

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

An automatic service charge of 20% will be added to parties of 6 or more, but can be adjusted at your discretion. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the customer's risk of foodborne illness.

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 Chardonnary - 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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