



## 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 20

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

### REPOSADO PAPER PLANE 17

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

### CUCUMBER GIMLET 17

Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice

### TEQUILA COCKTAIL 16

Corzo Silver Tequila, Fresh Orange & Lime Juice, House Infused Agave Nectar

### 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 16

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

### ESPRESSO MARTINI 16

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

### WHISKEY CLOVER 14

Gentleman Jack Whiskey, Hennessy VS Cognac, Honey Water, Fresh Lemon & Orange Juice

### BLACKBERRY CLUB 14

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

### NOGRONI 15

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

## FASHIONABLY PRIME

*A refined twist on the classic Old Fashioned.*

### BOURBON 17

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