



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 22	PINEAPPLE PICANTE 20
Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke	Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters
HOT & DIRTY MARTINI 22	PRIME MANHATTAN 19
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters
REPOSADO PAPER PLANE 19	CUCUMBER GIMLET 18
Casamigos Reposado, Aperol, St. Germain, Fresh Lemon Juice	Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice
BLACK ORCHID 19	ESPRESSO MARTINI 19
Belvedere Organic Blackberry & Lemongrass Infusion, St. Germain, Fresh Lemon & White Cranberry Juice	Ketel One Vodka, Vanille de Madagascar, Espresso, Kahlua, Served Black or with Cream
TAKE TWO 18	TEQUILA COCKTAIL 18
Strawberry-Infused Botanist Gin, Mango, Citrus Basil, Foam	Corzo Silver Tequila, Fresh Orange & Lime Juice, House Infused Agave Nectar

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

FASHIONABLY PRIME

A refined twist on the classic Old Fashioned.

BOURBON 19	TEQUILA 27	SMOKED 37
Four Roses Small Batch Bourbon, Aperol, Angostura Aromatic Bitters	Flecha Azul Añejo Tequila, Dos Hombres Mezcal, Fresh Agave, Angostura & Orange Bitters	Angel's Envy Rye Whiskey, House Demerara Syrup, Angostura & Orange Bitters, Charred Cherry Wood Smoke