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## SIGNATURE COCKTAILS

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15 Each

### Strawberry Lemon Drop

Grey Goose Le Citron Vodka,  
Strawberry Purée, Lemon Juice, Sugar Rim

### Empresses Last Kiss

Islamorada Hibiscus Gin, St. Germain Liqueur,  
Honey Syrup, Lemon Juice, Flower

### Heart of the Ocean

Titos Vodka, Violet Liqueur,  
Lavender Syrup, Lemon Juice, Flower

### Smoked Old Fashioned

ORC Knob Creek Rye Whiskey,  
Demerara Syrup, Bitters,  
Luxardo Cherry, Orange

### If You Like Piña Colada

ORC Papa's Pilar Sherry Barrel Rum,  
Coconut Cream, Pineapple Juice,  
Angostura Bitters, Pineapple Leaf

### Mojito

Bacardi Superior Rum,  
Agave Nectar, Mint, Lime Juice

### Gin Elder Basil Sour

Islamorada Hibiscus Gin, St. Germain Elderflower  
Liqueur, Basil Syrup, Lemon Juice, Flower

### Passion Fruit Martini

X-Rated Vodka, Passion Fruit Syrup,  
Lemon Juice, Lemon Twist

### Reef Lounge 75

Empress 1908 Elderflower Rose Gin,  
Lemon Juice, Simple Syrup, Prosecco, Orange

### Purple Rain

Islamorada Hibiscus Gin, St. Germain  
Elderflower Liqueur, White Cranberry Juice,  
Lemon Juice, Hibiscus Water, Lemon Twist

### Cucumber Gimlet

Hendrick's Gin, Lemon Juice, Lime Juice,  
Simple Syrup, Muddled Cucumber

### Mango Chili Pepper Margarita

Cazadores Tequila, Cointreau Liqueur,  
Mango Purée, Agave Nectar, Lime Juice,  
Tajin & Black Salt Rim, Dried Chili

### Pineapple Mezcalita

Illegal Mezcal, Coconut Cream,  
Lemon Juice, Pineapple Juice,  
Cayenne Pepper Rim, Pineapple Leaf

### Peachy Lychee

Grey Goose Vodka, JF Hayden's Lychee  
Liqueur, Peach Liqueur, Lemon Juice,  
Simple Syrup, Flower

### Reef Lounge Paloma

Aldez Reposado Tequila, Grapefruit Juice,  
Lemon Juice, Agave Nectar, Orange Bitters,  
Orange Twist

### Robert Desmond's Strawberry Mojito

Bacardi Superior Rum, Strawberry Purée,  
Lime Juice, Agave Nectar, Mint

### Pecan Infused Old Fashioned

25

ORC Private Selection Pinhook 7 Year Bourbon, Toasted Pecans,  
Madagascar Vanilla Bean, Maple Syrup, Orange, Candied Bacon

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## DESSERT COCKTAILS

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15 Each

### Espresso Martini

Smirnoff Vanilla Vodka,  
Kahlua Liqueur, Espresso,  
Coffee Bean

### Buttered Toffee

Amaretto Disaronno Liqueur,  
Baileys Liqueur, Kahlua Liqueur,  
Heavy Cream

### Peanut Butter Cup Martini

Skrewball Peanut Butter Whiskey,  
Crème de Cacao Liqueur,  
Godiva White Chocolate Liqueur,  
Cream, Peanut Butter,  
Reese's Shavings, Chocolate

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## BEER SELECTION

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### Domestic

5.50

Athletic Brewing Company (N.A.) • Bud Light  
Coors Light • Funky Buddha Vigin' Groovable Lager

### Import

6.50

Amstel Light • Corona • Corona Light • Guinness • Heineken • Heineken Light • Stella

### ORC "The Point" IPA

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## CHAMPAGNE & SPARKLING

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		Glass	Bottle
029	Valdo, Prosecco, Italy, 187 ml		12
904	Moët & Chandon Imperial Brut, Champagne, France, 187 ml		30
023	Nicolas Feuillatte Rosé, Champagne, France, 187 ml		32
058	Piper-Sonoma, Brut Rosé, Sonoma, California		48
014	Moët & Chandon Imperial Brut, Champagne, France		105
025	Veuve Clicquot "Yellow Label", Champagne, France		120
012	Dom Pérignon, Champagne, France		475

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## CHARDONNAY

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145	Ocean Reef "Private Reserve", California	5	26
114	Francis Coppola "Diamond Collection", California	10	35
095	Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California	13	48
069	Domaine Talmard Mâcon-Chardonnay, Mâconnais, France	17	51
159	Joseph Drouhin, Chablis, France		60
088	Frank Family, Carneros, California	20	60
160	J. Moreau & Fils, Chablis, France	25	75
125	Flowers, Sonoma Coast, California		76
092	Rombauer, Carneros, California	25	89
171	Domaine De Montille, Le Clos Du Château, Burgundy, France		99
144	Calera "Mount Harlan", Mount Harlan, California		105
071	Paul Hobbs, Russian River Valley, California		115
072	Far Niente, Napa Valley, California		125
080	Albert Bichot, "Les Vaucopins", Premier Cru, Chablis, France	45	135
140	La Sirena, Calistoga, California		160
084	Paul Hobbs, "Menini Estate", Russian River Valley, California		175
175	Joseph Drouhin, Puligny-Montrachet, France		205
157	Albert Bichot, "Les Blanchots", Grand Cru, Chablis, France		275

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## SAUVIGNON BLANC & OTHER INTERESTING WHITES

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231	Vicolo, Pinot Grigio, Delle Venezie, Italy	5	26
261	Rodney Strong, "Charlotte's Home", Sauvignon Blanc, Sonoma County, California	5	26
258	San Simeon, Sauvignon Blanc, Paso Robles, California	10	35
270	Momo, Sauvignon Blanc, Marlborough, New Zealand	13	48
325	Albariño, Marqués De Cáceres "Duesa Nai", Rías Baixas, Spain	15	48
237	Santa Margherita, Pinot Grigio, Alto Adige, Italy	15	51
 267	Sauvignon Blanc, Rombauer, Napa Valley, California	20	60
182	Domaine Cherrier, Sancerre, France	21	63
309	Ayler Kupp "Kabinett", Riesling, Saar, Germany	23	69
259	Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	23	69
265	Cakebread, Sauvignon Blanc, Napa Valley, California	25	75
262	Sinegal "Estate", Sauvignon Blanc, Sonoma/Napa, California	25	75

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## ROSÉ

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		Glass	Bottle
732	Moulin De Gassac "Guilhem", Languedoc, France	6	26
735	Chateau D'esclans Whispering Angel, Provence, France	13	48

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## PINOT NOIR

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669	Oyster Bay, Marlborough, New Zealand	5	26
699	Highlands Forty One, Monterey, California	10	35
659	King Estate "Inscription", Willamette Valley, Oregon	13	40
661	J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
405	Albert Bichot "Passetougrain", Burgundy, France	22	66
687	Lange "Ocean Reef Selection", Willamette Valley, Oregon	25	75
709	Paul Hobbs "Crossbarn", Sonoma Coast, California		78
642	Patz & Hall, Sonoma Coast, California		80
646	Belle Glos "Las Alturas", Santa Lucia Highlands, California	22	85
654	Domaine Faiveley Mercurey "Vieilles Vignes", Burgundy France	32	96
662	Goldeneye, Anderson Valley, California	35	105
702	Paul Hobbs, Russian River Valley, California		126
407	Albert Bichot "Clos de L' Hermitage", Beaune, France		130
636	Kosta Browne, Santa Rita Hills, California		240
1213	Williams Selyem "Westside Road", Russian River Valley, California		273

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## CABERNET SAUVIGNON

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461	Ocean Reef "Private Reserve", California	5	26
443	Quest "By Austin Hope", Paso Robles, California	10	35
441	Hess "Maverick Ranches", Paso Robles, California	15	48
503	Foley Johnson, Rutherford, California		75
440	Daou Reserve, Paso Robles, California	25	75
451	Far Niente "Post & Beam", Napa Valley, California	30	90
447	Duckhorn, Napa Valley, California		120
458	Jordan, Alexander Valley, California		135
445	Caymus, Napa Valley, California		192
495	Joseph Phelps, Napa Valley, California		225

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## OTHER INTERESTING REDS

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577	Ocean Reef "Private Reserve", Red Blend, California	5	26
766	Malbec, Bramare, Mendoza, Argentina	20	60
 467	Red Blend, Beringer "Q", Napa Valley, California	25	75
956	Orin Swift "8 Years In The Desert", Zinfandel Blend, California		82
412	Faustino "Gran Reserva", Tempranillo, Rioja, Spain	28	86
625	Lion Tamer, Red Blend, Napa Valley, California	30	90
567	Duckhorn, Merlot, Napa Valley, California	33	99

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## COGNAC

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Courvoisier V.S.	20	Hennessy V.S.O.P.	42
Courvoisier V.S.O.P.	25	Hennessy X.O.	111
Courvoisier Napoleon	35	Martell X.O.	110
Courvoisier X.O.	63	Remy Martin X.O.	100

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## TEQUILA

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Aldez Reposado	23	El Tesoro ORC Private Selection	45
Aldez Añejo	25	Komos Reposado Rosa	41
Casa Dragones Blanco	30	Komos Añejo Cristalino	44
Casa Dragones Joven	100	Maestro Dobel Cristalino	35
Cincoro Blanco	30	Patron Reposado ORC Private Selection	25
Cincoro Reposado	45	Patron Añejo ORC Private Selection	25
Cincoro Añejo	52	Patron Grand Platinum	70
Clase Azul Plata	45	Patron El Cielo Silver	45
Clase Azul Reposado	50	Patron El Alto Reposado	55
Don Julio 1942	40		

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## IRISH WHISKEY

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Jameson 18 Year 80°	60	Red Breast 21 Year 92°	113
Proper No. Twelve 80°	15	Yellow Spot 12 Year 92°	25
Red Breast 15 Year 92°	45		

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## SINGLE MALT SCOTCH

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### HIGHLANDS

Dalmore 18 Year 80°	75
Dalmore 25 Year 84°	165
Dalmore Cigar Malt Reserve 88°	70
Dalmore King Alexander Reserve 80°	115
Dalmore Port Wood Reserve 80°	35
GlenDronach 12 Year 86°	20
Glenglassaugh 12 Year 90°	20
Glenmorangie 10 Year 86°	25
Glenmorangie 12 Year, Quinta Ruban 92°	27
Oban 14 Year 86°	35

### LOWLANDS

Auchentoshan Three Wood 86°	30
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### ISLAY

Bowmore 12 Year 80°	25
Lagavulin 16 Year 86°	40
Laphroaig 10 Year 86°	27
Laphroaig 25 Year 102.4°	200

### SPEYSIDE

Balvenie 12 Year 86°	30
Balvenie 14 Year 86°	40
Benriach 12 Year 92°	20
Cragganmore 12 Year 80°	20
Glenfiddich 12 Year 80°	20
Glenfiddich 15 Year 80°	30
Glenlivet 12 Year 80°	20
Glenlivet Nadurra 16 Year 86°	35
Glenlivet 21 Year 86°	115
Macallan 12 Year 86°	25
Macallan 18 Year 86°	135
Macallan 25 Year 86°	450
Macallan Rare 86°	87

### JAPAN

Hibiki Harmony 86°	35
Hakushu 12 Year 86°	47
Hibiki 21 Year 86°	115
Yamazaki 12 Year 86°	48
Yamazaki 18 Year 86°	160

## AMERICAN WHISKEY

Bourbon whiskey is a type of American whiskey, a barrel-aged distilled spirit made primarily from corn. The use of the term "bourbon" for the whiskey has been traced to the 1820's and the term began to be used consistently in Kentucky in the 1870's. It is strongly associated with the American South and with Kentucky in particular. To be legally sold as a bourbon, the whiskey mash bill requires a minimum of 51% corn, with the remainder being rye, wheat, malted barley, singly or in any combination. The history of bourbon goes back prior to prohibition, however it is a spirit that will forever age and grow over time. Bourbon's general flavor profile can be characterized as having big vanilla, oak, and caramel notes. It is perfect to enjoy straight up or on the rocks.

Here at Ocean Reef Club, we take our bourbon seriously as you can see by our offerings and the numerous "barrel selections" done by our own Food & Beverage team. Please ask your server or bartender what special Ocean Reef Club bourbons we have at this time and sit back, relax, sip and enjoy.

Angel's Envy ORC Private Selection 110°	30	Knob Creek 10 Year ORC Private Selection 120°	15
Angel's Envy Bourbon 86°	20	Knob Creek 9 Year 100°	15
Angel's Envy Cask Strength 124.6°	65	Knob Creek 15 Year 100°	15
Angel's Envy Rye 100°	38	Knob Creek Rye ORC Private Selection 115°	15
Baker's 7 Year 107°	20	Maker's Mark ORC Private Selection 110°	15
Basil Hayden's 80°	15	Michter's US 1 Unblended 83.4°	15
Basil Hayden's Dark Rye 80°	15	Michter's US 1 Small Batch 91.4°	20
Basil Hayden's 10 Year Rye 80°	20	Michter's Single Barrel 10 Year 94.4°	55
Bomberger's Declaration 108°	45	Michter's Straight Rye 10 Year 92.8°	55
Blanton's Single Barrel 93°	25	Old Forester ORC Private Selection 100°	15
Booker's 127.9°	40	Old Forester 1870 90°	17
Little Book 128.2°	40	Old Forester 1897 100°	20
Buffalo Trace 90°	12	Old Forester 1910 93°	20
Bulleit 10 Year 91.2°	20	Old Forester 1920 115°	25
Bulleit Rye 90°	15	Old Forester Statesman 95°	20
Eagle Rare 10 Year 90°	12	Orphan Barrel Rhetoric 23 Year 90.4°	55
EH Taylor Small Batch 100°	18	Pinhook ORC Private Selection 7 Year 113.1°	30
Elijah Craig - Barrel Proof 127°	25	George T. Stagg 138.1°	40
Elijah Craig ORC Private Selection 100°	30	Russell's Reserve 10 Year 90°	15
Elijah Craig Toasted Barrel 94°	20	Russell's Reserve Single Barrel 110°	25
Elijah Craig 18 Year 90°	60	Sazerac Rye 90°	15
Elmer T Lee Single Barrel 90°	16	Shenks Homestead 91.2°	40
Four Roses Small Batch 90°	15	Stagg Barrel Proof 134.4°	25
Four Roses Single Barrel 100°	20	Whistle Pig 10 Year Rye 100°	40
Garrison Brothers Balmorhea 115°	72	Whistle Pig 12 Year Rye 86°	50
Garrison Brothers Cowboy 133.9°	72	Whistle Pig 15 Year Rye 92°	75
Garrison Brothers Single Barrel 94°	31	Whistle Pig "The Boss Hog" Rye 135.6°	175
Garrison Brothers Small Batch 94°	23	Woodford Reserve ORC Private Selection 90.4°	15
Henry McKenna 10 Year 100°	15	Woodford Reserve Double Oak 90.4°	30
Heaven Hill 7 Year 100°	20	Woodford Reserve Master's Collection 90.4°	55
Horse Soldier 87°	15	Woodford Reserve Rye 90.4°	15
Jack Daniel's ORC Single Barrel - Barrel Proof 134.3°	25		

<b>EDAMAME</b> (GF) (VG) steamed, Maldon sea salt	9
<b>OCEAN ROOM CASHEW CAESAR</b> (GF) (VG) hearts of romaine, hemp seed, lemon-cashew dressing, crispy chickpeas	13
<b>SUMMER SALAD</b> (GF) heirloom tomatoes, barley, basil, lemon vinaigrette, artisan lettuce	14
<b>ARTISANAL CHEESE BOARD</b> rotating premium cheese, apricot chutney, bread crisp	30
<b>CALIFORNIA ROLL</b> (GF) Alaskan snow crab mix, avocado, cucumber	15
<b>SPICY TUNA ROLL*</b> (GF) chopped yellowfin tuna tossed in chili garlic, sriracha aioli	14
<b>MELANIE ROLL*</b> tempura shrimp, spicy tuna, avocado, sweet soy, spicy aioli, tempura flakes	28
<b>PORK POTSTICKERS</b> cabbage, ginger, truffle ponzu	13
<b>MARGHERITA PIZZA</b> crushed tomato, burrata cheese, torn basil	14
<b>BOOM BOOM CHICKEN</b> crispy fritters, mild chili aioli, eel sauce	17
<b>GENERAL TSO'S CHICKEN</b> crispy chicken, jasmine rice, sweet & spicy glaze, scallion	17
<b>ORANGE CHICKEN</b> zesty orange glaze, wok fried peppers & onions, cashews, jasmine rice	17
<b>KOBE SLIDERS*</b> potato bun, caramelized onion, shoestring fries	18
<b>MONGOLIAN BEEF &amp; BROCCOLI</b> marinated beef, broccoli, garlic, jasmine rice, sesame	26

(GF) = Gluten Free (VG) = Vegan

*\*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*