

HAPPY HOUR

HAND-CRAFTED COCKTAILS 10

26° NORTH MARTINI
Grapefruit Vodka, Elderflower,
Grapefruit Juice, Agave
Gin Option Available

H. F. OLD FASHIONED
Bourbon, Amaro dell'Etna, Angostura
& Orange Bitters, Brown Sugar Syrup

**NORTON WATERMELON
CUCUMBER MARTINI**
Watermelon Vodka, Muddled Cucumber
& Watermelon, Triple Sec, Simple Syrup, Lime

MANGO PROMENADE MARGARITA
Tequila, Mango Nectar, Ancho Reyes,
Triple Sec, Chili Salt, Agave, Lime

**FLAMINGO PARK
POMEGRANATE MARTINI**
Vodka, Triple Sec, Simple Syrup
Pomegranate, Lime

PALM BEACH APEROL SPRITZ
Champagne Rosé, Aperol, Elderflower Liqueur

SPIRIT-FREE 5

THE DIXIE MULE
Ginger Beer, Lime, Cranberry

CHERRY LEMONADE
Cherry, Lemon, Lime, Basil

CRAFT BEER 3.50

STELLA
Smooth, Crisp Lager

STELLA ZERO
Alcohol-Free

MICHELOB ULTRA
A Light Lager

SAILFISH MARLIN WIT
A Belgian-Style Wheat Ale

JAI ALAI IPA
A Bold, Citrusy And Balanced
India Pale Ale.

FLIGHTS

SOMMELIER FLIGHT WINE PAIRING 12
California Chardonnay | French Rosé | Chilean Cabernet

TAPAS FLIGHT 28
Lobster Mac & Cheese | Cast Iron Shrimp & Grits | Steak or Tuna Tartare*

WHITE WINES

BORGA 5.00
Prosecco, Chiarano, Italy

OLEMA 7.00
Rosé, Côtes de Provence, France

ZENATO 6.00
Pinot Grigio, Della Venezie, Italy

WITHER HILLS 7.00
Sauvignon Blanc, Marlborough,
New Zealand

DR. LOOSEN 7.00
Riesling, Mosel, Germany

SEAN MINOR 4 Bears 7.00
Chardonnay, Central Coast, CA

CHÂTEAU FAGE Bordeaux Blanc 7.00
Sauvignon Blanc & Sémillion,
Bordeaux, France

RED WINES

MATTHEW FRITZ 7.00
Santa Lucia Highlands, CA

PIKE ROAD 8.00
Willamette Valley, OR

WILLIAM FÈVRE *La Misión* 6.00
Cabernet Sauvignon, Maipo Valley, Chile

FOXGLOVE 8.00
Cabernet Sauvignon, Paso Robles, CA

ZIOBAFFA *Organic* 6.00
Super Tuscan Blend, Tuscany, Italy

BARON EDMUND DE ROTHSCHILD 7.00
Aguaribay Malbec, Mendoza, Argentina

DOMAINE LA MANARINE 7.00
Côtes du Rhône, Rhône Valley, France