

Wines by the stem
Sparkling

<i>CAVIT</i> , PROSECCO <small>ITALY</small>	12.00
<i>MARQUIS DE LA TOUR</i> <small>FRANCE</small>	11.00
<i>TAITTINGER BRUT</i> <small>CHAMPAGNE</small>	22.00
<i>TAITTINGER ROSE</i> <small>CHAMPAGNE</small>	23.00

White wine

<i>S.A. PRÜM</i> , ESSENCE, RIESLING <small>2014, GERMANY</small>	12.00
<i>OYSTER BAY</i> , SAV. BLANC <small>2015, NEW ZEALAND</small>	11.00
<i>PIED A TERRE</i> , SAV. BLANC <small>2015, CALIFORNIA</small>	16.00
<i>LA CREMA</i> CHARDONNAY <small>2014, CALIFORNIA</small>	15.00
<i>SANTA MARGHERITA</i> , PINOT GRIGIO <small>2014 ITALY, VENETO</small>	12.00
<i>CAVIT</i> MOSCATO <small>2015, ITALY, VENETO</small>	10.00
<i>LA MARIMORENA</i> , ALBARIÑO <small>2015, SPAIN</small>	15.00
<i>JOSEPH DROUHIN</i> , CHABLIS <small>2012, FRANCE WS92</small>	18.00

Rosé wine

<i>CHATEAU D'ESCLANS</i> WHISPERING ANGEL <small>2015, FRANCE JS91</small>	12.00
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Red wine

<i>AVANT GARDE</i> , PINOT NOIR <small>2013, CALIFORNIA, NAPA</small>	15.00
<i>ALTA VISTA</i> , MALBEC <small>2014, ARGENTINA</small>	10.00
<i>4 HANDS</i> , MERLOT-SYRAH-CAB.SAV <small>2013, COLUMBIA VALLEY. WASHINGTON</small>	12.00
<i>EDMEADES</i> , ZINFANDEL <small>2013, SONOMA</small>	15.00
<i>ZENATO RIPASSA VALPOLICELLA</i> <small>2012, Italy</small>	14.00
<i>PIED A TERRE</i> , CAB. SAUVIGNON <small>2013, SONOMA, CALIFORNIA</small>	17.00
<i>ALEXANDER vs. THE HAM FACTORY</i> <small>2013, SPAIN</small>	16.00
<i>SONDRAIA</i> , POGGIO AL TESORO <small>2011 ITALY, RP92</small>	25.00
<i>CAYMUS</i> CABERNET SAUVIGNON <small>2014, CALIFORNIA</small>	40.00

Fixers

- B** LOODY MARY 12.00
Cucumber Steeped Vodka, Tomato Juice and Westin Spice Mix. Garnished with Celery, Cucumber and Lemon.
- R** ED SNAPPER 12.00
Olive Steeped Gin, Tomato Juice and Westin Spice Mix Garnished with Olives, Rosemary and Lemon.
- S** MOKEY MARIA 12.00
Mezcal, Tomato Juice and Westin Spice Mix. Garnished with Cucumber, Basil and Orange
- C** AESAR 12.00
Vodka, Clamato Juice and Westin Spice Mix. Garnished with Celery Cucumber and Lemon

Pick Me Ups

- S** SHORT BLACK 12.00
Vodka, Patron XO Cafe, Simple Syrup and Espresso. Garnished with Dark Chocolate.
- S** PIKED MOCHA 12.00
Vanilla Vodka, Dark Cacao, Almond Syrup, Cream and Coffee, garnished with Grated Nutmeg
- G** RANDE ORANGE 12.00
Dark Rum, Grande Marnier Liqueur, Chocolate Bitters and Espresso. Topped with a Vanilla Foam and Orange Zest
- H** AZELNUT CREAM 12.00
White Rum, Hazelnut Liqueur, Amaretto, Cream and Coffee. Garnished with Grated Dark Chocolate.

Tonics

A hand picked selection of Gins all served with Fever Tree Tonic Water and paired with garnishes to compliment their unique botanicals.

- T** ANQUERAY NO 10 14.00
Garnished with Juniper Berries & Grapefruit Zest.
- H** ENDRICKS 14.00
Garnished with Fresh Mint, Cucumber and Lemon Zest
- B** OTANIST GIN 14.00
Garnished with Thyme and Orange.
- B** OMBAY SAPPHIRE 14.00
Garnished with Rosemary and Lemon.

Martinis

- B** REAKFAST MARTINI 14.00
Gin, Cointreau, Marmalade, and Fresh Lemon Juice. Garnished with Dehydrated Orange.
- O** LIVE MARTINI 14.00
Olive Steeped Gin Shaken with Dry Vermouth and Served with Olives.
- C** UCUMBER & ELDERFLOWER MARTINI 14.00
Cucumber Steeped Vodka, Elderflower Liqueur and Fresh Lemon Juice. Garnished with a Cucumber Ribbon.
- F** RENCH MARTINI 14.00
Vodka, French Black Raspberry Liqueur and Pineapple Juice. Topped with a Vanilla Foam.

Rums

MONT GAY 1703 - ZACAPA XO - APPLETON 21 YR
35.00 (1 oz of each)

BRUGAL PAPA ANDRES	125.00
RON ZACAPA CENTENARIO XO	23.00
RON ZACAPA 23 ANOS	16.00
FLOR DE CANA CENTENARIO	14.00
MOUNT GAY 1703	23.00
APPLETON 21 YEARS	23.00
DIPLOMATICO SINGLE VINTAGE	23.00
ATLANTICO	12.00
ABUELO 12	11.00
BARBACOURT	10.00

Single malt whiskey

MACALLAN FLIGHT-AMBER-SIENNA-RUBY
35.00 (1 oz of each)

GLENKINCHIE, Lowland, 12 Year	9.50
GLENFIDDICH, Speyside, 12 Year	8.50
AUCHENTOSHAN, Lowland	10.50
GLENROTHES	9.50
GLENLIVET, Speyside, 12 yr	8.50
MACALLAN RUBY	28.00
MACALLAN SIENNA	16.00
MACALLAN AMBER	11.00
MACALLAN 12	10.00
THE BALVENIE, Speyside, 12 yr	9.50
GLENMORANGIE, W. Highlands, 10 yr	10.50
CRAGGANMORE, Speyside, 12 yr	9.50
DALWHINNIE, Highland, 15 yr	10.50
ARDBEG, Islay, 10 yr	11.00
TALISKER, Isle of Skye, 10 yr	10.50
LAPHROAIG, Islay, 10 yr	10.50

Blended whiskey

TULLAMORE DEW	8.00
JAMESON	8.00
JOHNNIE WALKER RED	8.50
JOHNNIE WALKER BLACK	9.50
JOHNNIE WALKER BLUE	33.00
J&B	8.00

Bourbons

WOODFORD RESERVE	8.50
KNOB CREEK	8.50
MAKER'S MARK	8.00
BASIL HAYDEN'S 8yr	8.50
BAKER'S 7 YEAR	8.50
BOOKER'S	9.50
JIM BEAM	8.00

Cognac

COURVOISIER VS	9.00
HENNESSY XO	22.00
HENNESSY VS	9.00
HENNESSY VSOP	10.00
HENNESSY <i>Paradis</i>	80.00
HENNESSY <i>Richard</i>	240.00
REMY MARTIN VSOP	10.00
REMY MARTIN XO	25.00
REMY MARTIN <i>Louis XIII</i>	250.00

Beers

HAND CRAFTED LOCAL

CAYBREW, CAYBREW LIGHT	5.50
WHITE TIP, IRONSHORE BOCK	6.00

American

MILLER LITE, MICHELOB ULTRA	6.00
COORS LIGHT, BUDWEISER	6.00
BUD LIGHT	6.00
SIERRA NEVADA, PALE ALE	7.50

Imported

CORONA, CORONA LIGHT, RED STRIPE	
AMSTEL LIGHT, HEINEKEN, BECK'S	
STELLA ARTOIS	6.00
GUINNESS	7.50

Bar Bites

<i>Chilled Oysters (6)</i>	18.00
<i>horseradish / lemon / mignonette</i>	

<i>Lump Crabmeat Ravigote Slider</i>	6.00
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<i>Artisanal Cheese Plate</i>	16.00
<i>marcona almonds / grapes / honeycomb / dried fruit</i>	
<i>quince paste / crackers / baguette</i>	

<i>Seafood Charcuterie</i>	18.00
<i>salmon rillettes / yellowfin tuna belly pate / lionfish</i>	
<i>ceviche / octopus carpaccio / smoked wahoo pickled</i>	
<i>mustard seeds / capers / lime / baguette</i>	

<i>Edamame Beans</i>	8.00
<i>furikake spice / lime / miso dressing</i>	

<i>Sundried Tomato & Olive Tapenade</i>	8.00
<i>baguette / house pickled vegetables</i>	

<i>Lemon and Garlic Hummus</i>	10.00
<i>crisp vegetables / pita bread</i>	

<i>Citrus Marinated Olives & Serrano Ham</i>	9.00
<i>baguette / marcona almonds</i>	

<i>Yellowfin Tuna Poke</i>	16.00
<i>soy / sesame oil / green onion / seaweed salad</i>	