



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 21

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

REPOSADO PAPER PLANE 17

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

BLACK ORCHID 18

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

TAKE TWO 18

Strawberry-Infused Botanist
Gin, Mango, Citrus Basil

PINEAPPLE PICANTE 18

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

CUCUMBER GIMLET 17

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

YUZU SOUR 17

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 16

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 28

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

SMOKED 32

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