



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 18

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

BLACK ORCHID 18

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

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 18

Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice

ESPRESSO MARTINI 18

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

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 26

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