



WINE

BUBBLES

perrier-jouët blanc de blancs
champagne, fra

schramsberg blanc de blancs
sparkling, ca

veuve clicquot yellow label
champagne, fra

moët & chandon impérial rosé
champagne, fra

WHITE & ROSÉ

banshee sauvignon blanc, ca

lagar da condessa
albariño, rías baixas, esp

flowers chardonnay,
sonoma coast, ca

three sticks gap's crown
chardonnay, sonoma, ca

scribe rosé, sonoma valley, ca

RED

frank family pinot noir,
carneros, ca

arnot-roberts pinot noir, ca

turley zinfandel,
paso robles, ca

faust cabernet sauvignon,
napa, ca

zd cabernet sauvignon,
napa, ca

muga rioja reserva, esp

château giscours
bordeaux blend, fr

catena alta malbec, arg

26

22

28

26

18

20

22

32

22

28

26

26

32

38

24

22

19

BUBBLES BY THE BOTTLE

taittinger brut champagne, fra

ruinart rosé champagne, fra

billecart-salmon

rosé champagne, fra

dom pérignon champagne, fra

WHITE & ROSÉ BY THE BOTTLE

pascal jolivet sancerre, fra

arnot-roberts sauvignon blanc,
sonoma, ca

chateau montelena

chardonnay, napa, ca

kistler les noisetiers

chardonnay, sonoma, ca

RED BY THE BOTTLE

donum pinot noir, carneros, ca

kosta browne pinot noir,
sonoma coast, ca

orin swift papillon red blend,
napa, ca

orin swift mercury head
cabernet sauvignon, napa, ca

silverado mt. george

cabernet franc, napa, ca

180

195

185

425

110

140

180

195

140

155

165

285

165

COCKTAILS

LEMON 75 22

drumshambo gin, st. germain, lemon sorbet, simple syrup

GRANDPAPPY OLD FASHIONED 24

basil hayden bourbon, licor 43, maple, brown butter, sea salt

GREEN PALOMA 21

aguasol tequila blanco, ancho reyes verde liqueur, lime, kiwi, jalapeño

IBIS ESPRESSO 21

ketel one vodka, vanilla, cacao, freshly brewed espresso

PINEAPPLE CILANTRO MARGARITA 18

flecha azul tequila blanco, pineapple cilantro infusions, lime

PEACHCO SOUR 21

mistral pisco, peach, hibiscus & rosemary reduction, lime, egg whites

ROCKSTAR 18

chopin vodka, vanilla cordial, passion fruit purée,
kumquat, mint, sparkling wine

HONEY BADGER 18

brugal dark rum, cointreau, honey, simple syrup, egg white

MODERN SANGRIA 18

lemongrass-infused sauvignon blanc, bergamot,
granny smith apples, citrus, prosecco

TANGERINE SPRITZ 19

aperol, chinola, tangerine, prosecco

THAI SMASH 20

hendrick's gin, green chartreuse, cucumber, thai basil, citrus, elderflower

BOND MARTINI* 26

grey goose altius, shaken or stirred, caviar sidecar

BEVERAGES

ZERO-PROOF COCKTAILS

AMARETTI SOUR 15

lyre's amaretti, lemon juice, fee foam

EL BURRO 15

ginger, agave, pineapple, lime, sparkling water

BEERS, SELTZERS & NA

BEERS

DRAFT | 12

stella artois | barrel of monks single in havana blonde ale
cigar city jai alai ipa | prosperity brewing kölsch

BOTTLE | 12

miller lite | michelob ultra | yuengling lager | blue moon | corona
tarpon river good as gold ale | cigar city florida man double ipa

NON-ALCOHOLIC | 8

athletic brewing run wild ipa | heineken 0.0

SELTZERS | 12

high noon, long drink, nütrl assorted flavors



BITES

WHITE ASPARAGUS CEVICHE 18

coconut leche de tigre, charred citrus and onion, herb oil

WAGYU BEEF CARPACCIO* 28

tenderloin, arbequina olive oil, shallots,
manchego cheese, herb microgreens, brioche

CHEF CHARLES' FAMOUS CRISPY RICE* 26

yellowtail tuna, spicy mayo, avocado, serrano, soy

HAMACHI CRUDO* *n df* 22

passion fruit, cucumber, chili, pepper aioli

TEMPURA TRIO 22

avocado, mushroom, lotus root, ponzu, spicy mayo



CAVIAR

blinis, crème fraîche, shallots, egg, chives

siberian sturgeon 90/30g Antonius Caviar*

kaluga hybrid 105/30g*

osietra royal 110/30g Antonius Caviar*

beluga 00 252/28g*

BLACK PEARL DOG* 30

prime beef frank, 24k gold flake, caviar, cucumber,
pickled onion, dill & chive crème fraîche

CRISP CHICKEN BITES * 24

caviar, crème fraîche, chive, honey gochujang

SKY LOUNGE LOBSTER ROLL* 40

spiny lobster citrus, caviar, 100-layer roll



SWEETS

CHOCOLATE & ORANGE MOUSSE CRUNCH *n* 13
orange whipped ganache, golden hazelnuts

PISTACHIO TART *n* 15
almond frangipane, cherry jelly, vanilla whipped ganache

Gluten-friendly bread available upon request.

gf gluten-friendly **vg** vegan **n** contains nuts/peanuts **df** dairy-free

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs
may increase your risk of foodborne illness. please notify us of any food allergy.

All food & beverage is subject to a 20% mandatory service charge (before taxes)
all of which goes to our service staff.

