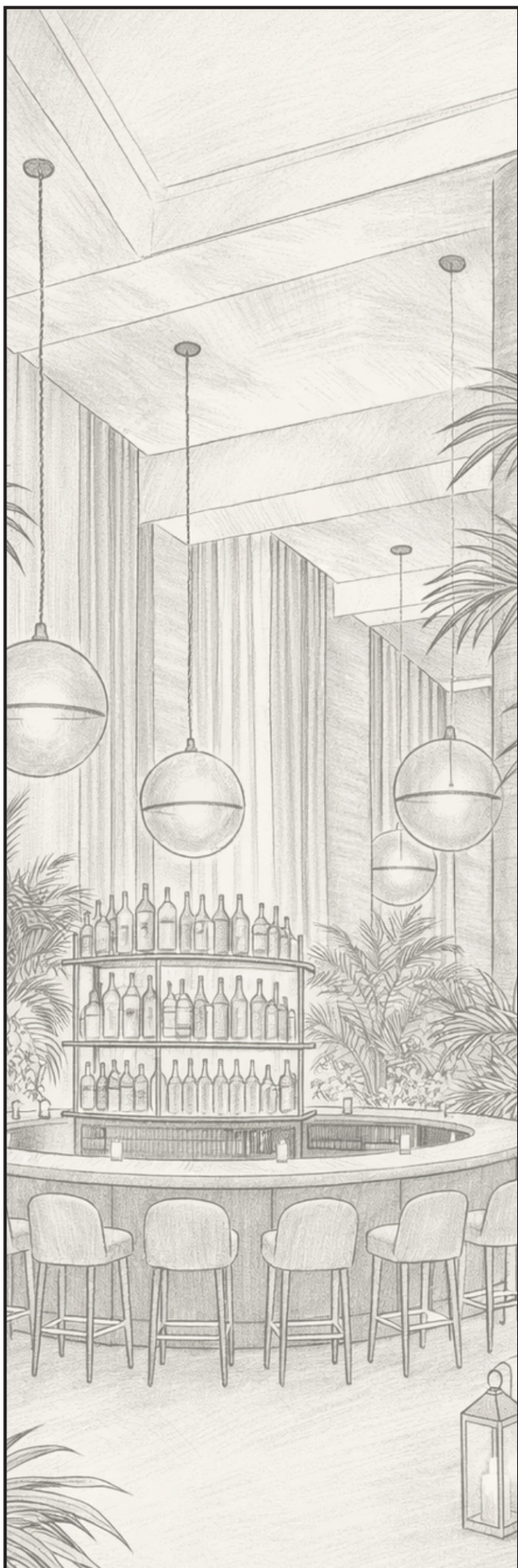


LOBBY BAR



## 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
martell vs cognac, mt. gay eclipse vanilla rooibos chai tea, honey syrup lemon, foaming bitters	
TURKISH TEA MANHATTAN	25
michter'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	30
siete misterios doba-yej, coffee, mole bitters agave nectar, saline	
TEQUILA OLD FASHIONED	69
butter washed clase azul reposado, nixta, agave nectar mole bitters, spicy tincture, saline	

## LOW-ABV

GENEPEY HIGHBALL	18
genepy, soda water	
MONTENEGRO & TONIC	19
montenegro amaro, orange bitters, tonic water	

## 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	

All juices are freshly pressed.

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.

## WINES BY THE GLASS

### SPARKLING

Bisol Jeio Prosecco Veneto, Italy	18
Telmont, Brut Reserve Champagne, France NV	31
Champagne Duvaux, Brut Rosè Champagne, France	26
GH Mumm Grand Cordon, Rosè Champagne, France NV	20

### 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
Frédéric Magnien, Pinot Noir Bourgogne, France 2022	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

## WINES BY THE BOTTLE

### SPARKLING

Perrier Jouet Belle Epoque, Brut Champagne, France NV	550
--	-----

### 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

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  
Siete Misterios Doba-Yej  
Madre Ancestral  
Ilegal Joven  
Ilegal Reposado

## VODKA

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

## GIN

Bombay Sapphire  
Another Hendrick's  
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  
Martell VS

## 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  
Sambuca

## 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 12yr  
Macallan 15yr  
Macallan 18yr  
Macallan 30 yr

## 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
bergamot gel, 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.