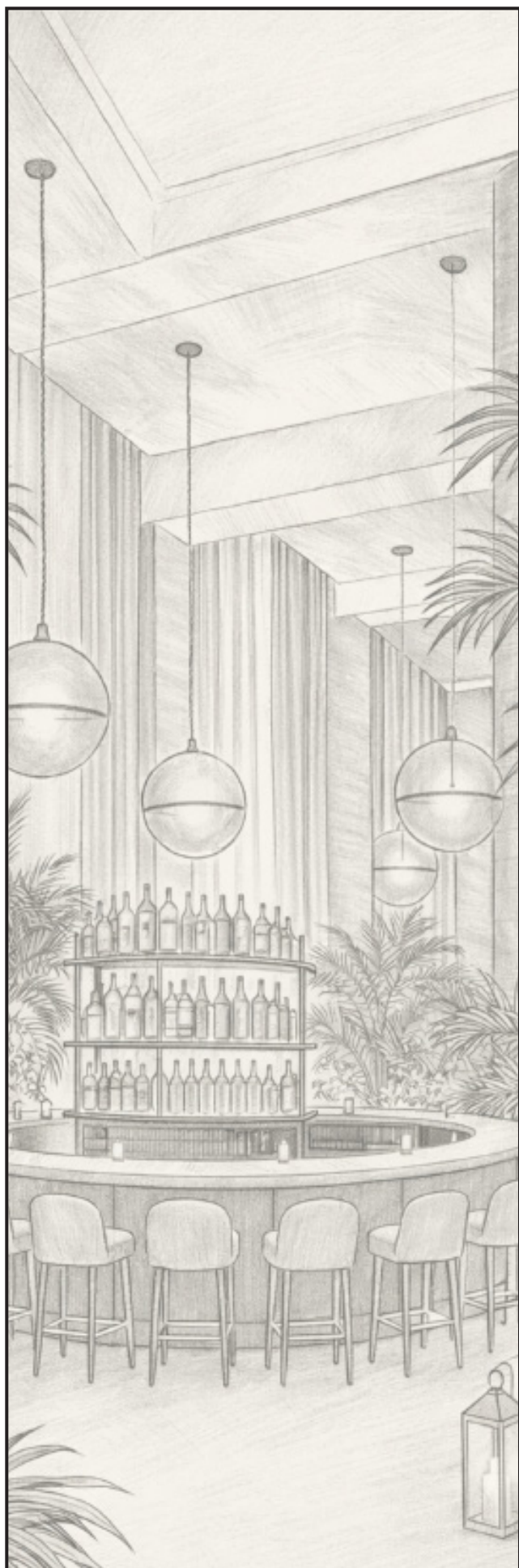


LOBBY BAR



## SIGNATURE COCKTAILS

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

## RESERVE OLD FASHIONED

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| EDITION OLD FASHIONED                                                                          | 25 |
| maker's mark 'sip the spirit' EDITION<br>demerara syrup, aromatic bitters                      |    |
| RESERVE BOURBON OLD FASHIONED                                                                  | 50 |
| angel's envy 10, plantain oleo, walnut bitters, saline                                         |    |
| RESERVE SCOTCH OLD FASHIONED                                                                   | 40 |
| macallan 12 overproof, pedro ximénez<br>truffle tincture, aromatic bitters, saline             |    |
| RESERVE RUM OLD FASHIONED                                                                      | 28 |
| brugal visionaria, coconut, demerara syrup<br>aromatic bitters, saline                         |    |
| RESERVE MEZCAL OLD FASHIONED                                                                   | 30 |
| siete misterios doba-yej, coffee, mole bitters<br>agave nectar, saline                         |    |
| RESERVE TEQUILA OLD FASHIONED                                                                  | 69 |
| butter washed clase azul reposado, nixta, agave nectar<br>mole bitters, spicy tincture, saline |    |

## LOW-ABV

|                                               |    |
|-----------------------------------------------|----|
| GENEPY HIGHBALL                               | 18 |
| genepy, soda water                            |    |
| MONTENEGRO & TONIC                            | 19 |
| montenegro amaro, orange bitters, tonic water |    |

## NON-ALCOHOLIC

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

## WINES BY THE GLASS

### SPARKLING

|                                                    |    |
|----------------------------------------------------|----|
| Bisol Jeio Prosecco<br>Veneto, Italy               | 18 |
| Telmont, Brut Reserve<br>Champagne, France NV      | 31 |
| Champagne Devaux, Brut Rosé<br>Champagne, France   | 26 |
| GH Mumm Grand Cordon, Rosé<br>Champagne, France NV | 20 |

### WHITE

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| Comte de la Chevalière, Sancerre<br>Loire Valley, France 2024            | 24 |
| Domaine Vocoret et Fils, Chardonnay<br>Chablis, France 2023              | 24 |
| Taub, Chardonnay<br>Russian River Valley, California, United States 2024 | 24 |
| Jermann, Pinot Grigio<br>Veneto, Italy 2025                              | 18 |

### ROSÉ

|                                                                      |    |
|----------------------------------------------------------------------|----|
| A.J. Adam, Spätburgunder<br>Mosel, Germany 2022                      | 18 |
| Clos Cibonne, Tibouren<br>Cotes du Provence, Cru Classé, France 2022 | 28 |

### RED

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| Casa E. Di Mirafiore, Barolo<br>Piedmont, Italy 2021                                   | 28 |
| Frédéric Magnien, Pinot Noir<br>Bourgogne, France 2022                                 | 23 |
| Domaine Lucien Boillot et Fils, Pinot Noir<br>Gevrey-Chambertin, Burgundy, France 2021 | 60 |
| Bodegas Campillo Reserva<br>Tempranillo, Spain 2020                                    | 19 |
| Vineyard 29 “Cru” Cabernet Sauvignon<br>Napa Valley, California 2022                   | 32 |

## WINES BY THE BOTTLE

### SPARKLING

|                                                          |     |
|----------------------------------------------------------|-----|
| Perrier Jouet Belle Epoque, Brut<br>Champagne, France NV | 550 |
|----------------------------------------------------------|-----|

### BEER

|                                                           |    |
|-----------------------------------------------------------|----|
| Cigar City, Jai Alai, IPA                                 | 8  |
| Luminescence<br>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  |
| Guava Gator by Coppertail Brewing<br>Guava Lemonade Lager | 10 |

## 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  
Codigo Blanco  
Codigo Reposado

## MEZCAL

Clase Azul, Durango  
Del Maguey, Vida  
Siete Misterios Doba-Yej  
Madre Ancestral  
Illegal Joven  
Illegal Reposado

## VODKA

Altamura  
Absolut  
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  
6 O'Clock

## RUM

Bacardi Superior Silver  
Brugal Visionaria  
Diplomatico Reserva  
Mount Gay Eclipse  
Santa Teresa 1796  
Zacapa 23

## BRANDY

Barsol Pisco  
Hennessy, VS  
Rémy Martin, Cognac, 1738  
Rémy 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]                                                      | 22 |
| passion fruit leche de tigre, charred avocado<br>finger lime, cucumber, taro chips |    |
| KEY WEST SHRIMP POPCORN [E] [G] [S] [SE] [SF]                                      | 22 |
| EDITION stowaway lager tempura, house spicy mayo<br>charred lime & cured cucumbers |    |
| EDITION FRENCH FRIES [D] [E]                                                       | 14 |
| grated parmesan, black truffle, dry chimichurri<br>black truffle aioli             |    |

## SANDWICHES

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

## SWEETS

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

### 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.