

# 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.**