

HAPPY HOUR MENU

MONDAY THROUGH FRIDAY AT THE BAR AND DESIGNATED LOUNGE AREA 3PM - 6PM
(EXCLUDING HOLIDAYS)

WINES BY THE GLASS

CHALK HILL	\$7
CHARDONNAY, CA	
STEMMARI,	\$6
PINOT GRIGIO, ITALY	
CARMEL ROAD,	\$7
PINOT NOIR, CA	
JOEL GOTT	\$8
CABERNET SAUVIGNON, NAPA	

TROPICAL

KOOL-BERRY THYME \$8
CITRUS VODKA ∞ ELDERFLOWER ∞ BERRIES & THYME ∞ LAVENDER REDUCTION
EL DIABLO \$8
CHIPOTLE TEQUILA ∞ MEZCAL ∞ COINTREAU ∞ PINEAPPLE CILANTRO ∞ AGAVE
PINK FLAMINGO \$8
SAYURI SAKE ∞ COCONUT PUREE ∞ OJ & CRANBERRY ∞ BUTTERFLY PEA TEA
MANGO TANGO \$8
MANGO RUM ∞ MANGO NECTAR ∞ MINT ∞ LIME
PEACHES IN PARADISE \$8
KETEL ONE PEACH ∞ PEACH PUREE ∞ COCONUT ∞ MINT BLOOD ORANGE PELLEGRINO
BLACKBERRY BLISS \$8
SILVER TEQUILA ∞ PAMA POMEGRANATE ∞ CHAMBORD MUDDLED BLACKBERRIES ∞ GRAPEFRUIT JUICE
BALI BREEZE \$8
COCONUT RUM ∞ COCO LOPEZ ∞ FRESH LIME ∞ PINEAPPLE ∞ 151 RUM FLOATER
WATERFRONT COOLER \$8
HENDRICKS GIN ∞ ST GERMAIN ELDERFLOWER CUCUMBER ∞ MINT ∞ LIME JUICE ∞ AGAVE
THE SORRENTO \$8
JIM BEAM BOURBON ∞ AMARETTO ∞ BLACK CHERRIES

FOOD SELECTION

BAKED OYSTER TRILOGY \$12
ROCKEFELLER ∞ CAJUN ∞ BACON & BLEU CHEESE (ONE EACH)
JUMBO SHRIMP COCKTAIL \$4 EA.
SERVED WITH COCKTAIL SAUCE ∞ HORSERADISH. (ORDER MINIMUM 3)
*TUNA TARTARE "NACHOS" \$12
GINGER SOY ∞ AVOCADO ∞ WAKAME
CHEF'S CEVICHE \$10
INQUIRE WITH SERVER OR BARTENDER
SPINACH DIP & CHIPS \$8
HOUSEMADE TORTILLA CHIPS
OPEN FACE SHORT RIB \$10
FRIED GREEN TOMATOES ∞ BACON ONION JAM
BEEF BLEND SLIDERS \$13
PROSCIUTTO ∞ PROVOLONE ∞ HONEY DIJON
SALMON BURGER SLIDERS \$11
DONE ASIAN STYLE

DRAFT BEERS

TAG & RELEASE, AMBER ALE, SAILFISH	\$4.00
NO WAKE ZONE, BLONDE, ISLAMORADA	\$4.00
IGUANA BAIT, KOLSCH, FLORIDA KEY	\$4.00
TRIGGERFISH, PORTER, SAILFISH	\$4.00
A-10, RED IPA, COPPERPOINT	\$4.00
FRESH HAZY, IPA, CIVIL SOCIETY	\$4.25
FLORIDIAN, WHEAT, FUNKY BUDDHA	\$4.00
PALM BEACH, PILSNER, TWISTED TRUNK	\$4.00
PREAMBLE SESSION, LAGER, ARMED FORCES	\$4.00
COPPERPOINT, LAGER, COPPERPOINT	\$4.00
TREASURE KOLSCH, WALKING TREE	\$4.00
JAI ALAI, IPA, CIGAR CITY	\$4.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

MARTINIS

PEARTINI \$8
PEAR VODKA ∞ ELDERFLOWER ∞ ORGANIC PEAR JUICE ∞ PROSECCO REDUCTION
FRAGOLA SELVATICA \$8
CITRUS VODKA ∞ ELDERFLOWER ∞ STRAWBERRY ∞ MINT CUCUMBER ∞ BASIL ∞ LEMON JUICE
THAI GARDEN \$8
BOTANIST GIN ∞ LEMONGRASS ∞ GINGER ∞ HONEY
THE GEISHA \$8
GINJO SAKE ∞ NIGORI SAKE ∞ JAPANESE PLUM WINE ∞ CRÈME DE VIOLETTE ∞ BUTTERFLY PEA TEA

BUBBLES

BOURBON BUMBLEBEE \$8
MAKERS MARK ∞ PROSECCO ∞ HONEY ∞ ORANGE & LEMON JUICE
HIBISCUS & HARMONY \$8
PROSECCO ∞ HIBISCUS EXTRACT ∞ HIBISCUS FLOWER
Ms. LAVENDER IN THE CONSERVATORY \$8
ELDERFLOWER ∞ CRÈME DE VIOLETTE ∞ ROSE PROSECCO ∞ LEMON JUICE

GRAPEFRUIT BLUSH \$8
NIGORI SAKE ∞ SPARKLING GRAPEFRUIT ∞ SAGE REDUCTION

SMOKE ON THE WATER

DURAZNO MARGARITA \$8
TERREMANA BLANCO TEQUILA ∞ GRILLED PEACH PUREE AGAVE ∞ LEMON JUICE
DOUBLE TROUBLE \$8
WOODFORD RESERVE ∞ PX SHERRY ∞ FIG BITTERS ∞ BLACK WALNUT BITTERS
ROSEMARY'S CRUSH \$8
MAKERS MARK ∞ ROSEMARY REDUCTION ∞ LEMON JUICE