



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	PINEAPPLE PICANTE 17
Ketel One Citroen 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 19	PRIME MANHATTAN 18
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetro Olives	Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters
REPOSADO PAPER PLANE 16	CUCUMBER GIMLET 16
Casamigos Reposado, Aperol, St. Germain, Fresh Lemon Juice	Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice
BLACK ORCHID 17	ESPRESSO MARTINI 17
Grey Goose Vodka, St. Germain, Fresh Lemon & White Cranberry Juice	Ketel One Vodka, Vanille de Madagascar, Espresso, Kahlua, Served Black or with Cream
TEQUILA COCKTAIL 17	PASSION MARTINI 16
Lalo Blanco Tequila, Fresh Orange & Lime Juice, House Infused Agave Nectar	Pineapple Infused Finlandia Vodka, Passionfruit & Fresh Citrus Juice

ZERO PROOF

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	SMOKED 32	TEQUILA 26
Four Roses Small Batch Bourbon, Aperol, Simple Syrup, Angostura Aromatic Bitters	Middle West Cask Strength Oloroso-Aged Whiskey, Demerara Syrup, Angostura & Orange Bitters, Charred Cherry Wood Smoke	Flecha Azul Añejo Tequila, Dos Hombres Mezcal, Fresh Agave, Angostura & Orange Bitters