

DRIFT

Carried by the wind or water,
we drift through life
looking for connections.
Find your solace or relax in
our company.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase the risk of a food-borne illness.

APPLICABLE TAXES AND 18%
SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

Se agregarán impuestos aplicables y un cargo
por servicio del 18% a todos los actas

Taks ki aplikab ak yon chaj sèvis 18%
yo pral ajoute nan tout chèk yo

THE EFFERVESCENTS | 18

Gin & Juice

*-Bartender's Choice-
the botanist gin, grapefruit,
rosé syrup, champagne + bergamot foam,
black hawaiian laval salt*

Dragon Fruit Fizz

*grey goose la poire vodka, dragon fruit syrup,
orange bitters, lime, rosé prosecco, egg white*

Old Cuban

*prosecco, bacardi cuatro, mint,
lime, angostura bitters*

MIAMI "BARRIOS" | 17

Coconut Grove: Bohemian & Laid Back

*bacardi superior rum, chateau aloe vera liqueur,
cantaloupe syrup, kaffir lime leaf,
cracked black pepper*

South Beach: Sundrenched Days &
High Octane Nights

*espolon blanco tequila, basil + cucumber syrup,
coconut water, lime, lavender*

La Pequeña Havana:

Legendary, Lively & Latin

*bacardi 8 rum, coffee infused spanish vermouth,
charred pineapple + vanilla syrup,
guarapo bitters, nitro infused*

ON TAP | 16

Negroni

*beefeater, cinzano 1757, campari,
citrus essence*

Joey Bananas

*mt. gay black barrel rum, aromatic bitters,
salted banana + cacao syrup, salt*

SPECIALTY COCKTAILS

The “Kindling” | 29

-Bartender's Choice-

*laphroaig 10 yr scotch | russel's 6 year rye
candela mamajuana barolo chinato | amaro
braulio | aperol | cedar + eucalyptus smoke*

OUR AUTOGRAPHS | 18

The Zodiac

*suntory toki whisky, mango,
yuzu, sesame*

Mamma Mia

*malfy gin, luxardo maraschino,
kiwi, lime, soda*

The Pink Panther

*casa noble reposado tequila,
blackberry + ginger syrup,
lime, trinity bitters, aquafaba*

Metamorphosis

*grey goose pear, beluga transatlantic
vodka, lychee, lemon, butterfly pea tea*

Air, Drift & Fire

*illegal mezcal, ancho reyes, lime,
agave, passion fruit “air”*

Seasonal Boulevardier

rhubarb & apricot flavors

The Pale Count

*the botanist gin, italicus bergamot liqueur,
cocchi americano, grapefruit*

SPARKLING

Giuliana, Prosecco, NV | 15/60

Flor Rosé, Prosecco | 15/60

G.H. Mumm, Brut, NV | 29/116

Veuve Clicquot, Brut Rosé, NV | 41/164

WHITE

Pinot Grigio, Kettmeir | 14/56

Riesling Kabinett, August Kessler | 16/64

Chardonnay, St. Francis | 12/48

Sauvignon Blanc, Nautilus Estate | 15/60

ROSÉ

Cha. La Gordonne, Font Freye,
Provence | 13/52

Fleur de Mer, Provence | 17/68

RED

Chiarlo Barbera d'Asti, Piedmont | 14/56

Pinot Noir, Acrobat, Oregon | 15/60

Cabernet Sauvignon, Roth Estate,
Sonoma | 18/72

Malbec, Doña Paula, Mendoza | 12/48

VIRGIN TERRITORY

Hibiscus Kiss | 9

*lemon, hibiscus and dandelion root syrup, mint,
elderflower extract*

No-Rum Punch #2 | 9

*pineapple, orange, lime,
cardamom syrup, lavender water*

San Pellegrino | 6

Just Water | 6

Q Ginger Beer | 6

Red Bull (Original or Sugarfree) | 7

BEER ON DRAFT

Tampa Style Lager | 9

Cigar City Brewing

Hibiscus & Mandarin Blonde Ale | 9

Wynwood Brewing + 1 Hotel

'Category 3' IPA | 9

Due South

BOTTLED BEER

Duvel Belgian Ale (16 oz. Can) | 12

Green's Discover Amber Ale (500 ml) | 15

Organic & Gluten Free

Monk in the Trunk | 8

Organic Amber Ale

House Beer Lager | 8

Tequesta Der Chancellor Pilsner | 8

Bitburger Drive Non-Alcoholic | 7

Stella Artois Lager | 8

Peroni Lager | 8

AGAVE AFICIONADO

Casa Dragones Joven Tequila | 59

Dos Armadillos Reposado Tequila | 19

Espolòn Añejo X Tequila | 30

Don Julio 1942 Tequila | 39

Avión Reserva 44 Extra Añejo Tequila | 39

Tequila Ocho Extra Añejo | 39

Fuenteseca Reserva 18-Year
Extra Añejo Tequila | 158

Bosscal Mezcal | 15

Del Maguey Chichicapa Mezcal | 19

Del Maguey Tobala Mezcal | 25

UNIQUE BOTANICALS

Monkey 47 Gin | 17

Malfy Gin | 15

Green Hat Spring/Summer Seasonal | 15

Ransom Old Tom Gin | 15

Tanqueray Malacca Gin | 13

Russell Henry Dark Gin | 25

RUM LOVER

Appleton Estate 25-Year, Jamaica | 49

Zafra Master Reserve 21-Year, Panama | 21

Gosling's Family Reserve, Bermuda | 19

Ron Zacapa XO, Guatemala | 30

Don Q Gran Añejo, Puerto Rico | 19

BOURBON OR RYE

House-Blended Angel's Envy | 16

Baker's Bourbon | 17

Basil Hayden's Bourbon | 17

Blanton's Single Barrel Bourbon | 18

Booker's Bourbon | 19

Buffalo Trace | 16

Bulleit Bourbon | 16

Elijah Craig Small Batch Bourbon | 16

Knob Creek | 17

Russell's Reserve Single Barrell Bourbon | 19

Woodford Reserve | 17

Angel's Envy Finished Rye | 21

Bulleit Rye | 16

IRISH WITH A CAUSE

Jameson Black Barrel | 16

Redbreast 12 yr | 21

Jameson 18 yr | 39

Redbreast 21 yr | 50

BARELY LEGAL SCOTCH

Chivas Regal 18 Year | 22

Dewar's 18 Year | 19

The Glenlivet 18 Year | 33

Glen Grant 18 Year | 30

Highland Park 18 Year | 28

The Macallan 18 Year | 65

Aberfeldy 21 Year | 67

Auchentoshan 21 Year | 63

Glen iddich 21 Year | 56

The Glenlivet 21 Year | 69

Springbank 21 Year | 87

SCOTCH OF STATURE

Chivas Regal Ultis | 39

The Dalmore King Alexander III | 55

Chivas Royal Salute 21 Year | 66

Chivas Royal Salute 38 Year | 159

Johnnie Walker Blue Label | 69

The Macallan Rare Cask | 79

Bowmore 23 Year Port Cask | 153

The Balvenie 25 Year | 125

The Glenlivet 25 Year | 99

COGNAC

Courvoisier VSOP | 19

Courvoisier XO | 49

Rémy Martin XO | 63

Rémy Martin Louis XIII | 295

Hennessy VS | 19

Hennessy XO | 75

Martell Cordon Bleu | 51

Martell XO | 69

DIGESTIVI

Warre's Late Bottled Vintage | 17

Sandeman 10 Year Tawny | 15

Dow's Vintage Port 1985 | 39

Alexander Grappa | 15

Antinori Tignanello Grappa | 23

Marolo Grappa di Barolo
20 Year | 55

Amaro Lucano | 15

Amaro Averna | 14

Amaro Bràulio | 12

Cynar | 13

Fernet-Branca | 12

Green Chartreuse | 15

Grand Marnier | 14

Jägermeister | 11

Amaro Montenegro | 13

Ricard Pastis | 15

BITES

GUACAMOLE (VG) 16

*blue corn tortilla chips, crudité
add blackened shrimp +7*

TUNA POKE TOSTADAS 19

*pickled cucumber, gojuchang,
thai chilies, wonton chips*

EMPANADAS 15

braised chicken, aji colombiano

CHARCUTERIE 26

*chef's selection of cured meats and
artisan cheeses, house pickles,
herb mustard, lavash*

CHICKEN WINGS 18

*dozen wings | choice of: buffalo or BBQ |
crudité and ranch*

FLATBREADS

MARGHERITA (VG) 18

roma tomatoes, buffalo mozzarella, basil oil

PEPPERONI AND CHEESE 19

san marzano tomatoes, 3 cheese blend

CAULIFLOWER AND TRUFFLE (VG) 20

roasted cauliflower, truffle pecorino, fresh herbs

BRAISED SHORT RIB AND MUSHROOM 20

roasted wild mushrooms, thyme, gremolata

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SANDWICHES

served with fries

IMPOSSIBLE BURGER (V) 19 *herb
dijon, tomato marmalade,
caramelized onions, bibb lettuce*

TURKEY WRAP 19
*jack cheese, avocado, bacon,
tomato, bibb lettuce, chipotle aioli,
tortilla*

GRILLED CHICKEN CLUB 21
*avocado, bacon, tomato,
bibb lettuce, garlic aioli*

1 SB BURGER 23
*wagyu beef patty, cooper cheddar,
bibb lettuce, tomato, pickles, special
sauce, bun*

SWEETS

COCONUT KEY LIME PARFAIT (VG) 12
*key lime custard, graham crust,
coconut cream*

CHOCOLATE BEET CAKE (VG) 14
*milk chocolate mousse,
chocolate crumble, fresh raspberries*

GINGER CRÈME BRULEE (VG, GF) 14
*compressed pineapple, sesame clusters, lime
cremuex*

VG - vegetarian

V - vegan

GF - gluten free

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