

HANDCRAFTED SPECIALTY COCKTAILS

22

Please allow a few extra moments when ordering these expertly handcrafted cocktails as they require additional steps in preparation.

The Best Address

Buffalo Trace Bourbon, Cointreau, Averna, Cocchi Americano Aperitif Wine, Angostura Bitters, House Made Simple Syrup

Ferdinand Rose

Fine hand selected Reposado, Domaine de Canton Ginger Liqueur, Strawberries, Lime Juice, a dash of Agave Syrup

The Green Bison

Zubrowka Lemon Grass Vodka, Lemon Grass Simple Syrup, Lemon Juice, Dash of Prosecco

Spicy Peach

Belvedere Peach, Lime Juice, Sriracha Sauce, Mint Leaves, Club Soda

Rosemary Blossom

Hendrix Gin, Pomegranate Liqueur, Prosecco, Grapefruit Bitters, Rosemary Syrup, Lemon Juice

Ginger Saketini

Crop Cucumber Vodka, Ginger Liqueur, Sake, Mint, Lime, Wasabi Cucumber,

Boulevardier

Michter's Bourbon, Antica Formula Sweet Vermouth, Campari

Sparkling Margarita, A *Champagne Cocktail*

Patron Silver Tequila, Chandon Brut, Grand Marnier, Lime Juice

SABOR LATINO SPECIALTIES

22

Mojito Whisper

Pilar Blonde Rum, Coconut Rum, Lime Juice, Mint Leaf, Pineapple Juice, Coconut Foam Garnish

Passion Nazca Sour

Pisco Selection, Lime Juice, Passion Fruit, Aji Amarillo, Egg White

Pepino Margarita

Hornitos, Cointreau, Lime Juice, Simple Syrup, cucumber Juice & Jalapeno Peppers

“La Patilla” in the Pineapple

23

A Secret Recipe including Absolut Elyx, Watermelon, Fresh Basil & St Germain Liqueur

SMOKED COCKTAILS

23

Old Fashioned

Michter's Rye, Luxardo Cherry Syrup, Maple Bitters, Black Walnut Bitters, Smoked Hickory Chips, Flamed Orange Twist and Amarena Cherry

MARTINIS

22

Hemingway "Papa's" Daiquiri

Papa's Pilar Blonde, Dark Rum, Luxardo Maraschino, Fresh Lime, Pink Grapefruit Juice

The Lychee

Belvedere Pink Grapefruit Vodka, SoHo Lychee Liqueur, St. Germain Elderflower Liqueur, Pomegranate Juice, Grenadine

The Vesper

Farmer's Gin, Crop Organic Vodka, Cocchi Americano, Lemon Juice

The Corps Reviver #2

Absinthe Rinse, Equal parts Farmer's gin, Cointreau, Cocchi Americano Lemon Juice

The Last Word

Farmer's Gin, Maraschino Cherry Liqueur, Green Chartreuse, Fresh Lime Juice

BLOODY MARY SELECTION

19

Bal Harbour Bloody Sunrise

Absolut ELYX, Bloody Mary Mix, Clamato Juice, Fresh Key Limes

The Red Snapper

Belvedere Vodka, Bloody Mary Mix

Agave Maria

Hornitos Tequila, Bloody Mary Mix, Lemon Juice, Jalapeño

The Capitol Mary

Farmer's Gin, Bloody Mary, Clam Broth Lemon Juice, Old Bay Seasoning and a Single Fantail Shrimp

add \$5

NON-ALCOHOLIC COCKTAILS

13

Green Remedy

Coconut Water, Fresh Lime Juice, Cucumber, Spearmint

Ginger Funky

Ginger Beer, Passion Fruit Purée, Sweet & Sour, Strawberries

SPARKLING

Glass / Bottle

Prosecco, Gioiosa Treviso, Italy, NV	14	60
Taittinger Brut “La Francaise” Reims, France, NV	27	105
Henri Dosnon, Rose Brut Avurey-Lingey, France, NV	30	120

WHITE

Glass / Bottle

Riesling, St. Urbans-Hof Mosel, Germany 2015	14	55
Sancerre, Doudeau Leger Loire Valley, France 2016	16	60
Pinot Grigio, San Giorgio Trentino – Alto Adige, Italy 2016	16	60
Sauvignon Blanc, Cliff Lede Napa Valley, California 2015	17	65
Chardonnay, Gundlach Bundschu Sonoma Coast, California 2016	20	78
Chardonnay, Talbott, “Sleepy Hollow Vineyard” Santa Lucia, California 2013	30	120

ROSÉ

Glass / Bottle

Castel De Maures, “Cuvee Jeannes” Cote de Provence, France 2016	18	70
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RED

Glass / Bottle

Malbec, Trivento, Reserve Lujan de Cuyo, Mendoza, Argentina 2015	19	75
Malbec, La Posta, Fazzio Mendoza, Argentina 2015	15	62
Pinot Noir, Heritage Reserve, De Loach California 2015	16	63
Merlot Frogs Leap Rutherford, Napa Valley, California 2014	22	85
Pinot Noir, Fess Parker Santa Rita Hills, California 2013	25	100
Cabernet Sauvignon, Pine Ridge Napa Valley, California 2014	25	100
Cabernet Bordeaux Blend Papillon St Helena, Napa, California 2014	55	190

BEER SELECTIONS

9

La Fin Du Monde	Stella Artois
Kronenburg 1664	Sapporo
Erdinger	Heineken
Guinness	Pilsner Urquell
Blue Moon	Samuel Adams Lager
Corona Extra	Brooklyn Lager

SCOTCH WHISKY

Macallan Tasting	1 Oz. Ea 12Yr, 18Yr, 25Yr, 30Yr	770
Johnnie Walker Blue Label		55
Chivas Regal 25yrs		69
Royal Salute 38yrs		120
The Macallan 18yrs		80

VODKA

Absolut ELYX		18
Stoli ELITE		20
Beluga Gold		40

TEQUILA

Jose Cuervo 'Reserva la Familia'		39
Casa Dragones		60
Patrón 'Platino'		50
Patrón 'Burdeos'		85

RUM


Zacapa XO		26
Zacapa, Guatemala		
Clément XO		35
Martiniqués, Antilles		
Pyrat 'Cask 1623'		58
Anguilla, Antilles		
Facundo Paraíso		60
San Juan, Puerto Rico		

WHISKEY & RYE

Bulleit		17
Louisville, Kentucky		
Michter's 25yr Kentucky Straight		169
Bardstown, Kentucky		
Basil Hayden's		17
Clermont, Kentucky		

COGNAC

Remy Martin XO		49
Camus Extra		69
'Paradis' Hennessy		129



LOUIS XIII
Remy Martin
GRAND PRIX D'HONNEUR COGNAC

ONE CENTURY IN A BOTTLE

EACH DECANTER TAKES FOUR GENERATIONS OF CELLAR MASTERS
OVER ONE HUNDRED YEARS TO CRAFT.

A FIREWORKS OF AROMAS, FLORAL, SPICE, FRUIT, WOOD AND
NUT DIMENSIONS, LOUIS XIII HAS UNPARALLELED COMPLEXITY
AND AN EXTREMELY LONG FINISH OF UP TO ONE HOUR

ONE HALF OUNCE 90.00

COLD

Tuna Tataki	22
Big Eye Tuna, Sriracha, Scallions	
Ceviche	26
Chefs Special Ceviche Sauce, Lobster, Shrimp, Scallop	
Big Eye Tuna Tartar	25
Big Eye Tuna, Avocado, Wonton Chips	
Hamachi with Jalapeño	22
Hamachi, Jalapeño, Sriracha	
Vegetarian Salad Spring Roll	14
Sashimi Salad	30
Baby Arugula, Wakame, Big Eye Tuna, King Salmon, Japanese Yellowtail	
Grilled Shrimp Salad	21
Arugula, Petit Greens, Sesame Ginger, Wakami	

SPECIALTY ROLLS

CHOOSE WHITE RICE, BROWN RICE OR SOY PAPER

Hamachi Roll	22
Hamachi inside, Truffle Oil, Maldon Salt	
Lobster	22
Maine Lobster, Avocado, Eel Sauce, Spicy Mayo	
Shrimp Tempura	20
Shrimp, Avocado, Sweet Chili Sauce	
Jules Roll	22
Alaskan King Crab, Cucumber, Spicy Mayo, Soy Paper	
Spicy Tuna	22
Big Eye Tuna, Spicy Mayo, Tempura Flakes, Scallions	
Baked Salmon	22
King Salmon, Spicy Salmon Inside	
Rainbow	22
Alaskan King Crab, Big Eye Tuna, King Salmon, Hamachi, Avocado	
Eel Dynamite	22
California Roll Topped With BBQ Eel, Avocado	
Weightless	20
Scottish Salmon, Alaskan King Crab, Cucumber, Avocado, Sweet Vinegar Sauce	
Land and Sea Roll	25
Wagyu Beef, Alaskan King Crab, White Truffle Oil, Avocado, Cucumber	
Panko Mushroom Roll	18
Panko, Asparagus, Shiitake Mushroom	
Rock Crab	32
Curry, Garlic, Alaskan King Crab, Green Soy Paper, Sweet Chili Sauce	
Rock Shrimp	32
Curry, Garlic, Gulf Shrimp, Green Soy Paper, Sweet Chili Sauce	

SASHIMI /NIGIRI 2 PIECES

Hamachi	12
King Salmon	10
Big Eye Tuna	12
Eel	12
Alaskan King Crab	12
Ebi Shrimp	10

SIGNATURE BAR BITES

Truffle Pizza	22
Truffle Paste, Mushroom, Frisee Salad	
Sliders	20
Two Wagyu Angus Beef Slider, Cheese, Aioli, BBQ Spiced Chips Add Foie Gras \$8	
Tuna Tacos	21
Fresh Ahi Tuna Basil, Extra Virgin Olive Oil, Lime, Avocado , Sriracha Mayo	
Lobster Beignet	20
Tempura Lobster, Lemon Tai Chili Sauce	
Cheese & Cured Meat Platter	28
Imported Cheese, Farmed Cured Meat, Sweet Grapes, Mustard , Cornichons	
Mini Crab Cakes	22
Seared Crab Cake with Basil Aioli, Potato Chips	

DESSERTS 16

Tropical Panna Cotta	
Coconut, Guava Coulis, Caramelized Pineapple, Meringue Tuile	
Japanese Yuzu Lemon Tart	
Kiwi and Green Tea Whipped Cream	
Mojito Sorbet	
Passion Fruit, Lime Chips	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.