

HAPPY HOUR MENU

(Daily from 4pm to 7pm)

** In the Royal Blues Wine Lounge & on the terrace only **

Wine & Sparkling:

Bubbles of the week | \$10

2 for 1 select wines by the glass

Cocktails:

Ketel One Martini | \$8

Nolet's Gin Martini | \$8

Brazilian Caipirinha | \$8

Cachaça, agave syrup and fresh muddled limes

Ketel One Moscow Mule | \$8

Fever Tree ginger beer, fresh lime juice & mint

House rum, gin, vodka, bourbon, scotch
or tequila cocktails | \$8

Friday nights only:

Veuve Clicquot, Brut, Yellow Label | \$10

LOUNGE/TAPAS MENU

Marcona Almonds | \$7

Oysters | MP
raw oysters with gillette of the day

Marinated Olives | \$7
citrus marinated

Tuna Tartare | \$12
ginger | garlic | sesame | chives | homemade
chips

Octopus Salad | \$14
celery | potatoes | olives | lemon vinaigrette

Melon & Prosciutto | \$12
melon | feta cheese | microgreens | aged
balsamic

Cheese Platter | \$18
chef's selection with homemade jam

Chanson Plate | \$28
chef's selection of cured meat and cheese

Tuna Burger | \$22
wasabi mayo | lettuce | tomato | hand cut
fries

Grass Fed Beef Burger | \$16
tomato | onion | lettuce | mayo | ketchup
cheddar | hand cut fries

Fish & Chips | \$16
grain free | 25 year old vinegar | pickled onion
mayo | hand cut fries

SPIRITS

Vodka

Belvedere
Grey Goose
Karlsson's Potato
Ketel One
Ketel One Citroen
St. George's Chile
Tito's

Tequila

Clase Azul Silver
Clase Azul Reposado
Clase Azul Añejo
Don Julio Blanco
Don Julio Reposado
Don Julio Añejo
Don Julio 1942
Vida Mezcal

Rum

Koloa Dark Hawaiian
Koloa Coconut
Myers's Dark
Cruzan Dark
Plantation 3 Stars
Ron Zacapa 23 Solera (23 years)
Ron Zacapa XO

Whiskey/Rye

Crown Royal
Cedar Ridge
Sexton
Bastille French 1789

Bourbon

Blanton's Small Batch
Buffalo Trace
Bulleit Bourbon
Makers Mark
1792 Small Batch
Bulleit

Gin

Botanist 22
Nolet's Dry
St George Terroir
Tanqueray
Barr Hill
Barr Hill Tom Cat
Old Tom Ransom
Hendrick's

AFTER DINNER DELIGHTS

Cognac

Rémy Martin VSOP | \$16
Rémy Martin XO | \$50
Hennessy VSOP | \$20

Cordials

Chartreuse VEP | \$40
Sambuca - Borghetti | \$12
Amaretto - Luxardo | \$12
Amaretto - Disaronno | \$14
Cocchi - Barolo Chinato | \$16

Scotch

Macallan 12 | \$15
Macallan 15 | \$20
Macallan Rare Cask | \$40
Glenlivet 15 | \$25
Laphroaig 10 | \$15
Glenmorangie 18 | \$40

Sherry/Grappa/Madeira

Lustau, Amontillado, Jerez | \$15
Alvear, Amontillado, Carlos VII | \$16
Marolo, Moscato, Grappa | \$16
Broadbent, Colheita 1996 | \$18
Bricco dell'Uccellone Braida, Grappa | \$22

Ports

Ferreira 20 Year Old Tawny | \$22
Warre's Otima 10 Year Tawny | \$22
Dow's LBV Port 2011 | \$18
Dow's Fine White | \$14



SEASONAL FAVORITES

Crafted by Diego Sena & Joe Dinello

PINEAPPLE MOJITO | \$16

Naked Turtle rum, organic pineapple juice, fresh mint, Anbieden pineapple jenever

HOT PASSION | \$16

Vida mezcal, Ancho Reyes verde, passion fruit puree, passion fruit jenever

LITE SWITCH | \$16

Cedar Ridge rye, house switchel, ginger jenever, fresh lemon juice, orange twist

HEMINGWAY OUR WAY | \$16

Plantation rum, fresh squeezed lime and grapefruit juice

TROPICAL PUNCH | \$16

Ketel One vodka, peach combier, passion fruit jenever, fresh pineapple juice, cranberry juice

SMOKED PINEAPPLE MARGARITA | \$16

Vida mezcal, Anbieden pineapple jenever, organic pineapple juice, fresh lime juice

SPICY SUSAN | \$16

St. George chile vodka, housemade lime cordial, agave syrup, organic pineapple juice, topped with prosecco



CLASSIC COCKTAILS WITH A ROYAL TWIST

NEW OLD FASHIONED | \$16

Bulleit Bourbon, brown sugar, orange bitters, Boston bitters, own decanter bitters

BEES GIN GIMLET | \$16

Barr Hill gin, housemade lime cordial, fresh lime zest

GIN FIZZ | \$16

Botanist gin, lemon juice, egg white, simple syrup

ROYAL MANHATTAN | \$16

Cedar Ridge Rye, Antica sweet vermouth, Grand Marnier, brandied cherry, orange peel

GREEN MARY | \$16

Ketel One vodka, green tomatoes, cucumbers, basil, fresh horseradish, sriracha, Worcestershire sauce and fresh shrimp

OWNER'S TIKI TAI | \$16

Koloa dark rum, Cointreau liqueur, organic lime juice, organic pineapple juice, orgeat syrup, orange bitters

THE WAKE UP CALL | \$16

Brewed Nespresso coffee, Ketel One vodka, Marie Brizard Chocolat Royal, Borghetti coffee liqueur with house made vanilla syrup

DESSERT WINES

BTB|BTG

Tenute Dettori
Moscadeddu, Sardegna, Italy \$20|N/A

Barboursville Vineyards
Paxxito, Passito, Virginia – 2012 \$18|\$90

Damaine de la Rectorie
Banyuls, France – 2012 \$18|N/A

BEERS

Duvel \$10
Belgian Golden Ale
Belgium

Dogfish Head - Namaste White \$8
Belgian style White Ale
Milton, Delaware

La Rubia \$9
Blonde Ale
Miami, Florida

Funky Buddha - Hop Gun \$8
India Pale Ale
Oakland Park, Florida

Boulevard - Tank 7 \$9
Saison, farmhouse ale
Kansas City, Missouri

Bitburger - Drive \$8
Alcohol-free malt beverage
Germany

