



## SIGNATURE COCKTAILS

*Ocean Prime cocktails are inspired by classics and delivered with creativity.  
Just as our chefs do with food, our bartenders take a thoughtful approach to cocktails,  
using the finest spirits, hand-squeezed juices, and unique aperitifs.*

### BERRIES & BUBBLES 21

Belvedere Organic Lemon &  
Basil Vodka, Marinated Blackberries,  
Fresh Lemon Juice, Piper Sonoma  
Brut, Dry Ice Smoke

### HOT & DIRTY MARTINI 20

Olive Oil Infused Belvedere Vodka,  
Calabrian Chili Blue Cheese Stuffed  
Castelvetrano Olives

### REPOSADO PAPER PLANE 17

Casamigos Reposado, Aperol,  
St. Germain, Fresh Lemon Juice

### BLACK ORCHID 18

Belvedere Organic Blackberry &  
Lemongrass Infusion, St. Germain,  
Fresh Lemon & White Cranberry Juice

### TAKE TWO 18

Strawberry-Infused Botanist  
Gin, Mango, Citrus Basil

### PINEAPPLE PICANTE 19

Pineapple Infused Don Julio Blanco,  
Picante, Fresh Lemon Juice,  
Orange Bitters

### PRIME MANHATTAN 18

Woodford Reserve, Carpano Antica  
Vermouth, Amaro Nonino, Rosemary  
Grapefruit Peppercorn Bitters

### CUCUMBER GIMLET 17

Bombay Sapphire Gin, Muddled  
Fresh Cucumber, Fresh Lime Juice

### ESPRESSO MARTINI 16

Ketel One Vodka, Vanille de  
Madagascar, Espresso, Kahlua,  
Served Black or with Cream

### YUZU SOUR 18

Toki Japanese Whisky,  
Fresh Lemon & Yuzu Juice,  
Yuzu Foam

### BLACKBERRY CLUB 14

Lyre's **Zero Proof** London Dry  
Gin, Muddled Blackberries,  
Fresh Lime Juice, Simple Syrup

### NOGRONI 16

Lyre's **Zero Proof** London  
Dry Gin & Vermouth Rosso,  
Giffard Apertif Syrup

## FASHIONABLY PRIME

*A refined twist on the classic Old Fashioned.*

### BOURBON 19

Four Roses Small Batch  
Bourbon, Aperol,  
Simple Syrup, Angostura  
Aromatic Bitters

### TEQUILA 28

Flecha Azul Añejo Tequila,  
Dos Hombres Mezcal,  
Fresh Agave, Angostura &  
Orange Bitters

### SMOKED 32

Angel's Envy Rye Whiskey,  
House Demerara Syrup,  
Angostura & Orange Bitters,  
Charred Cherry Wood Smoke