

BUBBLES

	Glass/Bottle	
Sparkling, Domaine Chandon Brut, California	13	55
Sparkling, Domaine Carneros Brut, California		85
Prosecco, Stellina Di Notte, Veneto, Italy	12	48
Champagne, Piper Heidsieck Brut, France		115
Champagne, Perrier Jouet Grand Brut, France		125
Champagne, Veuve Clicquot Yellow Label Brut, France		150
Champagne, Dom Perignon Prestige Cuvee, France		295
Moscato D'Asti, Ruffino, Italy	9	38
Moscato D'Asti, Elio Perrone "Sourgal", Italy		52

BLANCO

	Glass/Bottle	
Pinot Grigio, Mezza Corona, Italy	11	44
Pinot Grigio, Santa Margherita, Italy		65
Chenin Blanc, KWV, South Africa	10	44
Sauvignon Blanc, Brancott, New Zealand	11	42
Sauvignon Blanc, Sterling, California		48
Sauvignon Blanc, Loveblock, New Zealand		58
Gavi de Gavi, La Meirana "Broglia", Italy	13	52
Riesling, Schloss Vollrads, Germany	12	48
Soave, Suevia Classico, Italy	10	40
Arnies, Ascheri Langhe, Italy	13	52
Chardonnay, Edna Valley, California	11	42
Chardonnay, Landmark Overlook, California	13	52
Chardonnay, Joel Gott "Unoaked", California	15	58
Chardonnay, Stag's Leap "Hand Of Time", California		70
Chardonnay, Cakebread, California		96
Chardonnay, Grgich Hills, California		110

ROSATO

	Glass/Bottle	
Rose, Chateau Montaud, Cote de Provence	12	48



ROSSO

	Glass	Bottle
Pinot Noir, Block Nine, California	12	48
Pinot Noir, Lyric By Etude, California	16	64
Pinot Noir, Noble Vine "667", California		42
Pinot Noir, Domaine Carneros, California		92
Merlot, 14 Hands, Washington	10	40
Merlot, Decoy, California	17	68
Merlot, Mantanzas Creek, California		72
Zinfandel, Rancho Zabaco, California	11	44
Malbec, Trivento Reserve, Argentina	10	40
Shiraz, Tournon "Mathilda", Australia	10	40
Chianti Classico, Banfi, Italy	12	48
Chianti Classico, Castello di Bossi, Italy		60
Rosso Veronese, Zenato Alanera, Italy	12	48
Brunello di Montalcino, Castello Banfi, Italy		155
Barolo, Prunotto, Italy		125
Barbera D'Asti, Villa Remotti, Italy	10	40
Valpolicella Ripasso, Tedeschi, Italy	18	72
Cabernet Sauvignon, Silver Palm, California	13	52
Cabernet Sauvignon, Justin, California	16	64
Cabernet Sauvignon, Sequoia Grove, California		88
Cabernet Sauvignon, Hanna, California		92
Cabernet Sauvignon, Caymus, California		175
Super Tuscan, Lagone "Aia Vecchia", Italy	12	48
Super Tuscan, Antinori "Villa Toscana", Italy		64
Blend, Conundrum, California		62
Blend, Molly Dooker "Two Left Feet", Australia		89
Blend, Purple Angel, Argentina		140

PORTO AND MORE

Port, Sandemans "Founder's Reserve"	9.50
Port, Graham's 10yr	12.25
Port, Graham's Six Grapes	15
Port, Fonseca "Late Bottle Vintage" 2007	8.50
Port, Fonseca "Terra Bella"	8.50
Grappa, Candolini "Bianca"	10
Grappa, Marolo "Moscato"	11
Grappa, Marolo "Milla" Chamomile	12
Grappa, Nonino "Chardonnay"	25
Chinato, Cocchi "Barolo"	13
Vermouth, Cocchi "Americano"	8.50
Vermouth, Carpano Antica	11

Cocktails

Bellini

White Peach or Strawberry Rhubarb

11

Champagne Cocktail

Cointreau, Cognac, Sparkling Wine,
Bittered Sugar Cube

14

Old Fashioned

Highest Rye Whiskey, Averna, Bitters,
Candied Orange, Cinnamon Stick

13

Tom Collins

Tanqueray, Absinthe, Lemon Juice,
Sugared Rosemary

12

Mint Julep

Woodford Reserve, Pineapple, Mint, Maple Syrup

13

Cosmopolitan

Ketel One Citroen, Lime Juice, Cranberry Compote

14

Gimlet

Botanist Gin, House Made Lime Cordial, Thyme

12

Floridita Daiquiri No. 3

Cruzan White Rum, Maraschino Liqueur,
Grapefruit, Lime

13

Martini

**All Martinis served with house made seasonal
pickled relishes**

Vodka Martini

Absolut

12

Belvedere

14

Boyd and Blair Potato

11

Grey Goose

14

Ketel One

14

New Amsterdam

11

Purity

14

Stolichnaya

11

Titos

11

Gin Martini

Blue Coat

12

Bombay Dry

11

Bombay Sapphire

14

Botanist

14

Green Hat

10

Hendricks

16

Junipero 98.6

13

Tanqueray

12

BEER

CRAFT

Abita Purple Haze Raspberry Wheat

Native Lager

Stone IPA

Omission Pale Ale (Gluten Free)

Bluepoint Toasted Lager

Coppertail Night Swim Porter

7.25

DOMESTICS

Bud

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Sam Adams Boston Lager

O'Douls (Non-Alcoholic)

6.50

IMPORTS

Corona

Heineken

Stella Artois

Weihenstephaner Hefeweissbier

7.25

Birra Menabrea Ambrata

8.50

Guinness (14.9 oz Can)

8

CIDER

Rekorderlig Pear Cider (16 oz)

15

DRAFT

Ask your server for current lineup

7.25

WHISKEY, WHISKY

BOURBON

4 Roses Single Barrel
Angel's Envy
Bakers
Basil Hayden
Blanton's Single Barrel
Bookers
Elijah Craig 12 Year
Hudson NY Corn
Hudson Single Malt
Hudson Baby Bourbon
Jefferson's Very Small Batch
Jim Beam
Knob Creek
Michter's Sour Mash
Marker's Mark
Marker's 46
OOLA "Waitsburg"
Reservoir
Tin Cup
Widow Jane
Woodford Reserve
Woodford Reserve Double Oaked

TENNESSE WHISKEY

Gentlemen's Jack
Jack Daniel's Black Label

WHITE WHISKEY

Highest "OMG" White Rye

Make it a manhattan....

AND MORE WHISKEY

RYE WHISKEY

Angel's Envy
Bulleit
Highwest "Rendezvous"
Knob Creek
Masterson's 10 Year
Templeton

CANADIAN WHISKEY

Crown Royal
Fireball
Highwest "Campfire" Blend
Seagrams 7

IRISH WHISKEY

Jameson

SCOTCH

Ardbeg 10 Year
Balvenie 12 Year
Chivas 12 Year
Dewar's White Label
Glenfiddich 12 Year
Glenkinchie 12 Year
Glenlivet 12 Year
Glenlivet 15 Year
Glenmorangie 10 Year
Great King Street "Glasgow Blend"
Johnnie Walker Black Label
Johnnie Walker Blue Label
Lagavulin 16 Year
The Macallan 12 Year
The Macallan 18 Year
Oban 14 Year

THE BITES

Buffalo Wings

Tender All White Chicken Wings tossed in Our House Buffalo Sauce. Served with Celery, Carrots, and Blue Cheese Dressing

6 Wings \$10 12 Wings \$15

Margherita Flat Bread

Mozzarella Cheese, Cherry Tomatoes, and Fresh Basil

\$14

Ruben Turnover

Slow Braised Corned Beef, Sauerkraut, Gruyere Cheese, and Thousand Island Dressing

\$12

Antipasto Board

Marinated Olives, Portobello Mushrooms, Artichokes, Roasted Red Peppers, Thinly Sliced Capicola, Prosciutto, Salami, Aged Provolone, and Pecorino Cheeses

\$16

Artisanal Cheese Plate

Chef's Selection of Cheeses and Fruits, Housemade Fig Jam, and Crackers

\$16

Angus Burger

8 oz Angus Beef Burger, Garlic Aioli, Aged Cheddar, Tomatoes, Baby Greens, Shoestring Potatoes served on a Brioche Bun

\$16

Spicy Black Bean and Quinoa Burger

Mixed Greens, Local Tomatoes, Avocado, Garlic Aioli served on a Brioche Bun

\$16

Grilled Chicken Sandwich

Citrus Marinated Chicken Breast, Leaf Lettuce, Local Tomatoes, Aged Cheddar Cheese, Applewood Bacon, and Sriracha Aioli

\$16

Prices exclusive of Florida State Tax and Gratuity. 18% gratuity will be added to parties of six or more

Please inform us of any health or diet restrictions so we may do our best to accommodate your needs. Consuming raw or uncooked poultry, seafood, shellfish and eggs may increase your risk of food borne illness especially if you have certain medical conditions.