



BAR

CLASSICS \$17

Hemingway, apple pie, the movie Star Wars, a 1959 Cadillac, Sam Cooke, walking in Manhattan during the fall, The Rolling Stones, baseball with Dad, your first kiss – all rolled into one drink. These drinks stand the test of time and continue to inspire and ground us.

Our mixology philosophy is to create the finest hand crafted cocktails using fresh, seasonal produce, house-made syrups and inventive techniques for a menu that's progressive yet nostalgic and ever-evolving.



Queens Park Swizzle

Originating in the Queens Park Hotel, Trinidad. In 1946, Trader Vic declared this cocktail, "the most delightful form of anesthesia given out today."

Ron Zacapa Rum, Mint Leaves, Bitters, Fresh Lime

Mai Tai

In 1944 Trader Vic developed a Mai Tai that became the iconic Tiki Drink known today. Bastardized over the years, we serve the original recipe.

Appleton Estate Rum, Rhum Barbancourt, Orange Curacao, Orgeat, Fresh Lime





Dark n' Stormy

The drink has its roots in Bermuda, and emigrated up the Atlantic seaboard with the naval set. Originated by a sailor, who commented it was, "colour of a cloud only a fool or a dead man would sail under."
Mount Gay Rum, Fresh Lime and Ginger Beer

Kentucky Buck

"Bucks" are a family of drinks that consist of ginger beer combined with a spirit and citrus element. This one is named for Kentucky's state spirit—bourbon, of course.
Digit's Bourbon, Fresh Lemon, Strawberry, Bitters and Ginger Beer



Bee's Knees

The phrase, "Bee's Knees" was used during Prohibition to mean "The Best". We'd like to think our cocktail is worthy of the name.
Tanqueray 10 Gin, Honey, Lemon Juice and Orange Juice



Pegu Club

In the early 19th century, British explorers set up outposts across Asia in an effort to provide a gathering place after a long day. Each of these social clubs had their own rituals and drinking rites, and the Pegu Club, located in Myanmar, found itself at the center of British culture in 1920s.
Tanqueray 10, Fresh Lime, Cointreau and Bitters



Pisco Sour

This cocktail is a lighter, herbal version of the popular whiskey sour. Invented by Victor Vaughn Morris, an American bartender in Lima, Peru during the early 1920s. Morris featured the Pisco Sour at his bar, which became a home for American expatriates.
Pisco, Fresh Lime, Egg White, Bitters and Orange Oil Essence

NOT SO CLASSICS \$17

Destined for fame, but not quite there yet. These drinks are a bit off the beaten path. Crisp and refreshing, fruit based, they reflect the south Florida taste profile. Does not include suntan or sandy feet.



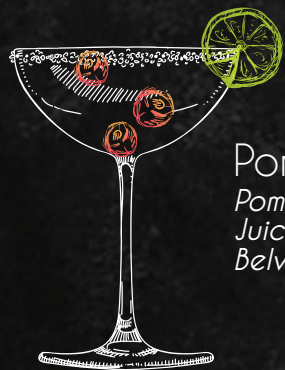
Strawberry Basil Smash

Strawberry, Basil, Fresh Lemon, Prosecco, Grey Goose Vodka



Passion Flower

Passion Fruit, Basil Leaves, Fresh Lemon Juice, Ketel One Vodka



Pomegranate Fizz

Pomegranate, Fresh Lemon Juice, Sparkling Water, Belvedere Vodka



Watermelon Sangria

Watermelon, Sauvignon Blanc, Bacardi Rum, Cointreau



Hibiscus Punch

Punch is one of the oldest formats for drinking mixed liquor. Our punch is served over ice in a high ball glass with a refreshing muddled mix of berries, fresh hibiscus syrup and Flor De Caña Rum.

Bacardi Rum, Fresh Lemon, Hibiscus Syrup, Pineapples and Raspberries

ODE TO AGAVE \$17

At L Bar we love our tequila. Don't be nervous if you don't, maybe you don't know what you're missing. Let's have a quick primer: Both Tequila and Mezcal are made from the agave plant, but they differ in their methods of production and the region the agave is harvested. Mexican law limits the production of Tequila to the state of Jalisco and limited regions of several other states. The agave is picked by hand and then roasted or steamed in a stone oven. Mezcal on the other hand is produced primarily in Oaxaca, but can be produced in other regions as well. The agave is roasted in subterranean pits covered with earth and heated by wood over 3-5 days. For both varietals, blanco spirits are bottled 60 days after distillation, reposados between 2 and 12 months and anejos at least 12 months, but no more than 3 years.

Whew, take a breather, you just learned a lot right there, go have yourself a Dos.



Uno

Herradura Reposado Tequila, Mint, Fresh Lime, Bitters, Ginger Beer



Dos

Herradura Reposado, Tabasco, Cilantro, Agave, Fresh Lemon

CURATED BEERS

Local Draught....Mostly

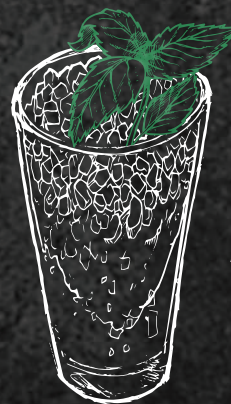
La Rubia	\$9
Heineken	\$9
Jai Alai	\$9
Floridian	\$9
Hop Gun	\$9

Bottled Macrobrew

Bud Light	\$8
Mich Ultra	\$8
Yuengling	\$8
Corona	\$9
Stella	\$9

SPIRIT FREE \$10

Here at L Bar we think you should drink well even if you have a long drive home or an 8 am date with hot yoga. That is why we are bringing you these non-alcoholic beverages using fresh ingredients inspired by the season. Each beverage has been designed to refresh and quench regardless of their non-existent alcohol content.



Blood Orange Cooler

Agave Nectar, Blood Orange, Mint, Fresh Lime



Watermelon Cilantro Fresca

Cilantro, Watermelon Chunks, Fresh Lime, Agave Nectar

WINE AND CHAMPAGNE

Bubbles

Nicolas Feuillat e
Champagne, France \$29

Chandon Brut Rose
Yountville, California \$18

White

Starmont Pinot Noir Rose
Napa Valley, California \$15

Broken Earth Chardonnay
Paso Robles, California \$15

Peter Yealands Sauvignon Blanc
Marlborough, New Zealand \$15

Santa Margherita
Pinot Grigio, Italy \$15

Red

Duckhorn Decoy Pinot Noir
Anderson Valley, California \$16

Beringer Cabernet Sauvignon
Knights Valley, California \$18

Broken Earth Malbec
Paso Robles, California \$15

