

# mainstays

A COLLECTION OF STORYTELLING



## Tales of Mermaids

17

*The tales of mermaids luring in sailors with their entrancing songs and beauty may be myths... but are derived from truth. Christopher Columbus set sail in 1492, and had a mermaid encounter of his own. This turned out to be the first documented encounter of Manatees in North America. Today the Mermaids are still celebrated, and their legacy lives alongside our Manatees at Weeki Wachee Springs State Park. This Florida attraction has been keeping the Mermaid legend and providing a safe haven for Manatees since 1947.*

Cathead Honeysuckle Vodka, Crème de Violet, Luxardo Cherry Liqueur, Fresh lemon, topped with Prosecco, and with a Glimmer Sugar Rim

## Ghost of Ida

18

*Homage to Ida Alice, Henry Flagler's second wife, who is known to haunt the floors of his former hotels, her loud boisterous laugh echoing down from the grand ballrooms. A fiery red head, Ida Alice was a force to be reckon with. She was fond of supernatural entities and frequented her Ouija board for answers.*

St. Augustine New World Gin, Chamomile infused Dolin Blanc, Blueberry, Blood Orange, Grapefruit Burlesque Bitters, Vanilla, Rose, Applewood Smoke



**the menu**

# classics

OUR EXPRESSIONS OF THE TIMELESS

## **Smuggler's Port 22**

Angel's Envy Bourbon, Otima 10 year Port,  
Black Walnut Bitters

## **Hemingway's Word 16**

Plantation 3 star Rum, Luxardo Maraschino,  
Giffard Pamplemousse Grapefruit, Lime,  
Green Chartreuse wash

## **El Diablo 18**

Codigo Reposado Tequila, Velvet Falernum,  
Black Currant Jam, Ginger, Lime, Soda

## **Tropical Collins 15**

Old St. Pete Tropical Gin, Hibiscus, Basil  
Ginger, Coconut Soda

## **The Southernmost Mule 17**

EG Origin Vodka, Key Lime Agave Syrup, topped  
with Ginger Beer

## **Grande Old Fashioned 23**

The Ritz-Carlton Orlando Grande Lakes select  
Knob Creek Single Barrel, Winter Park Orange  
Blossom Honey, Orange Bitters



## **The Real McCoy**

**16**

*The rum runner of the Prohibition Era. Bill McCoy was so successful at smuggling rum into the country, the US Coast Guard had to draw new sanction lines defining international waters. Never one to cut his rum, his stuff was known to be the highest quality, purest rum you can find; The Real McCoy.*

The Real McCoy 3 year Rum, Giffard Banana de Bresil, Xocolatl Mole Bitters, Cocoa Extract

## **Gaspar's Last Raid**

**18**

*Jose Gaspar was a Spanish pirate that prowled the waters of Tampa Bay, Florida. One of the more successful pirates, Gaspar is credited with capturing over 400 ships from 1789 to 1821. Adopting the nickname **Gasparilla**, he buried treasure in numerous places throughout the west coast of Florida. The day he was said to retire Gaspar spied a British merchant ship just off the coast. He was compelled to have one last raid. Unfortunately the ship was a disguised navy war ship, and took down Gaspar's ship in a fiery blaze.*

Los Amantes Mezcal infused with Fresno Chilies and Mango, Royal Combier, Agave Nectar, Lime, and Champagne Tincture



# A Tribute to You

---

## A ROTATIONAL COCKTAIL LIST

### **Regan Tea** **18**

*This creation was designed with two of our favorite members in mind. This drink showcases many things they each like in one unique and refreshing cocktail.*

Crown Royal or Kettle One, Blueberry Merlot Tea, Lemon, Maple, topped with a Merlot floater

### **Singer Slinger** **17**

*Welcome back Mr. Singer. As a valued guest and friend, we would like to dedicate this Rum cocktail to you. Thanks for all the inspiration and conversation.*

Brinley Mango Rum, Lime, Mango Juice, Ginger Beer, and Soda

### **MOCKTAILS** **8**

#### **Warm Winters**

Blood Orange, Ginger, Lime, Soda

#### **The Last Straw**

Strawberry, Hibiscus, Basil, Coconut Soda, Lime

---

**Café Mai Tai**

**17**

Gosling's Dark Rum, Smith&Cross rum,  
Pierre Ferrand Dry Curacao, Lineage Cold  
Brew, Luxardo Maraschino Amaretto, Lime,  
Sugarcane

**The Dali G&T**

**17**

Old St.Pete Tropical Gin, Jack Rudy Tonic,  
Dehydrated Orange, Lime, Strawberry,  
Papaya, and Fresh Herbs

**The Cosmo**

**16**

St. George Citrus Vodka, Pierre Ferrand Dry  
Curacao, Cranberry, and Lime



# wine selections

## SPARKLING

<b>Zardetto Private Cuvee</b> , Prosecco, Italy	12/60
<b>Lanson</b> , Champagne, France	25/115
<b>Cuvée Ritz</b> , Champagne, France	120
<b>Veuve Clicquot</b> , Champagne, France	35/170
<b>Lallier Rose Grand Cru</b> , Champagne, France	35/170
<b>Krug</b> , Champagne, France	60/Glass

## ROSE

<b>Floriography</b> , Provence, France	14/21/55
<b>Miraval</b> , Provence, France	17/25/70

## PINOT GRIGIO

<b>Gorgo</b> , Delle Venezie, Italy	13/20/50
-------------------------------------	----------

## RIESLING

<b>Dr. Loosen, "Blue Slate"</b> , Mosel, Germany	15/22/60
---	----------

## SAUVIGNON BLANC

<b>Moko Black</b> , Marlborough, NZ	16/23/65
<b>"Le Mont"</b> , Sancerre, France	21/31/75
<b>"Les Champs de Cri", Pouilly-Fumé</b> , Loire, France	90

## CHARDONNAY

<b>Matanzas Creek</b> , Sonoma, CA	16/24/65
<b>Pouilly-Vinzelles</b> , Burgundy, France	19/28/85
<b>Hill Family's "Carly's Cuvée"</b> Napa Valley, CA	22/33/85
<b>Cakebread</b> , Napa Valley, CA	100
<b>Louis Jadot</b> , Burgundy, France	100

## PINOT NOIR

<b>"Vieilles Vignes"</b> , Burgundy, France	18/27/80
<b>RoseRock</b> , Willamette, OR	20/30/90
<b>Merry Edwards</b> , Russian River, CA	155
<b>Failla, Occidental Ridge</b> , Sonoma, CA	185

## MERLOT

<b>Boomtown</b> , Walla Walla, WA	16/24/65
<b>Duckhorn</b> , Napa Valley, CA	125

## MALBEC

<b>Altos Las Hormigas</b> , Mendoza, Argentina	15/22/60
--	----------

## ZINFANDEL

<b>The Prisoner</b> , Napa Valley, CA	22/33/100
---------------------------------------	-----------

## TEMPRANILLO

<b>CVNE Crianza</b> , Rioja, Spain	14/21/55
---------------------------------------	----------

## CABERNET SAUVIGNON

<b>Annabella</b> , Napa Valley, CA	17/25/70
<b>Dusted Valley</b> , Columbia Valley, WA	21/31/85
<b>Chappellet Mountain Cuvee</b> , Napa Valley, CA	23/34/90
<b>Turnbull</b> , Oakville, CA	125
<b>Caymus</b> , Napa Valley, CA	190
<b>Silver Oak</b> , Napa Valley, CA	265
<b>Opus One</b> , Napa Valley, CA	425



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 20<sup>th</sup> 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 to that.

---



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



# beer selections

---

DRAFT *12 oz* 8

**McSwagger's**, Amber Ale  
Crooked Can Brewing,  
Orlando, Florida  
ABV 6.0%

**Hop Gun**, India Pale Ale  
Funky Buddha Brewery  
Ft. Lauderdale, Florida  
ABV 7.0%

**Tampa Style**, Lager  
Cigar City Brewing  
Tampa, Florida  
ABV 4.5%



BOTTLED/CAN 12 oz 8

**Tropical Ale**, Pale Ale  
Boulevard Brewing, Michigan

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

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

**Toasted Coconut**, Porter  
OBP, Orlando

**Maduro**, Brown Ale  
Cigar City Brewing, Tampa

**Rekorderlig**, Cider  
Rekorderlig, Sweden

**Surplus**, APA  
Grande Lakes, Orlando

**Coors Light 6**

**Bud Light 6**

**Yuengling 6**

**Corona Extra 7**

**Stella Artois 7**

## CLASSIC

**Giant Prawn Cocktail** 24

Vodka Cocktail, Classic "Louie"

**East Coast Oysters** 6 for 22

Ginger Lime Mignonette, 12 for 38  
Blondie's Hot Sauce, Vodka Cocktail

**Salt Cured & Cave Aged** 27

Hand -Selected Charcuterie and Cheese,  
Olives, Spiced Nuts, Winter Park Honey,  
Tomato Chutney, Country Bread,  
Orange "Tortas"

## CRAFTED

**Tataki** 23

Ahi Tuna, Mango, Avocado,  
Kaffir Lime, Fresno Chili

**Lobster Cakes** 24

Lemon Aioli, Fennel Salad, Romesco

**Rossini Slider** 25

Braised Short Rib, Foie Gras, Truffle Aioli  
Pepper Chutney

### THE RITZ-CARLTON CAVIAR

**Imperial Prime Osetra** 1 oz 175

**American Hackleback** 1 oz 95

*potato blinis, crème fraiche, chives*

## HANDHELDS

**Ciabatta Press** 15

Tasso & Smoked Ham, Citrus Tomato Jam,  
Provolone

**"THE" Grilled Cheese** 15

Roasted Mushroom, Caramelized Vidalias  
Havarti, Smoked Mozzarella, Country Bread  
*Add maple pepper bacon 2*

**Chicken Wrap** 15

Grilled Chicken, Romaine, Cucumber  
Tomatoes, Sprouts, Heart of Palm  
Hummus, Feta & Fresh Basil Dressing

## GATHERED & DRESSED

**Florida Chopped** 14

Winter Park Bleu, Farm Egg  
Corn, Heirloom Tomatoes, Bacon Lardons  
Green Goddess Dressing

**Kale Caesar** 14

Marinated Tomatoes, Young Leaf Kale  
Baby Gem Parmigiana-Reggiano,  
Ciabatta Croutons

**Market Salad** 14

Arugula, Asparagus, Radish, Peas  
Ricotta, Hazelnuts, Lemon Vinaigrette

**Add Seared Tuna \$12/ Chilled Prawns \$10  
Roasted Chicken \$8**





## FLATBREADS

**Parma** 17  
Parma de San Daniela, Melted Tomato  
Smoked Mozzarella, Parmigiana-Reggiano  
Garden Basil

**Sweet and Salty** 17  
Fall Figs, Caramelized Shallot, Gorgonzola  
Mozzarella, Arugula, Pickled Onion

**Truffle** 17  
Short Rib, Roasted Garlic Cream, Truffle  
Mushroom, Mozzarella, Parsley Gremolata

**Harvest** 17  
Corn Cream, Pesto, Lemon Ricotta  
MP Bacon, Spinach



## OUTRAGEOUS MILK SHAKES 12

Strawberry Short Cake  
Malted Chocolate Marble  
Vanilla Dream  
Coconut Pineapple Cupcake



## PASTRY MARKET

**Ice Cream Panini** 8  
Vanilla Ice Cream, Pears, Nutella

**Lemon Bergamot Tart** 10  
Limoncello Meringue, Raspberry Sorbet

**Chocolate Gianduja Layer Bar** 10  
Nibs Crunch, Hazelnuts, Coconut Sorbet

**Napoleon** 10  
Latte Gelato

## LIQUID SWEETS

**Harvest Moon** 16  
Grand Marnier, Godiva Dark Chocolate  
Liqueur, Pierre Ferrand Dry Curacao

**Banana Boat** 14  
Plantation 3 star Rum, Blue Chair Bay Coconut  
Rum, Giffard Banana de Bresil, Coconut Sorbet

**s p i r i t s** .....



**The Ritz-Carlton Orlando Grande Lakes  
Knob Creek Single Barrel 120 proof**

Prominent spice notes, notably of cinnamon and vanilla.  
Toffee elements round out flavors for a long smooth  
finish.

## **VODKA**

Absolut  
Belvedere  
Cathead Honeysuckle  
Chopin  
Enlightened Grains  
EG Rosemary & Lavender  
EG Earl Grey & Sage  
Grey Goose  
Grey Goose Le Citron  
Grey Goose L'Orange  
Hangar One  
Ketel One  
Purity  
Russian Standard  
Skyy  
St. George Green Chile  
St. George Citrus  
Stoli Elit  
Stoli Rasberri

Stoli Red  
Stoli Vanil  
Tito's  
Van Gogh Espresso  
Van Gogh Chocolate

## **JUNIPER**

Beefeater  
Bombay Sapphire  
Hendricks  
Plymouth  
Hayman's Old Tom  
Nolet  
Old St. Pete  
Sipsmith  
St. Augustine New World  
Tanqueray No. Ten  
Tanqueray

## **SUGARCANE**

Appleton 12 year  
Bacardi Select  
Bacardi Silver  
Blue Chair Bay Coconut  
Captain Morgan  
Gosling's Black Seal  
Leblon  
Mount Gay  
Myers  
Plantation 3 Star  
Ron Zacapa  
Smith & Cross  
The Real McCoy 3 year  
Wicked Dolphin Spiced  
Zaya



## AGAVE

Avion Reposado

Casamigos Blanco

Codigo Blanco

Codigo Reposado

Codigo Anejo

Corzo

Don Julio Blanco

Don Julio Anejo

Don Julio 1942

Maestro Dobel

Patron Silver

Patron Reposado

Patron Anejo

Gran Patron Platinum

Sauza Blue

Tres Generaciones Plata

Tres Generaciones Reposado

Tres Generaciones Anejo

## AMERICAN WHISKEY

Angel's Envy

Basil Hayden's

Blantons

Booker's

Buffalo Trace

Bulleit

Colonel E.H Taylor

Eagle Rare

Highwest American Prairie

Four Roses

Gentlemen Jack

Jim Beam

Knob Creek

Makers Mark

Makers Mark 46

Palm Ridge Micro Batch

Jack Daniels

Woodford Reserve

## RYE WHISKEY

Bulleit Rye

Michters Rye

Sazarac 6 year

## CANADIAN WHISKEY

Crown Royal

Crown Royal Reserve

Crown Royal XR

Seagrams 7

Seagrams VO

## IRISH WHISKEY

Bushmills

Jameson

Jameson Black Barrel

Redbreast

## SCOTCH WHISKY

### Speyside

Balvenie 12yr 15 yr

Glenfiddich 12yr 15yr 18yr

Glenlivet 12 yr 18 yr

MaCallan 12 yr 15 yr 18 yr 25 yr



**Highland**

Dalmore 12 yr

Dalwhinnie 15 yr

Glemorangie 12 yr 18 yr

Highland Park Dark Origins

Oban 14 yr

**Islay**

Lagavulin 16 yr

Laphroig 10 yr

**Lowlands**

Glenkinchie

**Island**

Talisker

**Blended**

Chivas Regal

Dewars White Label

Johnnie Walker Black

Johnnie Walker Gold

Johnnie Walker Blue

Monkey Shoulder

**COGNAC**

Courvoisier VS VSOP XO

Grand Marnier 1880

Grand Marnier 100

Hennessy VSOP Privilege

Hennessy XO

Remy Martin VSOP XO

Remy Martin Louis XIII

( 0.5oz, 1 oz, 2 oz)

**CORDIAL**

Aperol

B&amp;B

Campari

Carpano Antica Formula

Chambord

China China Amer

Cointreau

Cynar

Chartreuse, Green

Chartreuse, Yellow

Domaine de Canton

Dom Benedictine

Drambuie

Frangelico

Jagermeister

Limoncello

Sambuca, Black

Sambuca, White

Southern Comfort

St. George Absinthe

St. Germain

Tia Maria

Tuaca

**PORT**

Taylor Fladgate, lbv port

Graham's 20 yr tawny port

Warre's Otima 10 yr tawny port

Fernando, sherry







**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. Everyone was flocking to paradise. Businessmen, bankers, politicians, movie stars, the greats, the famous. And the infamous. The rebels that showed disregard for those Prohibition laws so much the state was often headlined "The Wettest Place in

America". Or the trouble makers, Florida's own Bonnie and Clyde, ranged in decades long disputes with the local sheriffs. We find inspiration in the classics, the cocktails that have lasted through the decades of trends and changing palattes, and we break them down and build them up our way, to bring something new to you. We source local and 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 to that.

