

Wine By The Glass

WHITES

Pinot Grigio **Zenato**, Veneto, Italy \$6
Sauvignon Blanc **Ponga**, Marlborough, New Zealand \$7
Gavi di Gavi **Patrizi**, Piedmont, Italy \$8
Riesling Dr. **Loosen**, Mosel, Germany \$8
White Zinfandel **Stowell**, Central Valley, California \$6
Chardonnay **Oxford Landing**, South Australia \$6
Chardonnay **Annabella**, Napa, California \$10
Chardonnay **En Route**, Russian River Valley, California \$19
Rose **Champs de Provence**, Provence, France \$9

REDS

Chianti Classico Riserva **Tomaio**, Tuscany, Italy \$10
Pinot Noir **Red Wood**, Modesto, California \$6
Pinot Noir Reserve, **Angeline**, Mendocino, California \$10
Pinot Noir **Purple Hands**, Willamette Valley, Oregon \$21
Merlot **Grayson Cellars**, Napa, California \$8
Cabernet Sauvignon **Dante**, Oakville, California \$6
Cabernet Sauvignon **McNab**, Mendocino, California \$9
Zinfandel **Zinsanity**, Lodi, California \$8
Petite Sirah **Bushwood**, Paso Robles, California \$10
Malbec Reserva 2012 **Sur de los Andes**, Mendoza, Argentina \$11
Montepulciano **Lungo il Fiume**, Abruzzo, Italy \$6
Tempranillo-Merlot Reserva 2012 **Terra Unica**, Valencia, Spain \$6
Barbera d'Alba **Pianromualdo**, Alba, Italy \$12

SPARKLING

Prosecco **Zardetto**, Veneto, Italy \$8
Moscato **Villa Jolanda**, Piedmont, Italy \$7
Brut **Chandon**, Napa, California \$14

Wines By The Bottle

WHITES

Pinot Grigio **Zenato**, Veneto, Italy \$27
Pinot Grigio **Valle Isarco**, Trentino, Alto Adige, Italy \$41
Sauvignon Blanc **Ponga**, Marlborough, New Zealand \$28
Sancerre **Pascal Jolivet**, Loire Valley, France \$50
Sauvignon Blanc **Illumination**, Napa Valley, California \$79
Gavi di Gavi **Patrizi**, Piedmont, Italy \$38
Riesling **Dr. Loosen**, Mosel, Germany \$36
White Zinfandel **Stowell**, Central Valley, California \$28
Chardonnay **Oxford Landing**, South Australia \$27
Chardonnay **Annabella**, Napa, California \$39
Chardonnay **En Route**, Russian River Valley, California \$79
Rose **Champs de Provence**, Provence, France \$34

REDS

Chianti Classico Riserva **Tomaio**, Tuscany, Italy \$46
Chianti Classico Riserva 2011 **Capraia**, Tuscany, Italy \$59
Pinot Noir **Red Wood**, Modesto, California \$27
Pinot Noir Reserve, **Angeline**, Mendocino, California \$30
Pinot Noir **Purple Hands**, Willamette Valley, Oregon \$86
Merlot **Grayson Cellars**, Napa, California \$34
Cabernet Sauvignon **Dante**, California \$29
Cabernet Sauvignon **McNab**, Mendocino, California \$39
Cabernet Sauvignon **Nine Hats**, Walla Walla, WA \$58
Cabernet Sauvignon **Quilt**, Napa, California \$92
Zinfandel **Zinsanity**, Lodi, California \$34
Zinfandel **Ridge Three Valleys**, Sonoma, California \$74
Petite Sirah **Bushwood**, Paso Robles, California \$43
Malbec Reserva 2012 **Sur de los Andes**, Mendoza, Argentina \$47
Bordeaux 2010 **Chateau La Rose-Trintaudon**, France \$69
Montepulciano **Lungo il Fiume**, Abruzzo, Italy \$25
Super Tuscan 2013 **Dainero**, Tuscany, Italy \$72
Barbaresco 2013 **Cantina del Nebbiolo**, Piedmont, Italy \$58
Brunello Riserva 2010 **La Lecciaia**, Tuscany, Italy \$119
Tempranillo & Merlot Reserva 2012 **Terra Unica**, Valencia, Spain \$22
Amarone Classico **Zeni**, Veneto, Italy \$79
Barbera d'Alba **Pianromualdo**, Alba, Italy \$46

Sparkling, Dessert & Aperitif

SPARKLING

Prosecco **Zardetto**, Veneto, Italy \$39
Moscato **Villa Jolanda**, Piedmont, Italy \$29
Lambrusco **Molo 8**, Lombardy, Italy \$31
Brut Rosè **Rivarose**, Provence, France \$65
Franciacorta **Barone Pizzini**, Lombardy, Italy \$82
Franciacorta **Rose Barone Pizzini**, Lombardy, Italy \$99
Brut **Chandon**, Napa, California \$56
Brut Rose **Chandon**, Napa, California \$56
Champagne Brut **Moet** Imperial, France \$150

DESSERT

Passito Colossi, Sicily, Italy \$7
Broadbent Madeira 5 Years Old Reserve \$8

APERITIF \$9

Aperol Spritz

Aperol, Prosecco & Orange Essence

The Milan classic is the feel-good hit of this summer!

French 75 (1915)

Broker's Gin, Fresh Lemonade & Prosecco

Dating back to World War I, this was created at the New York Bar in Paris, later called Harry's New York Bar. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

Elegance

Helix Vodka, St. Germain Elderflower, Fresh Grapefruit & Prosecco

Our own recipe for enlightenment. Infinitely quaffable.

Beers

DRAFT BEERS

Stella Artois \$5

Yeungling Lager \$4

MIA Miami Weiss \$6

Coppertail IPA \$7

Guinness Stout \$6

Kronenbourg 1664 \$5

Brooklyn Lager \$5

Islamorada Island Ale \$6

Darwin Seasonal \$6

Motorworks Seasonal \$6



BOTTLES & CANS

Budweiser \$4

Bud Light \$4

Miller Lite \$4

Michelob Ultra \$4

Birra Moretti \$5

MIA Megamix IPA \$5

Haake Beck N/A \$4

Cigar City Jai Alai \$5

J Dubs Passion Wheat \$5

Warsteiner Pilsner \$6

Six Point Resin IPA \$7

Rogue Hazlenut Brown Ale \$6

Motorworks Midnight Espresso \$8

Original Sin Pear Cider \$6

The Originals

OLD-FASHIONED (early 1800's)

Evan Williams Green Label Bourbon, Sugar, Barrel-Aged Bitters, Orange & Lemon Essence, Candied Cherries



The Old Fashioned is essentially the very first American cocktail. The request for a “cocktail” was once the way to order one’s whiskey (or rum, gin, etc.) with sugar and bitters, and lightly diluted to take some of the “heat” off the alcohol.

As further iterations were introduced employing European liqueurs, imbibers looking for the original would call for a cocktail “the old-fashioned way!” And the name took hold. \$10

SAZERAC (c. 1850)

Old Overholt Rye Whiskey, Simple Syrup, Dr. Peychaud’s Bitters, Atomized La Muse Verte Absinthe, Lemon Essence



Aaron Bird, owner of the Sazerac Coffee House began serving this cocktail, made with Sewell T. Taylor’s Sazerac-de-Forge et Fils Cognac and bitters from the local apothecary, Antoine Amedie Peychaud. Around 1870, Thomas Handy changed the spirit from Cognac to rye whiskey – with that recipe first recorded in William T. “Cocktail Bill” Boothby’s 1908 volume: *The World’s Drinks and How to Mix Them*.

How history is made! \$10

Elegant & Spirited

SPEAKS' SMOKED OLD-FASHIONED EXPERIMENT c. 2017

Your favorite Bourbon or Rye Whiskey



Pour your favorite Bourbon or Rye Whiskey from an aromatic Applewood smoke-filled decanter over a large ice globe resting in an old-fashioned tumbler. We recommend you try our Smoked Old-Fashioned – prepared with Barrel-Aged Bitters, Orange & Lemon aromatics and... of course – the candied cherry! Add \$1 upcharge

A DRY MARTINI c. 1910

Broker's London Dry Gin, Dolin Dry Vermouth, Orange Bitters & Lemon Essence



Originally a two-to-one ratio of gin to vermouth, this drink was deemed flawless. While time changes all things – the eventual omission of fortified wine, bitters and even the spirit – created a new identity and character for this quintessential high rise. Speaks is proud to bring you the real deal – the one that made the Martini #1 in American cultural history. We also make a fantastic Vodka Martini, dry as a bone, served with Blue Cheese Stuffed Olives. Please specify if you'd like yours swiftly stirred or well shaken. Either way it will be icy cold. \$10

Elegant & Spirited

THE ENGAGEMENT

Hendrick's Gin ~or~ Prairie Cucumber Vodka, Cucumber Juice, Fresh Lime, Pressed Basil Leaves & Rose Water



Ultimately refreshing and most likely good for you too! We like to think of this as the definitive spa cocktail. It's the perfect way to start an evening. \$10

KISS KISS BANG BANG

Ford's Gin, St. Germain Elderflower, Pressed Blackberries, Fresh Lemon, Agave Nectar & Soda



Sometimes a final product is greater than the sum of its parts. The Kiss Kiss certainly embodies that notion. There is a certain alchemy that happens here whereby a transcendental experience may occur. We warned you. \$10

Elegant & Spirited

FARMER'S GARDEN MARGARITA

Watermelon, Mint, Peligroso Tequila, Fresh Lime & Agave Nectar



This is the real summertime cooler. Our evolution of the margarita will change seasonally, making good use of the best local fruits and herbs and botanicals from our partners at Art of the Seed. \$10

“There is no such thing as good money or bad money. There’s just money” - Lucky Luciano



Lucky Luciano enjoying a drink

Theories differ as to how Luciano earned his “Lucky” tag, though it’s likely due to the fact that he dodged arrest 25 times on charges ranging from gambling to assault between 1916-36. Capitalising on the demand for alcohol during Prohibition, Luciano ran the largest bootlegging operation in New York and Philadelphia, importing Scotch whisky, Canadian whisky and rum from the Caribbean.

The More Serious Endeavour

PAPER PLANE c. 2007

Evan Williams Green Label Bourbon, Aperol, Amaro Nonino & Fresh Lemon



In the early 2000s, Australian bartender Sam Ross moved to NYC and started working with Sasha Petraske at Milk and Honey, Little Branch and the East Side Company Bar. It was while working at such legendary venues that Ross honed his skills in the craft. This simple, equal- parts recipe was created for the The Violet Hour in Chicago. \$11

THE GORDIAN KNOT

De Luze VS + Old Overholt Rye Whiskey, Fresh Lemon, Honey & Pressed Sage



Split down the middle: equal parts Brandy and Rye – spicy character notes inherent in each. Add to that a soothing blend of honey-sweet lemonade and fresh pressed-sage. \$11

The More Serious Endeavour

PENICILLIN c. 2005

**Great King Street Scotch, Fresh Lemon, Ginger & Honey Syrup, Atomized Peat
Monster Islay Scotch & Candied Ginger**



Another Sam Ross creation and arguably his most famous, The Penicillin has spread to bars and restaurants on a global scale. Famous Barman John deBary indicates: "This cocktail is the new cosmo." He might be right. Sam says the name is a joke about its being a cure-all for any ill. \$11

THE PERFECT CRUSTA c. 1850s

**Grander Panamanian Rum, Amaro Nonino, Combier, Fresh Lemon, & Orange Juice,
with a sugared rim**



Jerry Thomas was the first to publish the formula, but historians suggest that he almost certainly "borrowed" it from New Orleans bartender Joseph Santini sometime in the 1850's – an era when many of our favorite cocktails were conceived. \$11

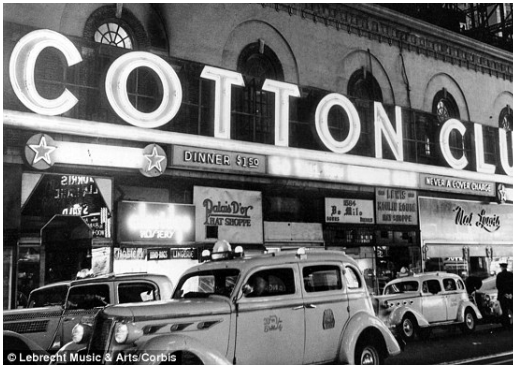
The More Serious Endeavour

MANHATTAN BEACH

Larceny Bourbon, Cocchi Vermouth di Torino, Grand Marnier, Combier & Orange



Essence Named for the California beach where we first tasted it, this is a lighter, summer-ier version of the classic northern cocktail – designed for beach weather. It is lively and fun and without a doubt in order for that whiskey drinker looking for something new. \$11



The Cotton Club, was a famous jazz music night club located in Harlem, New York City, and operated from 1923 to 1940. Owney Madden, a prominent bootlegger and gangster, took over the club in 1923 after release from Sing Sing and changed its name to the Cotton Club.

Madden “used the Cotton Club as an outlet to sell his #1 beer to the prohibition crowd. After prohibition ended in 1933, the Cotton Club became magnets for movie stars, celebrities, wealthy New Yorkers and showgirls.



Fruity and Effervescent

MOSCOW MULE c. 1941

Russian Standard Vodka, Goslings Ginger Beer, and fresh lime juice.



A cocktail that helped put vodka on the map in the United States the Moscow Mule was created in Los Angeles in 1941. Our rendition with fresh squeezed lime juice will make your lips pucker. \$11

MOJITO c. 1800

Endless Summer Rum, Mint, Lime, and Soda Water.



The origins of this cocktail stem from the sugar cane fields of Cuba and became world famous in the 1930's. Light and refreshing as intended it's sure to quench the thirst from the hottest of Florida days. \$11

Or A Touch Sweeter...

ARMY/NAVY c. 1948

Plymouth Navy Strength Gin, Fresh Lemon, Orgeat, Angostura Bitters



The stunning texture of this cocktail is mirrored by the intriguing depth of the flavors present. Simple ingredients arranged brilliantly. \$11

DELICIOUS SOUR c. 1892

Applejack apple brandy, Crème de Peche - Peach Liqueur, Fresh Lime, whipped egg white & Barrel Aged Bitters



This “name-says-it-all” truly delicious cocktail first appears in the book “The Flowing Bowl” by William Schmidt, who had a flair for unusual ingredients and oddball combinations. \$11

Or A Touch Sweeter...

OLD CAMP WHISKEY SOUR

Old Camp Whiskey, Fresh Lemon, Maple Syrup, whipped egg white & Barrel Aged Bitters



A Peach & Pecan whiskey from country music's Florida Georgia Line, of Ormond Beach, FL lends itself to this "whiskey drink for the non-whiskey drinkers.". \$11

THE PAINKILLER c1970

Blackwell Rum, Coconut, Lime, Orange, and Pineapple Juices.



This tiki cocktail classic stems from the British Virgin Islands and is sure to please the most discriminate of palates. Originally concocted with an over-proofed rum our version is tamed with a dark cane sugar syrup to compliment the coconut and fresh squeezed pineapple, lime, and orange juices. Enjoy! \$11

Or A Touch Sweeter ...

ELEPHANT EAR ESPRESSO: c. 2018

Godiva Dark Chocolate Liquor, Lazzaroni Amaretto, Espresso, sweet cream spume, shaved nutmeg, and a lemon twist



Our version of the Italian coffee is named after the prohibition era slang for a police detective. Finished with a double shot of our espresso it is the perfect finish to the perfect meal. \$11

SPEAKS ESPRESSO COCKTAIL

360° Madagascar Vanilla Vodka, Panamanian Rum, Espresso Café, Kahlua Coffee Liqueur with a sweet cream Espuma



A little pick-me-up in your cocktail? No problem! We've got you covered. Our Espresso Cocktail is just the thing. We like ours with a wee dram of Molinari Sambuca added to the mix. \$11

Or A Touch Sweeter ...

IRISH COFFEE (c. 1940)

Tullamore Dew Irish Whiskey, Sugar & Coffee with a sweet cream Espuma



This is Joe Sheridan's classic recipe that he famously served in County Limerick to a group of passengers coming off of a returned Pan Am flight. The weary passengers were warmed by his boozy concoction. \$11

CAFÉ SEVILLE

Endless Summer White Rum, Pierre Ferrand Dry Curaçao & Coffee with a sweet cream Espuma



Our twist on the Spanish Coffee – made exquisite with a hint of orange essence. \$11

For The Late To Rise

SCHNOCKERED BLOODY MARY (c. 1920)

Helix Vodka & Major Peters' Bloody Mary Mix "The Works"



We pile on the garnish here: Celery Stalk, Fresh Lemon, Blue Cheese Stuffed Olives, House- Pickled Vegetables & Poached Cocktail Shrimp. \$9

OYSTER SHOOTER!

Helix Vodka, Major Peters' Bloody Mary Mix "The Works"

& a perfect Oyster – from the Shell Bar



Delivered daily, our fresh Oysters are the best – especially when served up this way, loaded with flavor. \$9

Spirits

GIN



Broker's London Dry \$6
Beefeater London Dry \$8
Bombay Sapphire \$10
Ford's Gin (the 86 co.) \$9
Hendrick's \$10
Nolet's Silver \$12
Opihr \$10
Plymouth Navy Strength \$12
St. George Terroir \$11
Tanqueray \$10
Tanqueray Ten \$12

VODKA

Absolut • Wheat \$8	Ketel One • Wheat \$11
Russian Standard • Winter Grain \$6	Chopin • Potato \$12
Helix Vodka • Champagne Wheat \$6	Grey Goose • Wheat \$11
Banyan Reserve (St. Pete) • Corn \$7	Tito's (Austin, TX) • Corn \$8
Belvedere • Winter Wheat \$11	360° Madagascar Vanilla \$9
Boyd & Blair • Potato \$11	Florida Cane Lemon Lime \$9
	Florida Cane Orange \$9
	Prairie Cucumber Vodka \$9

BOURBON

*(Limited availability)

Evan Williams Green Label \$6	George Dickel Tennessee No. 8 \$8
Angel's Envy \$13	Henry McKenna 10 year \$10
Buck 8 year \$11	Jack Daniels \$9
Bulleit Bourbon \$8	Jefferson's Ocean \$20
Eagle Rare Reserve \$11	Knob Creek 100p \$10
Elijah Craig Small Batch \$12	Larceny \$10
Four Roses Single Barrel \$14	Maker's Mark \$8
Buffalo Trace \$9	Woodford Reserve \$10
Stranahans \$9	Col. Taylor Barrel Strength \$20
	Blanton's \$15

Spirits

RYE

*(Limited availability)

Old Overholt Rye \$8
Bulleit Rye \$10
Sazerac Rye \$9

Whistle Pig Straight 10 year \$30
Rittenhouse Rye \$9
Templeton Rye \$8

SCOTCH

Dewar's \$8
Chivas Regal \$10
Compass Box Great King Street \$11
Compass Box Peat Monster \$18
Douglas Laing Timorous Beastie \$20
Famous Grouse \$8
Glenmorangie Lasanta Sherry Cask \$11
Johnnie Walker Black \$11
Lagavulin 16 year \$15
Macallan 12 year \$14



OTHER WHISKEYS

Tullamore Dew Irish \$8
Jameson's Irish \$8
Redbreast Irish (12 year) \$18
Canadian Club \$8
Crown Royal Canadian \$10

Seagrams VO \$8
Seagrams 7 Canadian \$8
Old Camp Peach & Pecan Whiskey \$10
Eigashima Shozu Akashi \$16
Yamazaki (12 Year) \$20

COGNAC

Deluze VS \$8
Hennessy VS \$14
Remy Martin VSOP \$13
Pierre Ferrand 1ER Cru du Cognac 20 yr \$25
Belle de Brillet Pear Cognac \$12

Busnel Calvados \$11
Laird's Applejack \$9
Porton Acholado Pisco \$10
Poli Miele Di Poli Grappa \$12

RUM

Endless Summer (Barbados) \$6
Bacardi Superior (Puerto Rico) \$7
Blackwell's Rum (Jamaica) \$7
Captain Morgan Spiced \$8
Gosling's Black Seal (Bermuda) \$7
Grander Rum 8 year (Panama) \$12
Mount Gay Eclipse (Barbados) \$8

Oak & Palm Spiced (St. Pete, FL) \$8
Pampero Anniversario (Venezuela) \$11
Siesta Key Spiced (Florida) \$13
Siesta Key Toasted Coconut (Florida) \$13
Smith&Cross Navy Strength (Jamaica) \$11
Avüa Cachaça (Brazil) \$10
Myer's Dark Rum (Jamaica) \$8

Spirits

TEQUILA



Peligroso Silver \$6
Peligroso Reposado \$8
Clase Azul Reposado \$30
De Leon Reposado \$15
Fortaleza Silver \$14
Fortaleza Reposado \$17
Patron Silver \$12
Patron Reposado \$14
Patron Añejo \$18
Siete Leguas Silver \$12
Sombra Mezcal \$11

AMARI & VERMOUTH

Aperol \$8
Campari \$8
Fernet Branca \$9
Nonino Quintessentia \$10

Dolin Dry Vermouth \$7
Dolin Blanc Vermouth \$7
Cocchi Americano \$8
Cocchi Vermouth di Torino \$8

LIQUEURS

Ancho Reyes Chili Liqueur \$9
Bailey's Irish Cream \$9
Chartreuse \$12
Combier Liqueur d'Orange \$10
Domaine Canton Ginger \$9
Drambuie \$9
Gabriel Boudier Crème de Cassis \$9
Galliano \$8
Giffard Banane du Brésil \$8
Giffard Crème de Pamplemousse \$8
Giffard Crème de Pêche de Vigne \$8
Giffard Crème de Violette \$8
Godiva Dark Chocolate \$8
Grand Marnier \$8

Il Tramonto Limoncello \$9
Kahlua \$9
La Muse Verte Absinthe \$14
Lazzaroni Amaretto \$8
Maraska Maraschino \$8
Massenez Crème de Mûre \$9
Molinari Sambuca \$9
Pama Pomegranate \$9
Pierre Ferrand Dry Curacao \$10
Pimm's No. 1 Cup \$8
Southern Comfort \$9
St. Germain Elderflower \$9
Tempus Fugit Cacao Dark \$9
Tempus Fugit Crème de Menthe \$9