



## 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

### HOT & DIRTY MARTINI 20

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

### REPOSADO PAPER PLANE 19

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

### BLACK ORCHID 18

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

### APERITIVO 16

Aperol, Fresh Lemon Juice, Domaine Chandon Brut, Fresh Blackberries & Raspberries

### PINEAPPLE PICANTE 19

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

### PRIME MANHATTAN 19

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

### CUCUMBER GIMLET 16

Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice

### ESPRESSO MARTINI 17

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

### WHISKEY CLOVER 17

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 19

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

### TEQUILA 27

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

### SMOKED 36

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