



## BAR MENU

-- ONLY AVAILABLE AT BAR & LOUNGE --

### CHEESE STEAK 13

*Shaved Steak, Onions, Mushrooms & Provolone*

### SEA SALT & HERB FRIED CALAMARI 16

*Lemon-Roasted Red Pepper Coulis, Aji Amarillo Aioli & Garlic Shavings*

### DUCK WINGS 14

*Five Spice, Hoisin & Scallions*

### MINI LOBSTER ROLLS 10/18

*Yuzu-Mirin Pickles, Tobiko  
3 for \$10 or 6 for \$18*

### FISH TACO'S OF THE DAY 15

*Pico de Gallo, Green Curry & Cilantro Lime Aioli, Asian Slaw*

### SEARED JUMBO DIVER SCALLOPS 18

*Cast Iron Wild Corn & Chorizo, Lemon-Roasted Pepper Coulis*

### THE TUNA PASTRAMI 18

*House Made Tuna Pastrami "Raw", Triple Mustard Sauce,  
Micro Cilantro & Mini Brioche Toast*

### A STEAK & THE EGG 21

*Pounded & Grilled Wagyu Sirloin, 67° Farm Egg, Fries & Yuzu Beurre Marnier*

### BERKSHIRE PORK SHORT RIB 18

*Truffle Mashed Potatoes, Cipollini Onions & Kim Chee Salad*

# THE CLASSICS

## **MAI TAI 1944**

*Cruzan Silver Rum, Myers Dark Rum Float, Lime, Ferrand Dry Curacao, Orgeat, House-Made Pineapple Cordial*

## **AVIATION**

*Aviation Gin, Luxardo Maraschino, Rothman & Winter Crème de Violette, Lemon Juice*

## **PISCO SOUR**

*Ocucaje Pisco, Lemon Juice, \*Egg White, Syrup, Floral Aromas*

## **SAZERAC**

*Redemption Rye, Absinthe Mist, Sugar, Peychaud's Bitters, Orange, Ice Block*

## **KENTUCKY BUCK**

*Old Forester Bourbon, Fresh Lemon Juice, Syrup, Strawberry, Angostura Bitters, Ginger Beer*

# OUR COCKTAIL DEN

## **BLOOD ORANGE MARGARITA**

*El Jimador Tequila, Lime Juice, Homemade Spiced Blood Orange Syrup*

## **BLACK WALNUT OLD FASHIONED**

*Redemption Rye, St. Elizabeth Allspice, Maple Syrup, Black Walnut Bitters, Ice Block*

## **SOCIAL CRUSTA**

*De Luze Cognac, Solerno Blood Orange, Luxardo Maraschino, Lemon Juice, Champagne*

## **ANITA'S SUNSET**

*Tito's Vodka, T.O.S. Mix, Grapefruit Bitters, Lemon Juice, Champagne*

## **SIMPLE JOY**

*Grey Goose L' Orange, House Grapefruit Cordial, St. Germain, Aperol, Lemon Juice, Angostura Bitters*

## **THE FIELD**

*Jasmine Green Tea Aviation Gin, Lavender and Rose Syrup, St. Germain, \*Egg White, Rose Buds*



*There can't be good  
living where there is not  
good drinking.*

*-Ben Franklin*

# WINE BY THE GLASS

## CHAMPAGNE

001 | FRANCOIS MONTAND BRUT 10  
Blanc de Blancs, France (187 ml)

002 | MIONETTO PROSECCO BRUT 12  
Veneto (187 ml)

003 | MOET CHANDON BRUT 23  
Champagne (187 ml)

## CHARDONNAY

020 | TELLUS 8  
Umbria IGT 2015/16

021 | ENROUTE 16  
Russian River By Far Niente 2014/15

023 | AU BON CLIMAT 13  
Santa Barbara, CA 2014/15

## ROSE

040 | LACRIMAROSA 11  
Mastroberardino, Campania 2015/16

## SAVIGNON BLANC

050 | HUBERT BROCHARD 15  
Sancerre, Loire Valley, FR 2014/15

051 | DECOY 10  
By Duckhorn,  
Sonoma County, CA 2015/16

052 | OYSTER BAY 10  
New Zealand 2016/17

## AROMATIC WHITES

062 | RIESLING 11  
Chateau Ste. Michelle, Columbia Valley  
2015/16

## DIOT GRIGIO

070 | TIEFENBRUNNER 8  
Alto Adige 2015/16

071 | LIVIO FELLUGA 15  
Friuli 2015/16

## DIOT TOID

100 | BELLE GLOS 16  
Las Alturas, Santa Lucia Highlands,  
Wagner Family 2015/16

101 | ERATH 10  
Resplendent, Oregon, 2016/17

## ITALY

306 CHIANTI CLASSICO 10  
Poggio Scalette, Tuscany 2014/15

0310 | SUPER TUSCAN 15  
Antinori, Il Bruciato, Tuscany 2014/15

## INTERESTING REDS

500 | MERLOT 15  
Emmolo, Wagner Family, Napa, CA 2014/15

504 | MALBEC 10  
Felino, Vina Cobos by Paul Hobbs,  
Mendoza, Argentina 2014/15

505 | ZINFANDEL 10  
Grayson Cellars, Napa, CA 2015/16

## CABERNETS + BLENDS

600 | BERINGER 15  
Knights Valley,  
Sonoma County, CA 2014

601 | FEDERALIST 10  
Lodi, CA 2013/14

622 | ORIN SWIFT 18  
Abstract, California, 2015/16

## BEER

### - DRAFTS -

#### BUD LIGHT

(St. Louis, MO) 4.2%-Premium aroma hop varieties. American-grown and imported. Plus barley malts and rice go into the world's favorite light beer.

#### STELLA ARTOIS

(Belgium) 5.2%-Pilsner, brewing since 1926 with a full, characteristic flavor.

#### YUENGLING

(Pennsylvania) 4.5%-D. G. Yuengling & Son is the oldest operating brewing company in the United States, established in 1829. Lager.

### LOCAL DRAFT OF THE MONTH

Ask server for more information.

#### REEF DONKEY APA

(Tampa, FL) 5.5%-American Pale Ale. Lemon-Lime Aroma and Tropical Fruit Flavors

### DRAFT OF THE MONTH

### - BOTTLES -

BUDWEISER

BUD LIGHT

MILLER LITE

BECK'S (NA)

CORONA

CORONA LIGHT

HEINEKEN

MICHELOB ULTRA

LAGUNITAS IPA

ISLAMORADA ALE (ISLAMORADA)

WOODCHUCK AMBER CIDER (GF)

# SWEETS

## KEY WEST KEY LIME PIE 12

*House Made Key Lime Pie, Graham Cracker Crust, Whipped Cream & Wild Berry Coulis*

## ONE TOASTED COCONUT 'ADULTS ONLY' 13

*Drunken Rum Cake, Coconut-Mascarpone Rum Cream,  
Toasted Coconut & Lemon Mango Glaze*

## CHOCOLATE & NUTELLA SEMIFREDDO 11

*Chocolate Ganache-Graham Cracker Crust, Frozen  
Chocolate-Nutella Mousse, Frangelico Crème & Wild Berry Coulis*

## LEMON & THYME CRÈME BRULEE TAGINE 10

*Raspberry-Mint Sorbet, Fresh Wild Berries & Caramelized Raw Sugar*

## LAVA CAKE 12

*Molten Chocolate Cake – Meets – Soufflé, Caramel  
Sauce & Hazelnut Chocolate Chunk Gelato*

## SEA SALT & CARAMEL TIRAMISU 13

*"CHEER ME UP" - Caramel Mascarpone Crème, Kahlua  
Soaked Cake, Vanilla Whipped Cream & Sea Salt Toffee*

# AFTER DINNER DRINKS

## TOS ESPRESSO MARTINI

*Carvelli's Famous Secret Recipe*

## WHISKEY REBELLION

*Redemption Rye, Averna, Galliano Ristretto, Absinthe, Peychaud's Bitters, Lemon Peel*

## 18TH AMENDMENT

*Pera di Poli Grappa, Port Wine, Cynar, Orange Bitters, Lemon Peel*

# BAR LIBRARY COLLECTION

### SINGLE MALT

GLENMORANGIE 10 Y.O.  
GLENLIVET 12 Y.O.  
GLENFIDDICH 12 Y.O.  
GLENFIDDICH 14 Y.O.  
GLENFIDDICH 15 Y.O.  
GLENFIDDICH 18 Y.O.  
LAGAVULIN 16 Y.O.  
LAPHROAIG 10 Y.O.  
MACALLAN 12 Y.O.  
MACALLAN 18 Y.O.  
THE BALVEINE  
DOUBLEWOOD  
12 Y.O.  
THE BALVEINE  
DOUBLEWOOD  
17 Y.O.  
THE BALVEINE  
CARIBBEAN CASK  
14 Y.O.

### BLENDED SCOTCH

CHIVAS 12 Y.O.  
DEWERS  
JOHNNY WALKER RED  
JOHNNY WALKER BLACK  
JOHNNY WALKER GREEN  
JOHNNY WALKER GOLD  
JOHNNY WALKER BLUE

### RYE

BULLEIT  
REDEMPTION  
WHISTLE PIG 10 Y.O.  
WHISTLE PIG 12 Y.O.  
WHISTLE PIG 15 Y.O.  
WILD TURKEY 101

### BOURBON

ANGEL'S ENVY  
BULLEIT  
BASIL HAYDEN  
BLANTON'S  
KNOB CREEK  
OLD FORESTER  
RUSSELLS 10 Y.O.  
WOODFORD RESERVE

### AMARI & GRAPPA

AVERNA  
CYNAR  
FERENET BRANCA  
MONTENEGRO  
NONINO  
POLI PERA  
POLI DRY  
NONINO MOSCATO

### PORTS

FONSECA LBV  
GRAHAM'S TAWNY 10 Y.O.  
GRAHAM'S TAWNY 20 Y.O.  
GRAHAM'S TAWNY 30 Y.O.  
GRAHAM'S TAWNY 40 Y.O.

### COGNAC & BRANDY

COURVOISIER V.S.O.P  
GRAND MARNIER  
GRAND MARNIER 100  
HENNESSY V.S.  
HENNESSY V.S.O.P.  
DE LUZE V.S.  
REMY V.S.O.P  
REMY X.O.