

dōma

contemporary cocktails \$ 13

wynwood tracks \$13

vodka + mango + passion fruit + st germain + canton + lime

the alchemist \$13

beefeater gin + rosemary + grapefruit + italian lemon

donald duck \$13

tequila tromba + grapefruit + agave + mexican lime

three-o-five \$14

havana club rum + ginger + aperol + italian lemon

copperhead \$13

old forester bourbon + averna + cynar + peychaud's bitter

caracas-bogota \$13

prosecco + hibiscus + coconut water + roses

miami essence \$14

vodka + pear + cassis + italian lemon

our gin & tonic \$ 15

lime, lemon, cucumber, rosemary,
mint, juniper, pink peppercorn

dōma

classic cocktails \$ 13

aperol spritz

aperol, prosecco docg, club soda

negroni

tanqueray gin, contratto red vermouht, campari

el diablo

tequila tromba, cointreau, cranberry juice, lime juice

moscow mule

tito's vodka, ginger beer, lime juice

margarita

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

mango caipirinha

leblon cachaça, mango, lime, sugar

passion fruit pisco sour

pisco singani63, lemon juice, passionfruit, egg white, bitters

jungle bird

havana club rum, campari, orgeat, pineapple juice, lemon

expresso martini

havana club rum, espresso, frangelico

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 – Rocca del Principe, Campania, 2017 \$ 15

chardonnay – Falesco 'Tellus', Umbria, 2017 \$ 13

pecorino - Marramiero, Abruzzo, 2018 \$ 12

cinsault/grenache rosé – Château Les Crostes, Provence, 2017 \$ 12.50

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

montepulciano d'abruzzo – De Luca 'DiRè', Abruzzo, 2015 \$ 13

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

super tuscan - Tenuta Argentiera 'Poggio ai Ginepri', Tuscany, 2017 \$ 15