

# Cocktails

## Specialty Cocktails

LONG GLASS 15  
PITCHER 58  
BOWL 300

FULL BAR AVAILABLE

### WORLD FAMOUS NIKKI BEACH MOJITO

Flavors: Classic, Strawberry, Mango and Coconut

### CAIPIRINHA

Cachaça | lime | sugar | lemon lime spritz

### CAIPIROSKA

Vodka | lime | sugar | lemon lime spritz

### CARIBBEAN RUM PUNCH

Don Q Silver | Don Q Coco | fresh juices | grenadine

### JALAPEÑO CUCUMBER MARGARITA

Tequila | agave | fresh lime juice | muddled with fresh jalapeños and cucumbers

### KETEL ONE BOTANICAL COOLERS

Choice of: Peach & Orange Blossom | Cucumber & Mint | Grapefruit & Rose | topped with soda

## Frozen Drinks

### FROSÉ 12

Rosé wine | vodka | blended organic berries

### SAINT BARTH RUM RUNNER 13

Light and dark rum | blackberry liqueur | banana liqueur | grenadine

### PIÑA COLADA 13

Rum | pineapple juice | crème de coconut

### BLENDED DAIQUIRIS 13

Rum with your choice of strawberry | mango | lime

For your convenience, Tax and Gratuity were added to your check.



# Seasonal Cocktails

## **ISLAND BREEZE**

Brugal 1888 | passion fruit puree | lime juice | Prosecco

## **KOH SAMUI COCONUT COLADA 22**

Fresh coconut water | coconut meat | Rumchata blended | served in a young coconut

## **MOSCOW MULE 14 MUG / 150 MEGA MUG**

Ketel One vodka | lime juice | ginger beer

## **APEROL SPRITZ 13**

Aperol | sparkling wine

## **HERBAL SPRITZ 12**

Belvedere vodka | aperol | rosemary | orange slice | tonic | lemon lime spritz

## **CUCUMBER SPRITZ 15**

# Champagne & Wine

## **SAINT TROPEZ ROSSINI 15**

Champagne | fresh muddled strawberries | sugar | on ice

## **MARBELLA SANGRIA CARAFE 35**

Your choice of red | white | rosé

## **WINE SELECTIONS 10**

Your choice of house red | white | rosé

## **PROSECCO BY THE GLASS 13**

## **MOËT & CHANDON BRUT IMPERIAL BY THE GLASS 24**

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# Non-Alcoholic Drinks

## Healthy Juices

**FRESHLY SQUEEZED FLORIDA ORANGE JUICE 6**

**IMMUNE BOOSTER 7.95**

Carrot | orange | ginger

**THE ENERGIZER 7.95**

Grapefruit | apple | ginger

## Mocktails

**VIRGIN MOJITO 10**

Lemonade | muddled limes | sugar | fresh mint | topped off with Sierra Mist  
*Your choice of Strawberry | Mango | Coconut*

**VIRGIN CUCUMBER MINT SPRITZ 10**

Sparkling lemonade | muddled cucumber | mint

## Coffees

|                     | REGULAR | LARGE |
|---------------------|---------|-------|
| Latte               | 3.50    | 4     |
| Espresso            | 2       | 3     |
| Americano           | 2.50    | 3     |
| Iced Americano      | 2.50    | 3     |
| Iced Latte          | 3.50    | 4     |
| Coffee Frappuccino  | 4       |       |
| Vanilla Frappuccino | 4       |       |
| Caramel Frappuccino | 4       |       |
| Mocha Frappuccino   | 4       |       |

## Soft Drinks

|                           |   |
|---------------------------|---|
| Pepsi                     | 4 |
| Diet Pepsi                | 4 |
| Sierra Mist               | 4 |
| Ginger Ale                | 4 |
| Goslings Ginger Beer      | 5 |
| Iced Tea                  | 3 |
| Sparkling Lemonade        | 5 |
| Red Bull                  | 5 |
| Sugar Free Red Bull       | 5 |
| Bottled Sparkling Water   | 9 |
| Bottled Large Still Water | 9 |
| Bottled Small Still Water | 5 |

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# Appetizers

**MARBELLA SHRIMP PIL PIL (S)(A)(G) 26**

Sautéed shrimp | extra virgin olive oil | sliced garlic | cherry tomatoes | parsley | chili flakes | white wine | toasted baguette

**QUESADILLA (G)(D) 18**

Grilled chicken breast | diced red onions | mixed peppers | cilantro | sharp cheddar | Monterey jack | sour cream | guacamole | pico de gallo | corn tortilla crisps

**JUMBO LUMP CRAB CAKE (S) 25**

Jumbo lump crab | green harissa sauce | pineapple chutney

**BURRATA CAPRESE (V)(N)(G)(D) 19**

Burrata | basil pesto | cherry tomatoes | green tomato | beef tomato | red onion | balsamic glaze | focaccia bread | extra virgin olive oil | arugula leaves

**TEMPURA SHRIMP TACOS (S)(G) 25**

Shrimp tempura | flour tortillas | farm tomatoes | lettuce | avocado | lime aioli

**GLUTEN-FREE OPTION AVAILABLE**

**CALAMARI FRITTO (G) 18**

Lemon pepper calamari | tomatillo sauce | spicy three pepper sauce

**ARTISAN BRUSCHETTA (G)(V)(D) 16**

Farm tomatoes | onions | garlic | basil | extra virgin olive oil | arugula | toasted focaccia | shaved Parmesan cheese

**ADD PROSCIUTTO CRUDO 6**

# Raw Bar

**SALMON POKE BOWL (G) 22**

Scottish salmon | black rice | avocado | pickled cucumber | radish | edamame | sesame seeds | cilantro | spring onion

**FRESHLY SHUCKED OYSTERS\* (S) 18 (6 PCS MIN)**

Oysters | lemon wedges | cocktail sauce | mignonette

**HAWAIIAN TUNA POKE\* (N)(G) 23**

Tuna | avocado | seaweed | macadamia nuts | sesame seeds | ginger | poke dressing | shredded cabbage | wonton chips

# Salads

**SEXY SALAD (S)(G) 26**

Lobster | shrimp | crab meat | kanikama | avocado | mango | cucumber | field greens | tabiko | spicy mayonnaise

**WATERMELON & FETA SALAD (V)(D) 19**

Watermelon | feta | quinoa | fresh basil | fresh mint | pickled cucumber | cherry tomatoes | balsamic glaze | basil sorbet

**MIAMI BEACH CHICKEN CAESAR SALAD (G)(D) 17**

Chicken | baby gem leaves | rustic croutons | Parmesan cheese | Nikki Beach's signature Caesar dressing

**BAREFOOT BOWL (N)(V)(D) 22**

Roasted cauliflower | bulgur wheat | sweet potato | feta | chickpeas | cilantro | kalamata olives | dates | pistachios | watercress | tahini yogurt dressing | pomegranate vinaigrette

(G) GLUTEN (N) NUTS (A) ALCOHOL (S) SHELLFISH (V) VEGETARIAN (D) DAIRY - PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.  
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# Sandwiches and Wraps

## GRILLED CHICKEN & KALE WRAP (G)(D) 17

Grilled chicken | kale | green apple | spinach wrap | tortilla chips | caesar avocado dressing

## MIAMI CUBAN SANDWICH (G)(D) 18

Roasted pork | baked ham | sliced pickles | Swiss cheese | mustard sauce

## CRISPY FISH SANDWICH (G) 20

Tempura cod | red cabbage and pineapple slaw | avocado | cilantro | shredded lettuce | multigrain roll | chipotle mayonnaise | sweet potato fries

# Main Courses

## ANGUS BEEF SLIDERS (G)(D) 23

Angus beef | whole grain bread | cheddar cheese | garden leaves | rustic fries | pickles

## NIKKI BEACH'S FAMOUS CHICKEN SATAY (G)(N) 27

Sesame marinated chicken strips | Asian vegetables | spicy peanut sauce | steamed jasmine rice

## SPAGHETTI GAMBERETTI (G)(A)(S) 28

Sautéed shrimp | cherry tomato sauce | sliced garlic | chilli flakes | extra virgin olive oil | white wine | chopped parsley

## PENNE BURRATA (V)(G)(D) 24

Burrata cheese | penne | farm tomato sauce | basil | garlic | olive oil

## MEDITERRANEAN BRANZINO 36

Grilled butterfly whole branzino | garlic confit potatoes | cherry tomatoes | Kalamata olives | caper berries | fresh basil

## SALMON TERIYAKI (G) 29

Scottish salmon | shiitake mushrooms | bok choy | baby carrots | shredded cabbage | sliced red pepper | snow peas | teriyaki | edamame | jasmine rice | sesame seeds | cilantro | bean sprouts

## STEAK FRITES (G) 40

Argentinian skirt steak | chimichurri sauce | french fries

## LOBSTER RAVIOLI (S)(D)(G)(A) 42

Housemade ravioli | Maine lobster | tomato concasse | cream

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# Sharing Platters

## **PINSA ORTOLANA FLATBREAD (G)(V)(D) 28**

Sun-dried tomato | ricotta | grilled vegetables | confit baby tomatoes | pine nuts | arugula | shaved Parmesan

## **PINSA SALMONE FLATBREAD (G)(D) 32**

Mascarpone and herb | house smoked salmon | caper berries | red onion | lemon zest

## **PORTO HELI GREEK PLATTER (FOR 2-3 GUESTS) (G)(D) 38**

Pita bread | hummus | falafel | baba ganoush | mixed olives | feta cheese | assorted vegetables

## **SEAFOOD PLATTER (FOR 2-3 GUESTS) (S)(D) 90**

Steamed mussels | Marbella Shrimp Pil Pil | top neck giant clams | melted butter | half dozen east coast oysters | lemon wedges

## **ROTISSERIE ROASTED WHOLE CHICKEN (FOR 2-3 GUESTS) 46**

Free range chicken | Provençal marinade | rosemary roast potatoes | farm vegetables | selection of house sauces

## **MIAMI BEACH PLATTER (S)(G)(D) 90 (FOR 3-4 GUESTS)**

Chicken Quesadilla | Calamari Fritto | Artisan Bruschetta | Angus Beef Sliders | Shrimp Tempura Tacos | french fries

# Pizza

## **MARGHERITA (G)(V)(D) 17**

Mozzarella cheese | farm tomato sauce | fresh basil

## **PICCANTE (G)(D) 20**

Pepperoni | spianata spicy salami | mozzarella cheese | red onion | farm tomato sauce

## **CRUDO (G)(D) 24**

Farm tomato sauce | mozzarella cheese | prosciutto crudo | arugula | extra virgin olive oil | artichoke hearts | shaved Parmesan

## **TARTUFATA (G)(D) 24**

Truffle cream | ricotta cheese | mozzarella cheese | goat cheese | cremini mushrooms | white truffle oil

# Sides

**FRENCH FRIES (V)**  
7

**EDAMAME STEAMED BLACK RICE (V)**  
8

**BULGUR WHEAT & QUINOA CHICKPEA SALAD (V)**  
8

**SWEET POTATO FRIES (V)**  
8

**GARDEN SALAD (V)**  
7

**GRILLED ASPARAGUS (V)**  
9

**MARINATED TOMATO & FETA SALAD (V)(D)**  
8

**ROASTED BABY POTATOES (V)**  
9

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# Sushi Specials

**STEAMED EDAMAME (V) 8**  
Maldon sea salt | togarashi seasoning

**ASIAN WAKAME SALAD (V) 12**  
Japanese cold seaweed salad

**SASHIMI OR NIGIRI\* (S) (2 PIECES PER ORDER) 8-10**  
Choice of salmon, eel, tuna or hamachi | wasabi aioli | pickled ginger

# Sushi Platters

**NIKKI BEACH'S SUSHI DRAGON\* (S)(D) 90**

Ibiza Rainbow Roll | Saint Barth Salmon Roll | 6 Nigiri | 6 Sashimi | Asian Wakame Salad | pickled ginger | wasabi | light soy sauce

**NIKKI BEACH'S FAMOUS SUSHI BOAT\* (S)(D) 220**

Hamachi Roll | Saint Barth Salmon Roll | Ibiza Rainbow Roll | Marbella Spicy Tuna Roll | Unagi Roll | 12 Nigiri | 12 Sashimi | Tuna Poke | Salmon Poke | Asian Wakame Salad | pickled ginger | wasabi | soy sauce

# Makimono Sushi Rolls

**SAINT BARTH SALMON ROLL\* (D) 18**

Fresh salmon | smoked salmon | avocado | cucumber | chives | cream cheese | ikura

**SEARED SALMON ROLL\* (S)(D) 19**

Tempura shrimp | scorched salmon | cream cheese | kanikama | jalapeño | avocado | wasabi aioli

**MARBELLA SPICY TUNA ROLL\* (G) 19**

Diced tuna | avocado | tempura flakes | chives | nori flakes | toasted sesame seeds | eel sauce | spicy mayonnaise

**UNAGI ROLL (G) 19**

Grilled eel | avocado | tempura kanikama | mango

**SOBE VEGETARIAN ROLL (V) 17**

Cucumber | avocado | mango | lettuce | asparagus | smoked oshinko | asabi aioli

**SAINT TROPEZ FANTASY ROLL (S)(G) 21**

Tempura shrimp | crab meat | avocado | mango | spicy mayonnaise | eel sauce

**HAMACHI ROLL\* 22**

Yellowtail hamachi | avocado | wasabi | smoked oshinko | chives | Himalayan salt | crispy quinoa

**IBIZA RAINBOW ROLL\* (D)(G) 24**

Tuna slices | salmon slices | kanikama | cream cheese | asparagus | avocado slices

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# Desserts

## **VANILLA-INFUSED CRÈME BRÛLÉE 12**

## **SOFT CENTERED GIANT CHOCOLATE CHIP COOKIE 16**

Nutella filling | caramel sauce | vanilla ice cream

## **RED BERRY PAVLOVA 14**

Mascarpone vanilla cream | fresh berries | strawberry coulis

## **AFFOGATO CAFÉ 12**

Vanilla ice cream | espresso coffee shot

## **TRIPLE CHOCOLATE CAKE 14**

Chocolate sauce | shaved chocolate

## **TABLE SIDE TIRAMISU 14**

Lady fingers | espresso | pistachio cream | mascarpone | chocolate chips

## **HOMEMADE KEY LIME PIE 12**

## **SEASONAL FRUIT PLATE 19**

## **ICE CREAM 8**

## **VANILLA | CHOCOLATE | STRAWBERRY**

## **SORBET 9**

Mango | lime | raspberry

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# Rosé Wines

CÔTES DE PROVENCE | FRANCE

## Rosé Wine Bottle

750ML

|                                    |           |
|------------------------------------|-----------|
| 83 Rue de St. Tropez               | 45        |
| O d'Azur                           | 56        |
| Château d'Esclans Whispering Angel | 66        |
| La Mascaronne                      | 72        |
| M de Mintuy                        | 74        |
| Château d'Esclans Rock Angel       | 78        |
| <b>Miraval</b>                     | <b>85</b> |
| Château La Gordonne                | 90        |
| Minuty Rosé Et Or                  | 120       |
| Minuty 281                         | 170       |

## Rosé Wine Magnum

1.5L

|                                    |            |
|------------------------------------|------------|
| M de Mintuy                        | 140        |
| La Mascaronne                      | 154        |
| <b>Miraval</b>                     | <b>160</b> |
| Chateau d'Esclans Whispering Angel | 170        |
| Château d'Esclans Rock Angel       | 210        |
| Minuty Rosé Et Or                  | 280        |
| <b>Muse de Miraval</b>             | <b>780</b> |

## Rosé Wine Jeroboam

3L

|                                    |            |
|------------------------------------|------------|
| M de Mintuy                        | 300        |
| La Mascaronne                      | 340        |
| <b>Miraval</b>                     | <b>360</b> |
| Chateau d'Esclans Whispering Angel | 430        |
| Château d'Esclans Rock Angel       | 480        |
| Minuty Rosé Et Or                  | 990        |

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# White Wines

750ML

## PROSECCO

Cavaliere d'Oro, Italy 100

## ARGENTINA

Graffigna, Pinot Grigio 45

Terraza de Los Andes, Reserva, Chardonnay 59

## AUSTRALIA

Jacobs Creek, Chardonnay 44

## FRANCE

Mouton Cadet, Bordeaux, Sauvignon Blanc 52

Michel Girault, La Silicieuse, Sancerre, Sauvignon Blanc 89

Georges Duboeuf, Pouilly-Fuissé, Chardonnay 162

Albert Bichot, Les Blanchots, Chablis Grand Cru, Chardonnay 230

## ITALIA

Barone Fini, Pinot Grigio 48

Santa Margherita, Pinot Grigio 86

## NEW ZEALAND

Oyster Bay, Marlborough, Sauvignon Blanc 45

Brancott Estate, Sauvignon Blanc 50

Oyster Bay, Marlborough, Chardonnay 57

## SPAIN

Marqués de Riscal Rioja, Baron de Chivel, Verdejo 78

Terras Gauda O Rosal, Albarino 92

## USA

### RIESLING

Eroica, Riesling 82

### SAUVIGNON BLANC

Charles Krug, Sauvignon Blanc 65

Justin, Sauvignon Blanc 56

### PINOT GRIGIO

Estancia, Pinot Grigio 48

Francis Ford Coppola, Pinot Grigio 52

### CHARDONNAY

Tunnet of Elms, Chardonnay 42

Francis Ford Coppola, Chardonnay 54

Etude, Chardonnay 60

Charles Krug, Chardonnay 62

Sonoma-Cutrer, Chardonnay 74

Newton, unfiltered, Chardonnay 120

Alpha Omega, Chardonnay 280

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# Red Wines

750ML

## ARGENTINA

|   |    |
|---|----|
| Terraza de Los Andes, Reserva, Cabernet Sauvignon | 55 |
| Terraza de Los Andes, Reserva, Malbec             | 58 |
| Graffigna, Malbec                                 | 64 |

## SPAIN

|                                      |     |
|--------------------------------------|-----|
| Numanthia, Tempranillo               | 96  |
| Alion, Ribera del Duero, Tempranillo | 250 |

## FRANCE

|   |     |
|---|-----|
| Domaine Poulleau Père & Fils, Bourgogne, Pinot Noir         | 68  |
| Domaine Poulleau Père & Fils, Les Mondes Rondes, Pinot Noir | 84  |
| Château Fombrage, Bordeaux, Saint-Emilion                   | 170 |
| Château Montrose, Bordeaux, Saint-Estèphe                   | 240 |

## NEW ZEALAND

|                                     |    |
|-------------------------------------|----|
| Oyster Bay, Marlborough, Pinot Noir | 49 |
|-------------------------------------|----|

## AUSTRALIA

|                                  |    |
|----------------------------------|----|
| Penfolds, Bin 28 Kalimna, Shiraz | 72 |
|----------------------------------|----|

## USA

### PINOT NOIR

|                  |    |
|------------------|----|
| Eroica, Riesling | 82 |
|------------------|----|

### SAUVIGNON BLANC

|                               |    |
|-------------------------------|----|
| Charles Krug, Sauvignon Blanc | 65 |
| Justin, Sauvignon Blanc       | 56 |

### MERLOT

|   |     |
|---|-----|
| St. Francis, Sonoma County, Merlot      | 55  |
| Duckhorn Vineyards, Napa Valley, Merlot | 160 |

### CABERNET SAUVIGNON

|  |     |
|--|-----|
| Franciscan, Monterey County, Cabernet Sauvignon          | 70  |
| Jordan, Alexander Valley, Cabernet Sauvignon             | 145 |
| Cakebread Cellars, Napa Valley, Cabernet Sauvignon       | 185 |
| Silver Oak, Napa Valley, Cabernet Sauvignon              | 210 |
| Caymus Vineyards, Napa Valley, Cabernet Sauvignon        | 370 |
| Joseph Phelps, Insignia, Napa Valley, Cabernet Sauvignon | 490 |
| Opus One, Napa Valley, Cabernet Sauvignon                | 680 |

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# Champagnes

## Champagne Brut

### BRUT

|                              | 75CL | 1.5L | 3L   |
|------------------------------|------|------|------|
| Moët & Chandon Impérial Brut | 150  | 480  | 1200 |
| Perrier-Jouët Grand Brut     | 160  |      |      |
| Veuve Clicquot Yellow Label  | 165  | 550  | 1400 |

### ON ICE

|                             |     |     |  |
|-----------------------------|-----|-----|--|
| Moët & Chandon Ice Impérial | 170 | 620 |  |
| Veuve Clicquot Rich         | 240 |     |  |

### PRESTIGE

|  |      |      |      |
|--|------|------|------|
| Perrier-Jouët Belle Époque                 | 420  | 880  | 2500 |
| Veuve Clicquot La Grande Dame              | 510  |      |      |
| Dom Pérignon Brut                          | 550  | 1800 | 8800 |
| Cristal Louis Roederer                     | 850  | 2000 |      |
| Armand De Brignac Ace of Spades            | 950  |      |      |
| Perrier-Jouët Belle Époque Blanc de Blancs | 1200 |      |      |

## Champagne Rosé

### BRUT

|                           |     |     |      |
|---------------------------|-----|-----|------|
| Moët & Chandon rosé       | 190 | 580 | 2100 |
| Perrier-Jouët Blason rosé | 250 |     |      |
| Veuve Clicquot rosé       | 260 | 600 |      |

### Fleur de Miraval

720

### ON ICE

|                                  |     |  |  |
|----------------------------------|-----|--|--|
| Moët & Chandon rosé Ice Impérial | 280 |  |  |
| Veuve Clicquot Rich rosé         | 290 |  |  |

### PRESTIGE

|                                 |      |      |      |
|---------------------------------|------|------|------|
| Perrier-Jouët Belle Époque rosé | 800  | 1600 | 3500 |
| Dom Pérignon rosé               | 1200 | 2500 |      |
| Cristal Louis Roederer rosé     | 1500 | 3000 | 9800 |

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# Spirits

## Vodka

|                         | 1L  | 1.75L |
|-------------------------|-----|-------|
| Helix                   | 275 |       |
| Toast                   | 300 |       |
| Ketel One (All flavors) | 325 |       |
| Tito's                  | 350 | 700   |
| Ciroc (All flavors)     | 350 | 700   |
| Belvedere               | 350 | 700   |
| Absolut Elyx            | 350 | 750   |

## Tequila

|                         | 750ML | 1L  | 1.75L |
|-------------------------|-------|-----|-------|
| Avion                   |       | 350 |       |
| Casamigos Blanco        | 350   |     |       |
| Casamigos Reposado      | 375   |     |       |
| Casamigos Añejo         | 400   |     |       |
| Casamigos Mezcal        | 400   |     |       |
| Don Julio Blanco        | 350   |     |       |
| Don Julio Reposado      | 375   |     |       |
| Don Julio Añejo         | 400   |     |       |
| Don Julio 1942          | 750   |     | 1600  |
| Don Julio Blanco Magnum |       |     | 750   |
| Clase Azul              | 650   |     | 1400  |

## Rum

|                                | 750ML | 1L  |
|--------------------------------|-------|-----|
| Malibu                         |       | 300 |
| Flor de Caña 4yr               |       | 300 |
| Don Q (Blanco, Limon, Coconut) |       | 300 |
| Captain Morgan                 |       | 300 |
| Ron Zacapa 23                  | 350   |     |

## Gin

|            | 1L  |
|------------|-----|
| Bombay     | 300 |
| Tanqueray  | 300 |
| Hendrick's | 350 |
| Monkey 47  | 350 |

## Whiskey

|                      | 750ML | 1L  |
|----------------------|-------|-----|
| Bulleit              |       | 300 |
| Jim Beam             |       | 300 |
| Jack Daniel's        |       | 325 |
| Jameson              |       | 325 |
| Maker's Mark         |       | 350 |
| Chivas               |       | 350 |
| Johnnie Walker Black | 350   |     |
| Johnnie Walker Blue  | 750   |     |

## Cognac

|               | 750ML | 1L  |
|---------------|-------|-----|
| Hennessy V.S. |       | 350 |
| Martell       | 300   |     |

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