

THE Lounge

EAST AND WEST COAST OYSTERS** 6/12 MP

Champagne Mignonette, Citrus

CHARCUTERIE AND CHEESE BOARD \$22

Acroutements, Sourdough

SUMMER GREENS (VE) \$15

Heirloom Vegetable Textures, Flowering Thyme, Meyer Lemon

CHICKEN WINGS* 16

House Made Buffalo Sauce, Pickled Fresno's
Scallions, Blue Cheese Dressing

MUSHROOM PAPPARDELLE (VG) \$27

Heirloom Tomato, Parmesan Cream, Thai Basil, Cognac

SUSTAINABLE CATCH MP

Charred Lemon, Citrus Herb Butter

BABS' BURGER* \$26

8oz Brisket, Short Rib, and Chuck Blend, Pancetta Bacon
Caramelized Onion, Aged and Smoked White Cheddar
Spiced Pickles, Calabrian Chili, Pimiento Aioli, Brioche Bun
Choice of Side Fries or Mixed Greens
Add Heirloom Tomato and Butter Lettuce +\$3

POMME PURÉE \$10

SEASONAL VEGETABLES \$12

LEAFY GREENS \$9

FRENCH FRIES \$8

TRUFFLE AND PARMESAN FRIES \$12

(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

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

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

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 Purée, Ginger Beer

BABS SKINNY MARGARITA \$16

El Tequileño Blanco Tequila, Orange Liqueur
Organic Agave Nectar, Lime & Blood Orange Juice

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

BERRY GIMLET \$16

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

Gin or Vodka, Lime, Simple Syrup, Fresh Blueberries

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

MOJITO \$16

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

BOTANICAL SPRITZ \$16

Vodka Grapefruit Rosé, Grapefruit Juice, Club Soda

TOASTED ALMOND \$16

Garnished with a burned Cinnamon Stick

Amaretto, Coffee Liqueur, Half & Half
Shredded Coconuts, Cinnamon Stick

DECKED OUT MOJITO \$16

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

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

KENTUCKY LEMONADE \$16

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

MOCKTAILS

MIAMI LOVE STORY \$12

Featuring a delicate rose-shaped Ice Sculpture

Fresh Muddled Berries & Mint
Lime Juice, Rose Water, Soda

LITTLE MEXICAN MULE \$13

Zero Proof Tequila, Lime Juice
Ginger Purée, Ginger Beer

MARGARITA FALSA \$13

Zero Proof Tequila, Organic Agave Nectar
Lime & Blood Orange Juice

GRAPEFRUIT DAIQUIRI \$13

Fluère Non-Alcoholic Rum, Grapefruit Juice
Lime Juice, Simple Syrup

SUMMER MOJITO \$13

Fluère Non-Alcoholic Rum, Fresh Lime
Fresh Mint, White Sugar, Soda

VIRGIN TEQUILA SUNRISE \$13

Zero Proof Tequila
Orange Juice, Grenadine

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