

# Inspiring Cocktails

## SOUTHBOUND RUBY 13

*~fresh & fruity~*

Deep Eddy's Ruby Red Vodka, St. Germain  
lime juice, soda, Fee Foam Bitters

## NOLET'S & TONIC 16

*~light & botanical~*

Nolet's Finest Silver Gin, Jack Rudy Tonic  
Fee Brother's Orange Bitters, rosemary

## PENANCE 15

*~smooth & smokey~*

Ketel One Oranje, Santo Mezcal  
lime juice, soda, Fee Brother's Orange Bitters

## CLOUD 9 LYCHEE MARTINI 16

*~sweet & tart~*

14-day lychee infused Zodiac Idaho Potato Vodka  
St. Germain Elderflower Liqueur, mint, lime

## LION'S DEN SANGRIA 12

*~classic & refreshing~*

Gran Reserva Malbec, Jim Beam Bourbon, triple sec  
fresh juices

## KLIMT KISS CUCUMBER SMASH 15

*~fresh & floral~*

North Holland Effen Cucumber Vodka  
St. Germain Elderflower Liqueur, fresh mint, cucumber & lime

## FLORIDA MULE 14

*~classic Mule with a Bohemian twist~*

St. Augustine Cane Vodka, lime, grapefruit  
Fever Tree Ginger Beer, Fee Brothers Cranberry Bitters

## KESSLER MARGARITA 14

*~crisp & refreshing~*

Exotico Reposado Tequilla, Grand Marnier  
Triple Sec, fresh orange and lime juice

# **Modern Fashioned**

**vs**

# **Old Fashioned**

## **LA CONEXION ZACAPA 15**

*~smooth & balanced~*

Ron Zacappa 23, Angostura Bitters

Fee Brother's Black Walnut Bitters

## **AZTEC OLD FASHIONED 14**

*~smooth & balanced~*

Bulleit Bourbon, Crème de Cacao

Fee Brothers Aztec Chocolate Bitters

orange peel, black cherry

## **THE APOLLO 23**

*~classic & tart ~*

Hennessey VSOP, Cointreau, lemon juice, garnished with an orange-bitters simple syrup & peel infused sphere cube

## **WHITE OAK AGED MANHATTAN 17**

*~house barreled for 30 days~*

Basil Hayden Bourbon, Carpano Antica Vermouth

Solerno Italian Blood Orange Liqueur

Fee Brothers Chocolate Bitters

## **OAXACAN OLD FASHIONED 18**

*~smooth & balanced~*

Casa Amigos Añejo Tequila, Chamomile Infused Agave

Angostura Bitters, Fee Brothers Orange Bitters

## **RYE NOT? 16**

*~nutty & smooth~*

Templeton Rye Whiskey, Disaronno Amaretto

Fee Brothers Walnut Bitters

### **Sparkling Wine & Champagne**

Lucien Albrecht Crémant d'Alsace <b>Brut Rosé</b> France NV	10	45
Nicolas Feuillatte <b>Brut</b> France NV	15	69
Nicolas Feuillatte <b>Brut Rose</b> France NV	15	69
Zonin Brut <b>Prosecco</b> Veneto Italy NV	10	36
Piper Heidsieck <b>Brut</b> France	<i>half</i>	38
Perrier-Jouet Grand <b>Brut</b> France		89
Veuve Clicquot <b>Brut</b> "Yellow Label" France	25	125
Veuve Clicquot <b>Rosé</b> France		156
VCP La Grande Dame France		252
Dom Perignon <b>Brut</b> France '06		335
Krug Grand Cuvee 164th Edition		346

### **Light, Terroir Driven**

Chateau Ste. Michelle "Cold Creek" <b>Riesling</b> WA '15	12	46
Castello Banfi "San Angelo" <b>Pinot Grigio</b> Tuscany, Italy '15	13	48
Benziger <b>Sauvignon Blanc</b> Sonoma County, CA '13	10	42
King Estate "Signature Collection" <b>Pinot Gris</b> Oregon '15	11.5	44
Nobilo "Icon" <b>Sauvignon Blanc</b> Marlborough, NZ '15	12	46
Château La Gordonne <b>Rosé</b> Côtes de Provence, France '15	11.5	44

### **Full, Fruit Forward**

The Kessler Collection by Raymond <b>Chardonnay</b> CA '15	10	38
Stag's Leap "Karia" <b>Chardonnay</b> Napa Valley, CA '14	16	68
Nickel & Nickel <b>Chardonnay</b> Napa, CA '14		96

### **Light, Fruit Forward**

The Four Graces <b>Pinot Noir</b> Willamette, OR '14	13	56
King Estate, <b>Pinot Noir</b> , Oregon '14	<i>half</i>	31

### **Medium, Fruit Forward**

Meiomi <b>Pinot Noir</b> Sonoma Coast, CA '15	14	52
Swanson <b>Merlot</b> Napa Valley, CA '13	15	54
Intrinsic <b>Red Blend</b> Columbia Valley, WA '15	13	50
Kessler Collection by Raymond <b>Cabernet Sauvignon</b> CA '15	10	38
Concha y Toro "Gran Reserva" <b>Malbec</b> Chile '14	12	46
"Decoy" by Duckhorn <b>Cabernet Sauvignon</b> Sonoma, CA '14		62

### **Full, Fruit Forward**

Bohemian Collection <b>Cabernet Sauvignon</b> Napa, CA '14	14	54
Cooper & Thief <b>Bourbon Barrel Aged Red Blend</b> CA '14	15	58
Stag's Leap "Hands of Time" <b>Cabernet Blend</b> CA '14	16	60
Sequoia Grove <b>Cabernet Sauvignon</b> Napa, CA '13	18	70
Antica <b>Cabernet Sauvignon</b> Atlas Peak, CA '12		95
Stag's Leap "Artemis" <b>Cabernet Sauvignon</b> Napa, CA '14		104
Caymus <b>Cabernet Sauvignon</b> Napa, CA '13 or '14		150
Orin Swift "Papillon" Napa Valley, CA '15		108

## **Appetizers & Sharables**

### **BOHEMIAN HUNTER'S BOARD 25**

speck, sweet sopressata, chicken truffle mousse  
naked goat, Cambozola, natural green Castelvetrano olives  
cornichons, lingonberry jam, rustic baguette

### **CHEF'S CHEESE BOARD 22**

Cambozola, naked goat, burrata  
Candied walnuts, raspberry, lingonberry jam, rustic baguette

### **TOMATO & BURRATA 14**

Florida heirloom tomatoes, aged balsamic  
Crete extra virgin olive oil, fresh oregano  
fleur de sel & cracked pepper

### **BOHEMIAN CALAMARI 16**

all natural Boston squid, jalapeño, Moroccan Harissa sauce  
green olives, Piquillo peppers, Capote capers, Meyer lemon  
fresh oregano

### **KESSLER LUMP CRAB CAKE 15**

organic arugula, basil oil, rémoulade, grilled lemon

### **WAGYU BEEF CARPACCIO 17**

marinated & dry aged rare Wagyu, shaved parmesan  
arugula, crispy capers, mustard aioli, crostini

### **MINORCAN CLAM CHOWDER 9**

Italian croutons, Neuske's Bacon, micro greens

### **ZELLWOOD FARMS CORN BISQUE 8**

Basil oil, pork belly, micro basil

## **Entrée Salads**

### **GRILLED PEACH SALAD 12**

field greens, buttered pecans, goat cheese crumbles  
raspberries, cornbread croutons, fig & sherry vinaigrette

### **THE NUESKE'S BACON WEDGE 11**

old world style smoked & peppered bacon  
Statesboro blue cheese, semi-sundried tomatoes  
candied walnuts, red onions, jalapeño ranch dressing

### **CAESAR SALAD 10**

shaved parmesan, shredded asiago, Italian bread croutons  
house Caesar dressing

*enhance your salad with items from the grill*

French cut chicken breast 7

five shrimp 8

salmon filet 10

crab cake 9

## **Chophouse Sandwiches**

### **1855 BLACK ANGUS BURGER 18**

Telera bread, porcini mascarpone cheese, watercress  
onion rings, horseradish honey mustard sauce

### **BACON CHEDDAR BURGER 18**

Brioche bun, Bacon, lettuce, tomato, red onion  
Sliced pickles, French fries

## **Stone Oven Baked Pizza**

*made with tarte flambe crust & fire roasted tomato sauce*

### **MARGHERITA 12**

mozzarella, fresh basil

### **MUSHROOM & CRÈME FRAICHE 15**

porcini crème fraîche, white truffle oil, mozzarella  
caramelized onions

### **CHICKEN ARTICHOKE 14**

Marinated artichoke hearts  
smoked Mozzarella cheese red onions

## **Steaks & Seafood**

### **1855 BLACK ANGUS RIBEYE 16oz 41**

aged more than 21 days

### **CENTER CUT FILET MIGNON 8oz 44**

aged a minimum of 14 up to 21 days

### **NEW YORK STRIP STEAK 14oz 39**

aged up to 28 days

### **MEDITERRANEAN BAKED SALMON 29**

tomatoes, feta, olives, banana peppers, jalapeños  
cilantro, chardonnay, extra virgin olive oil  
jasmine rice, lemon, tzatziki

## **Sides 6**

house fries, fingerling potatoes  
sweet potato fries , grilled asparagus

## **Japanese Whisky**

Toki	20
Hibiki	22
Yamazaki	34

## **Single Malt Scotch**

### *Highlands*

Glenmorangie 10	17
Glenlivet 12	17
Macallan 12 <i>Sherry Oak Cask</i>	18
Macallan 15 <i>Triple Oak Cask</i>	27
Macallan 18 <i>Sherry Oak Cask</i>	52
Macallan 21 <i>Triple Oak Cask</i>	94
Macallan 25 <i>Sherry Oak Cask</i>	285

### *Speyside*

Balvenie 12 <i>DoubleWood</i>	18
Balvenie 14 <i>Caribbean Cask</i>	20
Balvenie 17 <i>DoubleWood</i>	29
Balvenie 21 <i>PortWood</i>	38
Glenfiddich 12	16
Glenfiddich 15	20

### *West Highland & Lowland*

Oban 14	20
Auchentoshan	19

### *Islands- Islay & Skye*

Ardbeg 10	19
Talisker 10	18
Laphroaig 10	16
Lagavulin 16	19
Bowmore 15	21
Bowmore 18	27

## **Port & Dessert Wine**

Taylor Fladgate LBV	11
Taylor Fladgate 20	18
Fonseca 10	14

## **Dessert Martinis & Aperitifs**

Chocolate Martini	14
Espresso Martini	12
Coconut Keylime Pie Martini	13
Caravella Limoncello	12
Café Patron	10

## **Cognac**

Courvoisier VSOP	18
Hennessy VSOP	20
Remy Martin VSOP	17

## **Draft beers**

Ask about our seasonal draft offering!

We have a constant rotation of Florida's local crafts brews.

### **Craft beer bottles**

**Abita Andygator 6.25**

Helles Doppelbock- Abita Springs, LA 8% ABV

**Crooked Can High Stepper 6.75**

American IPA- Winter Garden , FL 7% ABV

**3 Daughters Beach Blond Ale 6**

American Blonde Ale- St. Petersburg, FL 5% ABV

**Cigar City Florida Cracker 6**

Belgian Style White Ale- Tampa, FL 5.5% ABV

**Brooklyn Lager 6.25**

American Amber Lager- Brooklyn, NY 5.2% ABV

## **Vodka**

Absolut Elyx, St. Augustine Cane,  
Hanger One, Effen Cucumber Vodka  
Belvedere Unfiltered Rare Diamond Rye

## **Gin**

St. George Terroir, Nolet's Silver  
Hendrick's, Plymouth  
Ransom Old Tom, Monkey 47

## **Whiskey, Bourbon, & Rye**

Bulleit, Buffalo Trace, Knob Creek  
Hudson Baby, Basil Hayden, Lot 40, Blanton's  
Bulleit Rye, Knob Creek Rye, Connemara  
Templeton Rye, Toki, Hibiki, Yamazaki

## **Tequila**

Patron Roca Silver, Patron Roca Reposado  
Patron XO Cafe  
Tres Generaciones Anejo  
Don Julio Silver, Don Julio 1942

## **Rum**

Ron Zacapa XO  
Cruzan Diamond Estate Light  
Bacardi 8 Gran Reserva  
Ron Zacapa, Cruzan Black Strap