AN ODE TO THE CLASSICS

STIRRED & NEAT

NEGRONI
Bombay Sapphire Gin, Campari, Sweet Vermouth

SAZERAC
Knob creek Rye, Pernod Absinthe, Peychaud’s Bitters, Sugar Cube

PENICILLIN
Dewar’s White Label, Laphroaig 10 Year, Fresh lemon Juice, Honey Ginger syrup

VIEUX CARRE
Hennesy VSOP, Bulleit Rye, Cocchi di Torino, Benedictine, Angostura, Peychaud’s Bitters

SHAKEN & UP

PISCO SOUR
Pisco, Fresh Lime Juice, Simple Syrup, Egg White, Angostura

FRENCH 75
Hennessy VSOP, Fresh Lemon Juice, Demerara Syrup, Bouvet Brut

SAAM’S MOJITO
Bacardi Superior Rum, Lime, Mint, Angostura

CLOUD 9
Stoli Vanilla Vodka, Citron honey tea, Basil, Egg White

MIXED

JASMINE MARGARITA
Volcan Blanco Tequila, Jasmine, grenadine, lime, orange bitters

PALOMA BLANCO
Don Julio Tequila, Fresh Lime Juice, Club Soda

STRAWBERRY WINE
Belvedere Vodka, White Wine, Strawberries, fennel bitters, St Germain

VESPER
Titos Vodka, Plymouth Gin, Lillet Blanc, Hella Citrus Bitters

TO SHARE

SELECT A PITCHER OF OUR SPECIALTY COCKTAILS TO SHARE WITH THE TABLE

SERVES 2-3  |  30
SERVES 6-8  |  60
BUBBLES WITH YOUR BUBBLE

$300 Minimum F&B Spend for up to 6 People  
Includes a Complimentary Bottle of  
Taittinger Brut, La Francaise, Champagne, France

LAST CALL

Don’t want the evening to end? Continue the fun with a discounted Room tonight at SLS Brickell for only $150++.  
Ask your server for full details to book and bottles to bring to your room

BEERS

STELLA ARTOIS 7  
BLUE POINT TOASTED LAGER 7  
GOOSE ISLAND IPA 8  
PERONI 7  
HEINEKEN REGULAR, LIGHT, OR 00 8  
OMMEGANG SOUR 9  
NEWCASTLE BROWN ALE 9  
DUVEL 10  
BALLAST POINT GRAPEFRUIT SCULPIN IPA 8  
MODELO ESPECIAL 8  
MORETTI LA ROSSA 8  
BUD LIGHT 8

RED WINE

DAOU Cabernet Sauvignon, California 18  
RENAITO RATTI Barbera, Italy 14  
ACHAVAL FERRER Malbec, Argentina 15

ROSE & WHITE WINE

CAPE MENTELLE Sauvignon Blanc, Australia 15  
SMOKE TREE Pinot Grigio, California 16  
JERMANN Pinot Grigio, Italy 17  
WHISPERING ANGEL Rosé, France 14  
HAMPTON WATER Rosé, France 16

BUBBLES

BOUVET Brut Saumur, Loire, France 13  
VEUVE CLICQUOT YELLOW LABEL Champagne, France 28  
G.H. MUMM Champagne, France 22

An 18% service charge has been added to your bill and will be distributed to the service staff.  
If you wish to write in an additional amount, please do so as an optional gratuity where included.
BY THE BOTTLE

WINE

ALGODON ‘14 Cabernet Sauvignon, Argentina 58
NEWTON UNFILTERED ‘14 Chardonnay, California 155
DAOU ‘SOUL OF THE LION’ ‘15 Cabernet Sauvignon, California 269
ONDA ‘14 Cabernet Sauvignon, California 278
DARIOUSH ‘13 Cabernet Sauvignon, California 232

Bubbles

BOUVET, Brut Saumur, Loire, France 45
TAITTINGER BRUT La Francaise, Champagne, France 85
MOËT & CHANDON IMPERIAL Champagne, France 138
PERRIER JOUET GRAND BRUT Champagne, France 152
BEAU JOIE BRUT Champagne, France 186
DOM PERIGNON ‘04 Champagne, France 389
PERRIER JOUET ‘06 BELLE EPOQUE Champagne, France 399
ARMAND DE BRIGNAC ‘ACE OF SPADES’ BRUT Champagne, France 596
RUINART ‘BLANC DE BLANC’ Champagne, France 189
MOËT & CHANDON IMPERIAL Rosé Champagne, France 167
VEUVE CLICQUOT Rosé Champagne, France 176
BEAU JOIE Rosé Champagne, France 248
PERRIER JOUET ‘05 BELLE EPOQUE Rosé Champagne, France 618
DOM PERIGNON ‘03 Rosé Champagne, France 989
ARMAND DE BRIGNAC ‘ACE OF SPADES’ Rosé Champagne, France 1128
| MEATBALLS                          | 15 |
| FRIED BOCCOCINI                   | 13 |
| CALAMARI                          | 14 |
| FORMAGGI E SALUMI                 | 27 |
| CHARRED EGGPLANT SPREAD           |  9 |
| PIZZA                             |    |
| CAULIFLOWER                       | 16 |
| PUTTANESCA                        | 14 |
| CARBONARA                         | 17 |
| ITALIAN SAUSAGE                   | 15 |
| PASTA & SANDWICHES                |    |
| RIGATONI BOLOGNESE                | 18 |
| SANDWICH DE PESCE                 | 17 |
| FI‘ILA BURGER                     | 18 |
| SOCIAL HOUR                       |    |
| SPECIALTY COCKTAILS $8            |    |
| BEER $4                           |    |
| HOUSE WINES $7                    |    |
| HOUSE SPIRIT COCKTAILS $8         |    |

An 18% service charge has been added to your bill and will be distributed to the service staff. If you wish to write in an additional amount, please do so as an optional gratuity where included.

*Consuming raw or undercooked egg, meat or seafood may increase your risk for food-borne illnesses. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.