



BAR

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.

ODE TO AGAVE

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.

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.



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."

Don Q Reserva 7 Anejo 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.

Buffalo Trace Bourbon, Passion Fruit Purée, Fresh Squeeze Lemon Juice, and Simple Syrup



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



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



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 Gin, Fresh Lime, Cointreau and Bitters

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*



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



LBAR Sangria
*Malibu Coconut, Don Q Rum
Naranja, Hibiscus Syrup,
Pineapple Juice, Topped with
Cabernet Wine*



Uno
*Del Maguey Vida Mezcal,
Agave Nectar, Angostura Bitters,
Orange Bitters*



Dos
*21 Seeds Cucumber
Jalapeño Tequila,
Grand Marnier,
Pineapple Juice, Lime Juice,
and Agave Syrup*



Rosemary Purple Gimlet
*Empress Gin, Fresh Squeezed
Lime Juice, Simple Syrup,
Fresh Rosemary Sprig*



CURATED BEERS

Local Draught....Mostly

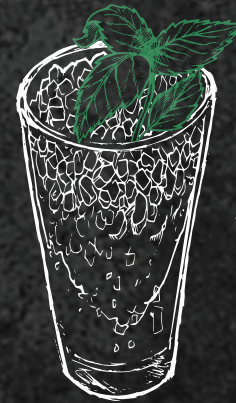
La Rubia	\$9
Modelo	\$9
Dos Equis	\$9
Stella	\$9
Jai Alai	\$9
Floridian	\$9
Hop Gun	\$9
La Original	\$9
Blue Moon	\$9

Bottled Macrobrew

Budweiser	\$8
Bud Light	\$8
Miller Lite	\$8
Coors Light	\$8
Mich Ultra	\$8
Corona	\$9
Heineken	\$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 Feuillatte \$25
Champagne, France

Chandon Brut Rose \$17
Yountville, California

White

Hampton Water Rosé \$16
France

Starmont Pinot Noir Rosé \$16
Napa Valley, California

Broken Earth Chardonnay \$15
Paso Robles, California

Peter Yealands Sauvignon Blanc \$13
Marlborough, New Zealand

Santa Margherita \$19
Pinot Grigio, Italy

Red

Duckhorn Decoy Pinot Noir \$16
Anderson Valley, California

Beringer Cabernet Sauvignon \$18
Knights Valley, California

Broken Earth Malbec \$15
Paso Robles, California

