



DRINKS MENU



DRAFT BEERS

MAHOU \$8.75
• SPAIN

STELLA \$8.75
• NETHERLANDS

SAILFISH WHITE MARLIN \$8.75
• TREASURE COAST FLORIDA

MICHELOB ULTRA \$7.75

CORONA \$8.75
• MEXICO

HOP LIFE \$8.75
IPA OR RED LAGER
• WEST PORT ST LUCIE

BUD LIGHT \$7.75

MODELO \$8.75
• MEXICO

NEGRA MODELO \$8.75
• MEXICO

BUDWEISER \$7.75

BOTTLED BEERS

ESTRELLA DAMM \$6.50
• BARCELONA

MODELO SPECIAL \$6.50
• MEXICO

NEGRA MODELO \$6.50
• MEXICO

MICHELOB ZERO \$4.50

STELLA \$6.50
• NETHERLANDS

PACIFICO \$6.50
• MEXICO

BUD LIGHT \$6.50

MICHELOB ULTRA \$4.50

STELLA N/A \$6.50
• NETHERLANDS

CORONA LIGHT \$6.50
• MEXICO

CORONA \$6.50
• MEXICO

WINE LIST

HOUSE WINE BOTTLE \$34.90 GLASS \$9.90 | RESERVE & FRENCH WINE BOTTLE \$49.70 GLASS \$13

WHITE WINE

- WHITE MALBEC | CHAÑARMUYO ROSADO [ARGENTINA]
- ROSÉ ESPADEIRO VINHO VERDE | TAPADA DOS MONGES [PORTUGAL]
- PINOT GRIGIO | HOUSE [ITALY]
- CHARDONNAY | HOUSE [CHILE]
- SAUVIGNON BLANC | HOUSE [CHILE]
- SAUVIGNON BLANC RESERVA | VIU MANENT [CHILE]
- WHITE | ARC BLANCO [SPAIN]
- WHITE | CABRILLO [SPAIN]



- WHITE ARINTO VINHO VERDE | TAPADA DOS MONGES [PORTUGAL]
- WHITE ESCOLHA VINHO VERDE | TAPADA DOS MONGES [PORTUGAL]
- 100% LOUREIRO VINHO VERDE | TAPADA DOS MONGES [PORTUGAL]
- 100% LOUREIRO WHITE | GÁBIA [PORTUGAL]
- VINHO VERDE | GÁBIA [PORTUGAL]
- WHITE BORDEAUX RESERVE | CHATEAU LA CLOTTE DE JOUANIN [FRANCE]

PROSECCO | ANTONICO [ITALY]
• 8OZ GLASS \$15.25 - BOTTLE \$42.75 •



RED WINE

- MALBEC RESERVE | CHAÑARMUYO [ARGENTINA]
- MALBEC | CASA BOHER [ARGENTINA]
- TEMPRANILLO BLEND RESERVE | ARVIZA [SPAIN]
• TEMPRANILLO, GRACIANO, AND GARNACHA
- TEMPRANILLO RESERVE - LIMITED PRODUCTION | CAUTO [SPAIN]
- TEMPRANILLO | ARC [SPAIN]
- CABERNET SAUVIGNON | STORMY RANGE [SPAIN]
- CABERNET SAUVIGNON | BALDUZZI [CHILE]
- CABERNET FRANC | CASA BOHER [ARGENTINA]
- MERLOT | BALDUZZI [CHILE]
- ALENTEJO | CONDE DE SERPA [PORTUGAL]
- GARNACHA | PIEDRA PROHIBIDA [SPAIN]

- SPANISH AUROCH 100% ORGANIC TINTA DE TORO
- 100% TINTA DE TORO | AUROCH [SPAIN]
 - 100% TINTA DE TORO NATURAL | AUROCH [SPAIN]
 - 100% TINTA DE TORO 4 MONTHS | AUROCH [SPAIN]
 - 100% TINTA DE TORO RESERVE 10 MONTHS | AUROCH [SPAIN]
 - 100% TINTA DE TORO RESERVE 18 MONTHS | AUROCH [SPAIN]
 - RED BLEND RESERVA | VINHA DO REINO [PORTUGAL]
• TOURIGA FRANCA, TINTA RORIZ, TINTA BARROCA
 - BORDEAUX | CHATEAU LA CLOTTE DE JOUANIN [FRANCE]
 - BORDEAUX RESERVE | CHATEAU DE LIENNES [FRANCE]
 - PINOT NOIR | COMTE DE BERNADOTTE [FRANCE]



ASK YOUR SERVER ABOUT ADDITIONAL AVAILABLE OPTIONS



✦ SIGNATURE COCKTAILS ✦

CLASSIC CAIPIRINHA\$10 BRAZILIAN RUM CACHACA 51, MUDDLED LIME AND WHITE SUGAR • ADD FLAVOR \$1 - ASK AVAILABLE OPTIONS	BRAZILIAN MULE\$15.50 CACHAÇA, FRESH LIME, SIMPLE SYRUP, AND GINGER BEER. CRISP, REFRESHING, AND GINGERY.	MEDITERRANEAN CACHAÇA SPRITZ\$15.50 CACHAÇA, APEROL, FRESH LEMON, PROSECCO & SODA. BUBBLY, CITRUSY, AND REFRESHING.
SERRANO HEAT\$14.50 REPOSADO TEQUILA, WATERMELON, FRESH LIME, AGAVE, MINT, AND JALAPEÑO. FRESH, FRUITY, AND PLEASANTLY SPICY.	GOLDEN AMBER MARGARITA\$15.95 REPOSADO TEQUILA, PASSION FRUIT, FRESH LIME, ORANGE LIQUEUR, AND AGAVE WITH A TAJIN RIM. TROPICAL AND CITRUSY.	RIO & RIOJA\$14.50 CACHAÇA, ORANGE, FRESH LIME, AGAVE, SODA, AND A RED WINE FLOAT. FRUITY, REFRESHING, AND SANGRIA INSPIRED.
AL PASTOR PINEAPPLE MARGARITA\$14.95 REPOSADO TEQUILA, PINEAPPLE JUICE, FRESH LIME, ORANGE LIQUEUR, AND AGAVE WITH TAJIN RIM. TROPICAL, SMOKY & BRIGHT.	MEDITERRANEAN SUNSET\$14.50 TEQUILA, APEROL, ORANGE JUICE, FRESH LEMON, AGAVE, AND SODA. BRIGHT, CITRUSY, AND LIGHTLY BITTERSWEET.	MEZCALITA\$18 PREMIUM MEZCAL, CASAMIGOS BLANCO, LIME JUICE, AND AGAVE WITH TAJIN RIM
CADILLAC MARGARITA\$17 1800 REPOSADO, MARGARITA MIX, AND GRAND MARNIER FLOAT.	SKINNY MARGARITA\$17 TEQUILA BLANCO, AGAVE AND FRESH SQUEEZED LIME.	FROZEN MARGARITA\$14 REPOSADO TEQUILA, MARGARITA MIX AND TRIPLE SEC. • ADD FLAVOR \$1 - ASK AVAILABLE OPTIONS
JALAPEÑO MARGARITA\$17 REPOSADO TEQUILA, MARGARITA MIX, LIME JUICE, AND JALAPEÑO.	CLASSIC WHITE OR RED SANGRIA\$10.90 • MIXED IN HOUSE	

SIPS NEAT, ROCKS, MARTINI, MANHATTAN, ETC.

VODKA HOUSE \$8 - ABSOLUTE, ABSOLUTE RASPBERRY OR VANILLA \$11 - TITO'S \$10 - GREY GOOSE \$14 - GREY GOOSE PEAR \$15 - SKYY \$10	TEQUILA HOUSE \$8 - CASAMIGOS BLANCO \$15 - ESPOLÓN \$13 - DON JULIO 70 \$19 - DON JULIO BLANCO \$14 - PATRÓN \$14 - SAUZA \$11	WHISKEY - BOURBON - SCOTCH ANGELS ENVY \$ 14 - ANGELS ENVY RYE \$ 15 - JACK DANIELS \$11 - WOODFORD \$16 - JAMESON \$12 - CROWN ROYAL \$11 - JIM BEAM \$10 - MAKER'S MARK \$12 - GLENLIVET 12 \$16 - JOHNNY BLACK \$14 - LAPHROAIG \$19
RUM HOUSE \$8 - BACARDI SUPERIOR \$11 - CACHAÇA 51 \$8 - CACHAÇA 51 RESERVE \$15 - CAPTAIN MORGAN \$11 - MALIBU \$11 - ARISTOCRAT WHITE \$9	TEQUILA REPOSADO DON JULIO AÑEJO \$18 - CASAMIGOS AÑEJO \$18 - PATRON REPOSADO \$15 - DON JULIO REPOSADO - \$16 - HORNITOS REPOSADO \$14 - CASAMIGOS REPOSADO \$17 - CLASE AZUL REPOSADO \$39 - DON 1942 \$41	LIQUORS/VERMOUTHS APEROL \$12 - BAILEYS \$10 - CAMPARI \$12 - COINTREAU \$10 - FRANGELICO \$10 - KAHLÚA \$10 - LIQUOR 43 \$10 - MIDORI \$9 - ST. GERMAIN \$10
GIN HOUSE 8 - BOMBAY SAPPHIRE 13 - TANQUERAY 13 - BEEFEATER 11	MEZCAL MEZCAL CODIGO 1530 \$13 - MEZCAL CASAMIGOS \$16	



AFTER DINNER DRINKS

ESPRESSO MARTINI \$10	CHOCOLATE MARTINI \$10	IRISH OR BAILEY'S COFFEE \$12
PORT \$11	BRANDY ALEXANDER \$12	HAZELNUT MARTINI \$14

COFFEES

ESPRESSO\$2.90 DOUBLE \$3.70 - CORTADITO \$ 3.70 - CAPPUCCINO \$ 4.90 - CAFÉ LATTE \$ 4.90 • REGULAR OR DECAF	VAINILLA DRINKS CAFÉ VANILLA \$4.90 FRENCH VANILLA \$3.80 FRENCH VANILLA LATTE \$3.80	AFFOGATO\$8.50 VANILLA ICE-CREAM COVERED BY A SHOT OF ESPRESSO • ADD FRANGELICO, KAHLÚA, OR BAILEY'S FOR AN INDULGENT DRINK +\$8
CHOCOLATE DRINKS HOT CHOCOLATE \$3.90 - HOT CHOCOLATE W/MILK \$4.70 CAFÉ MOCHA \$4.70	CHAI TEA\$4.25 DIRTY CHAI - CHAI LATTE	



DESSERTS

CHOCOTORTA\$14.35 LAYERS OF AUTHENTIC CHOCOLINAS CHOCOLATE COOKIES AND SILKY DULCE DE LECHE CREAM, CREATING A RICH AND BALANCED ARGENTINIAN CLASSIC.	GREEK ORANGE PHYLLO CAKE\$12.20 ORANGE-INFUSED PHYLLO CAKE SOAKED IN SWEET ORANGE SYRUP. SERVED WARM WITH VANILLA ICE CREAM.
TARTA DE SANTIAGO\$12.20 A TRADITIONAL SPANISH DELIGHT FROM GALICIA, THIS RICH, ALMOND-INFUSED CAKE IS MADE WITH A PERFECT BALANCE OF SUGAR, EGGS, FLOUR, AND TOASTED ALMONDS FOR A MOIST, FLAVORFUL TREAT.	TROIS CHOCOLAT\$ 12.30 A DECADENT TRIO OF SILKY MOUSSE LAYERS: DARK, WHITE, AND MILK CHOCOLATE, PERFECTLY BALANCED FOR THE ULTIMATE CHOCOLATE INDULGENCE. CONTAINS HAZELNUT 🌰

SOFT DRINKS

PEPSI, PEPSI ZERO, CRUSH, STARRY, ICED TEA, LEMONADE, SODA WATER, GINGER ALE, DR. PEPPER, MOUNTAIN DEW \$2.90
• PELLEGRINO 500ML OR SARATOGA SPARKLING WATER \$4.25 | SARATOGA SPRING WATER 28OZ \$5.25 •

