

ERC



IN-ROOM DINING

**THANK YOU TO OUR
LOCAL PARTNERS**

COLLINS FISH AND SEAFOOD, MIAMI, FLORIDA

FUNKY BUDDHA BREWING COMPANY, OAKLAND PARK, FLORIDA

FARMS TO CHEF'S, BOYNTON BEACH, FLORIDA

FLORIDA BEER COMPANY, CAPE CANAVERAL, FLORIDA

LARRY KLEIN MEATS, DEERFIELD BEACH, FLORIDA

MIAMI CLUB RUM, MIAMI, FLORIDA

MIAMI SMOKERS URBAN SMOKEHOUSE, MIAMI, FLORIDA

MIMMO'S MOZZARELLA ITALIAN MARKET, NORTH MIAMI, FLORIDA

NATIVE BREWING COMPANY, FORT LAUDERDALE, FLORIDA

NEW ENGLAND FISH AND LOBSTER, STUART, FLORIDA

PRODUCE KINGDOM, MIAMI, FLORIDA

PREMIER PRODUCE, FORT LAUDERDALE, FLORIDA

ZAK THE BAKER, MIAMI, FLORIDA

Thomas Buckley

CORPORATE EXECUTIVE CHEF



Growing up in the small, seaside village of Scarborough, England, Thomas Buckley developed a passion for seafood at a very young age. He entered the culinary world when he was just 14, and not long after began to travel the world. In New York City he cooked with Daniel Boulud at the chef's four star French restaurant Daniel's; in Girona, Spain, he spent time with Chef Ferran Adria at El Bulli. He finally returned to England to work with award winning chefs such as Nico Ladenis and Pierre Koffman.

Chef Thomas joined Nobu in 1998 and has since come a long way, moving through the ranks to become Executive Sous Chef for their London location, and ultimately Corporate Executive Chef at the national level.

Today he is presently settled at Eden Roc Miami Beach, where guests can experience his award-winning cuisine as they please, from the comforts of their oceanfront guest room or at the acclaimed Nobu Miami restaurant.

11:00AM - 1:00AM

ERC BITES

Specially curated by Chef Thomas, a selection of dishes and drinks that uniquely capture the vibrant flavors of Miami.



THE 'LITTLE HAVANA' APPETIZER 13

Creamy croquettes with proscuitto, chicken empanadas, queso fresco and guava tequeno

SLOW ROASTED HOMESTEAD TOMATO SOUP 14

Topped with basil gremolata and extra virgin olive oil

EL CUBANO 16

French style ham and mojo pulled pork, swiss, dill pickles, mustard mayo

305 STEAK FRITES 40

Skirt steak, chimichurri, beurre maître d'hotel, plantains, French fries

HAVANA CHICKEN 34

Sofrito marinated crispy chicken, sweet plantains, sour orange mojo, 'conгри' rice and beans

Sweets

KEY LIME JAR 14

Key lime custard, graham cracker crust, meringue, citrus gelee, whipped cream

Cocktails

MOJITO | CLASSIC OR FLAVORED 16

Miami Club Rum, muddle mint, lime, soda water
- classic, mango, lychee or strawberry

NEGRONI 16

St. Augustine Gin, sweet vermouth, campari

LOCAL BEERS 9

Hop Gun IPA | Funky Buddha Brewing Company, Oakland Park, Florida

Key West Sunset Ale | Florida Beer Company, Cape Canaveral, Florida

Native Lager | Native Brewing Company, Fort Lauderdale, Florida

6:00AM • 11:00AM

BREAKFAST



Classics

THE AMERICAN* 28

Two farm fresh eggs, potatoes, crispy applewood smoked bacon or chicken apple sausage; side of toast, bagel or muffin

Comes with your choice of beverage: fresh-squeezed orange or grapefruit juice, cranberry juice, milk, coffee, or tea

STEAK 'N' EGGS 32

8oz. marinated skirt steak, two farm fresh eggs, chimichurri butter, breakfast hash, roasted tomato

BREAKFAST SANDWICH 19

Bacon, arugula, cheddar, lemon aioli and tomato, served on country wheat toast

BAGEL & NOVA 24

Pastrami smoked salmon, heirloom tomatoes, capers, red onion, cream cheese, dill pickle

OMELET ANY STYLE 22

Your choice of ingredients: Cheese | Tomato | Spinach | Peppers | Onion
Mushrooms | Zucchini | Chives | Ham | Sausage

The Bennys

CLASSIC 18

Poached eggs, country ham, hollandaise, English muffin

ROYALE 27

Poached eggs, smoked salmon, lemon hollandaise, salmon roe, brioche bun

FLORENTINE 18

Poached eggs, spinach, kale, hollandaise, country wheat

Light Bites



COCONUT GRANOLA 13

Granola, mixed berries, Greek yogurt

STEEL CUT OATS 11

Bananas, dried fruits, almonds, almond milk, Muscovado sugar

AVOCADO TOAST 13

Smashed avocado, country wheat, herbs, extra virgin olive oil
Add 2 poached eggs +8



EGG WHITE OMELET* 24

Spinach, kale, roast tomato, breakfast potatoes, gluten-free toast



TROPICAL FRUIT PLATE 16

Honey-lime dressing, greek yogurt

SHAKSHUKA* 23

Stone hearth-cooked eggs, piquant tomato sauce, spinach,
herb labneh, lemon, toasted sourdough

Breads

CUATRO LECHES FRENCH TOAST 18

Challah brioche, three milk custard, caramelized pineapple,
dulce de leche

BUTTERMILK PANCAKES OR BELGIAN WAFFLES 16

Vermont maple, butter, berries, whipped cream

BREAKFAST BASKET 20

Three fresh-baked pastries, preserves, butter

SELECTION OF BREADS 4

Your choice of: whole wheat, rye, white, English muffin or bagel



GLUTEN-FREE

Sides

CEREALS 8

With your choice of milk: whole, skim, 2%, soy or almond milk

SMALL FRESH FRUIT 8

Melons, grapes, strawberries, blueberries

BREAKFAST MEATS 7

Applewood smoked bacon or chicken apple sausage

FARM FRESH EGG—YOUR WAY 4

FRESH BAKED PASTRIES 5 EACH

Croissant, chocolate croissant, gluten-free muffin, danish

POTATO HASH 6

* Consumer Advisory: Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness – especially if you have certain medical conditions. Applicable sales tax, a \$5 delivery charge and a 22% service charge will be added to your check. EXT 3340

11:00AM • 1:00AM

ALL-DAY

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Snacks & Appetizing

THE 'LITTLE HAVANA' APPETIZER 13

Creamy croquettes with prosciutto, chicken empanadas, queso fresco and guava tequeno

CHIPS & DIP 16

Plantains, potato chips, blue cheese ranch, pico de gallo, bacon guacamole

MEDITERRANEAN MEZZE 20

Olives, mixed crudités, hummus, eggplant caviar, garlic yogurt, pita

ASSORTED CHEESE PLATE 20

Domestic and international cheeses, breads, crackers, preserves

SALUMI 18

Selection of cured meats including salami and serrano ham, served with crackers and preserves

WINGS—ATOMIC, BBQ, OR SALT N PEPPER 17

Choice of fried or baked; served with celery and blue cheese ranch dressing

SLOW ROASTED HOMESTEAD TOMATO SOUP 14

Topped with basil gremolata and extra virgin olive oil

JUMBO SHRIMP COCKTAIL "VERACRUZANO" 26

Mexican style ceviche made with spicy tomato sauce, citrus, and seasonal vegetables

Sandwiches

Served with choice of house salad, French fries or roasted marble potatoes

EL CUBANO 16

French style ham, mojo pulled pork, swiss, dill pickles, mustard mayo

NEW ENGLAND 'LOBSTAH' ROLL 25

Celery, carrot, lemon aioli, celery salt, herbs, toasted brioche roll, potato chips

TURKEY BLT 17

House-roasted turkey, avocado, swiss, pecan-smoked bacon, lettuce, tomato, honey truffle mayonnaise

BU BEEF BURGER 18

Locally-raised, grass-fed beef, pepperoncini aioli, havarti cheese, red onion jam, tomato, arugula, Zak the Baker brioche bun.

Made as portobello mushroom burger 14

GRILLED CHICKEN SANDWICH 17

Marinated chicken breast, Mimmo's ricotta, Miami Smoker's bacon, chipotle aioli, arugula, tomato, red onion, Zak the Baker brioche bun

SEASONAL ROASTED VEGETABLES 15

Hummus, za'atar, greens, roast eggplant caviar, chili, pine nuts, roast garlic yogurt sauce, pita

Pizza

TOMATO 17

Local heirloom tomatoes, Mimmo's mozzarella, basil, pomodoro sauce | Add Pepperoni +2

ALL DAY BREAKFAST 19

Chicken sausage, bacon, onion confit, 2 "broken yolk" farm eggs, cheddar, crème fraiche

ROASTED VEGETABLE 16

Mixed seasonal vegetable, crème fraiche, local goat cheese, Mimmo's mozzarella, rosemary, arugula

Malibu Farm Favorites

Experience the fresh flavors and locally sourced ingredients of Malibu Farm from the comfort of your room.

BROCCOLI QUESADILLA WITH SPICY AIOLI 12

Add Chicken +6 | Add Steak +9 | Add Lobster +12

KALE CAESAR SALAD 14

Baby kale, romaine, parmesan, cherry tomato, watermelon radish

VEGAN CHOP 16

Kale, squash, beets, avocado, garbanzo beans, romaine, red wine vinaigrette

GREEK QUINOA SALAD 14

Quinoa, local feta, celery, cucumber, baby tomatoes, red onion, olives, herbs, lemon dressing

Larger Format

305 STEAK FRITES 40

Skirt steak, chimichurri, beurre maître d'hotel, plantains, French fries

'CABANA' BLACKENED SALMON SALAD 36

Mixed greens, mango, roasted peppers, cherry tomato, roasted corn, avocado, plantain chips, candied cashews, passion fruit dressing

HAVANA CHICKEN 34

Sofrito marinated-crispy chicken, sweet plantains, sour orange mojo, 'conгри' rice and beans

DONNIE'S MEATBALLS 28

House pork and beef blend, local ricotta, pomodoro sauce, basil, lemon; served with a side of spaghetti

For the Kids

THE GRILLED CHEESE 16

White toast, double American cheese; served with French fries, fruit or salad

TWO CHEEZBURGER SLIDERS 16

Beef patty, choice of cheese; served with French fries, fruit or salad

GRILLED CHICKEN 16

Served with mashed potatoes and seasonal mixed vegetables

PENNE OR SPAGHETTI 16

Choice of butter and cheese or pomodoro sauce

CHICKEN TENDERS 16

Panko-breaded chicken strips, honey mustard; your choice of French fries, fruit or salad

Chances to Enhance

Add your choice to any order:

| | |
|----------------------------|----------------|
| GRILLED CHICKEN BREAST 10 | SKIRT STEAK 18 |
| PAN SEARED SALMON 15 | 1/2 LOBSTER 24 |
| SUNNY UP EGG OR YOUR WAY 4 | AVOCADO 5 |

Sides

| | |
|---|-------------------|
| ROASTED CONFIT MARBLE POTATOES 8 WITH GARLIC AND THYME | SWEET PLANTAINS 6 |
| STEAMED RICE OR "CONGRIS" 6 | FRENCH FRIES 7 |
| STEAMED VEGETABLES 8 | TRUFFLE FRIES 11 |

Desserts

KEY LIME JAR 14

Key lime custard, graham cracker crust, meringue, citrus gelee, whipped cream



WARM EDEN BROWNIE 14

Served with strawberries, vanilla ice cream, and whipped cream

VALRHONA CHOCOLATE CAKE 14

Dark chocolate sponge cake, milk chocolate mousse, dulce de leche

BAKED NEW YORK CHEESECAKE 14

Served with whipped cream and strawberries

CHEF'S DAILY ICE CREAM 14

Please ask for daily selection



GLUTEN-FREE

1:00AM • 6:00AM

OVERNIGHT

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Sandwiches

Served with choice of house salad with white balsamic dressing,
French fries or roasted marble potatoes

TURKEY BLT 17

House-roasted turkey, Pecan-smoked bacon, lettuce, tomato, avocado,
Swiss, honey truffle mayonnaise

BU BEEF BURGER 18

Locally-raised, grass-fed beef, pepperoncini aioli, havarti cheese,
red onion jam, tomato, arugula, Zak the Baker brioche bun

Made as portobello mushroom burger **14**

GRILLED CHICKEN SANDWICH 17

Marinated chicken breast, Mimmo's ricotta, pecan Miami Smoker's bacon,
chipotle aioli, arugula, tomato, red onion, Zak the Baker brioche bun

ON THE FLY BREAKFAST WRAP 19

Chicken sausage, bacon, scrambled egg, tomato, monterey and
cheddar cheese, red onion

Malibu Farm Favorites

KALE CAESAR SALAD 14

Baby kale, romaine, parmesan, cherry tomato, watermelon radish

BROCCOLI QUESADILLA WITH SPICY AIOLI 12

Add Chicken **+6** | Add Steak **+9** | Add Lobster **+12**

Pizza & Pasta

TOMATO 17

Local heirloom tomatoes, Mimmo's mozzarella, basil, pomodoro sauce | Add Pepperoni +2

ALL DAY BREAKFAST 19

Chicken sausage, bacon, onion confit, 2 "broken yolk" farm eggs, cheddar, crème fraiche

DONNIE'S MEATBALLS 28

A house blend of pork and beef, local ricotta, pomodoro sauce, basil, lemon; served with a side of spaghetti

Eden Classics

305 STEAK FRITES 40

Skirt steak, chimichurri, beurre maître d'hotel, plantains, French fries

WINGS—ATOMIC, BBQ, OR SALT N PEPPER 17

Choice of fried or baked; served with celery and blue cheese ranch dressing

CHICKEN TENDERS 14

Panko-breaded chicken strips, honey mustard; your choice of French fries, fruit or salad

11:00AM • 1:00AM

LIBATIONS



Beer

BUDWEISER 8

HOP GUN IPA 9

KIRIN LIGHT 9

NATIVE LAGER 9

STELLA ARTOIS
PREMIUM LAGER 9

CORONA EXTRA 9

KEY WEST SUNSET ALE 9

MILLER LITE 8

SAPPORO PREMIUM LAGER 9

Beverages

IKAATI TEA 8

Rajah Estate Black Breakfast Tea

Imperial Earl Grey

Himalayan Garden Black Tea

Jasmine Song Green Tea

Lush Orchard
with Mango and Acai

Moroccan Oasis Green Mint

Soothe Spearmint Tea

(caffeine-free)

Protect

Nectar Sun
with Peach and Hibiscus

ESPRESSO 5

DOUBLE ESPRESSO 8

CAPPUCCINO 6

LATTE 6

MACCHIATO 6

FIJI WATER 500 ml 5

FIJI WATER IL 8

PELLEGRINO 500 ml 5

LAVAZZA COFFEE POT

18 oz 8 27oz 15

FRENCH PRESS

COFFEE POT

17 oz 12 36 oz 18

SODA 5

Coca Cola, Diet Coke,
Sprite, Ginger Ale, Club Soda,
Tonic Water

JUICE 6

Orange, Grapefruit,
Cranberry, Apple,
Tomato, V-8

MILK 6

Skim, 2%, Whole, Soy, Almond

Cocktails

BLOODY MARY 16

Tito's Vodka, house-made spicy tomato mix, celery
bacon +1 | shrimp +1

MIMOSA 16

Mumm Brut, blood orange juice

MOJITO 16

Classic or flavored | Miami Club Rum, muddled mint and limes,
soda water - mango, lychee or strawberry

NEGRONI 16

St. Augustine Gin, sweet vermouth, campari

STRAWBERRY CAIPIROSKA 16

Tito's Vodka, fresh strawberries and lime, lightly sweetened

ESPRESSO MARTINI 16

Stoli Vanilla Vodka, Kahlua, espresso

TIRAMISU MARTINI 16

Tito's Vodka, Kahlua, Frangelico, cream, coconut, vanilla

LYCHEE MARTINI 16

Tito's Vodka, white cranberry, peach schnapps, muddled lychees,
agave nectar

MANGO MARTINI 16

Tito's Vodka, lime juice, mango, vermouth, agave nectar

OLD FASHIONED 16

Woodford Reserve Bourbon, angostura bitters, orange bitters

ELDERFLOWER SANGRIA 16

St-Germain liqueur, white wine, fresh fruit, soda

Wine by the Glass

CHAMPAGNE & SPARKLING

MUMM BRUT 16

Napa Valley, California

RUFFINO PROSECCO 12

Tuscany, Italy

VEUVE CLIQUOT 16

Champagne, France

WHITE

DR. LOOSEN 12

Riesling

Mosel-Saar-Ruwer, Germany

FERRARI-CARANO 13

Chardonnay

Sonoma, California

MATSUHISA 17

Chardonnay

Russian River Valley, California

PIGHIN & FIGLI 14

Pinot Grigio

Friuli-Venezia Giulia, Italy

NAPA CELLARS 12

Sauvignon, Blanc

Napa Valley, California

SAUVIGNON ROSE D'ANIOU 11

Blend.

Loire, France

TOAD HOLLOW 11

Chardonnay

North Coast, California

RED

CASA LAPOSTOLLE 13

Cabernet

Sauvignon, Chile

ESTANCIA 11

Merlot

Central Coast, California

GRAFFIGNA 12

Malbec

Argentina, South America

JOSEPH DROUHIN LAFORET 15

Pinot Noir

Burgundy, France

MATSUHISA 20

Cabernet

Sonoma County, California

SMOKING LOON LOONATIC 11

Shiraz

California

Champagne & Sparkling

NON VINTAGE BOTTLES

| | 375 ML | 750 ML |
|---|--------|--------|
| KRUG Brut. Champagne, France | | 325 |
| MOET & CHANDON IMPERIAL Brut. Champagne, France | | 110 |
| MOET & CHANDON IMPERIAL White Blend. California | | 175 |
| MUMM Brut. Napa Valley, California | 36 | 63 |
| NICOLAS FEUILLATTE Rosé. Champagne, France | | 140 |
| NICOLAS FEUILLATTE Brut. Champagne, France | | 100 |
| RUFFINO Prosecco. Tuscany, Italy | 23 | 42 |
| VEUVE CLICQUOT YELLOW LABEL Brut. Champagne, France | 65 | 125 |
| VEUVE CLICQUOT YELLOW LABEL Rosé. Champagne, France | | 175 |

TÊTE DE CUVÉE BOTTLES

| | | |
|--|--|-----|
| DOM PÉRIGNON Champagne, France | | 300 |
| LOUIS ROEDERER CRISTAL Brut. Champagne, France | | 325 |
| LOUIS ROEDERER CRISTAL Rosé. Champagne, France | | 550 |
| PERRIER JOUËT BELLE EPOQUE Brut. Champagne, France | | 200 |
| PERRIER JOUËT FLEUR DE CHAMPAGNE Brut. Epernay, France | | 400 |

White Wines

FRUIT, SPICE & AROMATIC

| | 375 ML | 750 ML |
|--|--------|--------|
| ALOIS LACEDER Pinot Grigio, Trentino-Alto, Italy | 24 | 44 |
| CLOUDY BAY Sauvignon Blanc. Marlborough, New Zealand | | 72 |
| CONUNDRUM White Blend. California | | 60 |
| GRGICH HILLS Chardonnay. Napa Valley, California | 50 | 95 |
| JOCELYN MASSICOT POUILLY FUME Sauvignon Blanc. Loire, France | | 50 |
| KIM CRAWFORD Sauvignon Blanc. Marlborough, New Zealand | 24 | 42 |
| LOUIS JADOT POUILLY FUISSE Chardonnay. Burgundy, France | | 68 |
| NAPA CELLARS Sauvignon Blanc. Napa Valley, California | | 50 |
| TERRAZAS Torrantes. Argentina, South America | | 50 |
| TERRE DA VINO Moscato. Italy | | 40 |

White Wines

LIGHT, CRISP, & REFRESHING 375 ML 750 ML

| | | |
|---|-----------|-----------|
| CHATEAU MINUTY ROSE Blend, Provence, France | | 55 |
| DR LOOSEN Riesling, Mosel-Saar-Ruwer, Germany | | 42 |
| PIGHIN & FIGLI Pinot Grigio, Friuli-Venezia Giulia, Italy | | 42 |
| POET'S LEAP Riesling, Columbia Valley, Washington | 28 | |
| SAUVION ROSE D'ANJOU Blend, Loire, France | | 40 |
| SCHUG Chardonnay, Carneros, California | 40 | |
| TRIMBACH Riesling, Alsace, France | | 60 |

RICH & FULL BODIED

| | | |
|--|--|------------|
| CAKEBREAD Chardonnay, Napa Valley, California | | 85 |
| FERRARI-CARANO Chardonnay, Sonoma, California | | 45 |
| JOSEPH DROUHIN PULIGNY MONTRACHET Chardonnay, Burgundy, France | | 150 |
| MATSUHISA Chardonnay, Russian River Valley, California | | 80 |
| TOAD HOLLOW Chardonnay, North Coast, California | | 40 |

Red Wines

RICH & FULL BODIED 375 ML 750 ML

| | | |
|---|------------|------------|
| ANTINORI TIGNANELLO Chianti, Tuscany, Italy | | 160 |
| CASA LAPOSTOLLE Cabernet Sauvignon, Chile | | 45 |
| CATENA ALTA Malbec, Argentina, South America | | 90 |
| CLOS DU VAL Cabernet Sauvignon, Napa Valley, California | | 80 |
| DARIOUSH Merlot, Napa Valley, California | | 85 |
| DUCKHORN Merlot, Napa Valley, California | 48 | |
| JORDAN Cabernet Sauvignon, Sonoma, California | | 95 |
| MATSUHISA Cabernet Sauvignon, Sonoma County, California | | 85 |
| OPUS ONE Red Blend, Napa Valley, California | 180 | 350 |
| QUINTESSA Cabernet Sauvignon, Napa Valley, California | | 180 |
| RAVENSWOOD Zinfandel, California | | 50 |
| SILVER OAK Cabernet Sauvignon, Napa Valley, California | | 160 |
| STAC'S LEAP ARTEMIS Cabernet Sauvignon, Napa Valley, California | | 110 |

Red Wines

LIGHT & MEDIUM BODIED

375 ML 750 ML

| | | |
|---|--|------------|
| JOSEPH DROUHIN LAFORET Pinot Noir. Burgundy, France | | 55 |
| SMOKING LOON LOONATIC Shiraz. California | | 40 |
| ZD Cabernet Sauvignon. Napa Valley, California | | 125 |

ROBUST & SPICY

| | | |
|---|-----------|------------|
| CASTELLO DI AMA Chianti. Tuscany, Italy | | 90 |
| CHATEAU GREYSAC MEDOC Red Blend. Bordeaux, France | | 70 |
| CHATEAU RAUZAN-SEGLA Red Blend. Bordeaux, France | | 100 |
| CLOS DU VAL Merlot. Napa Valley, California | 36 | 68 |
| DOMAINE CARNEROS Pinot Noir. Carneros, California | 92 | |
| ESTANCIA Merlot. Central Coast, California | | 40 |
| GRAFFIGNA Malbec. Argentina, South America | | 42 |
| LA CREMA Pinot noir. Russian River, California | 33 | 65 |
| PENFOLD KOONUNGA Shiraz. South Australia, Australia | | 48 |
| SEGHESIO Zinfandel. Sonoma, California | 38 | |
| SIMI Cabernet Sauvignon. Sonoma, California | 26 | 48 |

Dessert Wines

NON VINTAGE BOTTLES

| | |
|--|------------|
| CHATEAU ROUMIEU LACOSTE Sauternes. Bordeaux, France | 65 |
| INNISKILLIN Ice Wine. Canada | 100 |
| JORGE ORDONEZ MALAGA NO. 1 Muscat. Spain Chardonnay. Russian River Valley, California | 45 |

Bottle Service

Bottles served with lemon and lime wedges and a choice of:
2 juice carafes and 4 mixers or 1 juice carafe and 2 mixers

DELUXE BOTTLES 300

Absolut Vodka
Stoli Vodka
Svedka Vodka
Tito's Vodka
Beefeater Gin
Tanqueray Gin
Sauza Blue Tequila
1800 Silver Tequila
Jose Cuervo Tequila
Don Julio Silver Tequila
Bacardi Rum
Don Q Cristal Rum
Jack Daniel's Bourbon
Cutty Sark Scotch
JW Red Blended Scotch
Jim Beam Whiskey
Canadian Club 1858 Whiskey
Seagram's 7 Canadian Whiskey

LUXURY BOTTLES 350

St. Petersburg Vodka
Grey Goose Vodka
Belvedere Vodka
Ciroc Vodka
St. Augustine Gin
Hendrick's Gin
Patron Silver Tequila
Patron Reposado
Miami Club Rum
Appleton Rum
Old St. Pete Corn Whiskey
Breckenridge Whiskey
Woodford Reserve Bourbon
JW Black Scotch
Pendleton Candian Whiskey
Crown Royal Canadian Whiskey

LOUIS XIII

Half-Ounce **75**
One Ounce **150**
Two Ounces **300**

MIXERS

Coke
Diet Coke
Sprite
Ginger Ale
Club Soda
Tonic
Ginger Beer

JUICES

Cranberry Juice
Orange Juice
Grapefruit Juice
Pineapple Juice
Bloody Mary
Lemonade

