the menu

Channel the nostalgia of warm summer days sipping cool drinks in the solarium at The Lobby Lounge. In a casually elegant ambiance we call "sunroom chic", relax and savor classic cocktails reimagined.

The Ritz-Carlton Orlando, Grande Lakes
4012 Central Florida Parkway, Orlando, FL, 32837
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A story lies behind every person, every place, and every creation. The ground you stand on is rooted in the experiences that came before you, and those experiences define the menu you see here. The Sunshine State has long been regarded as The Happiest Place on Earth, with its seaside ventures, subtropical landscape, and sun-filled days. In the early years of the 20th century, Florida was booming. We find inspiration in the classics, the cocktails that have lasted through the decades of trends and changing palettes, and we break them down and build them up our way, to bring something new to you. We source local regional ingredients to highlight what this state has to offer, but we won’t shy away from the global specialties, either. We hope you explore this menu, and find your story in what we create. Cheers!

THE LOBBY LOUNGE

Thank you for joining us at

The Ritz-Carlton Lobby Lounge!

We appreciate your loyalty.

CULINARY CREATIONS

Menu served from 5pm to 11pm

Shrimp Cocktail 19
Harissa Cocktail Sauce, Romaine, Greek Dressing, Citrus Zest

Caesar Salad 18
Parmesan, Romaine, Kale, Focaccia Croutons
Add Chicken 12, Shrimp 15
Salmon 16, Steak 25

Bluefin Tuna Nachos* 24
Kimchi sauce, Avocado Mousse, Marcona Almonds, Pickled Shallots, Radish, Cucumber, Crispy Garlic, Furikake

Chicken Wings 17
Spicy Kimchi Buffalo Sauce or Miso Sorghum BBQ Sauce

Mezze Platter 23
Hummus, Baba Ghanoush, Whipped Marinated Goat Feta, Garden Vegetables, Warm Pita

Australian Wagyu Sliders 19
Bacon Jam, Smoked Gouda, Brioche, Bone Marrow Ketchup

Aged & Cured 30
Thoughtfully Sourced Meats & Cheese Grilled Sourdough, Lavash, Grissini Artisan Jam & Mustard, Honeycomb

Chistorra Sausage 16
Traditional Basque Country Pork & Beef Sausage, Spicy Tomato & Paprika Aioli, Ciabatta

Greek Tostada 22
Green Garlic Tzatziki, Marinated Goat Feta, Pickled Red Onion, Tomato Jam, Grilled Pita Bread
Choice of Lamb or Chicken

Truffle Fries 14
Parmesan Cheese, Truffle Aioli Garlic Chives, Truffle Salt, Bone Marrow Ketchup

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.

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

DESSERT OFFERINGS

Vanilla Bean Crème Brûlée
12

Vanilla Bean, Fresh Fruit,
Hazelnut Macaron

Signature Key Lime Tart
12

Exotic Fruit Chutney, Coconut Macaroon,
Limoncello Gel

Flourless Chocolate Cake
12

Fresh Raspberries, Chocolate Sauce, Whipped
Cream

Twice Baked Cheesecake
12

Blueberry Compote, Greek Yogurt Sauce

Chocolate & Vanilla Ice Cream Sundae
12

Caramelized Bananas, Brownie Bites,
Natural Whipped Cream

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SIGNATURE COCKTAILS

FIGure It Out **28**

There is no better way to relax than sipping on a delicious margarita with an earthy sweet nuance.

Casamigos Reposado Tequila, Italicus Rosolio di Bergamotto Liqueur, Fresh Lemon Juice, Fig Preserves

The Son of Saturn **26**

A transparent bright and boozy citrus cocktail with a sweet and tart foamy head.

Clarified mixture of Another Hendrick's, Velvet Falernum Liqueur, Giffard Orgeat, Passion Fruit, Fresh Lemon Juice, topped with Passion Fruit Foam *

Lola **26**

Fresh, balanced & unmistakably green.

Melon infused Lalo, Green Chartreuse, Luxardo Maraschino Liqueur, Fresh Lime Juice

Kentucky Waltz **25**

A concoction with layers of personality – smooth, sweet & nutty.

Maker's Mark Bourbon, Housemade Espresso Bean infused Gold Falernum, Fresh Pineapple Juice, Fresh Lime Juice, Giffard Orgeat

The Old and Brave **24**

Bold and spirit forward with a little smokiness, a touch of sweetness and a lot of character.

Buffalo Trace Bourbon, Del Maguey Vida de San Luis del Rio Mezcal, Bigallet China-China Liqueur, BroVo Uncharted Rhapsody Liqueur, Peychauds Bitters

The Southern Belle **23**

Enliven your senses with this refined & delicate floral libation that captures the essence of Florida's serene summer evenings.

Ketel One Vodka, Housemade Lavender infused Manuka Honey, Fresh Lemon Juice, Finished with an aroma of Lavender

Our hand-crafted cocktails are made with fresh-squeezed juices.
****contains dairy***

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SIGNATURE COCKTAILS CONT.

Tepache Daiquiri **28**

Modern flavors and techniques enhance a timeless classic.

Bacardi 8 Rum, Fresh Lime Juice, House made Pineapple Cinnamon Oleo Saccharum, Finished with Peated Scotch & Fee Foam

THE DISTINGUISHED

55

Ritz-Carlton Exclusive Woodford Reserve Barrel Bourbon, Suze, Bianco Vermouth

A showpiece of flavor & craftsmanship, this tableside cocktail is served through a cascading three-tiered decanter, each layer infusing a new dimension.

SERVES TWO

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MOCKTAILS

FUN AND MINDFUL LIFESTYLE ALTERNATIVES MADE WITH FRESH-SQUEEZED JUICES

Sunkissed Garibaldi **14**
Lyre's N/A Spirit "Italian Orange", Fresh Pineapple Juice, Fresh Coconut Water, Fresh Lemon Juice, Fever-Tree Sparkling Sicilian Lemonade

N/A French 75 **12**
Lyre's N/A Sparkling Wine, Butterfly Pea Flower Syrup, Fresh Lemon Juice

Dragon Queen **12**

Coconut Water, Fresh Lemon Juice, Agave Syrup, Dragon Fruit Powder

Substitute Coconut Water for Coconut Fat Wash Barrel Select Código Rosa Blanco Tequila **+ add 10**

Assortment of Soft Drinks **7**

Sparkling Water **sm 6** **lg 10**

Still Water **sm 6** **lg 10**

Red Bull **7**
Sugarfree Red Bull **7**
Red Bull Red Edition **7**

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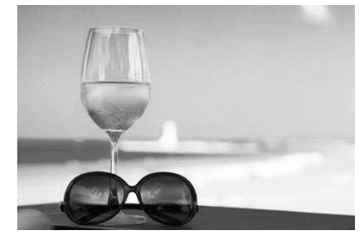
“ A bottle of wine
was good company”
-ernest hemingway

WINE SELECTIONS

WHITE

	GL	Btl
Pinot Grigio, Terlato, Colli Orientali Fruili, ITA	17	70
Chardonnay, Hartford Court, Russian River, CA	17	64
Chardonnay, Louis Latour Macon-Lungy, FRA	18	68
Nerello Mascalese, Terrazze dell'Etna "Ciuri"	20	80
Gruner Veltliner, Rudi Pichler Federspiel, AUS	25	100
Chardonnay, Rombauer, Carneros, CA	25	130
Clairiette, Grenache/Roussanne, Chateauneuf-du-Pape	34	136
Chardonnay, Cakebread, Napa Valley, CA		165
Sancerre, Domaine Fouassier Loire Valley, FRA	26	135
Sauvignon Blanc, Nautilus, NZL	17	64
Sauvignon Blanc, Duckhorn Vineyards, CA		68
Riesling, Trimbach Riesling Alsace, FRA	17	64
Rosé, Chateau Miraval, Côtes de Provence, FRA	17	90
Rosé, "Whispering Angel", Côtes de Provence, FRA	21	110
Moscato, Michelle Chiarlo "Nivole", d'Asti, ITA	18	55



SPARKLING

	GL	BTL
Avissi, Prosecco Extra Dry, Veneto	17	60
Argyle Brut Rosé, Willamette Valley, OR	17	64
Lallier Champagne R.019, Brut, FRA	31	120
Moët & Chandon, Brut "Impérial", FRA	36	150
Nicolas Feuillatte Brut, FRA		125
Charles Heidsieck, Brut Reserve, FRA NV	35	140
Taittinger, Brut Reserve, FRA NV		205
Veuve Clicquot, Brut, "Yellow Label", FRA		180
Schramsberg "Blanc de Blancs", Brut, Napa Valley, CA		155
Dom Pérignon, Brut, FRA		570

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RED

	6oz	Btl
Pinot Noir, Boen, Sonoma-Santa Barbara-Monterey, CA	17	60
Malbec, Finca Decero, Mendoza, ARG	18	72
Tempranillo Torres “Celeste”, ESP	18	70
Tempranillo Marqués de Murrieta Reserva Rioja, ESP	19	86
Chianti Classico, Castallare di Castellina, Tuscany,ITA	23	92
Red Blend, Chappellet, Napa Valley, CA	24	91
Grenache/Syrah, Mourvedre, E. Guidal, Rhone, FRA	21	84
Cabernet Sauvignon, Penfolds “Max’s”, AUS	19	91
Cabernet Sauvignon, Swanson, Napa Valley, CA	23	106
Red Blend, Les Cadrans, Sainte-Émilion Grand Cru, FRA	25	106
Red Blend, The Prisioner, Ca, USA		135
Super Toscana Il Fauno di Arcanum, ITA		130
Chateau D’Aiguilhe, Castillon Cotes de Bordeaux		145
Pinot Noir Bravium, Anderson Valley, CA		130
Merlot, Duckhorn Vineyards, Napa Valley, CA		153
Raymond Usseglio & Fils Châteauneuf-du-Pape Rhone FRA		180
Brunello di Montalcino, Donatella Cinelli, Tuscany		235
Cabernet Sauvignon “Artemis”, Stag’s Leap, Napa Valley, CA		277
Bordeaux Blend, Chateau Phelan Segur, Saint-Estephe, FRA		280
Cabernet Sauvignon Silver Oak, Napa Valley, CA		399

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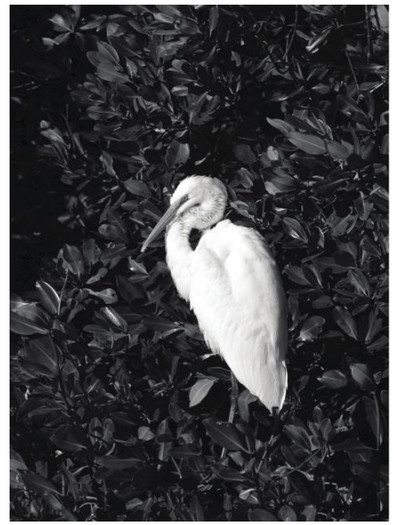

beer selections

DRAFT ***12 oz*** **12**

Samuel Adams
Boston Lager
Boston Brewery
Massachusetts
ABV 5%

Blue Moon
Belgian-Style Wheat Ale
Molson Coors Brewing
Colorado
ABV 5.4%

Jai Alai
American India Pale Ale
Cigar City Brewery
Florida
ABV 7.5%

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BOTTLED | CAN *12 oz*

Bud Light	**11**
Coors Light	**11**
Michelob Ultra	**11**
Budweiser	**11**
Corona Extra	**12**
Stella Artois	**12**
Heineken	**12**
Modelo Especial	**12**
Guinness Draught	**12**
Heineken 0.0 Alcohol-free	**12**
High Noon Hard Seltzer	**13**

Cloud Chaser, Hefeweizen **12**
Crooked Can Brewing, Orlando

Big Nose, IPA **12**
Swamp Head Brewing, Gainesville

Surplus, Honey Citrus Ale **12**
Grande Lakes, Orlando

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VODKA

Absolut

Absolut Elyx

Belvedere

Belvedere 10

Beluga Transatlantic

Beluga Gold Line

Chopin

Grey Goose

Grey Goose Le Citron

Grey Goose L'Orange

Ketel One

Ketel One Citroen

Ketel One Botanical

Stoli Elit

Tito's Handmade

Wheatley

GIN

Another Hendrick's

Barr Hill

Bombay Sapphire

Empress

Graywhale

Gunpowder

Hendrick's

Monkey 47

Nolet's

St. Augustine New World

Tanqueray

Tanqueray No. Ten

The Botanist

RUM

Appleton Estate 12 yr

Bacardi Superior

Bacardi Reserva 8

Brugal 1888

Captain Morgan

Don Q Oak

Myers's Original Dark

Ron Zacapa

Smith & Cross

Wicked Dolphin Coconut

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TEQUILA/MEZCAL

Banhez Artesanal

Casamigos Blanco

Casamigos Reposado

Casamigos Mezcal

Casa Dragones Joven

Casa Noble Reposado

Casa Noble Anejo

Clase Azul "Durango" Mezcal

Clase Azul "Gold"

Clase Azul Reposado

Código Blanco

Código Reposado

Código Mezcal

Del Maguey Vida Mezcal

Don Julio Blanco

Don Julio Añejo

Don Julio 1942

Dos Hombres Mezcal

Jose Cuervo Tradicional

Komos Añejo

AMERICAN WHISKEY

Angel's Envy

Basil Hayden

Blanton's

Booker's

Buffalo Trace

Bulleit

High West American Prairie

Elijah Craig Small Batch

Four Roses Single Barrel

Gentleman Jack

Jack Daniel's

Jefferson's Kentucky Ocean

Knob Creek

Maker's Mark

Maker's Mark 46

Michter's 10yr

Michter's US 1 Small Batch

Woodford Reserve

Wyoming Small Batch

RYE WHISKEY

Angel's Envy Rye

Bulleit Rye

Michter's Rye

WhistlePig Piggyback 6yr

WhistlePig 10yr|12yr

WhistlePig "The Boss Hog"

JAPANESE WHISKY

Suntory Japanese Toki

Hibiki Harmony

Hibiki 21 yr

Hibiki 30 yr

CANADIAN WHISKY

Crown Royal

IRISH WHISKEY

Jameson

Jameson 18 yr

Teeling Single Malt

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SCOTCH WHISKY

Balvenie 12yr|14yr

Dewar’s White Label

Glenfiddich 12yr|15yr|18yr|

21yr|23yr

Glenlivet 12yr|18yr

Macallan 12yr|15yr|18yr|25yr

Talisker

Oban 14yr

Lagavulin 16yr

Laphroaig 10yr

Johnnie Walker Black

Johnnie Walker Blue

Monkey Shoulder

Chivas Regal

COGNAC

Courvoisier VS|VSOP|XO

Grand Marnier 1880

Grand Marnier 100

Hennessy VSOP Privilege

Hennessy XO

Rémy Martin VSOP XO

Rémy Martin Louis XIII

(0.5oz, 1oz, 2oz)

CORDIAL

Amaretto Disaronno

Amaro Montenegro

Aperol

B&B

Baileys Irish Cream

Campari

Carpano Antica Formula

Carpano Classic Dry

Carpano Classic Rosso

Chambord

Combier Triple Sec

Cointreau

Cynar 70

Chartreuse, Green

Chartreuse, Yellow

Domaine de Canton

Dom Bénédictine

Drambuie

Fernet Branca

Frangelico

Grand Marnier

Jägermeister

Kahlúa

Limoncello

Luxardo

Sambuca, Black

Sambuca, White

St. Germain

PORT

Taylor Fladgate, LBV Port

Graham’s 20yr Tawny Port

Warre’s Otima 10yr Tawny Port

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