



## 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 21

Ketel One Citroen 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 17

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

### BLACK ORCHID 17

Grey Goose Vodka, St. Germain,  
Fresh Lemon & White Cranberry Juice

### TEQUILA COCKTAIL 18

Corzo Silver Tequila,  
Fresh Orange & Lime Juice,  
House Infused Agave Nectar

### PINEAPPLE PICANTE 19

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 17

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

### YUZU SOUR 17

Toki Japanese Whiskey, Fresh  
Lemon & Yuzu Juice, Yuzu foam

## 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 28

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