

# STIRRED AND SHAKEN

While the origin of the martini is unknown, it dates back to the late 19th century when many variations used gin and vermouth. Today's martinis use premium vodkas, gins and vermouths. Our martinis are stirred and shaken to properly combine the ingredients while limiting dilution.

## 13.5 Ultimate Martini

Belvedere Unfiltered is made with Dankowskie Diamond Rye, but left unfiltered for a distinctive sea air flavor and creamy mouthfeel. It's a whiskey drinker's vodka.

## 13.5 Contemporary Cosmopolitan

Grey Goose shaken with Cointreau, Cranberry Juice and Muddled Limes as a nod to the Cosmopolitan, made popular in the 1990s.

## 11.5 Lemon Drop

The Botanist Gin has flavors of Lavender, Lemon Peel and Herbs. Shaken with Fresh Lemon and garnished with a Basil Leaf.

## 12.5 Botanical Martini

Hendrick's Gin is from Scotland, has notes of Cucumber and Rose and is paired beautifully with the Citrus flavors of Lillet.

# WHISKEY OR RYE

Created in the 1870s, the original Manhattan was made with rye whiskey. Today there are many varieties of whiskeys, from small batch rye to traditional bourbon, with distinct flavors that we carefully pair with unique vermouths and bitters.

## 13.5 Rye Manhattan

Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.

## 13.5 Craft Manhattan

Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.

## 12.5 46 Manhattan

Maker's 46 has a bouquet of Vanilla, Nutmeg and Caramel and is paired with Carpano Antica Sweet Vermouth. Stirred with Angostura Bitters.

## 13.5 Royal Manhattan

Crown Royal Black, a Canadian Whisky made from a blend of Whiskies has a bouquet of Maple and Vanilla. Stirred with Martini Rosso Vermouth and Angostura Bitters.

# TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

## 12.5 Moscow Mule

Ketel One Vodka and Ginger Beer.

## 12.5 Champagne Cobbler

Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.

## 12.5 American Smash

Tito's Handmade Vodka muddled with Lemons, Basil, Strawberries and Sugar.

## 11.5 Knickerbocker

Bacardi Superior Rum, Fresh Lime, Raspberry Purée, Grand Marnier Raspberry Peach.

# WITH WITHOUT SALT

The Margarita, also the Spanish word for daisy, evolved from the classic cocktail by the same name. The Daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the “Sidecar” during Prohibition. Soon after it grew popular in Mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

## 13.5 Elevated Margarita

Avión Silver Tequila comes from the Highlands in Mexico and has a clean bouquet of Citrus, Vanilla, Pineapple and Salt. Shaken with Cointreau.

## 13.5 Third Generation Margarita

Sauza Tres Generaciones Reposado Tequila comes from the Lowlands of Mexico and has a bouquet of White Pepper, Vanilla and Oak. Shaken with Cointreau, Fresh Lime and Agave Nectar.

## 14.5 Añejo on the Rocks

Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Agave Nectar.

## 13.5 Smoky Margarita

Del Maguey Vida Mezcal has a heavy, smoky flavor, akin to a Single Malt Scotch and is shaken with Grand Marnier.

 **HOMEGROWN** Unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best, fresh indigenous ingredients available.

## 12.5 Basil Peach Gimlet

Cîroc Peach Vodka, Fresh Lime, Simple Syrup, Basil Leaf and Peach Bitters.

## 11.5 Key Lime Collins

Cruzan Key Lime Rum, Fresh Lemon and Lemon-Lime Soda and a Whole Half Lime.

## 11.5 Peach Palmer

Deep Eddy Sweet Tea Vodka, Fresh Lemon, Peach Purée and Iced Tea.

## 12.5 White Whiskey Berry Sour

Jacob’s Ghost White Whiskey, Fresh Lemon, Sugar and Strawberry Purée.

# WHAT’S BREWING

## 6 AMERICAN

Budweiser / Bud Light  
Michelob ULTRA / Miller Lite

## 7 PREMIUM

Stella Artois / Sam Adams Boston Lager  
Corona Extra / Guinness  
Heineken / Amstel Light  
St. Pauli Girl - na

## 7.5 REGIONAL

Cigar City Brewing Jai Alai, India Pale Ale  
Two Henry's Gilded Lager

# WINES BY THE GLASS

The wines by the glass are in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste and progressing to wines that are drier and stronger in taste.

## SPARKLING WINES

9.25

**Maschio, Prosecco, Brut DOC**  
Treviso, Veneto, Italy 187ml

12.5

**Le Grande Courtâge, Blanc de Blancs, Brut, "Grande Cuvée"**  
France 187ml

13.5

**Chandon, Rosé**  
California 187ml

6 oz pour 9 oz pour

12.5

16.75

## WHITE WINES

**Santa Cristina, Pinot Grigio**  
Venezia, Italy

10.5

14

**Kris, Pinot Grigio, "Artist Cuvee"**  
delle Venezie, Italy

11.5

15.25

**Joel Gott, Sauvignon Blanc**  
California

13.25

17.75

**Whitehaven, Sauvignon Blanc**  
Marlborough, New Zealand

12.5

16.75

**Hidden Crush, Chardonnay**  
Central Coast, California

11.5

15.25

**Kendall-Jackson, Chardonnay, "Vintner's Reserve"**  
California

6 oz pour 9 oz pour

13.25

17.75

## RED WINES

**Elouan, Pinot Noir**  
Oregon

11.5

15.25

**Hahn, Pinot Noir, "Nicky Hahn"**  
California

11.5

15.25

**Charles Smith Wines, Merlot "The Velvet Devil"**  
Columbia Valley, Washington

12.5

16.75

**Genesis by Hogue, Meritage**  
Columbia Valley, Washington

10.5

14

**Terrazas Alto del Plata, Malbec**  
Mendoza, Argentina

11.5

15.25

**Raymond, Cabernet Sauvignon, "R. Collection, Lot No. 3"**  
Napa Valley, California

11.5

15.25

**Louis M. Martini, Cabernet Sauvignon**  
California

# SMALL BITES

- 10 **Sweet & Spicy Chicken Wings**  
Winter Park Dairy blue cheese dip
- 13 **Nachos**  
Grilled steak or chicken / queso fresco / lime cream
- 13 **Tacos**  
Local fish or steak / baja slaw / cilantro cream  
cojita sauce
- 6 **Edamame**  
Sea salt
- 10 **Spinach and Artichoke Dip**  
Warm French bread
- 15 **All- American Cheeseburger**  
House blend Angus beef patty / caramelized onions  
smoked cheddar / cherrywood smoked bacon  
toasted sesame bun
- 13 **Grilled Cheese Melt**  
Brie / cheddar / taleggio / cherrywood smoked bacon  
tomato jam / toasted brioche
- 16 **Crispy Gulf Shrimp Po' Boy**  
Iceberg / tomato / cajun remoulade

## Consumer Advisory:

Consuming raw or undercooked beef, eggs, fish, lamb, pork, poultry or shellfish may cause a risk of a Food Borne Illness especially if you have certain medical conditions.

# DESSERT DRINKS

- 13.5 **Dirty Monkey Martini**  
Kahlua, Creme of Banana, Myers's float
- 12.5 **French Kiss**  
Double Espresso Vodka, Godiva White Chocolate, Godiva Chocolate, splash of cream
- 12.5 **White Chocolate Raspberry**  
Svedka Vanilla, Godiva White Chocolate, Chambord
- 13.5 **Carrot Cake Martini**  
Svedka Vanilla, Tuaca, Hot Dam Liqueur
- 13.5 **Nuts & Berries Martini**  
Frangelico, Chambord, Cream
- 12.5 **Mochaccino**  
Van Gogh Double Espresso Vodka, Dolce Coffee Liqueur, Dark Creme de Cocoa, Cream
- 12.5 **Bellini Martini**  
Russian Standard Platinum Vodka, Dekuyper Peachtree, Champagne
- 12.5 **Candied Apple**  
Ketel One Vodka, Dekuyper Buttershots, Dekuyper Apple Pucker

# SMOKES

- 8 **Macanudo Cafe Court**  
Dominican Republic  
A mellow smoke with subtle notes of cedar and pepper with a silky finish
- 40 **Davidoff Anniversario No 3**  
Dominican Republic  
Shade grown Connecticut wrapper that is rolled into a lush and creamy smoke
- 20 **Monte Cristo Tubo**  
Dominican Republic  
Connecticut wrapper with some pepper and mild sweet notes
- 12 **Arturo Fuente Short Story**  
Dominican Republic  
Hand rolled with a Cameroon wrapper that boasts aromatics and silkiness
- 16 **Romeo y Julieta Rothchild**  
Dominican Republic  
Sumatra wrapper with Brazilian and Dominican fillers to give a smooth balanced smoke
- 21 **Rocky Patel 15th Anniversary**  
Nicaragua  
Ecuadorian Habano wrapped cigar lingers with rich spice, cocoa, and has a sweet complex finish
- 28 **Cohiba Toro**  
Dominican Republic  
Cameroon wrapped hand rolled into rich tasting perfectly balanced and creamy smooth smoke
- 21 **Arturo Fuente King**  
Dominican Republic  
A rosado sun grown wrapper with blended cedar flavors
- 17 **Gurkha Ghost**  
Dominican Republic  
A dark silky Brazilian wrapper with hints of sweet cocoa and cinnamon
- 15 **Maker's Mark 538**  
Dominican Republic  
Hand rolled Sumatra leaf infused with Maker's Mark Bourbon to give a well balanced and aromatic smoke