

# DRIFT

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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

## HAPPY HOUR

Drift Happy Hour  
Daily from 4pm - 6pm

### Cocktails 10

Aperol Spritz  
*aperol, prosecco, fever tree club soda, orange peel*

French 75  
*prosecco, fords gin, lemon, simple syrup*

Mai Miami  
*castillo rum, honey syrup, lime, pineapple, amaretto*

Mezcal Paloma  
*gem & bolt mezcal, grapefruit, simple syrup, lime*

The Royal  
*absolut mandarin, blue curacao, ginger syrup,  
elderflower soda*

Kentucky Spiced Fizz  
*1792 bourbon, lemon, chinese five spice, honey, lemon*

Dragon Fruit Margarita  
*espolon blanco, lemon, dragon fruit syrup,  
serrano bitters, cointreau, lime juice*

Negroni On Tap  
*gin, campari, cinzano 1757*

### Wine 9

Sangria  
Prosecco  
House White  
House Red  
House Rose

### Beer 5

Stella Artois Lager  
South Beach Brewing Blood Orange IPA "La  
Marea" American Lager  
*1 Hotel + Biscayne Bay Brewing Collaboration*

THE EFFERVESCENTS | 18

**Gin & Juice**

*-Bartender's Choice-*

*the botanist gin, grapefruit,  
rosé syrup, champagne + bergamot  
foam, black hawaiian lava 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*

**Sangria**

*daily mix of bartenders choice*

## 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

*ilegal mezcal, ancho reyes, lime,  
agave, passion fruit "air"*

#### Negroni "On Tap"

*beefeater, cinzano 1757, campari,  
citrus essence*

## SPARKLING

Krug for Two | 190  
Krug Grande Cuvee 166th Edition  
*Half Bottle*

Giuliana, Prosecco, NV | 15/60

Flor Rosé, Prosecco | 15/60

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

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

## WHITE

Pinot Grigio, Kettmeir, Alto Adige, IT | 14 / 56

Riesling Kabinett, August Kessler,  
Pfalz, DEU | 16 / 64

Sauvignon Blanc, Saint Clair,  
Marlborough, NZ | 17 / 68

Chardonnay, Luminus,  
Oak Knoll District, CA | 18 / 72

## ROSÉ

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

Joa Gerard Bertrand, FR 15/60

La Fete, St. Tropez, FR | 18/72

## RED

Malbec, Decero "Remolinos Vineyard,"  
Mendoza, ARG | 14 / 56

Sangiovese, Lamole, Chianti Classico, IT | 16 / 64

Pinot Noir, King Estate, Willamette Valley, OR | 18 / 72

Cabernet Sauvignon, Roth Estate, Sonoma, CA | 18 / 72

## VIRGIN TERRITORY

Cucumber + Coco Cooler | 10  
*coconut water, club soda,  
cucumber + basil syrup*

Kimino Yuzu Soda | 12

Belvoir Sparkling Elderflower &  
Rose Lemonade | 12

## BEER ON DRAFT

“La Marea” American Lager | 9  
*1 Hotel + Biscayne Bay Brewing  
Collaboration*

Blood Orange IPA | 9  
*South Beach Brewing*

“Gunfighter” Blonde Hefeweizen | 9  
*Nightlife Brewing*

## BOTTLED BEER

Duvel Belgian Ale (16 oz. Can) | 12

Green’s Discover Amber Ale | 15  
*Organic & Gluten Free (500 ml)*

Stella Artois Lager | 8

Peroni Lager | 8

Bitburger Drive Non-Alcoholic | 7

## AGAVE AFICIONADO

Casa Dragones Blanco | 18

Casa Dragones Joven Tequila | 59

Espolòn Añejo X Tequila | 30

Don Julio 1942 Tequila | 39

Avión Reserva 44 Extra Añejo Tequila | 39

Fuenteseca Reserva 18-Year  
Extra Añejo Tequila | 158

Casamigos Mezcal | 21

Illegal Mezcal | 15

Clase Azul Plata | 22

Clase Azul Reposado | 26

Gem & Bolt | 14

## UNIQUE BOTANICALS

Brockman's | 14

Monkey 47 | 17 B

ombay Sapphire | 15

Nikka | 21

Tanqueray 10 | 16

Fords | 14

Barr Hill | 15

Elephant Gin | 15

Nolets | 17

Tanqueray | 15

RUM LOVER

Appleton Estate 21 | 35

Zafra Master Reserve 21 | 21

Ron Zacapa XO | 30

Facundo Paraiso | 56

Ron Abuelo 12 \$14

BOURBON OR RYE

House-Blended Angel's Envy | 16

Baker's Bourbon | 17

Basil Hayden's Bourbon | 17

Bulleit Bourbon | 16

Elijah Craig Small Batch Bourbon | 16

Knob Creek | 17

Russell's Reserve Single Barrel Bourbon | 16

Woodford Reserve | 17

Angel's Envy Finished Rye | 21

Bulleit Rye | 16

1792 Bourbon | 16

Woodford Rye | 17

Templeton | 16



IRISH WITH A CAUSE

Redbreast 12 yr | 21

Bushmills | 16

BARELY LEGAL SCOTCH

Chivas Regal 18 Year | 22

Dewar's 18 Year | 19

The Glenlivet 18 Year | 33

Highland Park 18 Year | 28

The Macallan 18 Year | 65

Aberfeldy 21 Year | 67

Auchentoshan 21 Year | 63

Glenfiddich 21 Year | 56

The Glenlivet 21 Year | 69

Springbank 21 Year | 87

## SCOTCH OF STATURE

Chivas Regal Ultis | 39

Chivas Royal Salute 21 Year | 66

Chivas Royal Salute 38 Year | 159

Johnnie Walker Blue Label | 69

The Glenlivet 21 Year | 69

The Macallan Rare Cask | 79

The Balvenie 25 Year | 125

Bowmore 23 Year Port Cask | 153

## COGNAC

Courvoisier VSOP | 19

Courvoisier XO | 49

Rémy Martin XO | 63

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

## DRIFT BITES

### Black Truffle Parmesan Fries 15

*herb roasted garlic lemon aioli*

### Spanish Octopus 21

*smoked paprika, pee wee potato, picholine olive,  
celery, yogurt*

### Prosciutto & Fig Jam Flatbread 18

*danish blue cheese, watercress, parmesan cheese*

### Charcuterie & Cheese 26

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

### Mezze Platter (V) 25

*piquillo pepper hummus, labneh,  
eggplant tapenade, grilled bread*

Add Crudit  +5

V - vegetarian

VG - vegan

GF - gluten free

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