



## 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 20 Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke	PINEAPPLE PICANTE 18 Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters
HOT & DIRTY MARTINI 20 Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	PRIME MANHATTAN 19 Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters
REPOSADO PAPER PLANE 17 Casamigos Reposado, Aperol, St. Germain, Fresh Lemon Juice	CUCUMBER GIMLET 18 Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice
BLACK ORCHID 18 Belvedere Organic Blackberry & Lemongrass Infusion, St. Germain, Fresh Lemon & White Cranberry Juice	ESPRESSO MARTINI 19 Ketel One Vodka, Vanille de Madagascar, Espresso, Kahlua, Served Black or with Cream
TAKE TWO 18 Strawberry-Infused Botanist Gin, Mango, Citrus Basil, Foam	BLACK & BLUE MOJITO 17 Bacardi Rum, Fresh Blackberries & Blueberries, Mint, Fresh Lime Juice

BLACKBERRY CLUB 14 Lyre's <b>Zero Proof</b> London Dry Gin, Muddled Blackberries, Fresh Lime Juice, Simple Syrup	NOGRONI 16 Lyre's <b>Zero Proof</b> London Dry Gin & Vermouth Rosso, Giffard Apertif Syrup
---	---

## FASHIONABLY PRIME

*A refined twist on the classic Old Fashioned.*

<b>BOURBON</b> 18 Four Roses Small Batch Bourbon, Aperol, Angostura Bitters	<b>TEQUILA</b> 26 Flecha Azul Añejo Tequila, Dos Hombres Mezcal, Fresh Agave, Angostura & Orange Bitters	<b>SMOKED</b> 34 Angel's Envy Rye Whiskey, House Demerara Syrup, Angostura & Orange Bitters, Charred Cherry Wood Smoke
--	--	--