

THE COCKTAIL BOOK OF
the lounge

M I D N I G H T G R I L L

LOUNGE COCKTAILS

BLOOD ORANGE COSMOPOLITAN \$18.00
Absolut Mandarin, Cranberry and Blood Orange Juice, Cointreau

GRAND COSMOPOLITAN \$19.00
Grand Marnier, Grey Goose Vodka, Cranberry, Lime Juice and Orange Bitters

ELYX MID-SUMMER \$21.00
Absolut ELYX, Fresh Lime Juice and Elderflower Syrup, White Grapes and Blueberries, Garnished with White Grapes

GINN PASSIONITA \$22.00
Aviation, Germaine Simply Syrup, Honey, Grapefruit

PINK PEPPER NEGRONI \$18.00
Aviation Inbred Peppers, Campari, Blood Orange

ROSE AMONG US \$20.00
Svedka Vodka, Raspberry, Strawberry, Blackberry

MOSCOW MULE \$18.00
Titos Vodka, Ginger Beer, Mint

MEXICAN MULE \$26.00
818 Reposado, Ginger Syrup, Ginger Beer

KENTUCKY MULE \$20.00
Jack Daniels, Ginger Syrup, Ginger Beer

DIRTY PEACH \$27.00
181Tequila Reposado, Peach Liqueur, Peach Jam, Agave Pica de Papaya

CARIBBEAN TASTE \$18.00
Diplomatico Mantuano, Campari, Galliano, Tamarin

EAZY LIZZY SIPPING \$28.00
Casa Noble, Lychee, Guava, Lime, Hypnotic

THE MOJO \$18.00
Diplomatico Mantuano Rum, Pineapple Juice, Passion Fruit, Orgeat

THE KULTURE \$21.00
Diplomatico Mantuano Rum, Lychee, Fresh Banana, Raspberry

THE PAPER PLANE \$29.00
Larceny, Select Apertivo, Amareno Montenegro, Lime

LGS MARTINI \$22.00
Grey Goose Vodka, Vermouth

BOULEVARDIER \$23.00
(Ask your waiter for different bourbons)
Mitchers, Red Vermouth, Campari

PURPLE RAIN \$18.00
Tequila 818, Fresh Grapefruit Juice, Agave Néctar, Garnished with Grapefruit Wheel

SUNTORY TIKI \$25.00
Japanese Whisky, Fee Brothers Orgeat Syrup, Fee Brothers Old Fashion Bitters

OLD FASHIONED \$25.00
Michter's Bourbon, Fee Brothers Orange and Old Fashion Bitters, Garnished with an Orange and Lemon Peel

OLD FASHIONED \$35.00
Basil Hayden Bourbon, Fee Brothers Orange and Old Fashion Bitters, Garnished with an Orange and Lemon Peel

OLD FASHIONED \$21.00
Bulleit Bourbon, Fee Brothers Orange and Old Fashion Bitters, Garnished with an Orange and Lemon Peel

OLD FASHIONED \$17.00
Elijah Craig Bourbon, Fee Brothers Orange and Old Fashion Bitters, Garnished with an Orange and Lemon Peel

SMOKEY SUNTORY \$26.00
Japanese Whisky, Fee Brothers Orgeat Syrup, Fee Brothers Old Fashion Bitters

SMOKEY OLD FASHIONED \$26.00
Michter's Bourbon, Fee Brothers Orange and Old Fashion Bitters, Garnished with an Orange and Lemon Peel

SMOKEY OLD FASHIONED \$36.00
Basil Hayden Bourbon, Fee Brothers Orange and Old Fashion Bitters, Garnished with an Orange and Lemon Peel

SMOKEY OLD FASHIONED \$22.00
Bulleit Bourbon, Fee Brothers Orange and Old Fashion Bitters, Garnished with an Orange and Lemon Peel

SMOKEY OLD FASHIONED \$18.00
Elijah Craig Bourbon, Fee Brothers Orange and Old Fashion Bitters, Garnished with an Orange and Lemon Peel

NON-ALCOHOLIC COCKTAIL

RASPBERRY BASIL SMASH \$7.00
Pineapple Juice, Raspberry, Basil Coconut Cream

TEQUILAS

CLASE AZUL TEQUILA
Clase Azul Tequila Plata \$29.00
Clase Azul Tequila Anejo \$84.00
Clase Azul Tequila Ultra \$290.00
Clase Azul Tequila Gold \$46.00
Clase Azul Tequila Reposado \$30.00
Clase Azul Tequila Mezcal \$80.00

818 TEQUILA
818 Silver Tequila \$15.00
818 Silver Reserve Tequila \$33.00

CASA NOBLE TEQUILA
Casa Noble Crystal \$16.00

MARGARITA COCKTAILS

(Ask your mixologist about different flavors)

CLASE AZUL TEQUILA
Clase Azul Tequila Plata \$41.00
Clase Azul Tequila Anejo \$134.00
Clase Azul Tequila Ultra \$400.00
Clase Azul Tequila Gold \$80.00
Clase Azul Tequila Reposado \$56.00
Clase Azul Tequila Mezcal \$80.00

818 TEQUILA
818 Silver Tequila \$26.00
818 Silver Reserve Tequila \$62.00

CASA NOBLE TEQUILA
Casa Noble Crystal \$27.00

Please note a 17% service charge will be added to your bill.
Any dietary restrictions, please inform your server prior to ordering.

BEERS

BALASHI	\$7.50
CHILL	\$7.50
BUDWEISER	\$8.50
BUD LIGHT	\$8.50
COORS LIGHT	\$8.50
CORONA	\$8.50
HEINEKEN	\$8.50
STELLA ARTOIS	\$9.00

SHAREABLES AND SALADS

CHEF'S SHRIMP	\$21.00
Shrimp Tempura Served with Nikkei Sauce	
SPICY BUFFALO WINGS	\$15.00
Deep-Fried Chicken Wings Tossed with Aruba's Most Popular Spicy Papaya Sauce, Served with Steak Fries	
PINCHITOS	\$20.00
Beef Skewers Served with Chimichurri Sauce	
FRIED CALAMARI	\$13.00
Deep-Fried Calamari with Sriracha-Mayo	
CAESAR SALAD	\$16.00
Baby Romaine Hearts, Parmesan Cheese, Housemade Caesar Dressing	
– Add Chicken	\$6.00
– Add Salmon	\$14.00
– Add Shrimp	\$14.00

SANDWICHES

L.G. BURGER	\$19.00
Certified Angus Beef, Bacon, Swiss Cheese, and Steak Fries	
PORK BAO	\$25.00
Asian Glazed Pork Belly, Lettuce, Sambal Mayo, Pickled Vegetables, Wonton Crisp. Served with Asian Slaw	
SMITH'S STEAK SANDWICH	\$20.00
Stir-Fried Steak, with Onion, Cheddar Cheese and Cilantro, Served with Black Pepper Steak Fries	

PREMIUM CUT STEAKS

ANGUS BEEF STRIPLOIN 10oz	\$44.00
ANGUS BEEF RIB EYE 10oz	\$48.00

SEAFOOD ENTRÉE

GRILLED SALMON	\$35.00
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DESSERT

CHOCOLATE DOME	\$12.00
Nutella Center, Almond Croquet, Mirror Glaze, Gold Dust	
CLASSIC CREME BRULEE	\$12.00
Topped with Caramelized Sugar	
NY CHEESECAKE	\$12.00
Passion fruit Glaze and Fresh Berries	

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