

SPIRIT BY THE BOTTLE

VODKA

Belvedere/Magnum **325/600**
Grey Goose/Magnum **390/550**
Stoli Elit/Magnum **500/ 800**
Chopin **350**
Ketel One **350**
Tito’s **350**

GIN

Bombay Sapphire **300**
Hendricks **350**
Tanqueray 10 **300**
Tanqueray 10 **350**
Monkey 47 **525**
Sipsmith **300**

RUM

Zacapa 23 **350**
Bacardi **300**
Appleton Estate **200**
Plantation Pineapple **300**

TEQUILA

Danos Blanco/Reposado/Anejo **325/375/400**
Patron Blanco/Reposado/Anejo **350/425/500**
Don Julio Blanco/Reposado/Anejo **350/450/550**
Casamigos Blanco/Reposado/Anejo
425/475/575
512 Blanco/ Reposado **300/475**
Don Julio 1942/Magnum **1000/ 1942**
Clasa Azul Reposado/Anejo **950/ 2000**
Volcan De Mi Tierra Blanco/Cristalino **300/450**

MEZCAL

Casamigos **550**
Clasa Azul **1100**
Vida **300**
Illegal **400**
Union **350**

SCOTCH

Johnny Walker Black/Blue **350/950**
Glenfiddich **350**
The Glenlivet 12yr/18yr **350/650**
The Macallan 12yr/18yr Rare/18yr Oak/25yr
425/700/800/2950
Chivas 12yr/18yr/25yr **350/700/2000**
Haig Club **550**

BOURBON/RYE

Knob Creek **325**
Bulleit **350**
Woodford Reserve **375**
Makers Mark **350**
Jack Daniels **300**
Jameson **350**

COGNAC

Hennessy V.S./X.O. **400/1730**
Courvoisier V.S. **350**
Louis XIII **3950**
Remy Martin Louis XIII **300**
Hennessy Paradis Imperial **375**

RESERVE SPIRIT

RUM

Santa Teresa 1796 **18**
Ron Zacapa XO **35**

WHISKEY & RYE

Scotland
The Macallan 25yr **225**
The Macallan 18yr **50**
Johnnie Walker Blue Label **70**

Japan

Suntori Toki **16**
Suntori Hibiki Harmony **18**

America

Whistle Pig 10yr Straight Rye **30**

TEQUILA

Patron Burdeos Anejo **160**
Don Julio Real Extra Anejo **90**

COGNAC

Remy Martin Louis XIII **300**
Hennessy Paradis Imperial **375**

NON ALCOHOLIC MOCKTAILS 12

Verry Berry

Strawberry, Raspberry, Blueberry, Fresh Lemon,
Orange Juice

MiaPiña

Fresh Pineapple, Fresh Lime, Coconut,
Cranberry **12**

Raging Mango

Mango, Passion Fruit, Basil, Red Bull **12**

COFFEE & TEA

Espresso, Americano **7**
Earl Grey, English Breakfast, Green, Chamomile,
Peppermint **7**

SODA

Coke, Diet Coke, Sprite, Ginger Ale, Tonic,
Club Soda **5**

Homemade Ginger Beer **5**

Lemonade/Iced Tea **7**
Fiji **7** | Perrier **6**
Red Bull, Red Bull Sugar Free, Red Bull Yellow,
RedBull Watermelon **8**

L I V I N G R O O M

LUNCH | 3 PM – 6 PM

CIGAR MENU Based on availability

Arturo Fuente Hemingway *best seller* **26**

The Arturo Fuente Hemingway Best Seller Cameroon Perfecto is a premium cigar (Rated 90) that honors Ernest Hemingway with a combination of complex flavors and overall excellence. This Arturo Fuente Hemingway cigar is medium-bodied with a smooth and silky finish. Angostura 7yr **\$14**

Arturo Fuente Don Carlos No.2 Torpedo **37**

Named in honor of its legendary creator and Fuente family patriarch Carlos Fuente, Sr., Arturo Fuente Don Carlos cigars are one of the world’s finest smokes. To create this masterpiece, Carlos Fuente, Sr. blended together rare, vintage tobaccos that were hand selected and aged as much as 10 years. Suggested pairing Macallan 18yr **\$50**

Plasencia Alma de Fuerte **48**

The Plasencia family has been growing tobacco for five generations (155 years). Unless you were in the cigar business, the name may not yet resonate with you. The father-and-son team of Nestor and Nestor Andrés Plasencia wanted to change that.

Suggested pairing Dictador 20yr **\$16**

AJ Fernandez – Bellas ARTES TORO **28**

A.J. Fernandez was born in Cuba’s countryside, in the San Luis area of Pinar del Río. AJ has created this decadent and superb in flavor and aroma, Bellas Artes stands as a true testament to the fine art of cigar making. A proprietary AJ Fernández hybrid wrapper plays the perfect complement to the special binder from Quilali Nicaragua and premium fillers from Nicaragua, Honduras, and Brazil. Appleton **\$14**

Padron – Presidente 1964 Anniversary – Natural **54**

Padrón 1964 Anniversary Series is a world-renowned cigar from a company that doesn’t make anything but the most excellent cigars. The 1964 Anniversary consists of sun-grown wrappers offered in a natural variety with rich flavors of chocolate with hints of spice and coffee. Zacapa XO **\$35**

Perdomo 10th Anniversary Champagne **24**

Perdomo Reserve 10th has been honored as “Cigar of the Year” in the U.S. and Europe by the Robb Report and the European Cigar Cult Journal, in addition to being deemed “Outstanding” by Cigar Aficionado. This blend features a distinguished and contemplative blend of medium-bodied, double-aged Cuban-seed tobaccos; grown in the rich, dark soil of the Perdomo family plantations nestled in the Nicaraguan regions of Esteli, Condega, and the Jalapa Valley. Casamigos Reposado **\$22**

AVO CLASSIC NO. 232 **68**

High end AVO Classic cigars are manufactured by Zino. This cigar is constructed from five separate varieties of Dominican tobaccos that are enclosed in a mild Connecticut wrapper to deliver a well-balanced and mild smoke with great flavors. Yamazake 18yr **\$35**

Cohiba Macassar Double Corona

Cohiba Macassar Double Corona cigars are handmade in the Dominican Republic with a Connecticut Havano wrapper, a Connecticut broadleaf binder, and a combination of Dominican and Nicaraguan fillers that have been aged four years. Remy XO **\$75**

OCEAN FRESH

Prawn Cocktail

Lemon, Fresh Horseradish, Cocktail Sauce **29**

Italian Ceviche*

Blood Orange and Lime Marinated Corvina, Cherry Tomato, Capers, Olives, Oregano, Calabrian Chili**22**

Daily Selection of Oysters*

Mignonette, Cocktail Sauce

Half Dozen 24 Dozen 45

Tuna Tartare*

Capers, Lemon Olive Oil, Shallot, Cucumber Carpaccio **24**

Crudo Ghiacciato*

Oysters, Clams, Tuna Tartare, Prawn Cocktail **96**

Caviar

CaviAIR Craft Box **165**

LIGHT BITES

Truffle Fries

Chipotle Aioli **17**

Coconut Shrimp

Pikliz, Papaya **24**

Hummus

Grilled Naan, Za’atar Spice **19**

SALADS

Caesar Salad*

Country Croutons, Parmesan Cheese **17**

Watermelon Salad

Cucumber, Heirloom Tomato, Feta Crumbles, White Balsamic-Mint Dressing **21**

Corn Chopped Salad

Cherry Tomato, Cucumber, Red Onion, Crumbled Gorgonzola, Cilantro-Lime Vinaigrette **21**

Salad Enhancements

Grilled Fish 15*

Grilled Shrimp 11*

Grilled Chicken 8

BRICK OVEN PIZZETTE

Margherita

San Marzano Tomato, Mozzarella, Basil **18**

Pizza Spagnola

Crispy Chorizo, Grated Manchego, Mozzarella, Piquillo Peppers, Tomato Sauce **22**

Capricciosa Bianca

Mozzarella, Ham, Artichoke, Mushrooms, Kalamata Olives **26**

An automatic service charge of 20% is applied to all checks.

Se agregará a su factura el 20% de cargos por servicio.

Nap ajoute nan bòdwo a yon chaj 20% pou sèvis.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness Especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have Immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you have any allergies please notify your captain.

SANDWICHES

Double Stack Burger*

Cheddar Cheese, Secret Sauce, Lettuce, Tomato, Onion **24**

Bacon Burger*

Double Patty, Cheddar Cheese, Bacon, Avocado, Red Onion, Lettuce, Tomato, Ranch **28**

BBQ Burger*

Double Patty Mushroom, Braised Onion, Cheddar Cheese, BBQ Aioli **27**

Lobster Roll

Bibb Lettuce, Crispy Capers, Potato Roll **36**

DESSERT

Red Velvet Cake

Crème Cheese Frosting, Fresh Berries, White Chocolate Shavings **12**

Super Food Brownie

Dark Chocolate, Pecan, Goji Berry, Chia Seed, Pistachio, Coconut, Cocoa, Raspberry Coulis **12**

Vanilla Cheesecake

Fresh Strawberry, Strawberry Gelee **12**

Chocolate-Caramel Crunch

Chocolate Sponge, Milt Chocolate Caramel Ganache, Guanaja Chocolate Mousse, Salted Caramel Pearls **12**

Cookies and Brownies

Daily Selection **12**

SIGNATURE COCKTAILS \$18

ALL GREEN EVERYTHING

Cucumber Vodka, Kiwi, Basil, Agave, Fresh Lime

TROPICAL BREEZE

Aged Rum, Campari, Mint, Honey

SPCIY KIWI

Tequila, Cherry Liquor, Fresh Lime, Agave, Jalapeno, Kiwi

MANGO’S

Tequila, Mango, Coconut Cream, Fresh Lime, Jalapeno

IRMA’S MOJITO

Dark Rum, Fresh Lime, Mint, Homemade Pineapple Coconut Foam

TIKI 2 GO

Aged Rum, Cherry Heering, Coconut, Guava, Fresh Lime, Walnut Bitters

CRY BABY

Tequila Reposado, Fresh Lime, Strawberry Siracha Agave, Egg White

ON THE RUN

Bourbon, Grapefruit, Aperol, Fresh Lemon, Agave

DAISY SPRITZ

Raspberry Liqueur, Sparkling Wine, Lemon, Red Bull

COCKTAILS \$18

GIN

DARK FIZZ

Gin, Fresh Lime, Maple Syrup, Raspberry Liquor, Egg White
– *Tomer Doar, Tel Aviv, Israel*

SANTORINITINI

Gin, Fresh Lime, Jasmine syrup, Passionfruit, Grapefruit
– *Lucas Winkler, Karystos, Greece*

VODKA

MADRID SUMMER

Vodka Orange Liquor, Fresh Lemon, Kiwi, Strawberry, Basil
– *Borja Martin, Madrid, Spain*

GARDEN MULE

Cucumber Vodka, Spiced Pear Liquor, Fresh Lemon, Honey, Homemade Gingerbeer
–*Jonathan Rodriguez, Hialeah, FL*

CLASS ACT

Vodka, Fresh Lemon Juice, Pimms, Sage Syrup, Abstine
– *Ashley Seetoo, White Plains, NY*

RUM

MIDNIGHT CURFEW

Aged Rum, Fresh Orange, Maple Syrup, Fresh Lemon, Dark Chocolate, Bacon
– *Stacia Pencz, Atlanta, Georgia*

BITTER & SPICE

Aged Rum, Fresh Grapefruit, Jalapeno, Fresh Lemon
– *Tomer Doar, Tel Aviv, Israel*

CHAMPAGNE & SPARKLING

Veuve Clicquot, “Yellow Label” NV, Reims, FR. **20/225**

Veuve Cliquot Rose, Reims, FR **30/350**

Ruinart, Blanc de Blancs, NV, Reims, FR **400**

Ruinart, Rose, NV, Reims, FR **450**

Louis Roederer, Cristal, Reims, FR **800**

Louis Roederer, Cristal Rose, Reims, FR **1500**

Moet & Chandon, Dom Perignon, Epernay, FR **700**

Moet & Chandon, Dom Perignon Rose, Epernay, FR **1100**

Krug, Grande Cuvee NV, Reims, FR **900**

Laurent Perrier, Brut Rose NV, Tours Sur Marne, FR **475**

Perrier Jouet, Belle Epoque, Epernay, FR **900**

Lamberti, Organic Prosecco, Veneto, Italy **60**

MAGNUM SELECTION

Louis Roederer, Cristal, Magnum, Reims, FR **2400**

Moet & Chandon, Dom Perignon, Magnum, Epernay, FR **1500**

Moet & Chandon, Dom Perignon Rose, Magnum, Epernay, FR **2500**

Veuve Clicquot, “Yellow Label” NV Magnum, Reims, FR **500**

TEQUILA & MEZCAL

ROSE PALOMA

Tequila, Fresh Lime, Grapefruit, Rosemary, Cucumber
– *Ashley Seetoo, White Plains, NY*

SANGRE DE TORO

Tequila, Hibiscuz Orange Peel Syrup, Chile De Arbol, Fresh Lime, Spicy Volcanic Salt
–*Victor Soto Cuernavaca, Mexico*

PINEAPPLE ROAST

Tequila Reposado, Homemade Roasted Pineapple Juice, Chili Liquor, Fresh Lime
–*Jonathan Rodriguez, Hialeah, FL*

BOURBON & RYE

MASCARROT BAL

Bourbon, Coffee Roasted Carrot Juice, Ginger Liquor, Peach, Basil, Fresh Lemon
– *Jonathan Rodriguez, Hialeah, FL*

6 FT APART

Bourbon, Lemon Juice, Spiced Pear Liquor, Drambuie, Demarera, Basil, Orange Slice
– *Ashley Seetoo, White Plains, NY*

LYCHEE SUN

Japanese Whisky, Lychee, Honey Liquor, Egg White, Lemon
– *Jonathan Rodriguez, Hialeah, Florida*

BEER \$8

DOS EQUIS, Mexico City

IRMA’S LAGER, Florida

RED STRIPE, Jamaica

PERONI, Italy

COLADA PORTER, Florida

HEINEKEN, Amsterdam

HEINEKEN 00, Amsterdam

HEINEKEN LIGHT, Amsterdam

AMSTEL LIGHT, Amsterdam

HARD SELTZER

VOSA Premium Sparkling Vodka Soda **12**

Cranberry or Lemon