

lobby LOUNGE

L I T E F A R E

PRETZEL BITES / \$8

Cheese Dipping Sauce, Spicy Brown Mustard

BUFFALO CHICKEN SPRING ROLLS / \$12

Blue Cheese Dipping Sauce

SHRIMP COCKTAIL / \$18

Chilled Poached Shrimp, Cocktail Sauce, Lemons

CRAB CAKES / \$23

Roasted Red Pepper Aioli

BEET SALAD / \$14

Mixed Baby Greens, Roasted Beets, Goat Cheese
Pistachios, Orange Vinaigrette

HEIRLOOM TOMATO SALAD / \$14

Burrata Mozzarella Cheese, Yuzu-Truffle Vinaigrette

CAESAR SALAD / \$14

Hearts of Romaine, Focaccia Croutons
Shredded Parmesan, Tossed in Caesar Dressing

HARBOURSIDE BURGER / \$17

Shredded Lettuce, Tomatoes, Onions
Bacon, House Sauce, Served with French Fries

CAPRESE CHICKEN SANDWICH / \$17

Chicken Breast, Tomato, Melted Buffalo Mozzarella
Mayo, Fresh Basil Leaves, on Ciabatta Bread, Served
with French Fries

B E E R S

DOMESTIC \$6

BUD LIGHT

COORS LIGHT

MILLER LIGHT

IMPORT \$6

HEINEKEN

CORONA EXTRA

CORONA LIGHT

STELLA ARTOIS

CRAFT \$6

LA RUBIA
BLONDE ALE, MIAMI

MONK IN THE TRUNK
ORGANIC AMBER ALE, JUPITER

FROST PROOF
BELGIAN-STYLE WHITE, TAMPA

DUE SOUTH, CATEGORY 3
INDIAN PALE ALE, BOYNTON BEACH

C O C K T A I L S

MAPLE RUM OLD-FASHIONED/ \$14

Afrohead Rum, Maple Syrup, Aromatic Bitters.

SPICY BLOOD ORANGE MARGARITA/ \$14

Maestro Dobel Tequila, Agave, Fresh Lime Juice, Blood
Orange Juice, Serrano Pepper

RASPBERRY NEGRONI / \$14

Bombay Gin, Aperol, Sweet Vermouth, Raspberry Simple
Syrup

NOOKU BULLDOG / \$14

Four Roses Bourbon, Nooku Bourbon Cream, Cold Brew,
Dash of Chocolate Bitters

BLUEBERRY BASIL GIMLET/ \$14

Three OlivesVodka, Blueberry Basil Simple Syrup,
Fresh Lime Juice, Egg Whites

DIRTY COOKIE SHOT \$12

STOLI VANILLA, BAILEY'S, ESSPRESSO SERVED IN A CHOCOLATE CHIP COOKIE CUP

W I N E

SPARKLING

GLASS / BOTTLE

Prosecco, Torresella, Veneto

\$10 / \$40

Brut classic,Domaine Chandon,California

\$15 / \$60

Veuve Clicquot, Yellow Label, Reims, N/V

\$140

Moët & Chandon, Nectar Imperial,N/V

\$120

WHITES

GLASS / BOTTLE

Pinot Grigio, Le Rime, Banfi, Italy

\$9 / \$36

Riesling, 50' Riesling, Germany

\$10 / \$40

Sauvignon Blanc, Whitehaven,New Zealand

\$11 / \$44

Sauvignon Blanc, Justin, California

\$12 / \$48

Chardonnay, St Francis, California

\$14 / \$56

Chardonnay, Gary Farrell, California

\$80

ROSE

GLASS / BOTTLE

White Zinfandel, Beringer, California

\$9 / \$36

Rosé, Jean-Luc Colombo,Provence,France

\$12 / \$46

REDS

GLASS / BOTTLE

Pinot Noir, Parker Station, California

\$10 / \$40

Pinot Noir, Meiomi, California

\$14 / \$56

Merlot, Bogle, California

\$10 / \$40

Merlot, Meeker, California

\$85

Red Blend, Trouble Maker, Paso Robles

\$12 / \$48

Cabernet Sauvignon, William Hill, Central Coast

\$11 / \$44

Cabernet Sauvignon, Decoy, Sonoma County

\$15 / \$60

Cabernet Sauvignon, Franciscan, Napa Valley

\$18 / \$64

Cabernet Sauvignon, Artemis, Stag's Leap Wine

\$98

Cellars, Napa Valley

Cabernet Sauvignon, Heitz Cellar Napa Valley

\$110

Cabernet Sauvignon, Joseph Phelps, Napa Valley

\$120

Please inform your server of any health or dietary restrictions in order to best accommodate your needs.
Raw and under-cooked food may be hazardous to your health. Prices are exclusive of Florida state sales tax and gratuity.