



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 19

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

HOT & DIRTY MARTINI 19

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

REPOSADO PAPER PLANE 17

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

CUCUMBER GIMLET 16

Bombay Sapphire Gin, Muddled
Fresh Cucumber, Fresh Lime Juice

AMARO NOCHE 20

Don Julio Añejo Tequila,
Graham's 10 Year Tawny Port,
Amaro Averna, Frangelico &
Carpano Antica

PINEAPPLE PICANTE 17

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

BLACK ORCHID 18

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

ESPRESSO MARTINI 18

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 17

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

FASHIONABLY PRIME

A refined twist on the classic Old Fashioned.

BOURBON 18

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

TEQUILA 25

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

SMOKED 33

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