

SEASONAL COCKTAILS

Old Havana

Brugal 1888 Rum | Orange | Bitters | Triple Syrup

The Iron Horse

Horse Solider Whiskey | Campari
Dry Vermouth | Bitters

Varadero

Cruzan 5 Year Rum | Mango Puree
Pineapple Juice | Lime Juice | Jalapeños

Sultan of Swat

Brugal Superior Rum Punch

A Pirate Looks at 40

Cruzan Single Barrel Rum | Falernum | Bitters | Orange

Santiago

Brugal Añejo Rum | Luxardo Maraschino Liqueur | Bitters
Lime Juice | Grapefruit Juice

Lucinda

Malfy Con Limone Gin | Pama Liqueur
Elderflower Spirit

Plant City Sidecar

Cruzan Rum | Cointreau
Cognac | Lime Juice | Bitters



LOUIS XIII

Very Martin

THINK A CENTURY AHEAD

EACH DECANTER IS THE LIFE ACHIEVEMENT OF GENERATIONS OF
CELLAR MASTERS

A BLEND OF UP TO ELEVEN HUNDRED EAUX-DE-VIE, 100% FROM
GRANDE CHAMPAGNE

ONE HALF OUNCE

ONE OUNCE

TWO OUNCES

BOURBON & WHISKEY

Horse Soldier

Bakers

Basil Hayden

Makers Mark

Makers Mark 46

Buffalo Trace

Bulleit Bourbon

Bulleit Rye

Knob Creek

Woodford Reserve

Jack Daniels Single Barrel

SELECT SCOTCH

Lagavulin 16 Years

Lagavulin 25 Years

Balvenie 15 Years

Glenmorangie 18 Years

Glenmorangie Nectar Dor

The Glenlivet 15 Years

The Glenlivet 25 Years

The Macallan 18 Years

The Macallan 25 Years

The Macallan Rare Cask

Chivas Regal 18 Years

Johnnie Walker Blue Label

BEER SELECTION

Cigar City Jai Alai

Cigar City Maduro

Green Bench IPA

Cigar City Lager

Budweiser

Bud Light

Blue Moon

Coors Light

Michelob Ultra

Miller Lite

Corona

Corona Light

Stella Artois

BAR BITES

Available from 3:30 p.m. — 10:00 p.m.

Wagyu Beef Sliders

Tomato Aioli | Cheddar | Potato Bun

Pomme Frites

Truffle Powder | Truffle Oil

Wahoo Crudo

Yuzu Curd | Kohlrabi Slaw | Avocado Puree

Cheese & Charcuterie

House Made Pickles | Fresh Jam

Lobster Sliders

Lobster Salad | Gem Lettuce | Sweet Bun

Shrimp Cocktail

1/2 Dozen Shrimp | Cocktail Sauce | Lemon

East and West Coast Oysters

Duo of Mignonette | Cocktail Sauce | Fresh Horseradish

Fried Pickles

Spicy Jalapeño Aioli

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from consuming raw oysters, and should eat oysters fully cooked.

IF YOU'RE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

WINES

SPARKLING WINES

SYLTBAR | Prosecco | Italy

CHANDON ROSÉ SPLIT | Sparkling | California

CHANDON BRUT SPLIT | Sparkling | California

PIPER HEIDSICK | Champagne | France

LUC BELLAIRE ROSE | France

WHITE WINES & BLENDS

SANTA MARGHERITA | Pinot Grigio | Italy

ELOUAN | Rosé | Oregon

CLOUDY BAY | Sauvignon Blanc | New Zealand

LES GLORIES | Sancerre | France

LETH | Gruner Veltliner Klassic | Austria

CONUNDRUM | White Blend | California

CHARDONNAY

LAROQUE | Bordeaux, France

CUVASION | Napa, California

PINOT NOIR

CUVASION | California

REX HILL | Oregon

CABERNET SAUVIGNON

BANSHEE | Paso Robles, California

QUILT | Napa Valley, California

WHITEHALL LANE | Napa Valley, California

BOLD REDS

LAROQUE | Cabernet Franc | France

BERAN | Zinfandel | Napa Valley, California

RED BLENDS

HALTER RANCH PASO ROUGE | California