

dōma

aperitives \$ 12

taormina

prosecco + grapefruit + cranberry + star anise

caracas-bogota

prosecco + lychee + aperol + rose water

contemporary cocktails \$ 13

wynwood tracks

tito's vodka, st. germain, ginger liqueur, raspberry, passion fruit

southernmost

wild turkey bourbon, vanilla, amaretto disaronno, lemon juice

the alchemist

beefeater gin, peach, white vermouth, basil, lemon juice, egg white, bitters

miami's sunset

olmeca altos blanco tequila, gracias a dios mezcal, mango,
orange marmelade, lime juice, angostura

three-o-five

bacardi rum, campari, pineapple, agave syrup, lime juice, black pepper

dōma

classic cocktails \$ 13

spritz

aperol, prosecco, club soda

cosmopolitan

belvedere vodka, cointreau, cranberry juice, lime juice

moscow mule

tito's vodka, ginger beer, lime juice

negroni

tanqueray gin, antica carpano, campari

margarita

don julio blanco, triple sec, lime juice, agave syrup

mango caipirinha

leblon cachaça, mango, lime, sugar

passion fruit pisco sour

pisco caravedo, lemon juice, passionfruit, egg white, bitters

old fashioned

maker's mark, cane sugar, angostura

manhattan

bulleit rye, antica carpano, angostura

wine by the glass

prosecco - Conte Loredan Gasparini, Veneto, Asolo docg, NV \$ 11

champagne brut - Lallier 'Grande Réserve', NV \$ 19

sauvignon blanc - Ronco Blanchis, Friuli, 2018 \$ 12

fiano d'avellino - Fonzone, Campania, 2017 \$ 15

chardonnay - Elena Walch, Alto Adige, 2018 \$ 13

pecorino - Marramiero, Abruzzo, 2017 \$ 12

sangiovese rosé - Castello Romitorio, Tuscany, 2017 \$ 12.50

pinot nero - Kettmeir, Alto Adige, 2017 \$ 14

montepulciano d'abruzzo - Collefrisio 'Vignaquadra', Abruzzo, 2013 \$ 13

amarone della valpolicella - Corte Figaretto 'Maso Maroni', Veneto, '15 \$ 20

super tuscan - Tenuta Argentiera 'Poggio ai Ginepri', Tuscany, 2017 \$ 14