



# LATE NIGHT MENU

FRIDAYS & SATURDAYS 11PM-2AM

## COCKTAILS

<b>PERFECT PEAR</b> .....	<b>\$15</b>
Grey Goose La Poire Vodka, Eldeflower, Lemon, Orange	
<b>GIN-BASIL SMASH</b> .....	<b>\$12</b>
Breckenridge Gin, Lemon, Basil	
<b>PINA VERDE</b> .....	<b>\$13</b>
Corazon Blanco Tequilla, Genepey, Lime, Pineapple	
<b>OLD CUBAN</b> .....	<b>\$12</b>
Bacardi Ocho Rum, Lime, Mint, Bitters,	
<b>KENTUCKY BUCK</b> .....	<b>\$13</b>
Four Roses Bourbon, Lemon, Strawberry, Ginger Beer, Bitters	
<b>OAXACAN OLD FASHIONED</b> .....	<b>\$12</b>
Corazon Reposado Tequilla, Mezcal, Agave, Bitters	
<b>TANTRIS SIDECAR</b> .....	<b>\$16</b>
Cognac, Calvados, Cointreau, Chartruse, Lemon, Pineapple	
<b>BLACK MANHATTAN</b> .....	<b>\$15</b>
Rittenhouse Rye, Averna, Bitters	
<b>HOUSEMADE FROSE</b> .....	<b>\$12</b>
rose, vodka, fresh lemon juice, simple syrup, strawberry purée	
<b>BOURBON SLUSHIE</b> .....	<b>\$12</b>
bourbon, ginger liqueur, black tea, lemon juice, orange juice, simple syrup	

**CRUSHES \$10** Skinny options available for all crushes. Ask your bartender!

<b>ORANGE</b>	<b>LEMON</b>
<b>GRAPEFRUIT</b>	<b>PEACH</b>
<b>JOHN DALY</b>	<b>CRANBERRY</b>

## DRAFT BEER

Loch Bar Lager by Sailfish Brewery.....	7	Floridian Hefe, Funky Buddha.....	7
The Wizard Wit, Barrel of Monks.....	7	Reef Donkey Pale Ale, TBBC.....	7
Clutch Plate IPA, Prosperity.....	8	Wynwood La Rubia Blonde Ale.....	7
Fresh IPA, Civil Society.....	8	Blood Orange Sunset IPA, South	
La Original Lager, Cervecería La		Beach Brewing.....	7
Tropical.....	8		

## BOTTLED BEER

Coors Light.....	6	Miller Lite.....	6
Corona.....	6	Stella Artois.....	6
Corona Light.....	6	Bitburger Brauerei (non-alcoholic)..	8
Heineken.....	7	Cigar City Jai Alai IPA.....	7
Heineken Light.....	7	Funky Buddha Hop Gun IPA.....	8
Michelob Ultra.....	6	Victory Golden Monkey.....	9
Guinness.....	9		

## WINES BY THE GLASS

### SPARKLING

Mioneeto Prosecco.....	10
Moet Imperial Brut.....	22
Lucien Albrecht Brut Rosé.....	10

### WHITE WINE

Pieropan Soave Classico.....	10
Pine Ridge Chenin Blanc-Viognier ...	10
Vavasour Sauvignon Blanc.....	12
Duckhorn Sauvignon Blanc.....	15
Legende Ch. Lafite Rothschild Boreaux	
Blanc.....	11
Chalk Hill Chardonnay.....	14
Neyers 304 Chardonnay.....	15

### RED WINE

Lange Pinot Noir.....	13
Calera Pinot Noir .....	15
Duckhorn "Decoy" Merlot.....	16
Chateau De La Riviere Red Blend.....	11
Catena Malbec.....	10
Silver Palm Cabernet Sauvignon.....	11
Captûre Innovant Cabernet Sauv.....	15
Pine Ridge Cabernet Sauvignon.....	25
<b>ROSE WINE</b>	
Chateau de Berne "Romance".....	12
La Fete Rose.....	16



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# FOOD

FRIDAYS & SATURDAYS 11PM-1AM

**BOARDWALK FRIES .....\$8**

**MARYLAND CRAB SOUP .....\$8**

jumbo lump crab meat, mixed vegetable medley, purple potato, aromatic broth

**CREAM OF CRAB SOUP .....\$8**

jumbo lump crab meat, leeks, cream, sherry

**DEVEILED EGGS.....\$8**

bacon, chive, truffle, aleppo

**MAITRE'D MOULES FRITES .....\$15**

blue mussels with baguette & boardwalk fries

**CAESAR SALAD .....\$10**

baby gem, parmesan crisps, anchovies, croutons

**LOCH SLIDERS.....\$11**

beef, bacon jam, cheddar, ranch, b&b pickle

**MINI LOBSTER ROLL.....\$19**

fresh maine lobster, butter, celery leaf, split top mini bun

**CONCH FRITTERS .....\$12**

spicy key west dipping sauce

**MARYLAND CRAB CAKE SANDWICH .....\$29**

old bay remoulade, pickles, lettuce, tomato, toasted sesame brioche

**BLACKENED MAHI MAHI SANDICH .....\$20**

tartar sauce, pickles, lettuce, tomato, toasted sesame brioche



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