EVRBAR

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



EVRBAR has curated a collection of exclusive barrels sourced from world-class distilleries, reserved for our beverage program. Each selection is truly exceptional, with a designated barrel number assigned to our hotel offering a rare experience.

Maestro Dobel Diamante 24
American Oak Barrel No. 6413

Corazon Single Barrel Reposado 18
Aged in Colonel EH Taylor Bourbon Barrel

Eagle Rare 10 Year 28
Sazerac Barrel No. 055

Larceny Kentucky Street Bourbon 6 Year 24
Grande Lakes Barrel No. 8305470

Operations Charge: A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service.

Additional gratuities are not expected, but always appreciated.

SIGNATURE COCKTAILS 21

All cocktails are hand-crafted using freshly squeezed juices

BBB Old Fashioned
Brown Butter Infused Woodford Reserve Bourbon, Demerara, Black Walnut Bitters

Purple Collins
Empress 1908 Indigo, Lemon, Rosemary

Desperado
Del Maguey Vida Mezcal, Mijenta Blanco, Aperol, Vermouth, Grapefruit Bitters

Lake Breeze
Tito's, Campari, Pineapple, Lime

Royal Blossom
Hendrick's, Elderflower, Pineapple, Lemon, Peychaud's

Honey Badger
Mijenta Reposado, Dolin Blanc, Lime, Cointreau, Orange, Honey

Orlando Citrus
Knob Creek 6 Year Bourbon, Combier, Orange, Lemon, Lime, Kumquat

Greenhouse
Lalo, Dolin Blanc, Watermelon, Cucumber, Basil

EvrBar Nitro Espresso Martini 26

Ketel One Vodka, Mr. Black, Lineage Cold Brew

JW Garden—These items feature ingredients grown on property at the JW Marriott Grande Lakes

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SPIRITS

Bourbon
Angel's Envy - 22
Basil Hayden - 20
Blanton's - 40
Buffalo Trace - 19
Bulleit - 18
E.H. Taylor Small Batch - 22
E.H. Taylor Barrel Proof - 42
Elijah Craig Small Batch - 21
Elmer Lee - 46
Jack Daniels - 19
Jameson - 18
Knob Creek - 19
Little Book - 70
Maker's Mark - 18
Michter's Small Batch - 20
Michter's 10 Year - 112
Stagg - 40
Woodford Reserve - 19
Woodford Double Oaked - 28

Michter's 20 Year - 300

Rye / Whiskey
Bulleit Rye - 18
Crown Royal - 19
Four Roses Single Barrel - 22
Green Spot - 45
High West Rendezvous - 26
Knob Creek Rye - 19
Michter's Rye - 20
Suntory Toki - 20

Scotch
Dewars White Label - 16
Dalmore 15 Year - 38
Glenfiddich 12 Year - 19
Glenfiddich 14 Year - 25
Glenfiddich 15 Year - 30
Glenlivet 12 Year - 27
Johnnie Walker Black Label - 21
Johnnie Walker Blue Label - 80
Lagavulin 16 Year - 41
Laphroaig 10 Year - 21
Macallan 12 Year - 30
Macallan 15 Year - 60
Macallan 18 Year - 82
Oban 14 Year - 36

Cognac
Hennessy VS - 21
Hennessy VSOP - 40
Omage VSOP - 16

The Last Drop - 305

Tequila and Mezcal
400 Conejos Mezcal Tobala - 14
Casa Dragones Blanco - 24
Casa Dragones Reposado- 32
Casa Dragones Joven - 65
Casa Obsidiana Reposado - 75
Casa Obsidiana Anejo - 85
Casamigos Blanco - 22
Casamigos Reposado - 28
Casamigos Anejo - 30
Clase Azul Reposado - 39
Clase Azul Anejo - 77
Clase Azul Mezcal Durango - 62
Clase Azul Mezcal Guerrero - 62
Clase Azul Mezcal San Luis - 62
Del Maguey Vida de San Luis Del Rio Mezcal - 19
Don Julio Blanco - 20
Don Julio Reposado - 26
Don Julio Anejo - 28
Don Julio 1942 - 41
Lalo - 24
Mijenta Blanco - 16
Mijenta Reposado - 22
Mijenta Cristalino - 18
Mijenta Anejo - 39
Patron Silver - 19

Gin
Bombay Sapphire - 20
Empress Indigo - 19
Empress Elderflower - 19
Hendricks - 18
Monkey 47 - 25
Roku - 17
Tanqueray - 17

Rum
Appleton Estate 8 Year - 16
Bacardi Reserva 8 Year - 17
Captain Morgan Spiced - 17
Coconut Cartel - 18
Diplomatico Planas - 16
Malibu Coconut Rum - 16
Myer's Original Dark Rum - 16
Papa's Pilar Blonde - 16
Papa's Pilar Dark - 18
Ron Zacapa 23 - 26

Vodka
Absolut Citron - 16
Belvedere - 18
Grey Goose - 17
Ketel One - 18
Tito's - 17

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BEER

DOMESTIC 11

Michelob Ultra, Bud Light, Coors Light, Yuengling

IMPORTED 12

Corona Extra, Guinness, Modelo

CRAFT 12

Original Sin, Red Widow Cider, New York
Lost Coast, Tangerine Wheat, California
Crooked Can, High Stepper, IPA, Florida

DRAFT 12

Stella Artois, Jai Alai, Surplus Blonde, Crooked Can Lager, Hazy Jane IPA

SELTZER 12

High Noon, Pineapple or Black Cherry

NON-ALCOHOLIC 8

Heineken 0.0

ZERO PROOF 12

Grande Sipper
Cranberry, Lime, Honey, Cucumber

Lyre's Dark and Spicy
The aromatic and slightly spiced ginger beer combines with fresh lime zest and toasted nuts

Lyre's Margarita
A modern classic with hints of agave and fresh lime with a zesty finish

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WINE

SPARKLING WINE

Caposaldo, Prosecco, IT - 17 | 66
Lucien Albrecht, Cremant D'Alsace Brut Rosé, FR - 16 | 62
Piper Heidsieck, Brut, Champagne, FR - 28 | 110
Piper Heidsieck, Rosé, Champagne, FR - 41 | 162

WHITE & ROSE

Whispering Angel, Rosé, FR - 17 | 66
Willamette Valley Vineyards, Riesling, OR - 15 | 58
Jermann, Pinot Grigio, IT - 16 | 62
Villa Maria Earth Garden, Sauvignon Blanc, NZ - 18 | 70
Belle Glos, Glasir Holt, Chardonnay, CA - 20 | 78
Groth Estate, Chardonnay, CA - 24 | 94
Louis Latour Grand Ardeche, Chardonnay, FR - 18 | 70

RED

Ken Wright, Pinot Noir, OR - 18 | 70
Belle Glos, Santa Barbara, Pinot Noir, CA - 23 | 90
Flowers, Pinot Noir, Sonoma, CA - 26 | 102
Ernesto Cantena, "Animal", Malbec, AR - 14 | 54
Quilt, Cabernet Sauvignon, CA - 20 | 78
Post & Beam, Cabernet Sauvignon, Napa, CA - 25 | 98
Daou Reserve, Cabernet Sauvignon, Paso Robles, CA - 26 | 102
Prisoner, Red Blend, CA - 26 | 102

Sommelier Selection

Our in-house sommelier selects a rotating collection of wines beyond our regular wine list. Selections change regularly and are available while supplies last.
Pricing reflects current market availability.

White Blend

Chardonnay

Red Blend

Cabernet Sauvignon

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BITES

INDULGE
PASSMORE CAVIAR SIDECAR 99
Plate or on the Side of Any Dish 30 grams

SHARE

ALLIGATOR NUGGETS 22
Fresno Chili, Kumquat Sweet Chili Sauce

CHEESE 28
Aged Beemster, Camembert, Umbriaco Il Piave,
Fruit Mostarda, House Made Honey and Rosemary Lavash

CHARCUTERIE 28
Speck, Finocchiona, Soppresatta, Bresaola,
Whole Grain Mustard, Gherkins, Sesame Crostini

NIBBLE

THREE OYSTERS* 15
Horseradish, Mignonette, Lemon

CANAVERAL PRAWN COCKTAIL 22
Lemon, Tabasco, Cocktail Sauce

CRAB LOUIE 24
Fresh Herbs, Gribiche, House Made Chips

BEEF TARTARE* 22
Cured Egg Yolk, Smoked Trout Roe, Peppercorn Aioli,
Pickled Shallot, Crostini

WAGYU BEEF SLIDER STACK 22
Cheddar Cheese, Tomato Jam, Greens, Shaved Onion

TRUFFLE FRIES 15
Parmesan, Thyme, White Truffle Aioli

FLATBREAD 18
Roasted Tomato-Pesto Sauce, Fresh Mozzarella, Heirloom
Tomatoes, Basil - Add Pepperoni 4

WEDGE SALAD 17
Baby Iceberg, Heirloom Cherry Tomatoes, Pickled Shallots,
Bacon, Cornbread Crouton, Blue Cheese, Peppercorn
Vinaigrette - Add Chicken, Shrimp, Fish 12 | Add Steak 15

SWEET

PEACH MELBA 14
Creme Diplomat, Raspberry Sauce

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRYSEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE CUSTOMER'S RISK OF FOODBORNE ILLNESS.**