

lobby LOUNGE

L I T E F A R E

CRAB CAKES / \$18

Roasted Red Pepper Aioli

BEEF CARPACCIO / \$16

Shaved Parmesan, Baby Greens, Truffle Infused Oil

ASIAN BABY BACK RIBS / \$10

Soy-Sweet Chilli Glazed, Sesame Seeds

BEEF SLIDERS / \$8

Aged Cheddar, Caramelized Onions, Bacon

BUFFALO CHICKEN SPRING ROLLS / \$12

Blue Cheese Dipping Sauce

PRETZEL BITES / \$8

Cheese Dipping Sauce, Spicy Brown Mustard

W I N E

SPARKLING

GLASS / BOTTLE

Prosecco, La Marca, Treviso

\$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, Clos du val, 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 / \$72

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

C O C K T A I L S

ROSEMARY GIN FIZZ / \$12

St. George, Rosemary Simple Syrup, Fresh Squeezed Lemon Juice, Egg Whites, Fizzy Water

STRAWBERRY JALAPENO JULIP / \$12

Bulleit Bourbon, Strawberries, Mint, Jalapeno syrup, Sparkling Water

FOUNTAIN OF YOUTH / \$12

Stoli Blueberry Vodka, Pama Pomegranate Liqueur Strawberry Purée, Fresh Lemon Juice

PINEAPPLE CILANTRO MARGARITA / \$14

Casamigos Silver Tequilla, Muddled Pineapple, Cilantro Agave

DIRTY COOKIE SHOT \$10

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

H A R D S E L T Z E R

WHITE CLAW, HARD SELTZER

Mango, Black cherry, Natural Lime \$6

TRULY, HARD SELTZER

Rose, Pineapple / \$6

B E E R S

DOMESTIC \$5

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

SWAMP APE
DOUBLE INDIAN PALE ALE, CAPE CANAVERAL

DUE SOUTH, CATEGORY 3
INDIAN PALE ALE, BOYNTON BEACH

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.