# mainstays A COLLECTION OF STORYTELLING

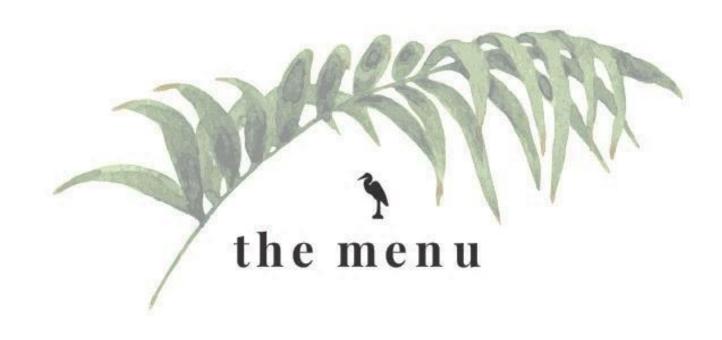


### Tales of Mermaids

17

The tales of mermaids luring in sailors with their entrancing songs and beauty may be myths... but are derived from truth. Christopher Columbus set sail in 1492, and had a mermaid encounter of his own. This turned out to be the first documented encounter of Manatees in North America. Today the Mermaids are still celebrated, and their legacy lives alongside our Manatees at Weeki Wachee Springs State Park. This Florida attraction has been keeping the Mermaid legend and providing a safe haven for Manatees since 1947.

Cathead Honeysuckle Vodka, Crème de Violet, Luxardo Cherry Liqueur, Fresh lemon, topped with Prosecco, and with a Glimmer Sugar Rim



# classics 3

### OUR EXPRESSIONS OF THE TIMELESS

Lobby Mule 17

EG Vodka, Ginger Beer, Lime

### Grande Old Fashioned 23

Knob Creek Small Batch, Orange Bitters, Local Orange Blossom Honey

# Crystal Cosmo 16

EG Rosemary and Lavender Vodka, Combier, White Cranberry Juice, Lime

### **Grande Lakes Gin and Tonic** 17

Old St. Petersburg Gin, Jack Rudy Tonic,

Dehydrated Orange



# The Real McCoy

18

The rum runner of the Prohibition Era. Bill McCoy was so successful at smuggling rum into the country, the US Coast Guard had to draw new sanction lines defining international waters. Never one to cut his rum, his stuff was known to be the highest quality, purest rum you can find; The Real McCoy.

The Real McCoy 3 year Rum, Giffard Banana de Bresil, Xocolatl Mole Bitters, Cocoa Extract



# A Tribute to

# A ROTATIONAL COCKTAIL LIST

### Singer Slinger

**17** 

Welcome back Mr. Singer. As a valued guest and friend, we would like to dedicate this Rum cocktail to you. Thanks for all the inspiration and conversation.

Brinley Mango Rum, Lime, Mango Juice, Ginger Beer

### **Seasonal Inspiration**

Creative approach to enjoy exceptional skills from our Bar Team. Seasonal special cocktail.

### **MOCKTAILS**

8

### **Warm Winters**

Blood Orange, Ginger, Lime, Soda

### **Assortment of Soft Drinks**

Sparkling Water sm 6 lg 10

Still Water sm 6 lg 10

# Florida Punch

**17** 

Real McCoy Rum, Banana Liquor,

Mango and Pineapple Juice,

Luxury Cherry Juice

# Earl Grey Martini 18

EG Earl Grey and Sage Vodka, Earl Grey Tea, Agave Nectar

# Sunshine Margarita 17

Avion Reposado, Combier,
Lime and Passion Fruit Juice



# wine selections

#### WHITE

Pinot Grigio, La Vis, Trento, IT	15 / 21 / 56
Riesling, Dr. Loosen, "Blue Slate", Mosel, GR	17/23/61
White Burgundy, Pouilly-Vinzelles, Burgundy, FR	20 / 29 / 86
Chardonnay, Matanzas Creek, Sonoma, CA	21 / 29 / 76
Sauvignon Blanc, Nautilus, New Zealand	18/26/66
Sauvignon Blanc, Pouilly Fumé, Loire, FR	22/32/91
Rose, Miraval, Provence, FR	18/26/70
Moscato, Scrapona, Piedmont, IT	11/18/44
Sauvignon Blank, Merry Edwards, Russian River, Ca	A 120

### RED

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Merlot, Boomtown, Walla Walla, WA	17 / 25 / 66
Malbec, Decero, Mendoza, ARG	16 / 23 / 56
Pinot Noir, "Vieilles Vignes", Burgundy FR	19 / 28 / 81
Pinot Noir, RoseRock, Willamette, OR	20 / 30 / 90
Cabernet Sauvignon, Noble Tree, Sonoma, CA	18 / 23 / 71
Cabernet Sauvignon, Dusted Valley, Columbia, V	WA 21/29/76
Cabernet Sauvignon, Chappellet, Napa Valley, C	CA 24/35/91
Zinfandel Blend, The Prisoner, Napa Valley, CA	26 / 38 / 110
Pinot Noir, Belle Glos, Santa Maria Valley CA	24 / 35 / 96
Cabernet Sauvignon, Quilt, Napa Valley, CA	19/28/91
Red Blend, Quilt, Napa Valley, CA	21 / 28 / 81

Research Committee Committ

### **SPARKLING**

(6oz) (9oz) Bottle

(6oz) (9oz) Bottle

N N N L	Glass / Bottle
Zardetto Private Cuvee, Prosecco Blend, Itlay	15 / 65
Moët & Chandon, Brut, "Impérial"	25 / 150
Moët & Chandon, Brut Rosé, "Impérial"	30 / 175
Veuve Clicquot, Brut, "Yellow Label"	35 / 170
Dom Perignon, Brut, FR	455



A story lies behind every person, every place, and every creation. The ground you stand on is rooted in the experiences that came before you, and those experiences define the menu you see here. The Sunshine State has long been regarded as The Happiest Place on Earth, with its seaside ventures, subtropical landscape, and sun-filled days. In the early years of the 20<sup>th</sup> century, Florida was booming. We find inspiration in the classics, the cocktails that have lasted through the decades of trends and changing palettes, and we break them down and build them up our way, to bring something new to you. We source local regional ingredients to highlight what this state has to offer, but we won't shy away from the global specialties, either. We hope you explore this menu, and find your story in what we create. Cheers!

"A bottle of wine was good company" -ernest hemingway



# beer selections

DRAFT 12 oz 9.5

### Florida Special Lager

Coppertail Brewery Florida ABV 3.8%

### White Marlin

Witbier Sailfish Brewery Florida ABV 5%

### Luminescence

Hazy India Pale Ale "Florida Avenue" Brewery Florida ABV 7.0%

# BOTTLED/CAN 12 oz

Cloud Chaser, Hefeweizen	9.5		
Crooked Can Brewing, Orlando		Bud Light	8
Big Nose, IPA	9.5	Coors Light	8
Swamp Head Brewing, Gainesvill		Yuengling	8
		Michelob Ultra	8
<b>Surplus,</b> APA Grande Lakes, Orlandoo	9.5	Corona Extra	9
Grande Banes, Grandes		Stella Artois	9
Rekorderlig,	9	Guiness	9
Wild Berries Cider Vimmerby, Sw	veden		

# COLD

Charcuterie & Cheese Board Honeycomb, Candied Pecans, Seasonal Jam, Country Bread	30			
Carolina Shrimp Cocktail * Meyer Lemon Cocktail Sauce	21	CRAFTED		
Selection of Oyster, Half Dozen* Seasonal Mignonette	21	<b>Crab Croquettes</b> Spicy Aioli	18	
Chilled Maine Lobster * Thousand Island	38	Tuna Tacos* White Soy Marinated Tuna Tartare, Pickled Mango, Radish, Crispy Wonton, Togarashi Crema, Ci	18 lantro	
		Chicken Wings Choice of Classic Buffalo,	20	
GATHERED & DRESSED		Orange Togarashi, Salt & Vinegar Dr Pickled Celery, Bleu Cheese or Ranch	•	
Classic Caesar Buttered Croutons, Parmesan, White Anchov	17 /y	<b>Frites</b> Espelette Parmesan Herbs,	14	
House Salad Heirloom Tomato, Cucumber,	18	Beef Tallow Béarnaise		
Candied Pecans, Citrus Segments, Pickled Onions, Caramelized Shallot, Balsamic Vinaigrette		<b>Charred Cauliflower</b> Dry Aged Vinaigrette	16	
Add				

Tuna 22 Shrimp 15 Chicken 12









#### SIGNATURE BURGER

### The Lobby Lounge Burger\* 26

Aged Cheddar, Smoked Bacon, Pickled Onions, Artisan Greens Heirloom Tomato, Sriracha Aioli, House Made Brioche Bun

### HANDHELD

American Lobster Roll\*

Lemon Herb Aioli, Celery,

House Made Brioche Bun

### FLATBREAD

Margherita 18 Melted Tomato, Smoked Mozzarella, Parmigiana-Reggiano, Basil

### Mediterranean

Harissa Tomato Sauce, Lamb Merguez Sausage, Olives, Preserved Lemon, Marinated Feta

GF indicates the menu items that are gluten free.

All parties of 6 or more are subject to 20% gratuity.

18

\*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

VODKA	Stoli Red	SUGARCANE
Absolut	Stoli Vanil	Appleton 12 year
Belvedere	Tito's	Bacardi Select
Beluga	Van Gogh Espresso	Bacardi Silver
Cathead Honeysuckle	Van Gogh Chocolate	Blue Chair Bay Coconut
Chopin		Captain Morgan
Enlightened Grains	JUNIPER	Gosling's Black Seal
EG Rosemary & Lavender	Beefeater	Leblon
EG Earl Grey & Sage	Bombay Sapphire	Mount Gay
Grey Goose	Hayman's Old Tom	Myers
Grey Goose Le Citron	Hendricks	Naked Turtle
Grey Goose L'Orange	Monkey 47	Plantation 3 Star
Ketel One	Nolets	Ron Zacapa
Purity	Old St. Pete	Smith & Cross
Russian Standard	Plymouth	The Real McCoy 3 year
Skyy	Sipsmith	Wicked Dolphin Spiced
St. George Green Chile	St. Augustine New World	Zaya
St. George Citrus	Tanqueray	
Stoli Elit	Tanqueray No. Ten	
Stoli Rasberri		

AGAVE	AMERICAN WHISKEY	JAPANESE WHISKY
Avion Reposado	Angel's Envy	Hibiki Harmony
Casamigos Blanco	Basil Hayden's	CANADIAN WHISKY
Casa Noble Reposado	Booker's	Crown Royal
Casa Noble Joven	Buffalo Trace	Crown Royal Reserve
Casa Noble Extra Anejo	Bulleit	Crown Royal XR
Codigo Blanco	Colonel E.H Taylor	IRISH WHISKEY
Codigo Reposado	Eagle Rare	Jameson
Codigo Anejo	Highwest American Prairie	Jameson Black Barrel
Corzo	Four Roses	Jameson 18 Y.O.
Don Julio Blanco	Gentlemen Jack	Redbreast
Don Julio Anejo	Jim Beam	SCOTCH WHISKY
Don Julio 1942	Knob Creek	Speyside
Maestro Dobel	Makers Mark	Balvenie 12yr 15yr
Patron Silver	Makers Mark 46	Glenfiddich 12yr 15yr 18yr
Patron Reposado	Jack Daniels	Glenlivet 12yr 18yr
Patron Anejo	Woodford Reserve	Macallan 12yr 15yr 18yr 25yr
Gran Patron Platinum	RYE WHISKEY	Talisker
Sauza Blue	Bulleit Rye	
Tres Generaciones Plata	Michters Rye	
Tres Generaciones Reposado	Sazarac 6 year	

Highland	COGNAC	Chartreuse, Green	
Dalmore 12 yr	Courvoisier VS VSOP XO	Chartreuse, Yellow	
Dalwhinnie 15 yr	Grand Marnier 1880	Domaine de Canton	
Glemorangie 12 yr 18 yr	Grand Marnier 100	Dom Benedictine	
Highland Park Dark Origins	Hennessy VSOP Privilege	Drambuie	
Oban 14yr	Hennessy XO	Frangelico	
T.1	Remy Martin VSOP XO	Jagermeister	
Islay	Remy Martin Louis XIII	Limoncello	
Lagavulin 16yr	(0.5oz, 1oz, 2oz)	Sambuca, Black	
Laphroig 10yr		Sambuca, White	
	CORDIAL	Southern Comfort	
Lowlands	Aperol	St. George Absinthe	
Glenkinchie	B&B	St. Germain	
Blended	Campari	Tia Maria	
Chivas Regal	Carpano Antica Formula	Tuaca	
Dewars White Label	Chambord	DOD#	
Johnnie Walker Black	China China Amer	PORT	
Johnnie Walker Gold	Cointreau	Taylor Fladgate, lbv port	
Johnnie Walker Blue	Cynar	Graham's 20yr tawny port	
Monkey Shoulder		Warre's Otima 10yr tawny port	



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