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Warm delights

CHICKEN WINGS 16

buffalo, barbeque, blue cheese sauce
celery
add waffle fries **6**

JUMBO LUMP CRAB CAKES 19

ancho chili aioli, mango salsa, grilled lime

CHICKEN SLIDERS 16

charcoal bun, corn flake crusted chicken
asian slaw, mango salsa, sweet chili
waffle fries

KOBE BEEF SLIDERS 18

brioche bun, gruver cheese, caramelized
onion, tomato, mustard mayo, waffle fries

WAFFLE FRIES 12

chili crab cocktail sauce

Flatbreads

MARGHERITA 16  **VEGETARIAN**

mozzarella, fresh tomato
house made pizza sauce, basil

MEAT LOVER 19

pepperoni, ham, sausage, mozzarella
house made pizza sauce

LA DIAVOLA 18

spicy pepperoni, mozzarella, jalapenos
house made pizza sauce, basil

Light bites

CHARCUTERIE AND CHEESE 19

salami, prosciutto ham, smoked gouda
manchego, goat cheese, pickles, fig jam
toasted baguette

CAESAR SALAD 12

romaine hearts, garlic croutons, parmesan
caesar dressing
add grilled chicken **7**
add shrimp **10**

DIPS AND SPREAD 14  **VEGAN**

red bell pepper hummus, black olive
tapenade, warm pita bread

SHRIMP COCKTAIL 18

romaine hearts, lemon, cocktail sauce

TOGORASHI SEARED AHI TUNA 18

olio verde, orange, pickle shallots, celery
lemon vinaigrette

Desserts

LEMON MASCARPONE CHEESECAKE 10

strawberry coulis

CHOCOLATE XS CAKE 10

raspberry coulis

RUM

Appleton 12 yrs **19**

Jab Sugarcane **20**

John Watling's Pale **15**

John Watling's Buena Vista **25**

Pyrat Rare Cask (1623) **72**

Zacapa (23) **19**

Plantation Original Dark **15**

Bacardi 10 yrs **19**

COGNAC

Hennessy VS **17**

Hennessy XO **58**

Hennessy Pure White **22**

Remy Martin VSOP **23**

Courvoisier VSOP **19**

Courvoisier XO **39**

APERITIF/DIGESTIVE

Drambuie **14**

Fernet Branca **13**

Jagermeister **12**

Campari **12**

Martini Rossi Dry/Sweet **10**

St. Germain **14**

Grand Marnier **17**

Kahlua **13**

Sambuca Romana **13**

Chambord **18**

Frangelico **14**

Graham's Fine Tawny Port **15**

Graham's 10 yrs **25**

Baileys **16**

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VODKA

- Stolichnaya **13**
- Belvedere **16**
- Ciroc **16**
- Ketel One **16**
- Grey Goose **16**
- Titos (gluten-free) **16**
- Stolichnaya Elit **24**

GIN

- Beefeater **16**
- Hendricks **19**
- Tanqueray **16**
- Bombay Sapphire **16**

TEQUILA

- Don Julio Reposado **19**
- Don Julio (1942) **39**
- Patron Silver **19**
- Patron Cafe **19**
- Patron Anejo **21**
- Casa Amigos Blanco/Reposado **21**

WHISKY/SCOTCH

- Dewars 12 yrs **15**
- Chivas Regal 12/18 yrs **19/28**
- Johnnie Walker Black **19**
- Johnnie Walker Blue **59**

WHISKY/SINGLE MALT

- Glenfiddich 12/15 yrs **21/24**
- Macallan 12/18yrs **24/59**
- Glenlivet 12yrs **24**

WHISKEY/RYE

- Michter's Straight Rye **21**

WHISKEY/IRISH

- John Jameson **15**

WHISKEY/BOURBON

- Jack Daniel's **17**
- Jack Daniel's Honey **17**
- Woodford Reserve **18**
- Michter's Small Batch **21**
- Makers Mark **18**

Classic Cocktails

APEROL SPRITZ 16

aperol, prosecco, club soda, orange weal

AVIATION 16

gin, crème de violette, luxardo maraschino liqueur, lemon juice

MAI TAI 15

light and dark rum, cointreau, pineapple juice, homemade syrup, lime juice

MANHATTAN 16

bourbon, sweet vermouth, angostura bitters, brandy cherries

NEGRONI 13

gin, campari, sweet vermouth

OLD FASHIONED 16

bourbon, brown sugar, angostura bitters, orange peel

Custom Cocktails

ABACO SPARKLER 16

orange vodka, prosecco, st.germain elderflower liqueur, lemon juice, lemon peel

BLUE MULE 14

vodka, blue curacao, ginger beer, homemade syrup, fresh mint

HONEY STINGER 16

honey whiskey, gin, homemade syrup, lemon juice

PRETTY IN PINK 16

vodka, strawberry puree, pineapple juice, lime juice

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Martini

CHOCOLATE 14

vanilla vodka, crème de cacao, chocolate syrup

COCO LOCO 14

light rum, cream of coconut, guava puree, pineapple juice

DRAGON DRINK 14

vodka, cointreau, fresh dragon fruit, lemon juice

ESPRESSO 14

vanilla vodka, kahlua, espresso, coffee beans

HOT AS CUCUMBER 14

tequila blanco, cointreau, fresh jalapeno, cucumber, lime juice

LEMON DROP 14

orange vodka, triple sec, lemon juice

RASPBERRY FIZZ 14

gin, prosecco, fresh raspberries, lemon juice

WATERMELON 14

vodka, ginger beer, fresh watermelon, lime juice

Driver Drinks

MANGO NOJITO 8

mango puree, club soda, fresh mint, lime juice

PEACH DELIGHT 9

sprite, fresh strawberry, watermelon, pineapple, lime juice

WILDBERRY SPLASH 9

ginger beer, fresh blackberry, raspberry, orange slice

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SPARKLING/CHAMPAGNE

Zonin, Prosecco, IT	13/65
Gisele Devavry Brut Grand Cru, Champagne, FR	28/98
Dom Perignon Brut, Champagne, FR	650
Dom Perignon Rose, Champagne, FR	900
Moët & Chandon Imperial Brut, Champagne, FR	185
Moët & Chandon Rose, Champagne, FR	210
Veuve Clicquot Yellow Label, Champagne, FR	38/195
Veuve Clicquot Rose, Champagne, FR	230

WHITE/ROSE

Vieille Ferme, Luberon, Rose, Cote de Rhone, 2018, FR	13/52
Whispering Angel, Rose, Cote de Provence, 2018, FR	18/72
Anterra, Pinot Grigio, Terre Siciliane, 2018, IT	12/48
Joseph Mellot Sincerite, Sauvignon Blanc, 2017, FR	14/56
Rongopai, Sauvignon Blanc, Marlborough, 2018, NZ	15/60
Bouchard Macon Lugny, Chardonnay, 2017, FR	18/72
Hess, Chardonnay, Monterey, 2017, CA, USA	16/64
Cakebread, Chardonnay, 2015, CA, USA	190

RED

Bouchard Pere & Fils Bourgogne Reserve. 2017. FR	18/72
BV Coastal Pinot Noir, 2017, CA, USA	14/56
Cotes du Rhone Reserve, Famille Perrin, 2017, FR	13/52
Trivento Reserve, Malbec, 2018, AR	16/64
Josh, Cabernet Sauvignon, 2016, CA, USA	16/64
Foxglove, Cabernet Sauvignon, 2016, CA, USA	20/80
Daou, Cabernet Sauvignon, 2017, CA, USA	24/96
Banshee Mordecai Proprietary, Blend, 2016, CA, USA	24/96
Caymus, Cabernet Sauvignon, 2017, CA, USA	290

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