

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 20

Hunters Board

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

Mushroom Flatbread

Porcini Crème Fraîche, 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

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

Caesar

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

Pumpkin Seed

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

Apple Salad

Organic Baby Field Greens, Granny Smith Apple, 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, 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, Lettuce & Tomato, Fries 20

Fish of the Day*

Red and White Quinoa Sautéed with Kale and Grape Tomatoes, Asparagus, Lemon Beurre Blanc 32

VINTAGE FLORIDA \$18

The Woodsman

Bulleit Bourbon, Rosemary, Lemon Maple, Orange
Zero Proof option with Seelip Spice 94 & Grove 42

Apple Cobbler

Crown Royal Apple, Orange, Apple Butter
Zero Proof option with Seelip Spice 94

The Vintage

Zacapa 23, Bulleit Rye, Lemon, Bitters Seedlip Grove 42, Pinot Noir Syrup
Zero Proof option with Seelip Spice 94

Autumn Tart

Don Julio Reposado, Pomegranate, Lime Blackberry, Orange

The Imposter

Tanqueray Flor de Sevilla, Amaro, Cheery, Seedlip Grove 42, Maraschino Syrup

WINES

SPARKING & CHAMPAGNE

Zonin Prosecco split	12
Veuve Clicquot "Yellow Label" Brut	21/105
Veuve Clicquot Rosé	29/135
Perrier-Jouët "Belle Epoque" Brut	233
Dom Perignon Brut	306

ROSES

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

WHITE

Thomas Schmidt Riesling Germany	10/38
Terlato Pinot Grigio Italy	12/46
Chalk Hill Estate Sauvignon Blanc CA	15/52
Kessler Collection by Raymond Chardonnay CA	10/38
Stag's Leap "Karia" Chardonnay Napa	17/66
Cakebread Cellars Chardonnay Napa	28/115
Rombauer Chardonnay Napa	100
Nickel & Nickel Chardonnay Napa	100
Chalk Hill Estate Chardonnay Sonoma	86

RED

Elouan Pinot Noir Oregon	11/42
Belle Glos Balade Pinot Noir CA	21/82
Crios de Susana Balbo Malbec Argentina	14/42
Stag's Leap "Hands of Times" Blend Napa	16/62
Kessler Collection Cabernet Sauvignon CA	10/38
Bohemian Collection Cabernet Sauvignon CA	14/54
Northstar Merlot Columbia Valley	58
Justin Isosceles Cabernet Sauvignon Paso Robles	113
Hall Cabernet Sauvignon Napa	113
Ferrari-Carano "Tresor" Blend Sonoma	125
Stag's Leap "Artemis" Cabernet Sauvignon Napa	136
Caymus Cabernet Sauvignon Napa	173
Silver Oak Cabernet Sauvignon Napa	227

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

**Hendricks and Q Indian Tonic
Water**

Hendricks's Gin, Q Indian Tonic
Water, Cucumber

Smoked Paloma

Volcan Blanco, Q Grapefruit Soda,
Black Salt, Lime

Tito's Mule

Tito's Vodka, Q Ginger Beer, Cranberry
Bitters, Lime

1792 Bourbon Substitution for Kentucky Mule

CLASSIC COCKTAILS \$16

Smooth Old Fashioned

Smooth Ambler Bourbon, Angostura
Bitters

Fuego Blanco

Maestro Dobel Diamante 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

SPIRITS

VODKA

Absolut Vanilla

Grey Goose

Ketel One

Beluga

Beluga Gold

Tito's

GIN

Bombay Sapphire

Hendricks

Monkey 47

Beefeater

TEQUILA & MEZCAL

Montelobos Mezcal

Tres Generaciones Anejo

Corazon

Maestro Dobel Diamante

Exótico Reposado

Volcan Reposado

Don Julio Silver

Jose Cuervo Silver

Casamigos Reposado

Don Julio Anejo

Don Julio Reposado

RUM

Flor de Cana

Ron Zacapa 23 Year

Captain Spiced Rum

Myers Platinum & Original Dark ...

WHISKEY

Jameson

Crown Royal

Crown Royal Apple

Jack Daniel's

Gentleman Jack

Toki Suntory Japanese

Bushmill

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

Larceny

SCOTCH

Laphroaig 10

Glenlivet 12

Oban 14

Balvenie 14

Glenfiddich 15

Macallan 12

Johnnie Walker Black

Monkey Shoulder

Grants

Dewars

COGNAC

Courvoisier VSOP

Hennessy XO

Remy Martin VSOP

CORDIALS

Bailey's

Disaronno Amaretto

Kahlua

Lillet Rosé

Sambuca White

DOMESTIC BEER

DOMESTIC

Bud Light
Michelob Ultra

Yuengling
Amber Bock

LOCAL

Up River
Sunshine

IMPORTED BEER

Stella Artois
Belgium

Guinness

Ireland

Corona

Mexico

RESERVE LIBATIONS

THE 1942

Don Julio 1942 Tequila,
muddle basil orange
bitters

served on a 24 carat ice cube

\$44

BELUGA GOLD

Beluga Gold Vodka
Carpano Bianco
Vermouth,

served on a 24 carat ice cube

\$38

VINTAGE FLORIDA TWIST \$18

The Birdie

Ketel One, Aperol, Orange
Lime

Paradisi Rose

Ketel One Botanicals
Grapefruit & Rose
Carpano, Blanco Vermouth
Sauvignon Blanc Syrup

The Alchemist

Zacapa 23, Campari, Lime,
Sauvignon Blanc Syrup