Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. There is risk associated with consuming raw oysters.

**Before placing your order, please inform your server if a person in your party has a food allergy.**

Parties of 6 or more will have 18% service charge added to all checks.
Hand-Crafted Cocktails

**FIFTH & LAVENDER**
Tito’s Handmade, Lemon, Lavender, Lychee, Q Soda

**MOSCOW MULE**
Ketel One, Lime Juice, Q Ginger Beer

**CUCUMBER FIZZ**
Ketel One Cucumber & Mint Botanical, St Germain, Lemon, Lime, Mint, Cucumber

**GREY LINE**
Grey Goose, St. Germain, Cucumber, Lemon, Basil, Simple Syrup, Blackberry

**GARDEN TO GLASS**
Maestro Dobel Diamante, Agave, Lime, Rosemary, Cucumber, Q Grapefruit

**CACTUS PEAR MOJITO**
Bacardi Superior, Prickly Pear, Lime, Mint, Q Club Soda

**STRAWBERRY BASIL Gimlet**
Sipsmith, Lime, Basil, Strawberry

**FEISY ISLAND MULE**
Plantation Three Stars, Mango, Jalapeño, Coconunt, Lemon, Q Ginger Beer

**RHISKE PINEAPPLE**
Proper Twelve Irish, Kraken Black Spiced, RumHaven Coconut, Pineapple, Brown Sugar

**SMOKED OLD FASHIONED**
Basil Hayden’s, Sugar, Bitters, Filthy Cherry

**PB&J OLD FASHIONED**
Maker’s Mark, Skrewball Peanut Butter, Strawberry Preserves, Black Walnut Bitters

**CUCUMBER FIZZ**
Q Ginger Beer

**MOSCOW MULE**
Ketel One, Lime Juice, Q Ginger Beer

**FEISY ISLAND MULE**
Plantation Three Stars, Mango, Jalapeño, Coconunt, Lemon, Q Ginger Beer

**RHISKE PINEAPPLE**
Proper Twelve Irish, Kraken Black Spiced, RumHaven Coconut, Pineapple, Brown Sugar

**SMOKED OLD FASHIONED**
Basil Hayden’s, Sugar, Bitters, Filthy Cherry

**PB&J OLD FASHIONED**
Maker’s Mark, Skrewball Peanut Butter, Strawberry Preserves, Black Walnut Bitters

**CUCUMBER FIZZ**
Q Ginger Beer

Wine Cocktails

**SANGRIA**
Choice of Red or White
Add a shot of Don Q Rum 2

**FROZE**
Proverth Rosé, Three Olives Rosé Vodka

**BUBBLES**
Lanetta Prosecco
10/38
Lanetta Rosé
10/38
Moët Imperial Brut
18/99
Moët Rosé
30/150
Veuve Cliquot Brut
110
Veuve Cliquot Rosé
120

**WHITE**
Kim Crawford Sauvignon Blanc
11/42
Seaglass Sauvignon Blanc
9/34
Imagery Chardonnay
11/42
Kendall Jackson Vintner’s Reserve Chardonnay
12/46
Saints & Sinners Chardonnay
8/30
Fleurs De Prairie Rose
10/38
Maso Canali Pinot Grigio
10/38
Kung Fu Girl Riesling
9/34
Seven Daughter’s Moscato
10/38

**RED**
Fortress Cabernet
13/50
BR Cohn Cabernet Sauvignon
12/46
Josh Cellars Cabernet Sauvignon
9/34
19 Crimes Red Blend
9/34
Trapiche Malbec
9/34
Velvet Devil Merlot
8/30
La Crema Pinot Noir
11/42

**BY THE BOTTLE**
Orin Swift Abstract Red Blend
80
The Prisoner Red Blend
90
Jordan Cabernet Sauvignon
100
Orin Swift Blank Stare Sauvignon Blanc
65
Blindfold White Blend by The Prisoner
60

**ALES/IPAS/CIDERS**
Angey Orchard Crisp Apple Cider, NY
5.5% $7
Cigar City Jai Alai IPA, FL
8.5% $8
Elysian Space Dust IPA, WA
8.2% $8
Kentucky Bourbon Barrel Ale, KY *
5.0% $8
Lagunitas IPA, CA
6.2% $6
New Belgium American Haze, CO
7.5% $7
Sierra Nevada Hazy Little Thing IPA, CA
6.7% $7
Stone Tropical (rotating), CA
VAR
Terrapin Luau Krunkles IPA, GA
6.5% $7
Wicked Weed Pernicous IPA, NC
7.8% $7

**LAGERS/PILSNER/WHEATS**
Blue Moon Belgian White, CO
5.4% $6
Cooperstall Unholy Tripel, FL
9.0% $7
Funky Buddha Floridian, FL
5.6% $7
Funky Buddha Viblin’ Lager, FL
5.0% $7
Michelob Ultra, MO
4.2% $6
Miller Lite, WI
4.2% $5
Modelo Especial, MEX
4.1% $6
Peroni Nastro Azzurro, ITL
5.2% $7
Samuel Adams Seasonal, MA
VAR
Stella Artois, BEL
5.2% $6
Yuengling, PA
4.4% $8

**STOUTS/PORTERS**
Guinness, IRL
4.2% $8
Southern Tier Blackwater Series (rotating), NY *
Ask About Local and Seasonal Selections

**BOTTLES & CANS**

**AMERICAN FAVES**
Budweiser | Bud Light | Coors Light | Michelob Ultra | Miller Lite | Pabst Blue Ribbon | Budweiser | Bud Light | Coors Light

**PREMIUM IMPORTS**
Corona | Corona Light | Don Equis Ambar | Heineken | Heineken 0.0 (non-alcoholic)

**AMERICAN CRAFTS**
Terrapin Hopsecutioner | Oskar Blues Dale’s Pale Ale | Founders All Day IPA | Founders All Day IPA | Founders All Day IPA | Founders All Day IPA | Founders All Day IPA | Founders All Day IPA | Founders All Day IPA

**HARD SELTZERS**
High Noon | Truly | White Claw

**PREMIUM**
Bacardi 8 | Bombay Sapphire | Crown Royal | Grey Goose | Ketel One | Johnnie Walker Black | Patron Silver

**MI CAMPO MARGARITA**
Original, Strawberry, or Passion Fruit

**CALL 5**
Buffalo Trace | Captain Morgan | Dewar’s White | Japodo Blanco | Jack Daniels | Tito’s | Proper 12

**HOUSE**
Pimm’s | Bacardi Silver | Jim Beam | Mi Campo Blanco | New Amsterdam Gin

**HOUSE WINES**
Pinot Grigio | Sauvignon Blanc | Pinot Noir | Cabernet Sauvignon

**SELECT DRAFT BEERS**
Angey Orchard | Blue Moon | Guiness | Lagunitas IPA | Sam Adams Seasonal | Modelo | Stella Artois | Yuengling | Terrapin Luau Krunkles

**SOCIAL HOUR**
Monday through Friday, 4pm-8pm. Saturday 5pm-7pm.

**$10 HAND CRAFTED COCKTAILS**

Fl. Lauderdale Brunch 08.18.20