



## 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.*

<b>BERRIES &amp; BUBBLES</b> 19	<b>PINEAPPLE PICANTE</b> 17
Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke	Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters
<b>REPOSADO PAPER PLANE</b> 17	<b>PRIME MANHATTAN</b> 18
Casamigos Reposado, Aperol, St. Germain, Fresh Lemon Juice	Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters
<b>HOT &amp; DIRTY MARTINI</b> 19	<b>CUCUMBER GIMLET</b> 18
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice
<b>TEQUILA COCKTAIL</b> 17	<b>BLACK ORCHID</b> 17
Corzo Silver Tequila, Fresh Orange & Lime Juice, House Infused Agave Nectar	Grey Goose, St. Germain, Fresh Lemon & White Cranberry Juice
<b>PINE FIN MARTINI</b> 16	<b>WHISKEY CLOVER</b> 17
Fresh Golden Pineapple Infused Wheatley Vodka	Gentleman Jack Whiskey, Hennessy VS Cognac, Honey Water, Fresh Orange & Lemon Juice

### ZERO PROOF

<b>BLACKBERRY CLUB</b> 14	<b>NOGRONI</b> 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.*

<b>BOURBON</b> 19	<b>TEQUILA</b> 25	<b>SMOKED</b> 33
Four Roses Small Batch Bourbon, Aperol, Simple Syrup, Angostura Aromatic Bitters	Flecha Azul Añejo Tequila, Dos Hombres Mezcal, Fresh Agave, Angostura & Orange Bitters	Angel's Envy Rye Whiskey, House Demerara Syrup, Angostura & Orange Bitters, Charred Cherry Wood Smoke