

## 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 Old*

#### 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

### Wagyu Beef Sliders

Tomato Aioli | Cheddar | Potato Bun

### Tile Fish Bites

Smoked Paprika Aioli | Pickled Chilies

### Spinach Artichoke Crab Dip

Flatbread Crackers

### Cheese & Charcuterie

House Made Pickles | Fresh Jam

### Tuna Tartar

Cumber Gel | Rice Paper Chips

### Shrimp Cocktail

3 Jumbo Shrimp | Cocktail Sauce | Lemon

### East and West Coast Oysters

Duo of Mignonette | Cocktail Sauce | Fresh Horseradish

### Fried Pickles

Spicy Jalapeño Aioli

## 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

\*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