Special Events
“A GREAT RESTAURANT IS ONE THAT JUST MAKES YOU FEEL LIKE YOU’RE NOT SURE WHETHER YOU WENT OUT OR YOU CAME HOME AND CONFUSES YOU.”  - Danny Meyer

Miami inspired-honest food, using quality, local & seasonal ingredients...and some other things we like. 27 is an American Restaurant, Bar and Lounge inspired by the cuisine of local cafes, country inns, corner taverns, neighborhood bistros, seaside shacks, roadside joints and the same mix of cultural influences that make Miami Beach great.

27 Restaurant & Bar’s Menu features fresh fish, choice meats, local produce (from our garden) and the best of what’s around.
EVENT PRICING GUIDELINES

WHAT CHARGES WILL BE INCURRED FOR MY EVENT?

**Food & Beverage Minimum**

Minimums fluctuate based on day of the week and season of interest. Please inquire for more information regarding the minimum on your preferred event date. This price reflects the base amount that is to be spent in securing the space during your event time.

**9% Tax**

Miami Beach City tax is standard and subject to change based on local ordinance.

**Gratuity**

Gratuity is based on the size of your party and at the discretion of the restaurant as it is used to support staff working behind the scenes to organize your event.

**Labor Fee**

A $150 labor fee applies to all events over 40 guests.

**Room Rental**

Rates fluctuate based on day of the week and season of interest. A rental fee is required to privatize the space.

HOW DO I SECURE MY EVENT DATE?

**Upon signing contract:**

50% of food and beverage minimum due as initial deposit for private events.

**Under 20 Guests**

Final event order must be finalized at least 48 hours prior to event for Dinner Menu. Banquet Event Orders must be finalized at least 5 days in advance for Brunch Menu. Guest count must be confirmed at least 24 hours prior to event. 24-hour notice is required for any event cancellations. Any cancellations within the 24-hour period will result in a cancellation fee of 50% of the food and beverage total.

**Over 20 Guests**

Final event order and guest count must be finalized at least 5 days prior to event. 72-hour notice is required for any event cancellations. Any cancellations within the 72-hour period will result in a cancellation fee of 50%. Any cancellations within the 24-hour period will result in a cancellation fee of 100% of the food and beverage total.

SUPPLEMENTAL ITEMS

**Hosted Valet Parking**

- **Valet Team** – flat fee to be added to the final bill
  - Assuming less than 40 cars: $350 parking team fee
  - Assuming more than 40 cars: $550 parking team fee

- $17/car for up to six hours, to be added to the final bill or paid by the guest

**Non-Hosted Valet Parking**

- Valet service is $20 per car for over 3 hours of parking. This charge cannot be covered by the host.

**Area Parking**

- Street parking is available at $3 per hour 7 days a week from 9:00am – 3:00am. Street parking is free from 4:00am – 8:00am.

**Audio/Visual on Site Rental**

- **Microphones:** $25 per microphone
- **Technician:** $75 per hour, 2 hour minimum
- **Flipchart & Markers:** $30 each
- **Easel:** $10 Each

**DJ Rates Available Upon Request**

**Security:** $25 per hour per guard (highly recommended for 75+ guests)

**Guest List Check In:** $100 (up to 4 hours)

**Cake Cutting Fee:** $35 per cake for up to 20 guests, $3 per person above 20 guests.

Custom Cake Rates Available Upon Request.

**Decorations:** All decorations if desired must be approved. No balloons allowed inside 27

**Corkage Fee:** $35 per bottle, $75 per magnum
DINNER MENUS

PRE-SELECT MENU. SERVED FAMILY STYLE.
BUFFET SET UP AVAILABLE UPSTAIRS AT 27 LOUNGE UPON REQUEST.

OPTION 1

$55 Per Person
Welcome Bubbles, Choice of Two Tid-Bits, Choice of Two Spreads, Choice of One Sweet Thang

OPTION 2

$68 Per Person
Welcome Bubbles, Choice of Three Tid-Bits, Choice of One Mid Course, Choice of Two Spreads, Choice of Two Sweet Thangs

OPTION 3

$75 Per Person
Welcome Bubbles, Choice of Three Tid-Bits, Choice of Two Mid Courses, Choice of Three Spreads, Choice of One Sweet Thang

OPTIONAL ADD ONS

+$3 Per Person
Freshly Grilled Malawach Bread Service with Olive Oil & Sea Salt

+$5 Per Person
Yucca Fries | Preserved Lemon Mojo, Yogurt Tahini Massaged Kale Salad | Cucumbers, Herbs, Grapefruit, Crispy Chickpeas, Seasonal Vegetable

LIBATIONS

CUSTOM WINE PAIRING AVAILABLE UPON REQUEST

BUBBLES | +10 PER PERSON
WINE & BEER | +25 PER PERSON
COCKTAIL PAIRING | +35 PER PERSON

BEER, WINE, & COCKTAILS

$45 PER PERSON
WINE: 2 Options of Rotating Selection of Craft / Limited Variety Wines
BEER: Rotating Selection of Local Beers
CORKAGE FEE | $35 PER BOTTLE | $75 PER MAGNUM

TID-BITS

Cauliflower
Sorrel Pesto, Pistachios, Parmesan

Griot & Pkliz
Crispy Pork Shoulder, Spicy Slaw

Tostones
Florida Avocado Salad

Elad’s Shakshuka
Homestead Eggs, Grilled Zak The Baker Bread

Crudo
Local Fish, Seasonal Produce

MIDCOURSE

Kimchee Fried Rice
Sunny Side Up Egg, Scallions

Florida Middle Neck Clams
Sambal-miso, Lemongrass, Kaffir Lime Broth, Zak the Baker Bread

Chickpea Masala
Eggplant, Feta, Malawach

SPREADS

Seasonal House Made Pasta
Based on Seasonal Availability, Varies Daily

Flank Steak
Patatas Bravas, Chipotle Aioli

Daily Catch
Local Fish, Coconut-Curry Broth, Farro Avocado Salad

Pulpo A La Huancaina
Braised Octopus, Potatoes, Huancaina Sauce, Aji Verde

Chicken Pot Pie
Shiitake Mushrooms, Heirloom Carrots, Shredded Filo

SWEET THANGS

Tres Leches
Guava Sorbet, Ricotta Foam, Milk Meringue

Hot Fudge Brownie Sundae
Salted Caramel Sauce, Peanut Brittle, Banana Ice Cream, Filthy Cherries

Key Lime Pie
Kataifi Crust, Whipped Cream
**BRUNCH MENUS**

**A LA CARTE BEVERAGES**

**MIMOSA SERVICE**

$50 | 4-6 SERVINGS
Ca’Corner Prosecco
Choice of Clementine, Peach, or Passion Fruit Juice

**BRUNCH COCKTAIL PITCHERS**

$50 | PER PITCHER
EACH PITCHER YIELDS 4-6 SERVINGS

**WinoSaur Sangria**

Campo Grande Verdejo Wine, Giffard’s Litchi-Li and Blue Curacao, Fresh Honeydew, Florida Citrus, and Oregano From Our Garden

**Summers In Mumbai**

New Amsterdam Vodka Topped with Jojo Tea's Sungma Darjeeling Tea and Kalamansi Juice

**Brunchy Spritz**

Aperol Mixed With Passionfruit And Hibiscus Topped with Soda Water and Ca’Corner Prosecco

**27 Bloody Mary**

Our Rendition Of A Brunch Tradition Featuring Bobby’s Gin And A Raspberry-Cilantro-Serrano Shrub

**BUCKET OF BEERS**

6 BEERS PER BUCKET | CHOOSE TWO
EASY DRINKING $30

PIRATA Pilsner / Peroni / Florida Cracke

**BRUNCH**

AVAILABLE SUNDAYS 11AM - 3PM FOR GROUPS OF 12 OR MORE.
SATURDAY BRUNCH SERVICE IS AVAILABLE UPON REQUEST FOR GROUPS OF 20 OR MORE FOR ADDITIONAL FEES.
PRE-SELECT MENU. SERVED FAMILY STYLE.

**OPTION 1**

$35 Per Person
Choice of Two Tid-Bits, Choice of Two Spreads, Choice of One Sweet Thang

**OPTION 2**

$49 Per Person
Welcome Bubbles, Choice of Three Tid-Bits, Choice of Three Spreads, Choice of One Sweet Thang

**OPTIONAL ADD ONS**

+$4 Per Person
Apple Smoked Bacon, House Made Sausage | Sage & Rosemary, Home Fries, Kale Salad, Fruit & Nut Granola Muesli

**TID-BITS**

**Pan de Bono**

Cassava Flour Cheese Bread, Guava Butter

**Local Wahoo Poke Bowl**

Brown Sushi Rice, Edamame, Avocado, Local Fruit

**Malawach - Yemenite Bread**

Harriff, Grated Tomatoes, Feta, Hardboiled Egg

**Lox Croquettes**

Faroe Island Smoked Salmon, Everything Bagel Spread

**SPREADS**

**Elad’s Green Shakshuka**

Stewed Tomatillos, Spinach, Two Eggs, Feta, ZTB bread

**Falafel Salad**

Tabbouleh, Hummus, Pickles, Pita

**Chilaquiles**

Soft Scrambled Eggs, Tomatillo Salsa, Roasted Pork, Queso Crema

**Barbacoa Tamales**

Tomatillo Salsa, House Hot Sauce, Poached Egg, Cotija Cheese

**Steak and Eggs**

Certified Angus Skirt Steak, Sunny Side up Eggs, Home Fries

**SWEET THANGS**

**Sticky Buns**

Pecan Citrus Goo

**Banana Bread French Toast**

Spiced Cream, Rum and Fennel infused Maple

**All American Pancakes**

Granola Crumble, Whipped Cream, Maple

**A LA CARTE BEVERAGES**

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Pecan Citrus Goo

**Banana Bread French Toast**

Spiced Cream, Rum and Fennel infused Maple

**All American Pancakes**

Granola Crumble, Whipped Cream, Maple
DOWNSTAIRS FLOOR PLAN

DIMENSIONS:
790 sq. ft.

CAPACITY:
80 Inside, 40 Outside

FEATURES:
Indoor and Outdoor Space
Private or Semi-Private
Wireless Internet
Natural Light
A/V Capabilities
UPSTAIRS AT 27
TRAY PASS OR STATIONARY PLATTERS

ALL PLATTERS SERVE UP TO 8 GUESTS.
MINIMUM OF 40 GUESTS FOR PASSED SERVICE.
30 PER PIECE MINIMUM/ LIMIT 8 OPTIONS FOR PASSED SERVICE.

PER PERSON PRICING (PASSED)

CHOOSE ANY 4 ITEMS; $34 PER PERSON
CHOOSE ANY 5 ITEMS; $38 PER PERSON
CHOOSE ANY 6 ITEMS; $40 PER PERSON

MIAMI FAVORITES

PLATTER/PER PIECE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guacamole, Salsa, Chips</td>
<td>$42/3</td>
</tr>
<tr>
<td>Freshmade Hummus with Chermoula</td>
<td>$38/3</td>
</tr>
<tr>
<td>Spinach Dip</td>
<td>$32/3</td>
</tr>
<tr>
<td>Rajas Quesadilla</td>
<td>$38/3</td>
</tr>
<tr>
<td>Mini Tostones</td>
<td>$42/3</td>
</tr>
<tr>
<td>Griot + Pikliz</td>
<td>$54/3.5</td>
</tr>
<tr>
<td>Arepas</td>
<td>$48/3</td>
</tr>
<tr>
<td>Passion Fruit Shrimp Ceviche</td>
<td>$65/7</td>
</tr>
<tr>
<td>Patatas Bravas</td>
<td>$38/2</td>
</tr>
<tr>
<td>Falafel Bites</td>
<td>$58/3.5</td>
</tr>
<tr>
<td>Malawach Flatbread</td>
<td>$32/3</td>
</tr>
<tr>
<td>Zak the Baker Crostinis</td>
<td>$35/3</td>
</tr>
</tbody>
</table>

SLIDERS

PLATTERS SERVE UP TO 20 GUESTS | $100 PER PLATTER
$5 PER PIECE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheeseburger</td>
<td>$100</td>
</tr>
<tr>
<td>Fried Chicken</td>
<td>$100</td>
</tr>
<tr>
<td>Pan Con Lechon</td>
<td>$100</td>
</tr>
<tr>
<td>Black Bean</td>
<td>$100</td>
</tr>
<tr>
<td>Lamb</td>
<td>$100</td>
</tr>
</tbody>
</table>

TAQUITOS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Tinga</td>
<td>$75/4</td>
</tr>
<tr>
<td>Barbacoa</td>
<td>$85/5</td>
</tr>
<tr>
<td>Rajas Y Hongos</td>
<td>$65/4</td>
</tr>
<tr>
<td>Carnitas</td>
<td>$75/4</td>
</tr>
<tr>
<td>Cauliflower “Chorizo” Tacos</td>
<td>$65/4</td>
</tr>
<tr>
<td>Grilled Pulpo</td>
<td>$65/4</td>
</tr>
</tbody>
</table>

TAQUITO BAR

AVAILABLE UPSTAIRS | MINIMUM 20 GUESTS | $50 SETUP FEE.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Radishes</td>
<td>$50</td>
</tr>
<tr>
<td>Onions</td>
<td>$50</td>
</tr>
<tr>
<td>Cilantro</td>
<td>$50</td>
</tr>
<tr>
<td>Tomatillo Salsa</td>
<td>$50</td>
</tr>
<tr>
<td>Queso Fresco</td>
<td>$50</td>
</tr>
</tbody>
</table>

WYNWOOD PARLOR ICE CREAM SANDWICHES

$100 FOR 20 *72-HOUR NOTICE IS REQUIRED

Choose from:
Bedrock
Vegan And You Know It
# Libations & More

## Vine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clos Andino, Sauvignon Blanc</td>
<td>$45.00</td>
</tr>
<tr>
<td>Viu Manent, Reserva Chardonnay</td>
<td>$50.00</td>
</tr>
<tr>
<td>Solo Contigo, Malbec</td>
<td>$45.00</td>
</tr>
<tr>
<td>Pipeno, Pais</td>
<td>$45.00</td>
</tr>
<tr>
<td>Prosecco</td>
<td>$45.00</td>
</tr>
<tr>
<td>The Drop Rose / 250ml - California</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

## Beverage Packages

Beverage packages are available with a 2-hour minimum. Rotating selection, based on availability.

### Beer & Wine

$25 per person for two hours
3rd hour $16 per person
4th hour $7 per person

### Beer, Wine, Choice of Two Cocktails

$45 per person for two hours
3rd hour $16 per person
4th hour $10 per person

### Open Well Bar & Standard Mixed Drinks

$50 per person for two hours
3rd hour $20 per person
4th hour $15 per person

- **Beer:**
  - Rotating Selection of Local Beers

- **Wine:**
  - 2 Options of Rotating Selection of Craft / Limited Variety Wines

- **Cocktails:**
  - Mojito, Dark 'n' Stormy, Moscow Mule, Bartender’s Choice

- **Spirits:**
  - New Amsterdam Vodka, Bombay Gin, Bacardi Rum, Old Forester Bourbon, Jack Daniels, Wild Turkey Rye, Johnnie Walker Black Label Scotch, Olmeca Altos Tequila

## Party Packs

**Fiesta on 27th - $150**

- 2 house cocktail pitchers / 1 bottle of wine / 6 beers

**#ShakerLife - $250**

- 1 punch bowl / 1 bottle of prosecco / 6 beers

**Block Party - $350**

- 1 punch bowl / 2 pitchers /

**No Dress Code - $500**

- 2 punch bowls / 2 bottles of wine or prosecco / 1 bucket of beer
  + 7 per person WELCOME SHOTS

**To Share**

*Available at Broken Shaker only*

- 8 Artichoke Fries
- 12 Local Fish Tacos (2 per order)
- 8 Charred Broccoli
- 13 Double Cheesburger
- 5 Hand Cut Potato Fries
- 12 General Gui’s Chicken
- 5 Malawach Flatbread
- 6 Beef Jerky
MEETING SPACE MENU
AVAILABLE UPSTAIRS AT 27

PLATTERS & BOARDS
ALL PLATTERS SERVE UP TO 10 GUESTS.
HALF PORTIONS ARE AVAILABLE.

CONTINENTAL PLATTER—Vegetarian Available
$ 100 Per Platter
Honey Whipped Greek Yogurt, Honey Granola, Berries and Seasonal Fruit, Assorted Pastries
Add Bagels with Cream Cheese | $40

FRUIT PLATTER—Vegetarian/Gluten Free Available
$100 Per Platter
Seasonal Fresh Fruit, Assorted Nuts, Whipped Cream, Chili, Salt

SMOKED MARKET FISH PLATTER—Gluten Free Available
$125 Per Platter
Choice of Smoked Fish (Salmon, Local Catch, *Choices Subject to Availability Based on Seasonal Fish) Bagels, English Muffins, Grilled Bread, Cream Cheese, Tomato, Shaved Onion, Capers

CRUDITÉ PLATTER—Vegetarian/Gluten Free Available
$75 Per platter
Recommended for minimum of 15 guests
Seasonal Assortment of Farm Vegetables, House-made Tahini Ranch, Seasonal Hummus, Market Vegetables, Zak the Baker Bread

COOKIE BOARD
$30 Per board
Chef’s Selection of Assorted Sweets
Chocolate Chip Cookies, Oatmeal Raisin Cookies
Sugar Cookies

SALAD BAR — Vegetarian/Gluten Free
$12 Per person / Minimum of 6 guests
Add Chicken | $6 per person
Add Seared Salmon | $6 per person

PERFECT BALANCE
PRICES ARE PER PERSON BASED ON ONE HOUR SERVICE. MINIMUM 20 PERSONS. SURCHARGE OF $3 PER PERSON WILL APPLY FOR GROUPS LESS THAN 20 GUESTS. AN ADDITIONAL $150 SERVICE CHARGE WILL APPLY FOR GROUPS OF LESS THAN 15

BREAKFAST
$30 Per Person
Vero Filtered Water: Still & Sparkling, Cafe Integral Drip Coffee, Assorted Tea, Fresh Squeezed Orange Juice Fresh Watermelon Juice, Pan de Bono, Guava Butter, House-Made Banana Bread, Coconut Chia Seed Pudding, Seasonal Jam, Almonds

LUNCH
$35 Per Person
Vero Filtered Water: Still & Sparkling, Cafe Integral Drip Coffee, Tea, Fresh Squeezed Mixed Juice (Carrot/Apple/Ginger), Soda
Quinoa Salad
Greens, Carrots, Snap Peas, Feta, Lemon Vinaigrette
Chipotle Tuna Salad Wrap
Arugula, Cucumbers, Tomato
Turkey and Brie Wrap
Spinach, Piquillo, Pistachio Pesto
Brownies—Pudge
Caramel, Peanut Brittle

ALL DAY BEVERAGE MENU
COFFEE AND TEA PROVIDED BY CAFÉ INTEGRAL

HOUSE BLEND COFFEE
Three liters, serves 8 to 10 guests
$75

ASSORTMENT OF INTERNATIONAL TEAS
Three liters, serves 8 to 10 guests
$75

ICED COFFEE CARAFE
One gallon, serves 8 to 10 guests
$60

ICED TEA OR LEMONADE CARAFE
One gallon, serves 8 to 10 guests
$25

CARAFE OF FRESH JUICE
Choice of: Grapefruit, Orange, Apple, Agua Fresca
$25

SOFT DRINKS & WATER
Bottled Water (Sant Aniol) | $5
Coca Cola | $4
Sprite | $4
Ginger Beer | $4
Variety of Perrier Sparkling Water
DIMENSIONS:
960 sq. ft.

CAPACITY:
75

FEATURES:
Indoor and Outdoor Space
Private or Semi-Private
Convertible Furniture
Wireless Internet
Natural Light
A/V Capabilities
Projector
PRESS LINKS

Miami New Times, "Best New Restaurant in Miami" for 2015
The New York Times "Bites"
Zagat, "10 New Restaurants to Try Now in Miami"
Eater, "The Hottest Restaurants in Miami Right Now, May 2015
Eater, "Where to Drink Right Now in Miami, May 2015
Thrillist, "Miami's 13 Best New Restaurants"
Miami.com (owned by The Miami Herald) about 27, Writer Sara Liss ate at the restaurant in December.
Miami New Times - Short Order
New York Post, "5 reasons why Mid-Beach is the City's New Haute Spot," Writer David Kaufman ate at 27 during Art Basel.
Bon Appétit, 27 Restaurant is featured in their guide to Miami.
Condé Nast Traveler "The Best New Reason to Visit Miami? Its Food."
Miami New Times "The Five Best Restaurants in Miami to Take Out-of-Towners"
AFAR - "Chefs' Picks for Where to Eat in Miami"
Vice - guide to Miami
Eater #1 on their heat map, "The 38 Essential Miami Restaurants, Winter 2016"
OUTSIDE FLOOR PLAN

Dimensions:
- 3000 sf

Capacity:
- 80-300

Features:
- Outdoor Space
- Private or Semi-Private
- Buffet or Passed Service
- Wireless Internet
- Natural Light
- A/V Capabilities
- DJ Plug-in
Punch Bowls

$150 | 6-8 SERVINGS
$250 | 9-12 SERVINGS

CHOOSE A SPIRIT
(Vodka, Tequila, Rum, Whiskey, Gin)

CHOOSE A FLAVOR PROFILE
(Sweet, Spicy, Savory, Refreshing)

POPULAR COMBINATIONS
- Vodka or Gin, Cucumber, Rosemary, Citrus
- Vodka, Pineapple, Aperol, Citrus
- Gin, Watermelon, Mint, Ginger
- Tequila, Watermelon, Spicy, Lime
- Tequila, Cucumber, Citrus, Riesling, Herbs from the Garden
- Bourbon, Ginger, Grapefruit, Bitters
- Bourbon, Mint, Guava, Campari
- Rum, Raspberry, Sage, Citrus, Bitters Rum, Passion Fruit, Allspice, Citrus
- Dark Rum, Pineapple, Citrus, Demerara, Bitters

Bartender’s Choice

PITCHERS OF HOUSE COCKTAILS

$50 | EACH PITCHER YIELDS 4 – 6 SERVINGS

- Pimm’s Cup, Mojito
- Dark ‘n’ Stormy
- Moscow Mule
- Margarita
- Seasonal Bourbon Julep
- Bartender’s Choice

BUCKET OF BEERS

EACH BUCKET HAS 12 BEERS

HOUSE $60 | CRAFT $96

- Dale’s Pale Ale, Floridian, Peroni
PRESS LINKS

Best Bar:

Best Cocktails:
MARY'S GARDEN

Growing our own organic vegetables, fruits + herbs