

Bösendorfer

SHAREABLE

Tomato & Burrata

Heirloom Tomatoes, Olive Oil, Aged Balsamic, Fresh Oregano, Fleur de Sel & Cracked Pepper 16

Calamari

Koji Marinated Tubes and Tentacles, Banana Peppers, Peppadew, Harissa Aioli 17

Beef Carpaccio *

Marinated Dry Aged Wagyu, Shaved Parmesan, Arugula, Crispy Capers, Mustard Aioli 22

Hunters Board

Speck, Sopressata, Casalingo Sausage, Naked Goat & Cambozola Cheese, Olives, Lingonberry Jam 26

Mushroom Flatbread

Porcini Crème Fraiche, White Truffle Oil, Mozzarella, Caramelized Onions, Chives, Parmesan 18

SOUPS AND SALADS

Lobster & Crab Bisque

De Luze VS Cognac, Tomato, Cilantro 12

French Lentil Soup

Carrot, Onion, Celery, Smoked Sea Salt, Lime Wedge, Fresno Pepper 10

Caesar Salad

Shaved Parmesan, Shredded Asiago, Italian Bread Croutons, House Caesar Dressing 10

Pumpkin Seed Salad

Organic Baby Field Greens, Feta Cheese, Grape Tomatoes, Balsamic Vinaigrette 10

Apple Salad

Organic Baby Field Greens, Granny Smith Apples, Butter Pecans, Blue Cheese, Cornbread Croutons, White Balsamic Vinaigrette 11

ENHANCE YOUR SALAD

Joyce Farm Chicken Breast 12

Prime Beef 18

Seared Salmon 15

Shrimp 12

SPECIALTY ENTREES

Mediterranean Salmon

Tomatoes, Feta, Olives, Banana Peppers, Cilantro, Chardonnay, Olive Oil, Spinach, Rice & Tzatziki 30

Certified Angus Beef® Tenderloin*

Butternut Squash and Yukon Gold Potato Mash, Grilled Asparagus, Porcini Mushroom Sauce 38

Cambozola & Nueske's Bacon Burger*

Smoked Pepper Bacon, Brie Style Blue Cheese, Pickles, Lettuce & Tomato, Fries 20

Fish of the Day *MKT*

FLORIDA CRAFT BEER

Oyster City 12oz \$8

Apalachicola, Florida

Hooter Brown, *Brown Ale*, 6.9% ABV

Mangrove, *Mango Pale Ale*, 6.9% ABV

Mill Pond Dirty, *Blonde Ale*, 5.5% ABV

Central 28 12oz \$8

Sanford, Florida

Up River, *Pale Ale*, 6.9% ABV

Sunshine, *Wheat Bee*, 6.9% ABV

Oviedo Brewing Co. 16oz \$12

Oviedo, Florida

Red Bug Red, *Red Ale*, 5.3% ABV

Rooster Trails, *Mexican Lager*, 5.3% ABV

Kali, *American IPA*, 6.5% ABV

DOMESTIC & IMPORTED

Bud Light, Stella Artois, Odoul's

WINES

SPARKING & CHAMPAGNE

Zonin Prosecco split	12
Veuve Clicquot "Yellow Label" Brut	23/125
Veuve Clicquot Rosé	31/165
Perrier-Jouët "Belle Epoque" Brut	240
Dom Perignon Brut	350
Armand de Brignac, Ace of Spades	750

ROSÉS

Whispering Angel Rosé France	15/60
Rock Angel Rosé France	79

WHITE

Thomas Schmidt Riesling Germany	12/42
Terlato Pinot Grigio Italy	13/46
Wairau River Sauvignon Blanc Marlborough, NZ	14/58
Kessler Collection by Raymond Chardonnay CA	12/42
Stag's Leap "Karia" Chardonnay Napa	17/66
MacRostie Chardonnay Sonoma	15/58
Cakebread Cellars Chardonnay Napa	115
Nickel & Nickel Chardonnay Napa	100
Chalk Hill Estate Chardonnay Sonoma	86

RED

Elouan Pinot Noir Oregon	13/46
Belle Glos Balade Pinot Noir CA	21/82
Crios de Susana Balbo Malbec Argentina	12/42
Stag's Leap "Hands of Time" Blend Napa	18/70
Kessler Collection Cabernet Sauvignon CA	12/42
Bohemian Collection Cabernet Sauvignon CA	14/54
Argyle Pinot Noir CA	79
Hardford Court Pinot Nior CA	82
Justin Isosceles Cabernet Sauvignon Paso Robles	120
Ferrari-Carano "Tresor" Blend Sonoma	125
Stag's Leap "Artemis" Cabernet Sauvignon Napa	140
Silver Oak Cabernet Sauvignon Napa	310
Opus One Cabernet Sauvignon Napa	600

325 S. Orange Ave, Orlando, FL 32801

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

**An 18% service charge will be added to parties of 6 and more*

Bösendorfer

CLASSIC HIGHBALLS \$16

Kessler Margarita

Exotico Reposado Tequila, Triple Sec, Lime, Orange, Grand Marnier, Salt Rim

Hendricks and Q Tonic Water

Hendricks's Gin, Q Tonic Water, Cucumber

Smoked Paloma

Volcan Blanco, Q Grapefruit Soda, Black Lava Sea Salt, Lime

Tito's Mule

Tito's Vodka, Q Ginger Beer, Cranberry Bitters, Lime
1792 Bourbon Substitution for Kentucky Mule

La Poire

Belvedere Infusions Pear & Ginger, St. Germain, lime **organic vodka*

CLASSIC COCKTAILS \$16

Smooth Old Fashioned

Smooth Ambler Bourbon, Angostura Bitters

Fuego Blanco

Maestro Dobel Tequila, Lemon, Chipotle Orange Blossom Honey

White Oak Aged Manhattan

Basil Hayden Bourbon, Carpano Antica, Solerno Italian Blood Orange Liqueur

Bee's Knees

Monkey 47 Gin, PKZ Orange Blossom Honey Syrup, Lemon

VODKA

Fris.
Absolut Vanilla
Absolut Elyx.
Belvedere.
Belvedere Lemon & Basil
Belvedere Blackberry & Lemongrass
Grey Goose
Ketel One
Beluga Gold
Tito's

GIN

Bombay Sapphire
Hendricks
Monkey 47
Beefeater
Amass
Tanqueray Flor de Sevilla

TEQUILA & MEZCAL

Montelobos Mezcal.
Corazon Anejo
Maestro Dobel Silver.
Maestro Dobel Diamante
Exótico Reposado
Volcan Anejo
Don Julio Silver.
Jose Cuervo Silver
Casamigos Reposado.
Tres Generaciones Anejo <i>2-oz pour</i>
Volcan Reposado <i>2-oz pour</i>

SPIRITS

RUM

Bacardi Superior
Captain Spiced Rum
Myers Platinum & Original Dark ...
Ron Zacapa 23 Year <i>2oz pour</i>

WHISKEY

Crown Royal
Crown Royal Apple
Gentleman Jack
Toki Suntory Japanese
Bushmill.
Jameson
Jack Daniel's.

BOURBON & RYE

Knob Creek Rye
Basil Hayden's
Bulliet Bourbon & Rye
Woodford Reserve
Makers Mark
1792
Southern Comfort
Jim Beam
Hudson Bay.
Angel's Envy

SCOTCH (2-OZ POUR)

Laphroaig 10 21	
Talisker 10	21
Glenlivet 12	21
Glenfiddich 12	21
Glenfiddich 15	
Lagavulin 16 34	
Oban 14	34
Balvenie 14	34
Macallan 12 29	
Macallan 18	98
Johnnie Walker Black	
Monkey Shoulder	
Grants	
Dewars	
COGNAC (2-OZ POUR)	
Courvoisier VSOP	21
Hennessy XO	82
Remy Martin VSOP	21
Remy Martin Louis XIII	1-oz pour 165 2-oz pour 325

CORDIALS

Bailey's.
Disaronno Amaretto
Kahlua
Lillet Rosé
Sambuca White

RESERVE LIBATIONS

BELUGA GOLD

Beluga Gold Vodka
Carpano Bianco
Vermouth

served on a 24 carat ice cube
\$38

RESERVE LIBATIONS

THE 1942

Don Julio 1942 Tequila,
muddled basil,
orange bitters

served on a 24 carat ice cube
\$44

DESSERTS

Black Bee Honey

Cheesecake 11

Grand Marnier caramel sauce,
honeycomb waffle crisp

Nutella Lava Cake 10

Chocolate & hazelnut molten
cake, toasted hazelnut
A la mode 2.50

Blueberry Lavender

Gelato 11

Blueberry and lavender gelato,
blueberry compote, almond
oatmeal crunch