



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 19
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 17
Belvedere Organic Blackberry &
Lemongrass Infusion, St. Germain,
Fresh Lemon & White Cranberry Juice

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

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

ZERO PROOF

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 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