



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	PINEAPPLE PICANTE 18
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 21	PRIME MANHATTAN 18
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 17	CUCUMBER GIMLET 17
Casamigos Reposado, Aperol, St. Germain, Fresh Lemon Juice	Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice
BLACK ORCHID 18	ESPRESSO MARTINI 17
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
TAKE TWO 18	YUZU SOUR 17
Strawberry-Infused Botanist Gin, Mango, Citrus Basil	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 19	TEQUILA 28	SMOKED 32
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