

lobby LOUNGE

L I T E F A R E

SMOKED FISH DIP / \$12

Tortilla chips, Red onions, jalapenos, lemons

HUMMUS / \$12

Roasted garlic hummus, olive tapenade, pita chips

SHRIMP COCKTAIL/ \$14

Chilled poached shrimp, cocktail sauce, lemons

CHARCUTERIE PLATE/ \$16

Chef's selection of artisanal meats and cheese
local honey, grain mustard, crackers

W I N E

SPARKLING

	GLASS / BOTTLE
Prosecco, La Marca, Treviso	\$10 / \$40
Erut 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 Cellars, Napa Valley	\$98
Cabernet Sauvignon, Heitz Cellar Napa Valley	\$110
Cabernet Sauvignon, Joseph Phelps, Napa Valley	\$120

H O U S E C O C K T A I L S

DENZIL'S RUM COCKTAIL / \$14

Afrohead Aged Dark Rum, Brandied Cherry, Fresh Lime Juice, Egg White, Hibiscus Flower Concentrate, Finished with Orange Zest

KAREN RAY / \$13

Tequila, Campari, Grapefruit Cordial, Lime Juice, Seltzer.

FOUNTAIN OF YOUTH / \$12

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

KICKIN' MULE / \$13

Stoli Vodka, Lime Juice, Infused with Fresh Ginger and Basil

SMOKED OLD FASHIONED \$13

BAKERS WHISKEY, HONEY ROSEMARY
AROMATIC ORANGE BITTERS, BRANDIED CHERRIES

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.

WYNDHAM GRAND®
Jupiter At Harbourside Place