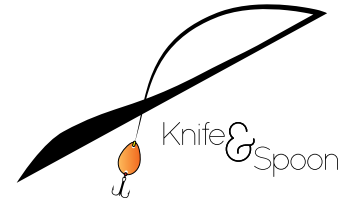


BAR AND LOUNGE MENU**CHAMPAGNE & SPARKLING**

	glass	bottle
Adriano Adami Bosco di Gica Prosecco NV	\$15	\$60
Krug, Brut Grand Cuvée NV	\$60	\$120
Pol Roger Brut Reserve NV	\$30	\$120
Jansz, Premium Rosé NV	\$18	\$72
Dom Perignon Brut 2009	\$100	\$455

WHITE

	glass	bottle
Riesling, Dr. Hermann Ürziger Wurzgarten Kabinett, Mosel, DEU 2019	\$17	\$68
Dry Riesling, Dr. Konstantin Frank, Finger Lakes, NY	\$15	\$60
Sauvignon Blanc, Tohu, Marlborough, NZL 2018	\$14	\$56
Sauvignon Blanc, Foucher-Lebrun Le Mont Blanc, Sancerre, FRA 2018	\$22	\$88
Pinot Bianco, Elena Walch Selezione Südtirol Alto Adige, ITL 2018	\$13	\$52
Semilon, Silkman, Hunter Valley, AU 2017	\$15	\$60
Chenin Blanc, Domaine François Chidaine Le Chenin d'Ailleurs, Limoux, FRA 2017	\$16	\$64
Chardonnay, Olivier Leflaive Bourgogne Blanc Les Setilles, Burgundy, FRA 2018	\$20	\$80
Chardonnay, Flowers, Sonoma Coast, CA 2017	\$25	\$100
Chardonnay, Drewyer-Sonoma, Sonoma, CA 2018	\$14	\$56
Châteauneuf-du-Pape Blanc, Domaine de la Charbonnière, Rhône, FRA 2018	\$28	\$112

RED

	glass	bottle
Pinot Noir, Domaine Philippe Colin, Bourgogne Rouge, Burgundy, FRA 2017	\$24	\$96
Pinot Noir, Ken Wright Cellars, Willamette Valley, OR 2017	\$16	\$64
Chianti Classico, Castellare di Castellina, Tuscany, ITL 2018	\$17	\$68
Listan Negro, Frontón de Oro, Canary Islands, ESP 2018	\$14	\$56
Gamay, Domaine Laforest, Brouilly, Burgundy, FRA 2018	\$14	\$56
Côtes du Rhône, Michel & Stéphane Ogier Le temps est Venu, Rhône, FRA 2017	\$15	\$60
Rioja Reserva, La Rioja Alta Viña Alberdi, Rioja, ESP 2015	\$18	\$72
Malbec, Altocedro Ano Cero La Consulta, Mendoza, ARG	\$14	\$56
Merlot, Poliziano In Violas, Cortona, ITL 2016	\$18	\$72
Barolo, Giovanni Rosso, Piedmonte, ITL 2015	\$28	\$112
Cabernet Blend, Chateau Picque Caillou, Pessac-Leognan, Bordeaux, FRA	\$23	\$92
Cabernet Sauvignon, Yalumba Sanctum, Coonawarra, AU 2017	\$16	\$64
Red Blend, Powers Winery Champoux Vineyard Reserve, Columbia Valley, WA 2016	\$17	\$68
Cabernet Sauvignon, Faust, Napa Valley, CA	\$30	\$120

ROSÉ

	glass	bottle
Château Gassier, Côtes de Provence Esprit Gassier Rosé, Provence, FRA 2019	\$15	\$60

SAKE

	glass	bottle
Konteki, Tears of Dawn, Daiginjo Sake	\$15	\$60
Kiminoi, Emperor's Well, Yamahai Junmai Sake	\$18	\$72
Ten To Chi, Heaven & Earth, Junmai Daiginjo	\$20	\$80

BAR AND LOUNGE MENU



SIGNATURE COCKTAILS

BOTANICAL SPRITZ \$20

ketel one vodka, st. germaine, mint, cucumber

LAELIA PALOMA \$21

codigo rosa tequila, giffard pamplemousse, grapefruit soda

C'S THE DAY \$18

grey goose vodka, passion fruit, vanilla, sparkling wine

COFFEE IS FOR CLOSERS \$16

EG vodka, st. george nola coffee liqueur, espresso concentrate

YES WHEY \$17

pineapple whip washed st. benevolence clarin rum, lime

JIMMY SEARS \$18

monkey shoulder scotch, aperol, seared orange cordial

SEARED CITRUS OLD FASHIONED \$21

ritz-carlton barrel-select 1792 bourbon, seared orange cordial

MAÎTRE'D MANHATTAN \$23

tallow washed smooth ambler whiskey, dry vermouth, sherry vermouth, house truffle bitters

BEER

Draft Beer

Ivanhoe Park Toboggan Blonde Ale \$9.5

Suncreek Brewery Sun Squishy IPA \$9.5

Craft Beer

Wicked Weed Bombadile Sour \$15

Tomoka Oceanside White IPA \$8

Hidden Springs Pale Ale \$9.5

Sailfish Lager \$9.5

CHILLED

CANAVERAL SHRIMP COCKTAIL* \$21

meyer lemon cocktail sauce

CHILLED KING CRAB* \$28

thousand island

HAMACHI CRUDO* \$24

hass avocado, florida pink grapefruit, sriracha, baby cilantro

NOSH

AVOCADO FRIES \$18

chipotle aioli

BEEF TARTARE OUR WAY* \$26

puffed tendon

CRISPY ONION RINGS \$16

FRITES \$14

espelette parmesan herbs

GREENS

KNIFE WEDGE \$16

dill ranch, blue cheese, kurobuta bacon

CLASSIC CAESAR \$16

baby romaine, parmesan, white anchovies, croutons

NOURISH

GOAT CHEESE MEZZALUNA* \$27

orange essence, fennel pollen

PAPPARDELLE BOLOGNESE* \$31

pancetta, parmesan, beef, veal, lamb, tomato

KING CRAB "SCAMPI"* \$36

parsley, garlic froth

ASIAN CHILI LOBSTER* \$38

butter poached, white soy, siracha

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Parties of 6 or more will be subject to 20% gratuity.