Cocktails That Wow
Served table side

**Belle**
Every girl dreams of a fairytale romance and finding her prince before the final rose falls.
Ketel One Grapefruit & Rose Botanical, St. Germain Elderflower, Clarified Lemon Juice, Revealed with essence of Rose and Plumeria 22

**Maracuya**
Her heart is a secret garden, everything is made out of magic, passion fruit and trees, flowers and birds.
Passion Fruit Vodka, Passion Fruit, Purple Basil, Tarragon, Szechuan Flower 22

**Up In Smoke**
Wanted dead or alive for impersonating a classic cocktail.
Don’t be fooled by this bandit!
İlegal Joven Mezcal, Pedro Ximenez, Gonzalez Byass, Old Fashioned Syrup, Dehydrate Blood Orange, Caramelized Fig, Smoked Eucalyptus Oak 20

**GIN & TONIC**

**Gin #1 Blackberries & Rosemary**
St. George Gin, Fever Tree Tonic 16

**Gin #2 Lemon & Basil**
Plymouth London Dry Gin, Rich Simple Syrup, Fever Tree Tonic 16

**Gin #4 Hibiscus & Cucumber**
Hendrick’s Gin, Fever Tree Tonic 16

**BEERS**

**Veza Sur Spanglish** (Latin Lager 4.2%) Wynwood, FL 8

**La Rubia** (America Blonde Ale 5.0 %) Wynwood, FL 8

**Veza Sur South Coast IPA** (IPA 7.5%) Wynwood, FL 8

**Bud Light** (Pale Lager 4.2%) St. Louis, MO 7

**Sapporo** (Pale Lager 4.9%) Japan 8

**Corona** (Pale Lager 4.5%) Mexico 7

**Heineken** (Pale Lager 5%) Netherlands 8

Gin On The Loose
Grey Goose, St. Elder Elderflower Liqueur, Homemade Ginger Syrup, Fresh Lemon Juice, Ginger Beer, Exotic Flower 16

**Blurred Limes**
Flor De Caña 12 year, 151 Rum, Fresh Strawberry Puree, Fresh Lime Juice, Simple Syrup, Dehydrated Lime On Fire 18

**One In A Melon**
Milagro Silver Tequila, Fresh Lime Juice, Watermelon and a pinch of Pink Himalayan Salt with Mint and Dehydrated Lime 16

**Mr 305**
Voli 305 Vodka, St. Elder Elderflower Liqueur, Fresh Lime Juice, Mint, Basil, Cucumber, Sparkling Wine 16

**Passion Of The Soul**
Soul Cachaça, Passion Fruit Purée, Coconut Cream, Luxardo Maraschino, Lime Juice, Passion Fruit 17

**Clockwork Orange**
Milagro Silver Tequila, St. Elder Elderflower Liqueur, Blood Orange Purée, Fresh Lime Juice, Blue Weber Agave, Blood Orange, Mint, Ginger Root, Tajin 17

**SPECIALTY**

**Classic Martini**
Bombay Sapphire Gin, Tito’s Vodka, Carpano Bianco Vermouth, Olive or Lemon Twist 16

**Espresso Martini**

**Moscow Mule**
Grey Goose Vodka, Fresh Lime Juice, Homemade Ginger Syrup, Ginger Beer, Ginger Root, Mint 16

**OLD FASHIONED**
(1880’s Louisville) Michter’s Bourbon, Homemade Old-Fashioned Syrup, Filthy Cherry 16

**Manhattan**
(1874 Manhattan Club) Elijah Craig Bourbon, Sweet Vermont Gonzalez Byass, Angostura Bitters, Cocktail Cherry 16

**Margarita**
(1938 Mexico) Milagro Silver Tequila, Citrus Liqueur, Fresh Lime Juice, Salt, Lime 16

**Espresso Martini**

**Moscow Mule**
Grey Goose Vodka, Fresh Lime Juice, Homemade Ginger Syrup, Ginger Beer, Ginger Root, Mint 16

**CLASSIC**

**Old Fashioned**
(1880’s Louisville) Michter’s Bourbon, Homemade Old-Fashioned Syrup, Filthy Cherry 16

**Manhattan**
(1874 Manhattan Club) Elijah Craig Bourbon, Sweet Vermont Gonzalez Byass, Angostura Bitters, Cocktail Cherry 16

**Margarita**
(1938 Mexico) Milagro Silver Tequila, Citrus Liqueur, Fresh Lime Juice, Salt, Lime 16
WINE BY THE GLASS

SPARKLING

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<td>Benvolio, Prosecco, Friuli, Italy</td>
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<td>Moët &amp; Chandon Dom Perignon, Brut, Champagne</td>
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<td>Laurent Perrier, Brut Rosé, France</td>
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SAUVIGNON BLANC

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<td>Matua, Marlborough, New Zealand</td>
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<td>Miner, Napa Valley, California</td>
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<td>Cloudy Bay, Marlborough</td>
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<td>Marquis de Goulaine, Sancerre, Les Lory’s Loire, France</td>
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CHARDONNAY

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<td>Cambria Katherine’s Vineyard, Santa Maria Valley, CA</td>
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<td>Mer Soleil Reserve, Santa Lucia Highlands</td>
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<td>Sonoma Cutrer, “Russian River Ranches”, Sonoma Coast</td>
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<td>Freemark Abbey, Napa Valley</td>
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<td>Jean Marc Brocard, Chablis, Saint Claire</td>
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<td>Louis Latour, Pouilly-Fuissé, Mâconnois</td>
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<td>Stag’s Leap Wine Cellars, “Karia”, Napa Valley</td>
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<td>Flowers Vineyards &amp; Winery, Sonoma Coast</td>
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<td>Cakebread Cellars, Napa Valley</td>
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INTERESTING WHITES

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<tr>
<td>Pinot Grigio, Benvolio Friuli, Italy</td>
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<td>Riesling, Kung Fu Girl, Washington</td>
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<td>Pinot Gris, MacMurray Estate Vineyards, Russian River Valley</td>
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<td>Albanito, Torre La Moreira, Rias Baixas, Spain</td>
<td>2018</td>
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<td>White Blend, Conundrum, California</td>
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<td>Pinot Gris, J Vineyards, California</td>
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<td>White Blend, Prisoner Wine Co. “Binfold”, California</td>
<td>2018</td>
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ROSE

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<td>Sunseeker, California</td>
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PINOT NOIR

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<tr>
<td>Chateau Souverain, California</td>
<td>2019</td>
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<td>Arrowwood, “Sonoma Estates”, Sonoma County</td>
<td>2016</td>
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<td>Murphy-Goode, Alexander Valley</td>
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<td>Kith &amp; Kin by Round Pond, Napa Valley</td>
<td>2018</td>
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<td>Louis Martini, Alexander Valley</td>
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<td>Caymus Winery, Napa Valley</td>
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CABERNET SAUVIGNON

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<tbody>
<tr>
<td>Chateau Souverain, California</td>
<td>2017</td>
<td>1865, Maipo Valley, Chile</td>
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<td>Arrowwood, “Sonoma Estates”, Sonoma County</td>
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<td>Merlot, Kendall Jackson Vintner’s Reserve, Sonoma</td>
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<td>Red Blend, Conundrum, California</td>
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<td>Malbec, Catena Vista Flores Mendoza, Argentina</td>
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<td>Merlot, Matanzas Creek, Sonoma County</td>
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<td>Merlot, Duckhorn, Napa Valley, California</td>
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<td>Tempranillo, Marques de Caceres, Rioja</td>
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<tr>
<td>Red Blend, Les Cadrans, St. Emilion Bordeaux, France</td>
<td>2018</td>
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*Vintage subject to change.

INTERESTING REDS

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CIGARS

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<tbody>
<tr>
<td>Davidoff Anniversary Special R Tubos</td>
<td>Refined, smooth and creamy with notes of dried nuts and cedar 25.50</td>
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<tr>
<td>Davidoff Winston Churchill Toro</td>
<td>Medium body with a refined profile, balance between sweetness, earth and subtle spice 27.50</td>
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<tr>
<td>Davidoff Winston Late Hour Robusto</td>
<td>Well rounded medium-full strength and flavor subtly imparted with the barrel aging of Speyside Scotch 29.50</td>
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<tr>
<td>My Father Le Bijou Toro</td>
<td>2015 Cigar of the Year, this Nicaraguan Puro delivers full strength and balanced, complex flavors 17.50</td>
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<tr>
<td>Oliva Connecticut Toro</td>
<td>Smooth and mild with no pepper or spice at all. Creamy, silky wood tones on the finish 15.50</td>
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</table>

Padron 64 Exclusivo Natural | Smooth medium, clean with great aging, primarily earth, cocoa and coffee with subtle spice notes 17.75 |

Padron 26 #6 Maduro | Starting stronger and mellowing to medium plus with prominent cocoa and dark fruit sweetness 19.50 |

Montecristo White Label Toro | Mild yet flavorful, smooth notes of cedar and dried nuts. A blend worthy of the Montecristo name 15.50 |

Montecristo Classic #2 | A true classic cigar, highlighting Connecticut shade wrapper the smoke is as silky as the appearance 19.50 |