

WALDORF SIGNATURE MARGARITA 25

casa dragones blanco tequila, combier liquor,
agave, himalayan salt rim

HONEYDEW GINGER SANGRIA 17

Ketel One Vodka, Honeydew Ginger Purée, Kim Crawford
Sauvignon Blanc, Frozen Grape & Honeydew Cubes

BOCA HEAT 16

tanteo jalapeño tequila, ginger liquor, passion fruit purée

CORAL BLOOM 17

ketel one botanical rose & grapefruit vodka, st. germain,
bouvet brut rose, grapefruit bitters

NOT-SO PIÑA 17

don q coconut rum, pineapple, zico coconut water,
shaved coconut

HIGH TIDE OLD FASHIONED 24

private label maker's mark bourbon,
lemongrass pineapple syrup, bitters

SEACHILL 17

tito's vodka, mint, cucumber, lemon, champagne floater

CHARRED WHISKEY SOUR 17

charred lemon, bulleit bourbon

REFRESHERS

STRAWBERRY SPRITZER 9

CUCUMBER MINT LEMONADE 9

BEACH CLUB

SEASONAL

COCKTAILS

SPARKLING WINE & CHAMPAGNE	GL	GL15
Ferghettina Brüt, Franciacorta, Italy DOC	20	
JP Chenet Brüt, France, NV	12	
Bouvet, Loire Valley, FR	15	
Veuve Cliquot Yellow Label Brüt, France, NV	34	

WHITES

Chablis, Domaine Droughin, Burgundy, FR	17	24
Chardonnay, Smoke Tree, Sonoma County, CA	15	22
Chardonnay, Duckhorn, Napa Valley, CA	22	30
Albarino, Pazo Barrantes, Spain	15	22
Pinot Grigio, Terlato, Friuli Colli Orientali, Italy	17	25
Sancerre, Domaine des Grosses, Loire Valley, FR	19	26
Sauvignon Blanc, Kim Crawford, Marlborough, NZ	13	19
Riesling, Lucien Albrecht, Alsace	15	22
Rosé, Rock Angel, Provence, France	18	26

REDS

Blend, Caymus Conundrum, CA	14	21
Cabernet Sauvignon, Oberon, Napa Valley, CA	19	26
Cabernet Sauvignon, Stags' Leap Winery, Napa Valley, CA	26	37
Malbec, Bodega Norton, Mendoza, Argentina	13	19
Merlot, Tangley Oaks, Napa Valley, CA	14	20
Pinot Noir, Meiom, Central Coast, CA	15	21
Pinot Noir, Four Graces, Willamette Valley, OR	17	24
Tempranillo, Numanthia, Termes, Spain	16	22

WINES
BY THE
GLASS

FLORIDA LOCALS

1926, Barrel of Monks, Belgium Wit, Boca Raton 10
Cat3, Due South, IPA, Boynton Beach 16 oz 10
Monk in the Trunk, Inlet Brewing, Belgium Ale, Jupiter 9
Native Lager, Native Brewing, Ft. Lauderdale 9
The Floridian, Funky Buddha, Wheat Ale, Ft. Lauderdale 9
Jai Alai, Cigar City, IPA, Tampa 9
Three Fates, Barrel of Monks, Belgium Tripel, Boca Raton 10

AMERICAN STANDARDS & CRAFT

Blue Moon, Belgium White, Colorado 9
Bud Light, Lager, Missouri 8
Budweiser, Lager, Missouri 8
Coors Light, Lager, Colorado 8
Michelob Ultra, Lager, Missouri 8
Miller Lite, Lager, Wisconsin 8
Lagunitas, IPA, California 9

IMPORTED

Amstel Light, Pale Lager, Holland 9
Corona, Pale Lager, Mexico 9
Heineken, Pale Lager, Holland 9
Kalik Lager, The Bahamas 8
Stella Artois Pilsner, Belgium 9

BEERS

GRILLED MEDI PLATE 23

hummus, farro & tabbouleh salad, charred japanese eggplant,
baby zucchini, blueberries, berbere spiced pumpkin & sunflower
seeds, heirloom tomatoes, naan, lavash, lemon olive oil

GRILLED CHICKEN WINGS 18

harissa rubbed, tzatziki, mango chutney, warm naan

SHAKEN CHOP CHOP 17

asian greens, edamame, napa cabbage, bell peppers,
soy nuts, wasabi peas, peanut ginger vinaigrette

STEAMED EDAMAME 13

sweet miso sauce

AHI TUNA POKE 22

fresh tuna, cucumber, edamame, scallion, coconut quinoa,
tamari soy, sriracha aioli, nori chips

CHILLED SHRIMP 9 EA

colossal shrimp cocktail "straight up," lemon, horseradish
cocktail sauce

ADOBO RUBBED FISH TACOS 22

red cabbage, shaved radish, avocado-serrano crema,
chimichurri, 50/50 tortilla

OCEAN BAR
AFTERNOON
MENU

available daily 4pm-6pm

CRISPY HUMMUS 15

lemon, raisin, coriander, cucumber aioli

LOCAL SUMMER CEVICHE 18/PERSON

summer squash, wild onion, roasted peppers,
charred herb salsa, roasted onion rice chips

TWICE FRIED CHICKEN WINGS 20

dragon sauce, sesame, scallion

BURRATA & ROASTED STONE FRUIT 19

cabernet sauvignon gastrique, rye toast

SUMMER FIELD PEAS & BEANS 15

whipped ricotta, roasted peppers, heirloom peas & beans,
green peanuts, sherry vinaigrette

BRAISED MUSSELS 19

cafe de' paris butter, grilled bread

**BACON, CARAMELIZED ONIONS,
CHEESE FLATBREAD 18**

add king crab 12

LOBSTER CROQUETTES 20

hollandaise dipping sauce

ADOBO RUBBED FISH TACOS 22

red cabbage, shaved radish, avocado-serrano crema,
chimichurri, 50/50 tortilla
adobo rubbed chicken 18

TUNA TARTARE & FOIE GRAS 24

miso, sesame, soy, sea lettuce, umami crumble & black brioche

SPAGHETTI NERO 21/39

calamari, cedar key clams, heirloom tomato, white beans, chili

CLASSIC BURGER 20

custom beef blend, house red pepper tomato ketchup,
vermont sharp white cheddar, Benton's Bacon, romaine lettuce,
grilled onion

EVENING

BAR

MENU

available after 6pm

RAW BAR SELECTIONS

mkt price

ALASKAN KING CRAB

COLOSSAL SHRIMP

CHILLED LOBSTER

SELECTION OF CAVIAR

COLD WATER OYSTERS

Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

LIQUORS

RUM

Appleton Special Gold 12 17

Botran 12 15

Gosling's Black Seal 16

Mount Gay XO 17

Ron Zacapa 23yr 20

TEQUILA

Casamigos Reposado 22

Casamigos Añejo 23

Casa Dragones Joven 86

Don Julio 1942 49

Patrón Platinum 71

Clase Azul Reposado 33

Clase Azul Añejo 133

Clase Azul Ultra 433

COGNAC & SUCH

Grand Marnier Centenaire 30

Martell Cordon Bleu 32

Courvoisier VSOP 23

Remy Martin VSOP 23

Hennessey XO 44

Hennessey VSOP 23

Remy Martin XO 44

Louis XIII 1oz 180

Courvoisier XO 32

RESERVE & SINGLE MALT SCOTCHES

Johnnie Walker Blue 47

Laphroaig 10yr 17

Oban 14yr 20

Balvenie 15yr 24

Glenlivet 12yr 17

Lagavulin 16yr 24

Macallan 12yr 19

Macallan 15yr 27

Macallan 18yr 39

Macallan 25yr 350

BOURBON, WHISKEY, & RYE

Michters 10yr 24

Maker's Mark Private Select 22

Maker's 46 19

Woodford Reserve 17

Basil Hayden 14 17

Blantons 24

1792 18

Gentleman Jack 16

Knob Creek 17

Bulleit 17

Bulleit Rye 17

PORT

Fonseca Bin 27 10

Taylor 10yr 21

LIQUORS