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

Sipsmith Gin, Passion Fruit Syrup, Lemon
Bitters, Lime & Yuzu Fever Tree Soda

ALMA NEGRA, M BLENDS \$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

THE Lounge

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

OLD

RE-FASHIONED \$22

*Served in the famous
1/2 Frozen Glass*

Macallan 12 Years,
Simple Syrup, Trio of
House Bitters

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*

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

HAVANA SPICE \$18

Strawberry-Infused
Rum, Aji Amarillo,
Elderflower Liquor,
Mango Puree, Lime
Juice

BERRY GIMLET \$16

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

Gin or Vodka, Lime,
Simple Syrup, Fresh
Blueberries

DECKED OUT

MOJITO \$16

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

LEMON DROP \$18

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

KENTUCKY

LEMONADE \$16

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

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

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THE Lounge

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

ZERO PROOF

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

TATCHOS \$14 (GF)

Tater Tots, Cheese Sauce, Scallions, Jalapenos
Pickled Red Onions, House-made Salsa, Sour Cream
Pork Belly 12
Grilled Chicken Breast 12
Steak 19

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 \$21

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 \$23

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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