



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

Belvedere Organic Lemon &
Basil Vodka, Marinated Blackberries,
Fresh Lemon Juice, Piper Sonoma
Brut, Dry Ice Smoke

REPOSADO PAPER PLANE 17

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

HOT & DIRTY MARTINI 19

Olive Oil Infused Belvedere Vodka,
Calabrian Chili Blue Cheese Stuffed
Castelvetrano Olives

TEQUILA COCKTAIL 18

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

PINE FIN MARTINI 16

Fresh Golden Pineapple Infused
Wheatley Vodka

PINEAPPLE PICANTE 18

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

BLACK ORCHID 18

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

WHISKEY CLOVER 17

Gentleman Jack Whiskey,
Hennessy VS Cognac, Honey Water,
Fresh Orange & Lemon Juice

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 25

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