



Evening Menu

Served every day from 3pm-10pm.

BAR SNACKS

- GIN MARINATED OLIVES** **vg | gf** 9
orange, rosemary
- CHEESE PLATE** 21
rotating selection, honey comb,
marcona almonds
- PALICLUB** **df** 17
turkey, bacon, lettuce, tomato, mayonnaise

COCKTAILS 17 each

HEMINGWAY
rum, maraschino liqueur, grapefruit, lime

NAP IN THE AFTERNOON
tequila blanco, st. germain, benedictine,
orange bitters, bubbles

GIN & JAUNE
gin, pamplemousse, genepi, bubbles

50/50
gin, dry vermouth, lemon oil

ESPRESSO MARTINI
vodka, cold brew liqueur, orgeat

PENICILLIN
blended scotch, ginger, honey, lemon, islay scotch

SMASH
rye, lemon, sugar, mint

WORLD FAMOUS
rye, benedictine, bitter bianco, angostura bitters

HOUSE SPRITZ
aperol, amaro angeleno, passionfruit, bubbles

LIMONE SPRITZ
malfy limone, limoncello, bubbles

AGAVE SPRITZ
mezcal, aperol, grapefruit, sparkling rosé

BEER

MILLER HIGH LIFE 12oz Milwaukee, WI	5
BARRIEHAUS 'TAMPA EXPORT' LAGER 16oz Tampa, FL	8
WOVEN WATER 'LUCID' IPA 16oz Tampa, FL	10

WINE

Sparkling

PROSECCO DI CONEGLIANO-VALDOBBIADENE 15 / 60 Sommariva, Superiore Brut, Italy NV	
BRUT ROSÉ Louis De Grenelle, Loire Valley, France NV	14 / 56
BRUT CHAMPAGNE Aubry Premier Cru, Champagne, France NV	90

Rosé

PROVENCE ROSÉ Triennes, Provence, France 2022	13 / 52
BASQUE ROSÉ Ameztoi, Txakoli, Spain 2022	16 / 64

White

PINOT GRIGIO Elena Walch, Alto Adige, Italy 2022	14 / 56
GRUNER VELTLINER Bernhard Ott 'Am Berg', Niederösterreich, Austria 2020	14 / 56
SAUVIGNON BLANC La Tour Saint Martin, Menetou Salon, Loire Valley, France 2020	17 / 68
CHARDONNAY Schug, Sonoma Coast, California 2021	15 / 60

Red

PINOT NOIR Hyland Estates 'Petit Estate', Willamette Valley, Oregon 2021	16 / 64
MONASTRELL Casa Castillo, Jumilla, Spain 2020	11 / 44
COTES DU RHONE Chateau du Mourre du Tendre 'Cuvee Paul', France 2017	17 / 68
CABERNET SAUVIGNON Trig Point 'Diamond Dust', Alexander Valley, California 2021	20 / 80