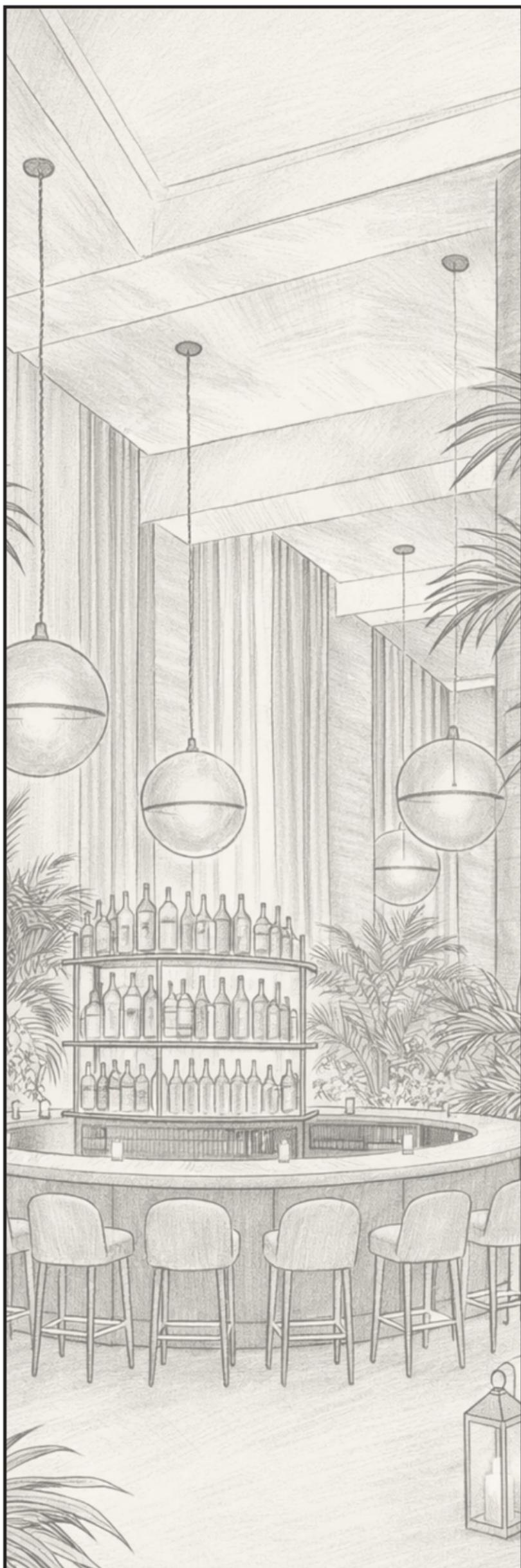


LOBBY BAR



SIGNATURE COCKTAILS

DIRTY NEGRONI	24
quattro olive gin, carpano blanc, fino sherry campari, filthy olive brine	
CLARIFIED CUCUMBER GIMLET	21
cucumber infused hendrick's, simple syrup clarified lime, cucumber bitters	
ROOIBOS SIDE CAR	22
pierre ferrand cognac, mt. gay eclipse vanilla rooibos chai tea, honey syrup lemon, foaming bitters	
TURKISH TEA MANHATTAN	25
mitcher's bourbon, averna, orange bitters turkish tea infused antica formula	
MASTIKA SOUR	20
skins mastika, grey goose, lime honeydew syrup, saline	
KIND OF FAMOUS	22
ilegal joven, milagro reposado, genepy aperol, lime, habanero tincture	
LOBBY BIRD	20
st. teresa 1796, campari, acid adjusted pineapple cordial thyme, coffee, foaming bitters, black pepper tincture	

HOUSE OF OLD FASHIONED

BOURBON OLD FASHIONED	50
angel's envy 10, plantain oleo, walnut bitters, saline	
SCOTCH OLD FASHIONED	40
macallan 12 overproof, pedro ximénez truffle tincture, aromatic bitters, saline	
RUM OLD FASHIONED	28
brugal visionaria, coconut, demerera syrup aromatic bitters, saline	
MEZCAL OLD FASHIONED	28
400 conejos, coffee, mole bitters, agave nectar, saline	
TEQUILA OLD FASHIONED	69
clase azul reposado, nixta, butter, agave nectar mole bitters, spicy tincture, saline	

NON-ALCOHOLIC

SOUMADA FIZZ	18
orgeat, white balsamic, verjus orange blossom, q soda water	
GINJINHA MULE	16
cherry syrup, demerara, star anise, cinnamon cardamom, citric acid, verjus, lime, q ginger beer	

WINES BY THE GLASS

SPARKLING

Bisol Jeio Prosecco Veneto, Italy	18
Telmont, Brut Reserve Champagne, France NV	31
Champagne Duvaux, Brut Rosé Champagne, France	26

WHITE

Comte de la Chevalière, Sancerre Loire Valley, France 2024	24
Domaine Vocoret et Fils, Chardonnay Chablis, France 2023	24
Flowers, Chardonnay Sonoma County, California, United States 2024	24
Jermann, Pinot Grigio Veneto, Italy 2025	18

ROSÉ

A.J. Adam, Spätburgunder Mosel, Germany 2022	18
Clos Cibonne, Tibouren Cotes du Provence, Cru Classe, France 2022	28

RED

Casa E. Di Mirafiore, Barolo Piedmont, Italy 2021	28
Francois Labet, Pinot Noir Burgundy, France 2023	23
Domaine Lucien Boillot et Fils, Pinot Noir Gevrey-Chambertin, Burgundy, France 2021	60
Madame de Beaucaillou Haut-Medoc, Bordeaux, France 2022	28
Vineyard 29 "Cru" Cabernet Sauvignon Napa Valley, California 2022	32

BEER

Cigar City, Jai Alai, IPA	8
Luminescence Double Dry-Hopped Tropical, Hazy IPA	8
EDITION by Magnanimous Brewing, Helles Lager	10
Stella Artois, Pilsner	8
Heineken 0.0, Non-Alcoholic Lager	8

TEQUILA

Avion 44
Casamigos, Blanco
Casamigos, Reposado
Clase Azul, Plata
Clase Azul, Reposado
Clase Azul, Gold
Clase Azul, Añejo
Clase Azul, Ultra
Don Fulano, Blanco
Don Fulano, Reposado
Don Fulano, Añejo
Don Julio, Blanco
Don Julio, Extra Añejo 1942
Don Julio, Reposado
Lalo, Blanco
Milagro, Blanco
Milagro, Reposado
Mijenta Blanco
Mijenta Reposado
Patron, Silver
Patron, Añejo
Patron El Alto

MEZCAL

Clase Azul, Durango
Del Maguey, Vida
Contraluz
Madre Ancestral
Illegal Joven
Illegal Reposado

VODKA

Altamura
Belvedere
Chopin
Grey Goose
Grey Goose Altius
Grey Goose Citron
Ketel One
Tito's Handmade
Truman

GIN

Bombay Dry

Bombay Sapphire

Hendrick's

Monkey 47

The Botanist

Tanqueray 10

No. 3

RUM

Bacardi Superior Silver

Brugal Visionaria

Diplomatico Reserva

Mount Gay Eclipse

Santa Teresa 1796

Zacapa 23

BRANDY

Barsol Pisco

Hennessy, VS

Remy Martin, Cognac, 1738

Remy Martin, XO

Pierre Ferrand

VERMOUTH

Carpano Antica Formula Sweet Vermouth

Martini & Rossi Extra Dry

Martini & Rossi Bianco

LIQUEUR

Amaro Nonino

Aperol

Averna

Benedictine DOM

Campari

Cointreau

Fernet Branca

Grand Marnier, Cordon Rouge

Grand Marnier, Cuvee de Centenaire

Lillet Blanc

Luxardo, Maraschino

Montenegro

St. Germain Elderflower

Green Chartreuse

Yellow Chartreuse

WHISKEY

Angel's Envy, Bourbon
Angel's Envy, Rye
Basil Hayden, Bourbon
Buffalo Trace, Bourbon
Bulleit, Bourbon
Bulleit, Rye
Blanton's Single Barrel
E.H Taylor Single Barrel, Bourbon
Maker's Mark, Bourbon
Michter's US-1, Bourbon
Michter's Rye
Woodford Reserve, Bourbon
Jack Daniels, Tennessee
Crown Royal, Canadian
Knob Creek, Rye
Whistlepig, 10yr, Rye
Jameson, Irish
Suntory Toki, Japanese

SCOTCH WHISKY

BLENDED

Johnnie Walker, Black
Johnnie Walker, Blue
Monkey Shoulder

SINGLE MALT

Balvenie, 12yr
Balvenie, 14yr, Caribbean Cask
Balvenie 21 yr
Glenfiddich, 12yr
Glenfiddich 15 yr
Glenfiddich 18 yr
Glenfiddich, 21yr
Glenmorangie 10 yr
Macallan Rare Cask
Macallan 30 yr
Macallan 12yr
Macallan 15yr
Macallan 18yr

LIGHT BITES

GUACAMOLE & TOASTED SUNFLOWER SEEDS	17
charred tomato salsa & warm tortilla chips	
CONFIT GARLIC HUMMUS & FETA	19
housemade pita, crudités & marinated olives	
GULF SHRIMP COCKTAIL	24
aleppo pepper, lemon, horseradish	
EDITION FRENCH FRIES	16
black truffle aioli	

SANDWICHES

CUBAN PORCHETTA PANINI	25
iberico ham, gouda, housemade pickles, mustard aioli	
PRIME BEEF BURGER	26
bacon & onion jam, confit tomatoes, toma cheese, aioli	

PINSA

Roman-style flatbread with a light, airy, and crsipy texture.

HEIRLOOM TOMATO & BURRATA	15
san marzano tomato sauce, basil	
MORTADELLA & PISTACHIO	21
whipped lemon ricotta cream, pistachio gremolata mozzarella cheese, fresh arugula & basil	

SWEETS

KEY LIME PIE	14
raspberry coulis, toasted meringue	
DARK CHOCOLATE GANACHE CAKE	15
fresh berries, whipped vanilla cream	

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

An automatic gratuity of 20% will be added to all parties of 6 or more but can be adjusted at your discretion. Please note, we are a cashless venue.