

1912 OCEAN BAR & ROOFTOP				
WINE			SIGNATURE COCKTAILS	
	GLASS	BOTTLE		
SPARKLING			BOURBON SMOKE 22	
VEUVE CLICQUOT BRUT <i>Champagne, France</i>		144	Elijah Craig, Single Private Barrel, Pineapple Syrup, 1912 Blend Bitters, Smoked Top	
AYALA BRUT MAJEUR <i>Champagne, France</i>		124		
J VINEYARDS CUVÉE 20 BRUT RESERVE <i>Russian River Valley, CA</i>		98	SAWGRASS SOUR* 20	
CHANDON BRUT ROSE SPARKLING <i>Napa Valley, CA</i>	16	59	Bulliet Rye, Blood Orange, Lemon, Brown Sugar, Egg White	
SEGURA VIUDAS, CAVA BRUT VINTAGE <i>Cava, Spain</i>	16	59		
MIONETTO PROSECCO <i>Veneto Italy</i>	12	45	WATERMELON WAVE 24	
LES ALLIES BLANC de BLANCS BRUT <i>Vin de France</i>	11	42	Lalo Blanco, Cointreau, Watermelon, Lime, Agave	
WHITE & ROSE			COCONUT COASTLINE 22	
SAN GIOVANNI DELLA SALA <i>Umbira, Italy</i>		70	Casamigos Blanco, Malibu Coconut Rum, Coco Puree, Lime, Sugar Rim	
TERRAS GAUDA ALBARINO <i>Rias Baixas, Spain</i>	17	63		
BELLE GLOS PINOT NOIR BLANC ROSE <i>Sonoma County, CA</i>	15	56	LIMONCELLO BLANCO 20	
DAOU ROSE <i>Paso Robles, CA</i>	12	48	Patron Silver, House made Limoncello, Lemon, Agave Rosemary Syrup, Angostura Bitters, Prosecco	
FLEURS DE PRAIRIE ROSE, <i>Cotes de Provence, France</i>	11	42		
CHATEAU STE. MICHELLE RIESLING <i>Columbia Valley, WA</i>	11	42	BEACHBERRY GIMLET 22	
SANTA MARGARITA PINOT GRIGO, <i>Italy</i>		63	Hendrick’s Orbium, LeJay Crème de Cassis Blackcurrant, Blackberry, Basil	
FRANCIS FORD COPPOLA “SHIMMER” WHITE BLEND, <i>CA</i>	12	48		
PIGHIN PINOT GRIGIO <i>Friuli-Venezia Giulia, Italy</i>	11	42	BEESTING IN PARADISE 20	
KIM CRAWFORD SAUVIGNON BLANC <i>Marlborough, NZ</i>	14	52	Empress Cucumber Lemon, Jalapeno Honey, Lemon	
THREADCOUNT BY QUILT SAUVIGNON BLANC <i>CA</i>	11	42		
BELLE GLOS GLASIR HOLT CHARDONNAY <i>Santa Rita Hill, CA</i>	23	87	MYSTIC MAI TAI 24	
SONOMA-CUTRER CHARDONNAY <i>Sonoma County, CA</i>	16	59	Illegal Joven Mezcal, Alize Passion, Orgeat, Lime, Orange Bitters, Myer’s Dark Rum Float	
WENTE VINEYARDS CHARDONNAY <i>Single Vineyard River Ranch CA</i>	13	48		
CAVE DE LUGNY CHARDONNAY <i>Burgundy, France</i>	12	45	ROSY NEGRONI 21	
RED			Empress Elderflower Rose, St. Germain Elderflower, Campari, Sweet Vermouth, Orange Peel	
CADRANS DE LASSEGUE <i>Bordeaux, France</i>		84		
RAMON BILBOA, TEMPRANILLO CRIANZA <i>Rioja, Spain</i>	11	42	LEMONGRASS LUAU 19	
BELLE GLOS DAIRYMAN PINOT NOIR <i>Russian River Valley, CA</i>		87	Papa’s Pilar Rum, Lemongrass Ginger, Coconut Water, Lemon, Coconut Rim	
ARGYLE PINOT NOIR, Bloom House <i>Wilamette Valley, OR</i>	15	56		
MEIOMI PINOT NOIR <i>Sonoma County, CA</i>	14	52	STRAWBERRY SHORELINE 19	
BOEN PINOT NOIR BY BELLE GLOS <i>Tri County, CA</i>	12	48	Ketel One, Strawberry, Lemon, Cucumber, Mint, Club Soda	
ST. FRANCIS MERLOT <i>Sonoma County, CA</i>	16	59		
J.LOHR MERLOT <i>Paso Robles, CA</i>	11	42		
TERRAZAS MALBEC <i>Medoza, Argentina</i>	11	42		
J.LOHR Pure Paso Proprietary RED BLEND , <i>CA</i>	16	59		
PALISADES RED BLEND <i>Palisades, CA</i>	11	42		
PLUMPJACK ESTATE CAB <i>Napa Valley, CA</i>		450		
29 CAB <i>Napa Valley, CA</i>		255		
CAYMUS CAB <i>Napa Valley, CA</i>		236		
DOUBLE DIAMOND CAB <i>Oakville, CA</i>		192		
AFFINITY CAB <i>Napa Valley, CA</i>		150		
BLACK STALLION CAB <i>Limited RI Napa Valley, CA</i>		120		
THE HESS COLLECTION CAB <i>Napa Valley, CA</i>	26	98		
ROTH CAB <i>Alexander Valley, CA</i>	14	52		
CHATEAU STE MICHELLE CAB “Indian Wells” <i>Columbia Valley, WA</i>	12	48		
ON TAP			MOCKTAILS	
SEASONAL		8	FLORIDA FIZZ 12	
AARDWOLF SOUTHBANK HAZY IPA		9	Watermelon, Lime, Mint, Fever Tree Ginger Beer	
BLUE MOON		8		
YUENGLING		8	TROPICAL THAI LEMONADE 12	
WATER SERVICE			Coconut Water, Lemongrass Ginger, Lemon, Coconut Rim	
ACQUA PANNA		7		
PELLEGRINO		7		
			BOTTLES & CANS	
			DOMESTIC 8	
			Bud Light, Budweiser, Miller Lite, Michelob Ultra, Coors Light	
			IMPORT 9	
			Corona, Corona Light, Modelo, Heineken, Heineken 0.0, Stella Artois	
			CRAFT PREMIUM SELTZER 9	
			Guinness, Apple Cider, Truly	
			LOCAL 9	
			American Garage IPA, Sweet Water 420 Pale Ale, Islamorada Golden Ale	

Operations Charges: A taxable 18% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service. Additional gratuities are not expected but always appreciated. Applicable state tax will be added to your check.

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness.

-Please inform your server of any food allergies you may have.