



## BUBBLES & WINE

### SPARKLING & CHAMPAGNE

	GLS	BTL
<b>PROSECCO</b> , ZONIN, IT (SPLIT)		12
<b>CHAMPAGNE</b> , VEUVE CLICQUOT, FR	28	140
<b>CHAMPAGNE</b> , ROSÉ, JCB #69, FR	18	90

### WHITES & ROSÉS

<b>PINOT GRIGIO</b> , LA FIERA, VENETO, IT	12	48
<b>SAUVIGNON BLANC</b> , THE BETTER HALF MARLBOROUGH, NZ	16	64
<b>CHARDONNAY</b> , CUVAISSON, CARNEROS, CA	14	56
<b>RIESLING</b> , DR. HANS VON MÜLLER, MOSEL, GERMANY	12	48
<b>ROSÉ</b> , VILLA RIVIERA, PROVENCE, FR	17	68
<b>ROSÉ</b> , RUE 83, ST. TROPEZ, FR	12	48

### REDS

<b>PINOT NOIR</b> , CHERRY PIE, CARNEROS, CA	14	56
<b>CABERNET SAUVIGNON</b> , BROADSIDE, PASO ROBLES, CA	16	64

## CRAFT BEER

<b>M.I.A. BEER CO. - MIAMI WEISS</b> HEFEWEIZEN-STYLE ALE, ABV 6% (DORAL, FL)		6
<b>M.I.A. BEER CO. - MEGA MIX</b> AMERICAN PALE ALE, ABV 6% (DORAL, FL)		7
<b>M.I.A. BEER CO. - DOMINO</b> GERMAN PILSNER, ABV 6.2% (DORAL, FL)		6
<b>DUE SOUTH BREWING CO. - CARAMEL CREAM ALE</b> CREAM ALE, ABV 5% (BOYNTON BEACH, FL)		7
<b>BIG TOP BREWING CO. - ASHLEY GANG OUTLAW</b> IMPERIAL IPA, ABV 9.8% (SARASOTA, FL)		8

## LOCAL TAP TAKEOVER

	12 oz.	16 oz.
<b>TEQUESTA BREWING CO. - DER CHANCELLOR</b> GERMAN STYLE KOLSCH, ABV 5.3% (JUPITER, FL)	5 <sup>25</sup>	7 <sup>25</sup>
<b>ISLAMORADA BEER CO. - SAND BAR SUNDAY</b> AMERICAN ALE, ABV 4.75% (ISLAMORADA, FL)	6	8
<b>DUE SOUTH BREWING CO. - LAGERHEAD LAGER</b> LAGER, ABV 3.5% (BOYNTON BEACH, FL)	5 <sup>25</sup>	7 <sup>25</sup>
<b>COPPERPOINT BREWING CO. - BLOOD ORANGE WIT</b> WITBIER, ABV 5.2% (BOYNTON BEACH, FL)	6 <sup>25</sup>	8 <sup>25</sup>
<b>NOBO BREWING CO. - BASIL IPA</b> AMERICAN IPA, ABV 7% (BOYNTON BEACH, FL)	7	9
<b>CIVIL SOCIETY BEER CO. - FRESH IPA</b> AMERICAN, IPA ABV 5.5% (JUPITER, FL)	8 <sup>25</sup>	10 <sup>25</sup>
<b>FUNKY BUDDHA BREWERY - PINEAPPLE BEACH</b> BLONDE ALE, ABV 5% (OAKLAND PARK, FL)	7	9

## HAND-CRAFTED COCKTAILS

### THE CUKE 15

crop cucumber vodka, lime juice, simple syrup  
cucumber, cayenne pepper

### THIS IS MY JAM 14

ketel one vodka, lemon juice, agave nectar  
blueberries, mint leaves

### FARM TO GLASS 14

tanqueray gin, arugula, cucumber  
agave nectar

### LOCAL HOP COLLINS 14

prescribed gin, lemon juice, simple syrup  
local IPA chosen by our resort cicerone

### STRAWBERRY BASIL GIN RICKEY 13

old tom gin, fresh-squeezed lime juice, agave nectar  
rhubarb bitters, strawberries, basil leaves, sparkling rosé

## MARGARITAS

### TRADITIONAL 17

patron reposado, agave nectar, fresh-squeezed lime juice

### PINEAPPLE-INFUSED 17

housemade pineapple-infused patron reposado  
demerara syrup, fresh-squeezed lime juice

### STRAWBERRY 17

housemade strawberry-infused patron reposado  
demerara syrup, fresh-squeezed lime juice, strawberries

### FLORIDA SEASONAL 14

el jimador, fresh-squeezed lime juice, agave nectar  
blood orange wit

### SPICY WATERMELON 17

housemade habanero-infused don julio  
fresh-squeezed lime juice, watermelon

### COCONUT PIÑA COLADA 24

bacardi rum, demerara syrup, coconut milk  
lime juice, vanilla, pineapple  
served in a whole young coconut

### FROSÉ 12

frozen rue 83, havana club rum, simple syrup  
lime juice, strawberry syrup

### RUM UP TO RUM DOWN 14

mount gay rum, campari, lime juice, simple syrup  
pineapple juice, lemon bitters

### PALM BEACH PUNCH 16

buffalo trace whiskey, noilly prat vermouth  
lemon juice, orange juice, cranberry  
simple syrup, ginger beer