



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	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	18	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	17
Lalo Blanco Tequila, Fresh Orange & Lime Juice, House Infused Agave Nectar		Pineapple Infused Wheatley 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