

## COCKTAILS

### Americano (Spirit Free)

ritual aperitif, pink guava, wormwood

### Pink Lady

ichiko shochu, christian drouin calvados  
flor de jamaica, citrus

### Vampiro

lalo tequila, papaya, chile de arbol  
pomegranate molasass, sea salt

### Mojito Royale

havana club blanco, menthe tisane  
mint oil, blanc de blancs

### Cameron's Kick

toasted almond, charred lemon  
fresh lemon

### Brown Derby

buffalo trace, cynar, salted honey  
pomelo

### Remsen Cooler

hayman's old tom gin, umeshu  
yellow plum

### Bamboo

noilly prat, carpano bianco, manzanilla  
sherry, bergamot, lemongrass

### Kangaroo

grey goose, mancino secco, mango skin  
pickled mango

### Diamondback

michter's rye, v.e.p. yellow chartreuse  
pineau des charentes, pineapple brandy

## SPARKLING

Raventós i Blanc  
Blanc de Blancs

Laurent-Perrier,  
La Cuvée Brut

Ferrari  
Brut Rosé

Ruinart,  
Blanc de Blancs

## WHITE WINE

Flowers  
Chardonnay

Craggy Range  
Sauvignon Blanc

Domaine Laroche  
Chablis

Palmier Royal  
Sauvignon Blanc

Zenato  
Pinot Grigio

Roger Neveu  
Sancerre

La Caña  
Albariño

## ROSÉ

Domaine Triennes,  
Rosé

Palmier Royale  
Rosé

## RED WINE

Braincaia 'Tre'  
Tuscan Blend

Luigi Giordano  
Langhe Nebbiolo

Brewer-Clifton  
Pinot Noir

Vincent Girardin  
Bourgogne Rouge

Routestock  
Cabernet Sauvignon

Miner Family, Emily's  
Cabernet Sauvignon

Palmier Royale  
Pinot Noir

Mascot by Harlan  
Cabernet Sauvignon

Catherine & Pierre  
Breton 'La Dilletante'  
Cabernet France



## BEER

Pacifico.....  
Miller Lite .....  
Green Bench Postcard Pils .....  
Cigar City Jai Alai IPA .....  
Guinness Draught.....  
Athletic Brewing Upside Dawn N/A.....

## DRAFTS

Founder's All Day IPA.....  
Radeberger Pilsner .....  
Stella Artois.....  
Victory Golden Monkey .....

## BAR FARE

Vegetable Crudites (GF)

dill & garlic dipping sauce

Fried Artichokes

harissa aioli

Prawns a la Plancha (GF)

black garlic aioli, charred lemon

Tuna Carpaccio (GF)

haricot vert, cherry tomatoes, frisee salad

hard boiled egg

Lobster Salad (GF)

avocado, hearts of palm, baby gem lettuce

canilla orange vinaigrette

Endive Salad (N, GF)

toasted walnuts, pears, blue cheese

black truffle vinaigrette

Fritto Misto

romesco, mint, pinenuts, garlic

Beef Tartare

radish, capers, whole grain mustard

lentil crackers

The Merchant Burger

double smash patties, caramelized onions

gruyere cheese, red wine shallot aioli



851 Gulf Shore Blvd N. Naples, FL 34102

[TheMerchantRoomNaples.com](http://TheMerchantRoomNaples.com)



239.944.7670

Gluten-Free (GF)|Contain Nut (N)|Vegan (V)|Balance by Four Seasons ♻️

Our mindfulness and contribution to sustainability are connected in our efforts to make a difference by sourcing locally and seasonally when available, using only cage-free eggs and sustainably certified fish, and reducing waste while minimizing environmental impact. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness..