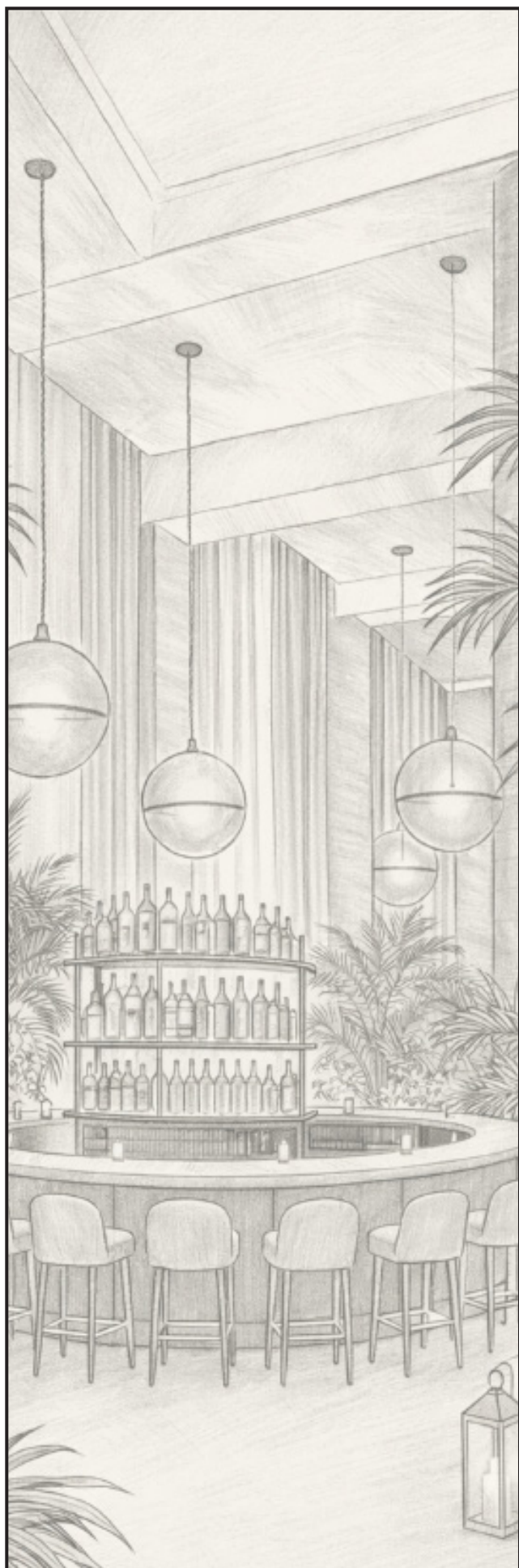


LOBBY BAR



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
illegal 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
genepey, 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	

WINES BY THE GLASS

SPARKLING

Bisol Jeio Prosecco Veneto, Italy	18
Telmont, Brut Reserve Champagne, France NV	31
Champagne Devaux, Brut Rosé Champagne, France	26
GH Mumm Grand Cordon, Rosé 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
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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
Illegal Joven
Illegal 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, 10 yr, Rye
Jameson, Irish
Suntory Toki, Japanese

SCOTCH WHISKY

BLENDED

Johnnie Walker, Black
Johnnie Walker, Blue
Monkey Shoulder

SINGLE MALT

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

LIGHT BITES

YELLOWFIN TUNA CRUDO [F] [SE] passion fruit leche de tigre, charred avocado finger lime, cucumber, taro chips	22
KEY WEST SHRIMP POPCORN [E] [G] [S] [SE] [SF] EDITION stowaway lager tempura, house spicy mayo charred lime & cured cucumbers	22
EDITION FRENCH FRIES [D] [E] grated parmesan, dry chimichurri, black truffle aioli	14

SANDWICHES

MINI CUBAN SANDWICH [D] [E] [G] house-made roasted pork, ham, smoked gouda dijonnaise, pickles	20
CRISPY CHICKEN SANDWICH [D] [G] [S] buttermilk brined chicken, fermented chili sauce pickles, sweet & savory cabbage	20
AMERICAN WAGYU BURGER [D] [E] [G] bourbon bacon & chipotle onion jam, sharp cheddar piquillo remoulade, pickles, house-made potato bun	24
POACHED LOBSTER ROLL [D] [E] [G] [P] [SE] [SF] fresno chili & lobster butter, herb salad citrus vinaigrette, macha mayo	26

SWEETS

KEY LIME PIE [D] [E] bergamot gel, toasted meringue	14
DARK CHOCOLATE GANACHE CAKE [D] [E] [G] [S] fresh berries, whipped vanilla cream	15

ALLERGENS

D - DAIRY | E - EGG | F - FISH | G - GLUTEN
P - PEANUTS | S - SOY | SE - SESAME
SF - SHELLFISH | TN - TREE NUTS

Gluten Free bread available upon request.

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.

OPERATION CHARGES: For parties of 6 or more guests, a 20% Staff Service Charge will be added to your check. This is distributed entirely to the employee(s) providing the service. All prices and Staff Service Charges are subject to applicable taxes. Please note, we are a cashless venue.