WALDORF SIGNATURE MARGARITA 25
casa dragones blanco tequila, combier liqueur, agave, himalayan salt rim

HARVEST OLD FASHIONED 24
private label buffalo trace, star anise infused local honey, house-made apple bitters

BLACKROSE SANGRIA 17
ketel one peach botanical vodka, lillet rouge, blackberry rose syrup, terrazas malbec

SPICY COCONUT 16
don q coconut rum, mint, lime, fresno pepper

CORAL BLOOM 17
ketel one botanical rose & grapefruit vodka, st. germain, bouvet brût rosé, grapefruit bitters

ROSA PALOMA 18
waldorf astoria código rosa tequila, pink peppercorn and paprika syrup, fresh lime

NOT-SO PIÑA 17
don q coconut rum, pineapple, zico coconut water, shaved coconut

SEACHILL 17
tito's vodka, mint, cucumber, lemon, champagne floater

REFRESHERS

STRAWBERRY SPRITZER 9
CUCUMBER MINT LEMONADE 9

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

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>GL</th>
<th>GL 1.5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ferghettina Brüt, Franciacorta, Italy DOC</td>
<td>20</td>
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<tr>
<td>JP Chenet Brüt, France, NV</td>
<td>12</td>
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<tr>
<td>Bouvet, Loire Valley, FR</td>
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<tr>
<td>Veuve Clicquot Yellow Label Brüt, France, NV</td>
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**WHITES**

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<tr>
<th>Wine Description</th>
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<tbody>
<tr>
<td>Chablis, Domaine Droughin, Burgundy, FR</td>
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<tr>
<td>Chardonnay, Smoke Tree, Sonoma County, CA</td>
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<tr>
<td>Chardonnay, Newton Unfiltered, Napa Valley, CA</td>
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<tr>
<td>Albariño, Pazo Barrantes, Spain</td>
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<tr>
<td>Pinot Grigio, Terlato, Friuli Colli Orientali, Italy</td>
<td>17</td>
<td>25</td>
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<tr>
<td>Sancerre, Domaine des Grosses, Loire Valley, FR</td>
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<tr>
<td>Sauvignon Blanc, Loveblock, Marlborough, NZ</td>
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<tr>
<td>Riesling, Lucien Albrecht, Alsace</td>
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<tr>
<td>Rosé, Rock Angel, Provence, France</td>
<td>18</td>
<td>26</td>
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**REDS**

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>GL</th>
<th>GL 1.5</th>
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</thead>
<tbody>
<tr>
<td>Blend, Caymus Conundrum, CA</td>
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<td>21</td>
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<tr>
<td>Cabernet Sauvignon, Oberon, Napa Valley, CA</td>
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<tr>
<td>Cabernet Sauvignon, Stags’ Leap Winery, Napa Valley, CA</td>
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<tr>
<td>Malbec, Bodega Norton, Mendoza, Argentina</td>
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<td>19</td>
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<tr>
<td>Merlot, Tangle Oak, Napa valley, CA</td>
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<td>20</td>
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<tr>
<td>Pinot Noir, Belle Glos, Central Coast, CA</td>
<td>24</td>
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<tr>
<td>Pinot Noir, Four Graces, Willamette Valley, OR</td>
<td>17</td>
<td>24</td>
</tr>
</tbody>
</table>

* **WINES BY THE GLASS**

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**FLORIDA LOCALS**
- 1926, Barrel of Monks, Belgian Wit, Boca Raton  10
- Cat3, Due South, IPA, Boynton Beach  9
- La Rubia, Wynwood Brewing, Blonde Ale  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, Belgian Tripel, Boca Raton  10

**AMERICAN STANDARDS & CRAFT**
- Blue Moon, Belgian 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

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CLASSIC BURGER  20
custom beef blend, house red pepper tomato ketchup, vermont sharp white cheddar, Benton’s Bacon, romaine lettuce, grilled onion

BLUE CRAB BEIGNETS  21
honey key lime aioli

INSALATE Di MARE  19
octopus, Key West pink shrimp, calamari, chili-herb vinaigrette

CEDAR KEY CLAMS  18
vinho verde, grilled bread

JUMBO LUMP CRAB CAKE  22
apple tzatziki, chickpea purée, fennel salad, caviar

CRISPY CALAMARI AND BLISTERED SHISHITO PEPPERS  13
tagliasca olives, buttermilk pink peppercorn ranch

ROASTED BEETS  14
whipped goat cheese, pistachio butter, raspberry, dill

CRISPY CAULIFLOWER  14
coconut curry, pickled grapes, cashews, local honey yogurt

HAND MADE CAVATELLI  19/37
beef ragout, ricotta cheese

EVENING BAR MENU
available after 6pm

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### 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
- Martell Cordon Bleu 32
- Courvoisier VSOP 23
- Rémy Martin VSOP 23
- Hennessy XO 44
- Hennessy VSOP 23
- Rémy Martin XO 44
- Louis XIII 1oz 180
- Courvoisier XO 32

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RESERVE & SINGLE MALT SCOTCHES

<table>
<thead>
<tr>
<th>Name</th>
<th>Year</th>
<th>Price</th>
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<tbody>
<tr>
<td>Johnnie Walker Blue</td>
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<td>47</td>
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<tr>
<td>Laphroaig 10yr</td>
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<td>17</td>
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<tr>
<td>Oban 14yr</td>
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<tr>
<td>Balvenie 15yr</td>
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<tr>
<td>Glenlivet 12yr</td>
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<tr>
<td>Lagavulin 16yr</td>
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<tr>
<td>Macallan 12yr</td>
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<td>Macallan 15yr</td>
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<td>Macallan 25yr</td>
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BOURBON, WHISKEY, & RYE

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<tbody>
<tr>
<td>Michters 10yr</td>
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<tr>
<td>Maker’s Mark Private Select</td>
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<td>Maker’s 46</td>
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<td>Woodford Reserve</td>
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<td>Basil Hayden</td>
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<td>Blantons</td>
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<td>1792</td>
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<td>Gentleman Jack</td>
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<td>Knob Creek</td>
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<tr>
<td>Bulleit</td>
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<tr>
<td>Bulleit Rye</td>
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We are committed to sustainability and the environment. We utilize 100% compostable products. Biodegradable straws are available upon request.

CORDIALS
Grand Marnier Centenaire  32
Aperol  14
Campari  14
Fernet-Branca  15
Sambuca Romana  15
Sambuca Black  15
Amaro Nonnino  16
Pallini Limoncello  15
Lillet Blanc, Rosé, Rouge  14
Banfi Grappa  13

PORTS
Fonseca Bin 27  10
Taylor 10yr  21
Penfolds Great Grandfather Tawny  24

LIQUORS