

# EVRBAR



**EvrBar draws its name from the headwaters of the famous Florida Everglades, symbolizing the rich and vibrant natural world.**

## RESERVE COCKTAILS

### **EvrBar Sidecar 42**

Omage VSOP, Munyon's Paw Paw Orange Liqueur,  
Fresh Lemon, Rock Candy Syrup

### **Negroni Diferente 53**

Casa Dragones Joven, Amaro Nonino, Aperol, Lillet Blanc

### **Rosato Spritz 35**

Ramazzotti Rosato Apertivo, Rockey's Botanical,  
with Veuve Cliquot Reserve Brut

## CAVIAR \$109

Passmore Caviar  
Served with Potato Pavé, Crème Fraiche,  
Chives, Quail Eggs, Shallots

An automatic service charge of 20% will be added to parties of 6 or more, but can be adjusted at your discretion.

## COCKTAILS

### **Sage Advice 18**

Raspberry-Sage Grey Goose Vodka, Italicus Liqueur,  
Fresh Lime, Fee Foam

### **Agave Picante 20**

Del Maguey Vida Mezcal, Jose Cuervo Tradicional,  
Jalapeno, Fresh Lime & Grapefruit, Tajin

### **Jalisco 20**

Don Julio Anejo, Carpano Antica, Lillet Blanc,  
Orange Bitters

### **Bite the Bulleit 20**

Bulleit Rye, Cinnamon Rosemary Syrup,  
Amaro Montenegro, Fresh Apple

### **EVR Keteltini 20**

Ketel One, St. Germain Elderflower Liqueur,  
Passionfruit, Fresh Lime, Mint, Topped with Prosecco

EVR-MARTINI \$82

Beluga Gold Ice Box Martini,  
Passmore Caviar Bump

## ZERO PROOF \$12

### **Blue Feathers**

Fresh Lemon, Rock Candy Syrup, Blueberry Red Bull

### **Spring Fling**

Fresh Guava, Fresh Lime, Fever Tree Sparkling Lemon

### **EvrBar Berries**

Blueberry Thyme Syrup, Fresh Lemon, Fever Tree Soda

# SPIRITS

## **Bourbon**

Angel's Envy - 20  
Baker's - 21  
Basil Hayden - 18  
Blanton's - 40  
Buffalo Trace - 19  
Bulleit - 17  
Knob Creek - 19  
Maker's Mark - 17  
Maker's 46 - 18  
Maker's Cask Strength - 18  
Michter's Small Batch - 20  
Traverse City Peach - 15  
Woodford Reserve - 18  
Woodford Double Oaked - 27

## **Rye / American Whiskey**

Bulleit Rye - 17  
High West Rendezvous - 26  
Knob Creek Rye - 19  
Michter's American - 20  
Michter's Rye - 20  
Templeton Rye - 17  
Whistle Pig 12 Year - 40

## **Whiskey**

Glenfiddich 12 Year - 19  
Glenlivet 12 Year - 20  
Johnnie Walker  
Black Label - 20  
Johnnie Walker  
Blue Label - 80  
Lagavulin 16 - 38  
Laphroig 10 Year - 21  
Macallan 12 Year - 28  
Macallan 15 Year - 60  
Oban 14 Year - 30  
Suntory Toki - 20

## **Cognac & Cordials**

Baileys - 18  
Courvoisier VS - 17  
Disaronno Amaretto - 18  
Frangelico - 18  
Grand Marnier - 18  
Hennessy VS - 21  
Hennessy VSOP - 40  
Limoncello - 18  
Remy Martin Louis XIII - 400

## **Tequila & Mezcal**

Casa Dragones Blanco - 18  
Casa Dragones Reposado - 32  
Casa Dragones Anejo - 40  
Casa Dragones Joven - 60  
Casamigos Blanco - 21  
Casamigos Reposado - 22  
Casamigo Anejo - 30  
Clase Azul Reposado - 60  
Cenote Blanco - 25  
Cenote Reposado - 30  
Dobel Diamante Select - 20  
Don Julio Blanco - 19  
Don Julio Reposado - 20  
Don Julio 1942 - 60  
El Silencio Mezcal - 20  
El Cristiano Blanco - 15  
El Cristiano Reposado - 28  
El Cristiano Anejo - 38  
El Cristiano Extra Anejo - 46  
Patron Silver - 19  
Patron Anejo - 20



## BITES

### SHARE THE FARE

GARLIC HERB DIP 12  
Root Vegetable Chips, Crispy Shallots

EVRRBAR SNACK BOARD 24  
San Danielle, Lomo Picante, Queso De Cabra,  
Smoked Salmon, Orange Torta Guava Mostarda,  
Citrus Olive, House Saltines

TWICE COOKED WINGS 18  
Choice of: Buffalo Verde or Pineapple BBQ  
Served with Garlic Chive Ranch & Shaved Vegetables

ROASTED BEET SALAD 14  
Squash Puree, Citrus, Pumpkin Seeds, Pickled Starfruit,  
Garden Greens Mint Vinaigrette  
add Chicken 9 | add Shrimp 12

### FLYING SOLO

WAGYU BEEF SLIDERS 19  
Chipotle Aioli, Aged Cheddar, Mix Greens,  
Marinated Tomato, Sweet Potato Brioche

PEPPERONI FLATBREAD 20  
House-Made Tomato Sauce, Pepperoni, Mozzarella,  
Basil, Parmesan

ROASTED PORK SANDWICH 18  
Slow Roasted Pork, Smoked Chorizo, Swiss, Provolone,  
Dijonnaise Pickled Onions, Root Vegetable Chips,  
Mojo Aioli

GRILLED HARISSA-YOGURT CHICKEN 19  
Farm Vegetable Salad, House Naan,  
Bunching Onion Relish, Black Garlic Aioli

### COSTAL ROUTE

LOBSTER RICE CROQUETTES 16  
Lobster Remoulade, Passmore Caviar

LOCAL CATCH CEVICHE\* 19  
Avocado Leche De Tigre, Charred Grapefruit,  
Sweet Potato, Cancha Corn, Serrano Chilies, Cilantro

SHRIMP COCKTAIL 19  
Poached Cape Canaveral Shrimp, Mezcal Cocktail Sauce,  
Horseradish

TUNA TATAKI\* 22  
Whiskey Barrel Aged Shoyu Vinaigrette, Mango Relish,  
Garden Herbs, Sweet Peppers, Wonton Chips

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# WINE

## **SPARKLING WINE**

CAPOSALDO PROSECCO DOC, Brut, Veneto - 15 | 58  
SCHRAMSBURG "Mirabelle", Rose, North Coast - 24 | 94  
UNEFEMME " THE CALLIE ", Rose, 187ml, Napa - 22  
MOET & CHANDON IMPERIAL, Brut, Champagne - 325 mL / 56  
VEUVE CLICQUOT "Yellow Label", Reims - 35 | 150  
VEUVE CLICQUOT, "La Grande Dame", Reims - 325  
FERRARI BRUT DOC, Metodo Classico Trento - 90

## **WHITE & ROSE**

BIOTIFUL FOX, Rosé, Rhone - 60  
WHISPERING ANGEL, Rosé, Cotes de Provence - 15 | 58  
CHATEAU STE. MICHELLE, Riesling, Columbia Valley - 15 | 58  
PIGHIN, Pinot Grigio, Friuli- Venezia Giulia - 16 | 62  
VILLA MARIA "EARTH GARDEN," Sauvignon Blanc,  
Marlborough - 17 | 66  
STAGS LEAP WINERY, Sauvignon Blanc, Napa Valley - 19 | 78  
SONOMA CUTRER, Chardonnay, Sonoma - 16 | 62  
CAKEBREAD, Chardonnay, Napa Valley - 28 | 110  
FLOWERS, Chardonnay, Napa Valley - 24 | 86

## **RED**

BELLE GLOS, Pinot Noir, Russian River Valley - 20 | 78  
FLOWERS, Pinot Noir, Sonoma Coast - 26 | 104  
CATENA, Malbec, Mendoza - 16 | 62  
JLOHR, PURE PASO, Red Blend, Paso Robles - 70  
PRISONER, Red Blend, Napa Valley - 26 | 100  
DECOY, Merlot, Sonoma - 15 | 58  
DAOU, Cabernet Sauvignon, Paso Robles - 15 | 58  
HESS, "ALLOMI VINEYARD," Cabernet Sauvignon,  
Napa Valley - 22 | 84  
CAYMUS, Cabernet Sauvignon, Napa Valley - 240

## RESERVE WINE

JARVIS Chardonnay - 3oz - 40 | 6oz - 80  
FREEMARK ABBEY SYCAMORE '02  
Cabernet Sauvignon 3oz - 90 | 6oz - 180  
SOMM'S CHOICE - 3oz - 50 | 6oz - 100

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## BEER

### **BOTTLE**

DOMESTIC 8

Michelob Ultra, Bud Light, Coors Light

IMPORTED 8

Corona Light, Heineken, Guinness

CRAFT 9

Ace Pineapple Cider, Sam Adams Boston Lager

NON-ALCOHOLIC 8

Heineken 0.0

### **DRAFT**

MILLER LITE 9

SURPLUS Honey Citrus Ale 9

STELLA ARTOIS Pilsner 9

CIGAR CITY Jai Alai IPA 9

TRULY Wild Berry 8

ROTATING LOCAL CRAFT 9

## DESSERTS

TRES LECHES 15

Milk-Soaked Cinnamon Cake,  
Apricot Passion & Mango Compote, Cajeta Sauce,  
Crispy Lace Tuile

MALTED CHOCOLATE CHIP BLONDIE DIPPERS 12

Cinnamon Donut Anglaise, Raspberry Caramel Sauce,  
Dark Chocolate Sauce

## DESSERT COCKTAILS

CAFÉ & CHISME 26

Casa Dragones Reposado, Licor 43,  
Grand Marnier, Espresso

THE NUTTY NIGHTCAP 22

Beluga Noble, Pistachio Liqueur, Disaronno,  
Trader Vic's White Chocolate, Vanilla, Nutmeg

PEACH ELIXIR 18

Traverse City Peach Whiskey, Cinnamon,  
Fresh Lemon, Fee Foam

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