

Sun Deck Concoctions

1020 Sunrise	\$ 11
Herradura Blanco Tequila, Orange Juice, and Grenadine, Served on the Rocks	
Bazooka Bull	\$ 14
Bacardi Limon Rum and Red Bull Energy Drink Served on the Rocks	
Love Potion	\$ 14
Finlandia Vodka, Bols Peach Schnapps, Disaronno Amaretto, and Fresh Orange and Cranberry Juices Served on the Rocks	
Ocean Sunrise	\$ 14.25
Corzo Silver Tequila, and Cranberry and Fresh Lime Juices Served on the Rocks	
Red Rush	\$ 15
Three Olives Cherry Vodka, Red Bull and Grenadine Served on the Rocks	
“Rock Star” Refresher	\$ 8.5
Bacardi Superior Rum, Bols Peach Schnapps, Bols Triple Sec, Bols Blue Curaçao and Fresh Lemon Juice Served on the Rocks	
SoBe Sunset	\$ 8.5
Sailor Jerry Spiced Rum, Bols Peach Schnapps, Cranberry Juice and Sweet & Sour Mix Served on the Rocks	
The Saint ‘arita	\$ 15.25
Cazadores Blanco Tequila, St. Germain Liqueur, Bols Triple Sec, and Lime Juice Served on the Rocks	
Tropical Punch	\$ 8.5
Bacardi Superior and Select Rums, Triple Sec, Orange, Pineapple and Fresh Lime Juices, and Grenadine, Served on the Rocks	

*An 18% gratuity will be included in your check.
Price includes tax.*

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Enjoy the View with a Bottle

Includes Juice, Soda and Fruit Garnish

Vodka

Absolut Level	\$ 275	Belvedere	\$ 285
Finlandia	\$ 125	Grey Goose	\$ 265
Ketel One	\$ 265	Stoli Elite	\$ 475
Three Olives	\$ 185	Grey Goose 1.75ml	\$ 445

Bourbon/Whiskey

Jack Daniels	\$ 220	Woodford Reserve	\$ 280
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Scotch

Johnny Walker Black Label	\$ 310	Johnny Walker Blue Label	\$ 1,305
Macallan 12 Yr	\$ 350	Macallan 18 Yr	\$ 890

Gin

Bombay Sapphire	\$ 210	Hendrick's	\$ 280
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Rum

Bacardi Light	\$ 125	Captain Morgan	\$ 150
Matusalem Platino	\$ 150	Sailor Jerry	\$ 160

Tequila

1800	\$ 215	Cazadores Blanco	\$ 235
Corzo Silver	\$ 275	Gran Patron Platinum	\$ 1,170
Herradura Blanco	\$ 270	Jose Cuervo Platino	\$ 355
Patron Silver	\$ 290		

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A Little Bit of Bubbly

	Glass	Bottle
Cristal, Brut , by Louis Roederer, Reims		\$ 645
Dom Perignon , France		\$ 465
Duval Leroy, Rosé , Vernais	\$ 27	\$ 135
Möet & Chandon, White Star , France	\$ 23	\$ 115
Perrier-Jouët, Blason Rosé, Brut , Épernay		\$ 215
Perrier-Jouët, Fleur de Champagne , Épernay		\$ 335
Veuve Clicquot, Yellow Label , Reims	\$ 29	\$ 145

Magnums

	Bottle
Möet & Chandon, Brut, Imperial Rosé , France	\$ 355
Veuve Clicquot, Yellow Label , Reims	\$ 330

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Wines by the Glass

	Glass	Bottle
Chardonnay, Sonoma Cutrer , Russian River Valley	\$ 10	\$ 50
Pinot Grigio, Santa Margherita , Trentino Alto Adige	\$ 11	\$ 55
Sauvignon Blanc, Chalk Hill, Estate Bottled , Sonoma	\$ 14	\$ 70
Cabernet Sauvignon, Chateau Montelena , Napa	\$ 21	\$ 105
Merlot, Stag's Leap , Napa	\$ 20	\$ 100
Pinot Noir, Mark West , Sonoma	\$ 8	\$ 40
Rosé de Pinot Noir, Villa Wolf , Germany	\$ 7	\$ 35

Wines by the Bottle

	Bottle
Burgundy, Pouilly Fuisse , Louis Jadot, Mâcon	\$ 75
Meritage, Opus One, Robert Mondavi, Rothschild , Napa	\$ 430
Rosé, Domaine Saint André de Figuière , Côtes de Provence	\$ 80

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Appetizers

Buffalo Wings Blue Cheese and Celery	\$ 12.75
Clevelander-style Vegetable Platter	\$ 20
Crispy Calamari Marinara Sauce	\$ 12.75
French Fries	\$ 5
Huge Onion Rings	\$ 6.5
Ocean View Fruit Plate	\$ 35
Sweet Potato Fries with Chili Salt	\$ 4.5
Sweet and Spicy Crispy Shrimp Crushed Peanuts and Cilantro	\$ 12.75

Sandwiches

All Sandwiches Served with French Fries

Grilled Cheese Fontina Cheese, Roasted Peppers, Grilled Eggplant, Avocado, and Basil Pesto Served on Griddled Sourdough Bread	\$ 11
Mike's "BLT" Apple Wood Smoked Bacon, Vine-ripened Tomatoes, Mayonnaise, and Iceberg Lettuce on Toasted Sourdough Bread	\$ 11
Seared Chicken Club Herbed Chicken Breast, Apple Wood Smoked Bacon, Arugula, Vine-ripened Tomatoes and Avocado Mayonnaise on Toasted Seven Grain Bread	\$ 13

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Burger

10 oz Hamburger	\$ 12
Fresh Butter-toasted Brioche Roll Served with Crisp Lettuce, Vine-ripened Tomatoes, Red Onions, Dill Pickle and French fries	
Add American, Fontina, Blue, Mozzarella or Pepper Jack Cheese	\$ 1
Add Homemade Turkey Chili	\$ 1
Add Apple Wood Smoked Bacon	\$ 2
Add Sautéed Mushrooms and Onions	\$ 2

Brick-oven Pizzas

All Pizzas Made with Hand Made Dough and Fresh Prepared Sauces

Barbecue Chicken	\$ 16
Bacon, Smoked Mozzarella, Red Onions, Cilantro, Barbecue Sauce	
Classic Pepperoni	\$ 15
Pepperoni, Fresh Mozzarella, San Marzano Tomato Sauce	
Margherita	\$ 12
San Marzano Tomato Sauce, Mozzarella Cheese, Basil	
Vegetable	\$ 15
Grilled Eggplant, Red Peppers, Zucchini, Mushrooms, and Basil Pesto	
Additions	
Red Onions, Mushrooms, or Peppers	\$ 2
Italian Sausage, Pepperoni or Anchovies	\$ 3
Grilled Shrimp	\$ 5

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Big Salads

	Half	Full
Caesar Salad Crisp Romaine Leaves, Crisp Croutons and Shaved Parmesan, Tossed in a No-egg Caesar Dressing	\$ 5.5	\$ 11
Caprese Salad Fresh Mozzarella, Vine-ripe Tomatoes, Basil, Extra Virgin Olive Oil and Balsamic Vinegar	\$ 6	\$ 12
Chopped "BLT" Apple Wood Smoked Bacon, Vine-ripe Tomatoes, Cucumbers, Greens, Crisp Croutons and Ranch Dressing	\$ 7	\$ 14
Grilled Chicken Cali Salad Chicken, Avocado, Chopped Greens, Tomato, Cucumber, Red Onions, Croutons, Oranges and Raisins, Blue Cheese Vinaigrette	\$ 7.5	\$ 15
Greek Salad Feta Cheese, Cucumbers, Tomatoes, Kalamata Olives, Peppers, Chopped Greens, Pita Chips, Lemon-Black Pepper Vinaigrette	\$ 7.5	\$ 15
Additions to Any Salad		
Grilled Shrimp		\$6.5
Seared Chicken Breast		\$ 4.5
Seared Rare Tuna		\$ 7.5
Tofu		\$ 2.5

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Desserts

Carrot Cake	\$ 6
Fresh Carrot Sauce	
Cheesecake	\$ 6
Fresh Strawberry Sauce	
Colossal Banana Split for Two	\$ 15
Trio of Ice Creams, Bananas, Pineapple and Strawberries, Hot Fudge Sauce, Whipped Cream, Oreo Cookie Crumbles, and Reece's Peanut Butter Cup	
Key Lime Pie	\$ 6
Whipped Cream	
Red Velvet Cake	\$ 6
White and Dark Chocolate Sauces	
Sinfully Sweet Chocolate Cake	\$ 7
Fresh Raspberry Sauce	

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