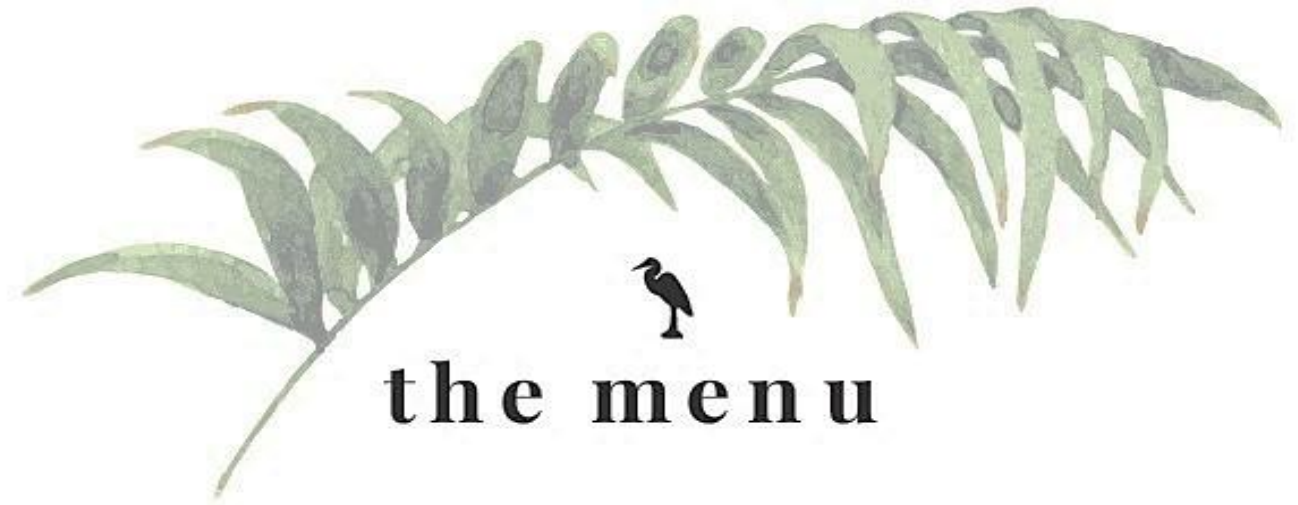




the menu

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.

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!





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, Castellare 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 Prisoner, 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	Cloud Chaser, Hefeweizen 12
Budweiser	11	Crooked Can Brewing, Orlando
Corona Extra	12	
Stella Artois	12	
Heineken	12	Big Nose, IPA 12
Modelo Especial	12	Swamp Head Brewing, Gainesville
Guinness Draught	12	
Heineken 0.0 Alcohol-free	12	Surplus, Honey Citrus Ale 12
High Noon Hard Seltzer	13	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

Combiar 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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