

# IRMAS

LUNCH | 3 PM – 6 PM

## BRICK OVEN PIZZETTE

### Margherita

San Marzano Tomato, Mozzarella, Basil 17

### Brooklyn Pie

Pepperoni, Ricotta 20

### Pizza Bianca

Truffle, Fresh Herbs 17

## OCEAN FRESH

### Prawn Cocktail

Lemon, fresh horseradish 28

### Corvina Ceviche\*

Rocoto Peppers, Sweet Potato, Citrus 20

### Mahi Fish Dip

Grilled Sourdough, Jalapeno 14

## SIGNATURE COCKTAILS \$18

### ALL GREEN EVERYTHING

Pearl Cucumber Vodka, Kiwi, Basil, Agave, Lime

### TROPICAL BREEZE

Zacapa, Campari, Pineapple, Mint, Honey

### NOT FAR FROM THE TREE

Volcan Tequila, Green Apple, Rosemary, Honey, Lemon

### MANGO MEMORIES

Havana Club, Mango, Pineapple, Lime

## LIGHT BITES

### Truffle Fries

Chipotle Aioli 14

### Coconut Shrimp

Pikliz, Papaya 20

### WSB Burger\*

Cheese, Secret Sauce, Lettuce, Tomato, Onion 24

### Enhancements

Bacon 4 Avocado 5

### Caesar Salad\*

Country Croutons, Parmesan Cheese 16

### Salad Enhancements

Grilled Fish 15

Grilled Shrimp 9

Grilled Chicken 7

## IRMA'S MOJITO

Ron Atlantico, Lime, Homemade Pineapple Coconut Foam

## MAI TAI WAVE

Santa Teresa 1796, House Orgeat, Lime, Bitters, Orange Juice, House Ginger Beer

## GRAPEFRUIT CRUSH

Tequila Reposado, Grapefruit, Spiced Syrup

## COCKTAILS \$18

### GIN

#### LAVENDER FIELDS

Gin, Green Chartreuse, Fresh Lemon Lavender, Raspberry  
- *Borja Martin, Madrid, Spain*

#### FZ-62

English Rubarb Ginger Gin, Honey, Fresh Lemon, Dry Curacao, Sage  
- *Jonathan Rodriguez, Hialeah, Florida*

#### BONDI BEACH

London Dry Gin, Fresh Lime, Fresh Lemon, Agave, Angostura Bitters  
- *Dariel Rodriguez, Havana, Cuba*

### VODKA

#### MADRID SUMMER

Russian Vodka, Orange Liqueur, Fresh Lemon, Kiwi, Strawberry, Basil  
- *Borja Martin, Madrid, Spain*

#### ROSE PETALS

Russian Vodka, Turkish Rose Pedals, Fresh Lemon, Strawberry, Rosemary  
- *Borja Martin, Madrid, Spain*

#### MENTEMELON

Russian Vodka, Fresh Watermelon, Fresh Lime, Crème De Mente  
- *Alliaksei Emilyanovich, Vileyka, Belarus*

### RUM

#### CUBAN BREAKFAST

Aged Rum, Cachaça, Espresso, Almond Liqueur, Brown Sugar  
- *Dariel Rodriguez, Havana, Cuba*

#### RUM WITH ME

Guatemalan Aged Rum, Fresh Squeezed Lime Juice, Coconut Cream, Pineapple, Basil & Granulated Brown Sugar  
- *JC Caballero, Havana, Cuba*

#### THE HEMINGWAY

Guatemalan Aged Rum, Maraschino Liqueur, Grapefruit Bitters & Fresh Squeezed Lime Juice  
- *Miguel Soto, Carolina, Puerto Rico*

## TEQUILA & MEZCAL

### JALISCO TRIPPIN

Pineapple Infused Tequila, Absenthe, Agave, Angostura Bitters  
- *Ariel Huguet, South Beach, FL*

### SUNDAY SUNSETS

Tequila, Dry Curacao, Fresh Lime, Grapefruit Soda  
- *Dariel Rodriguez, Havana, Cuba*

### SPICY KIWI

Tequila, Cherry Liqueur, Fresh Lime, Agave, Jalapeno, Kiwi  
- *Stacia Pencz, Atlanta, Georgia*

### PINEAPPLE ROAST

Reposado Tequila, Homemade Roasted Pineapple Juice, Chili Liqueur, Fresh Lime  
- *Jonathan Rodriguez, Hialeah, Florida*

## BOURBON & RYE

### KIWIBON

Bourbon, Apple Cider, Agave, Kiwi, Fresh Lemon Juice  
- *Tomer Doar, Tel Aviv, Israel*

### BACK TO NEW ORLEANS

Double Rye, Cognac, Sweet Vermouth, Dry Curacao, Orange Bitters  
- *Dariel Rodriguez, Havana, Cuba*

## EXOTIC COCKTAILS

### ITALIAN BACKPACK

Gin, Montenegro, Campari, Fresh Lemon, Egg White, Cream  
- *Dariel Rodriguez, Havana, Cuba*

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# I R M A S

DINNER | 6 PM – 11 PM

## SNACKS

**Truffle Fries**  
Chipotle Aioli 14

**Hummus**  
Grilled Naan, Za’atar Spice 18

**Guacamole**  
Pico de Gallo, Tortilla Chips 18

**Coconut Shrimp**  
Pikliz, Papaya 20

**Wagyu Carpaccio\***  
Capers, Truffle Pecorino Cheese 22

## SALADS

**Caesar\***  
Country Croutons, Parmesan Cheese 16

**Heirloom Tomato Panzanella**  
Basil, Mozzarella, Red Wine Vinaigrette 19

**Salad Enhancements**  
Grilled Fish 15  
Grilled Shrimp 9  
Grilled Chicken 7

## SIGNATURE COCKTAILS \$18

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Volcan Tequila, Green Apple, Rosemary, Honey, Lemon

**MANGO MEMORIES**  
Havana Club, Mango, Pineapple, Lime

W South Beach | 2201 Collins Ave Miami Beach, FL | 305-938-3000

## RAW BAR

**Prawn Cocktail**  
Lemon, Fresh Horseradish 24

**Corvina Ceviche\***  
Rocoto Peppers, Sweet Potato, Citrus 20

**Bester Russian Osetra Caviar**  
Brioche, Classic Accoutrements 135

## BRICK OVEN PIZZETTE

**Margherita**  
San Marzano Tomato, Mozzarella, Basil 17

**Brooklyn Pie**  
Pepperoni, Ricotta 20

**Pizza Bianca**  
Truffle, Fresh Herbs 17

## LARGE PLATES

**Roasted Organic Chicken Breast**  
Grilled Asparagus, Romesco 28

**Catch of the Day**  
Coconut Lime, Mango Chutney 34

**Spaghetti**  
“Cacio e Pepe” Olive Oil, Pecorino Cheese 23

**IRMA’S MOJITO**  
Ron Atlantico, Lime, Homemade Pineapple Coconut Foam

**MAI TAI WAVE**  
Santa Teresa 1796, House Orgeat, Lime, Bitters, Orange Juice, House Ginger Beer

**GRAPEFRUIT CRUSH**  
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London Dry Gin, Fresh Lime, Fresh Lemon, Agave, Angostura Bitters  
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### VODKA

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Russian Vodka, Orange Liqueur, Fresh Lemon, Kiwi, Strawberry, Basil  
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**ROSE PETALS**  
Russian Vodka, Turkish Rose Pedals, Fresh Lemon, Strawberry, Rosemary  
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**MENTEMELON**  
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### RUM

**CUBAN BREAKFAST**  
Aged Rum, Cachaça, Espresso, Almond Liqueur, Brown Sugar  
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**RUM WITH ME**  
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**THE HEMINGWAY**  
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## TEQUILA & MEZCAL

**JALISCO TRIPPIN**  
Pineapple Infused Tequila, Absenthe, Agave, Angostura Bitters  
- *Ariel Huguet, South Beach, FL*

**SUNDAY SUNSETS**  
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Reposado Tequila, Homemade Roasted Pineapple Juice, Chili Liqueur, Fresh Lime  
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Bourbon, Apple Cider, Agave, Kiwi, Fresh Lemon Juice  
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## BEER \$8

DOS EQUIS, Mexico City	PERONI, Italy
IRMA’S LAGER, Florida	HEINEKEN, Amsterdam
HOP GUN IPA, Florida	HEINEKEN 00, Amsterdam
RED STRIPE, Jamaica	HEINEKEN LIGHT, Amsterdam
	AMSTEL LIGHT, Amsterdam

## CHAMPAGNE & SPARKLING

Veuve Clicquot, “Yellow Label” NV, Reims, FR. 20/225
Veuve Clicquot, “Rich” NV, Reims, FR 300
Ruinart, Blanc de Blancs, NV, Reims, FR 30/400
Ruinart, Rose, NV, Reims, FR 35/450
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 90 0

## 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
Provocativo, Cava Brut, Magnum, Villafranca del Pendendes, Spain 145

## ROSE

Notorious Pink Rose, FR 13/55
O d’Azur, Cote de Provence, FR 15/63
La Fete “St Tropez” Rose, St. Tropez, FR 15/63
Minuty Cotes De Provence, FR 14/59
Domaine Ott, Chateau de Selle Clar Noirs, Provence, FR 120
Rumors Rose, Provence, FR 25/95

## WHITE

Sauvignon Blanc, Squealing Pig, Marlborough, NZ 13/55
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ 18/76
Sauvignon Blanc, La Playa Estate, Colchagua Valley, CL 13/55
Riesling, Clean Slate, Mosel, GER 13/55
Pinot Grigio, Cavalieri D’Oro, Delle Venezie 13/55
Chardonnay, Ava Grace, Livermore, US 13/55
Chardonnay, Cakebread, California, US 105
Chardonnay, Stags’ Leap Winery, Napa Valley, US 17/73
Chardonnay, Newton Unfiltered, California, US 25/105

## RED

Pinot Noir, Etude, Lyric, California, US 16/72
Pinot Noir, Cloudy Bay, Marlborough, NZ 90
Rioja Reserva, Beronia, Rioja, SP 15/65
Malbec, Don Rodolfo ‘Art of the Andes’, Mendoza, AR 12/51
Malbec, Terrazas Reserve, Mendoza, AR 15/65
Merlot, Duck Horn, California, US 16/72
Cabernet Sauvignon, High Valley, California, US 15/70
Cabernet Sauvignon, Beringer, Knights Valley, US 18/87

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## SPIRIT BY THE BOTTLE

### VODKA

Belvedere/Magnum 220/400
Grey Goose/Magnum 390/500
Stoli Elit/Magnum 500/ 8 0 0
Chopin 350
Ketel One 350
Tito’s 350

### GIN

Bombay Sapphire 300
Hendricks 350
Tanqueray 300
Tanqueray 10/350
Bar Hill Tom Cat Barrel Aged 350
Monkey 47 525

### RUM

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

### TEQUILA

Patron Blanco/Reposado/Anejo 350/425/500
Don Julio Blanco/Reposado/Anejo 350/450/550
Casamigos Blanco/Reposado/Anejo 425/475/575
Don Julio 1942 950
Alacran Blanco/Cristalino/Anejo 300/350/400
Clasa Azul Reposado 700
Volcan De Mi Tierra Blanco/Cristalino 300/450

### MEZCAL

Casamigos 550
Clasa Azul 1100
Vida 250
llegal 400
Union 300

### 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 & CORDIALS

Hennessy V.S./X.O. 400/1730
Courvoisier V.S. 350
Louis XIII 3950
Remy Martin Louis XIII 300
Hennessy Paradis Imperial 375
Greek Lightning 160

## 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
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### 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

### Blackberry Palmer

Blackberries, Fresh Lemon, Apple, Ice Tea 12

### Purple Peaches

Peach, Lavender, Fresh Lime, Pineapple, Grapefruit, Cranberry

### COFFEE & TEA

Espresso, Americano 4
Earl Grey, English Breakfast, Green, Chamomile, Peppermint 5

### SODA

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda 5
La Croix 5

### BRIGHTFOX 8

Still: Cucumber Mint, Blueberry Vanilla, Grapefruit Ginger
Sparkling: Cucumber Mint, Blueberry Vanilla, Grapefruit Ginger

Homemade Ginger Beer 5
Lemonade/Iced Tea 7

Fiji 7 | Perrier 6

Red Bull, Red Bull Sugar Free, Red Bull Yellow 8

## CIGAR MENU

### 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

### 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

### AJ Fernandez – Bellas ARTES TORO 28

A.J. Fernandez was born in Cuba’s countryside, in the San Luí 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

### 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

### FEMALE’S TOUCH CIGARS 21

Tatiana Dolce Amaretto Tatiana Cigars are some of the leading flavored cigars in the world. Crafted from high quality Dominican tobacco and an Indonesian wrapper, every Tatiana cigar is expertly finished with premium quality flavors. The end result is a smooth cigar which will delight your senses and fill the room with a wonderful aroma. Tatiana Dolce Amaretto is a sweet smoke with smooth tones of almond and apricot in a traditional 5x30 Petite Corona vitola.



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### WSB Burger\*

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### Enhancements

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### Caesar Salad\*

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### Salad Enhancements

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Aged Rum, Cachaça, Espresso, Almond

Liquor, Brown Sugar

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### RUM WITH ME

Guatemalan Aged Rum, Fresh Squeezed

Lime Juice, Coconut Cream, Pineapple,

Basil & Granulated Brown Sugar

- *JC Caballero, Havana, Cuba*

### THE HEMINGWAY

Guatemalan Aged Rum, Maraschino

Liqueur, Grapefruit Bitters & Fresh

Squeezed Lime Juice

- *Miguel Soto, Carolina, Puerto Rico*

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- *Dariel Rodriguez, Havana, Cuba*

### SPICY KIWI

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

- *Stacia Pencz, Atlanta, Georgia*

### PINEAPPLE ROAST

Reposado Tequila, Homemade Roasted

Pineapple Juice, Chili Liquor, Fresh Lime

- *Jonathan Rodriguez, Hialeah, Florida*

## BOURBON & RYE

### KIWIBON

Bourbon, Apple Cider, Agave, Kiwi,

Fresh Lemon Juice

- *Tomer Doar, Tel Aviv, Israel*

### BACK TO NEW ORLEANS

Double Rye, Cognac, Sweet Vermouth,

Dry Curacao, Orange Bitters

- *Dariel Rodriguez, Havana, Cuba*

## EXOTIC COCKTAILS

### ITALIAN BACKPACK

Gin, Montenegro, Campari,

Fresh Lemon, Egg White, Cream

- *Dariel Rodriguez, Havana, Cuba*

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

\*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.



## BEER \$8

DOS EQUIS, Mexico City	PERONI, Italy
IRMA’S LAGER, Florida	HEINEKEN, Amsterdam
HOP GUN IPA, Florida	HEINEKEN 00, Amsterdam
RED STRIPE, Jamaica	HEINEKEN LIGHT, Amsterdam
	AMSTEL LIGHT, Amsterdam

## CHAMPAGNE & SPARKLING

Veuve Clicquot, “Yellow Label” NV, Reims, FR. 20/225  
Veuve Clicquot, “Rich” NV, Reims, FR 300  
Ruinart, Blanc de Blancs, NV, Reims, FR 30/400  
Ruinart, Rose, NV, Reims, FR 35/450  
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 90 0

## 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  
Provocativo, Cava Brut, Magnum, Villafranca del Pendendes, Spain 145

## ROSE

Notorious Pink Rose, FR 13/55  
O d’Azur, Cote de Provence, FR 15/63  
La Fete “St Tropez” Rose, St. Tropez, FR 15/63  
Minuty Cotes De Provence, FR 14/59  
Domaine Ott, Chateau de Selle Clar Noirs, Provence, FR 120  
Rumors Rose, Provence, FR 25/95

## WHITE

Sauvignon Blanc, Squealing Pig, Marlborough, NZ 13/55  
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ 18/76  
Sauvignon Blanc, La Playa Estate, Colchagua Valley, CL 13/55  
Riesling, Clean Slate, Mosel, GER 13/55  
Pinot Grigio, Cavalieri D’Oro, Delle Venezie 13/55  
Chardonnay, Ava Grace, Livermore, US 13/55  
Chardonnay, Cakebread, California, US 105  
Chardonnay, Stags’ Leap Winery, Napa Valley, US 17/73  
Chardonnay, Newton Unfiltered, California, US 25/105

## RED

Pinot Noir, Etude, Lyric, California, US 16/72  
Pinot Noir, Cloudy Bay, Marlborough, NZ 90  
Rioja Reserva, Beronia, Rioja, SP 15/65  
Malbec, Don Rodolfo ‘Art of the Andes’, Mendoza, AR 12/51  
Malbec, Terrazas Reserve, Mendoza, AR 15/65  
Merlot, Duck Horn, California, US 16/72  
Cabernet Sauvignon, High Valley, California, US 15/70  
Cabernet Sauvignon, Beringer, Knights Valley, US 18/87

## SPIRIT BY THE BOTTLE

### VODKA

Belvedere/Magnum 220/400  
Grey Goose/Magnum 390/500  
Stoli Elit/Magnum 500/ 8 0 0  
Chopin 350  
Ketel One 350  
Tito’s 350

### GIN

Bombay Sapphire 300  
Hendricks 350  
Tanqueray 300  
Tanqueray 10/350  
Bar Hill Tom Cat Barrel Aged 350  
Monkey 47 525

### RUM

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

### TEQUILA

Patron Blanco/Reposado/Anejo 350/425/500  
Don Julio Blanco/Reposado/Anejo 350/450/550  
Casamigos Blanco/Reposado/Anejo 425/475/575  
Don Julio 1942 950  
Alacran Blanco/Cristalino/Anejo 300/350/400  
Clasa Azul Reposado 700  
Volcan De Mi Tierra Blanco/Cristalino 300/450

### MEZCAL

Casamigos 550  
Clasa Azul 1100  
Vida 250  
llegal 400  
Union 300

### 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 & CORDIALS

Hennessy V.S./X.O. 400/1730  
Courvoisier V.S. 350  
Louis XIII 3950  
Remy Martin Louis XIII 300  
Hennessy Paradis Imperial 375  
Greek Lightning 160

## 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

### Blackberry Palmer

Blackberries, Fresh Lemon, Apple, Ice Tea 12

### Purple Peaches

Peach, Lavender, Fresh Lime, Pineapple, Grapefruit, Cranberry

### COFFEE & TEA

Espresso, Americano 4  
Earl Grey, English Breakfast, Green, Chamomile, Peppermint 5

### SODA

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda 5  
La Croix 5

### BRIGHTFOX 8

Still: Cucumber Mint, Blueberry Vanilla, Grapefruit Ginger  
Sparkling: Cucumber Mint, Blueberry Vanilla, Grapefruit Ginger

Homemade Ginger Beer 5  
Lemonade/Iced Tea 7

Fiji 7 | Perrier 6

Red Bull, Red Bull Sugar Free, Red Bull Yellow 8

## CIGAR MENU

### 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

### 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 of-fered in a natural variety with rich flavors of chocolate with hints of spice and coffee. Zacapa XO \$35

### AJ Fernandez – Bellas ARTES TORO 28

A.J. Fernandez was born in Cuba’s countryside, in the San Luí­s 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

### 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

### FEMALE’S TOUCH CIGARS 21

Tatiana Dolce Amaretto Tatiana Cigars are some of the leading flavored cigars in the world. Crafted from high quality Dominican tobacco and an Indonesian wrapper, every Tatiana cigar is expertly finished with premium quality flavors. The end result is a smooth cigar which will delight your senses and fill the room with a wonderful aroma. Tatiana Dolce Amaretto is a sweet smoke with smooth tones of almond and apricot in a traditional 5x30 Petite Corona vitola.