

THE Lounge

LIGHT BITES

*CEVICHE** \$18

Leche de Tigre, Avocado, Plantain Chips

*EAST COAST OYSTERS*** 6/12 MP

Mignonette, Neuske Bacon

BAKED BRIE \$16

Hot Honey, Sourdough Thyme

TEMPURA CAULIFLOWER \$15

Spicy Crema

LOCAL BITES

YUCCA FRIES \$12

Cilantro Lime Aioli

EMPANADAS \$17

Pico de Gallo, Cilantro

SHORT RIB AREPAS \$21

Avocado Mousse, Micro Cilantro

*MINI FRITA SLIDER**

Waygo-Chorizo, Garlic and Herb 1000 island, Potato Sticks

OUR CLASSICS

BUFFALO CHICKEN WINGS \$18

Choice of Marinara or Five Cheese

TRUFFLE GRILLED CHEESE \$12

Brioche, Gruyere, Arugula, Citrus Marmalade

PARMESAN AND HERB TATER TOTS \$12

Truffle Remoulade, Aji Aioli, Spicy Mayo

CONFIDANTE BURGER \$27

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

(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 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

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, SEA SUN, "BY CAYMUS" CALIFORNIA 18/25

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

MERLOT, EDNA VALLEY VINEYARD, SAN LUIS, OBISPO
COUNTY 12/17

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

BONARDA/MALBEC, ALMA NEGRA M BLEND, MENDOZA,
ARGENTINA 18/25

PETITE SIRAH, CAYMUS-SUISUN GRAND DURIF, SUISUN
VALLEY 20/28

21% service charge added to all checks

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

LITTLE MEXICAN MULE \$13

Lyre's Non- Alcoholic Tequila, Lime Juice
Ginger Purée, Ginger Beer

MARGARITA FALSA \$13

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

VIRGIN TEQUILA SUNSET \$13

Lyre's Non-Alcoholic Tequila Orange Juice,
Grenadine

GRAPEFRUIT DAIQUIRI \$13

Lyre's Non-Alcoholic Rum, Grapefruit Juice
Lime Juice, Simple Syrup

SUMMER MOJITO \$13

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



THE Lounge

BEER

Draft Beers

Local

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

Bottled Beer

Import

- Heineken \$8
- Dos Equis \$8

Domestic

- BudLight \$8
- La Rubia \$8
- Funky Buddha \$8
- Yuengling \$8

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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

WHISKEY SOUR \$18
Bourbon, Lemon Juice, Egg White, Bacon-Infused Maple Syrup, Candied Bacon Garnish

OAXACA MULE \$16
Mezcal Infused with Cardamon, Lime Juice, Ginger Puree, Ginger Beer

BABS SKINNY MARGARITA \$16
El Tequileno Blanco Tequila, Orange Liquor, Organic Agave Nectar, Lime & Blood Orange Juice

MIAMI 75 \$16
El Tequileno Blanco Tequila, Passion Fruit, Lemon, Sparkling Wine

HAVANA SPICE \$18
Strawberry-Infused Rum, Jalapeno, 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

THE KEY LIME PIE \$18
Vanilla Vodka, Lime Juice, Coconut Cream, Pineapple Juice, Homemade Key Lime Foam

MOJITO \$16

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

BOTANICAL SPRITZ \$16
Vodka Grapefruit Rose, Grapefruit Juice, Club Soda

TOASTED ALMOND \$16

Garnished with a burned Cinnamon Stick
Amaretto, Coffee Liquor, Half & Half, Shredded Coconuts, Cinnamon Stick

DECKED OUT MOJITO \$16
Cranberry-Infused Amber Rum, Fresh Mint, Fresh Lime, Demerara Sugar, Soda

DROP-ME

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

KENTUCKY LEMONADE \$16

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

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

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SEASONAL SPECIALS

Draft Beers

Samuel Adams Oktoberfest \$8

Bottled Beer

Warsteiner Oktoberfest \$8
Warsteiner German Pilsener \$8

Canned Beer

Schöfferhoffer \$8

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