



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	26	PINEAPPLE PICANTE	23
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	
HOT & DIRTY MARTINI	25	PRIME MANHATTAN	23
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives		Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	
REPOSADO PAPER PLANE	22	CUCUMBER GIMLET	19
Casamigos Reposado, Aperol, St. Germain, Fresh Lemon Juice		Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	
BLACK ORCHID	22	ESPRESSO MARTINI	22
Belvedere Organic Blackberry & Lemongrass Infusion, St. Germain, Fresh Lemon & White Cranberry Juice		Ketel One Vodka, Vanille de Madagascar, Espresso, Kahlua, Served Black or with Cream	
ROYAL GIN & TONIC	25	YUZU SOUR	20
Empress Indigo Gin, Fresh Lime Juice, Bergamot Liqueur, Sparkling Wine, Orange Blossom, Rhubarb		Toki Japanese Whiskey, Fresh Lemon & Yuzu Juice, Yuzu Foam	

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 23	TEQUILA 32	SMOKED 43
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