



Le Sirenuse

Champagne Bar

Beverage Philosophy

It is our pleasure to welcome you to the Champagne Bar; the historic location of The Surf Club's iconic home marked by legends and laughter since 1930. In this very room, some of the 20th century's most talked-about parties were held including black-tie boxing nights and lavish themed galas; a time when nothing slowed the pursuit of merriment.

Today, the Champagne Bar shares the timeless values of two iconic institutions, The Surf Club and Le Sirenuse Hotel from Italy's Amalfi Coast. Our beverage program aims to follow the same path of this exceptional origin. We believe that Champagne and cocktails are meant to bring people together, just as this location has done for more than 80 years.

Refined and simple are the main characteristics of our menu, and authentic flavors are non-negotiable. We freshly squeeze our juices and create syrups, bitters and tinctures by hand. Our Classic Cocktails are masterful expressions of traditions while our House Cocktails offer imaginative creations that are continuously evolving. You will also find an extensive collection of vintage labels and rare producers to explore.

In the spirit of our glittering past, the Champagne Bar celebrates imagination and possibilities. We hope your time with us will be one of extraordinary experiences and memories.

Salute,

The Champagne Bar Team

100 Years ago at Cassoni Cafe, in Florence, Italy, Count Negroni asked his trusted bartender, Fosco Scarselli, to stiffen his Americano by replacing the soda with gin. Thus the Negroni was born. In honor of the anniversary of its creation, we at Le Sirenuse have developed a special menu to mark the occasion and celebrate this great cocktail. Salute!

Campari Shakerato

A classic Shaken Campari with a twist.

Campari | Orange Sherbet

Le Sirenuse Negroni & Tonic

Our Signature Negroni Blend with Tonic Water.

Sirenuse Negroni Blend | Tonic Water

Camillo's Daiquiri

A mix of a classic Daiquiri and Negroni cocktail combined together.

Banks 5 Rum | Campari |
Sweet Vermouth | Lime Sherbet

Boulevardier Sbagliato

The classic Boulevardier Cocktail, just made wrong "sbagliato".

Woodford Reserve | Campari |
Sweet Vermouth | Honey | Champagne



Champagne and Sparkling Wine by the Glass

Champagne

Roederer Brut Premier

Champagne NV, Reims \$30

Ruinart Brut Blanc de Blancs

Champagne NV, Reims \$45

Louis Roederer 'Cristal' 2009

Reims \$90

Moët & Chandon 'Dom Pérignon'

Brut Champagne 2006, Épernay \$85

Rosé Champagne

LeNoble 'Terroirs' Brut Rosé

Champagne NV, Chouilly \$35

Prosecco

Foss Marai- Prosecco DOCG

Extra Dry, Veneto \$15

Franciacorta

Ca' del Bosco 'Cuvée Prestige' Brut

Franciacorta DOCG, Lombardy \$27

White Wine by the Glass

Terredora 'Loggia Della Serra' Greco Di Tufo
DOCG 2017, Campania \$16

Terre Stregate "Svelato" Falanghina Del Sanio
DOC 2016, Campania \$16

Surrau 'Sciala' Vermentino di Gallura
Superiore DOCG 2017, Sardinia \$17

Villa Sparina Gavi di Gavi
DOCG 2017, Piedmont \$16

Vietti Roero Arneis
DOC 2017, Piedmont \$16

Kellerei Andrian Pinot Grigio
DOC 2017, Alto Adige \$15

Kellerei Kurtatsch 'Sauvignon Blanc'
DOC 2016, Alto Adige \$17

Trifethen Chardonnay
Napa Valley 2017, California \$17

Domaine Serge Laporte
Sancerre 2017, Loire Valley \$25

Couly - Dutheil 'Les Chanteaux'
Chinon 2017, Loire Valley \$22

Rose

Château De Minuty 'M de Minuty'
Côtes de Provence 2017, France \$15

Domaine Ott 'Château De Selle'
Côtes de Provence 2017, France \$25

Château D' Escalans 'Whispering Angel'
Côtes de Provence 2017, France \$16

Red Wine by the Glass

Silvia Imperato 'Core Di Montevertrano'

Campania IGT 2015, Campania \$18

Speri Valpolicella Classico Ripasso

DOC 2015, Veneto \$16

Castello Di Bossi 'Berardo' Chianti Classico

DOCG 2013, Tuscany \$18

Castiglion Del Bosco Brunello di Montalcino

DOCG 2013, Tuscany \$25

Podere Sapaio 'Volpolo'

Bolgheri DOC 2016, Tuscany \$21

Giacomo Grimaldi Barolo

DOCG 2013, Piedmont \$25

EnRoute Pinot Noir Russian

River Valley 2016, California \$25

Iconoclast Cabernet Sauvignon

Napa Valley 2016, California \$23

Beer \$9

Floridian Hefeweizen

Oakland Park, Florida

Jai Alai IPA

Tampa, Florida

Peroni Lager

Rome, Italy

Stella Artois Pilsner

Leuven, Belgium

Corona Light

Mexico

Vodka

- Beluga Noble \$16
- Belvedere \$16
- Chopin \$16
- Ketel One \$16
- Tito's \$16
- Grey Goose \$17
- Absolut Elyx \$17
- Stolichnaya Elit \$22
- Beluga "Gold Line" \$50

Flavored

- Ketel One Citroen \$16
- Ketel One Oranje \$16

Gin

- Beefeater \$16
- The Botanist \$17
- Hayman's Old Tom \$16
- Plymouth \$16
- Junipero \$16
- Tanqueray \$16
- Sipsmith VJOP \$21
- Sipsmith Sloe \$18
- Bombay Sapphire \$17
- Hendricks \$17
- Nikka Gin \$17
- Tanqueray Ten \$19
- Nolet Silver \$19
- No. 3 \$20

Additional fees may apply to mixers and aditives.

Tequila

Blanco | Silver | Plata

Altos \$16

Don Julio \$17

Patrón \$17

Casa Dragones Joven \$85

Reposado

Casamigos \$17

Herradura \$18

Don Julio \$20

Patrón Roca \$24

Añejo

Altos \$18

Don Julio 70th Anniversary \$20

Siete Leguas \$21

Extra Añejo

Casa Noble Single Barrel \$35

Don Julio 1942 \$45

Avion 44 \$52

Jose Cuervo Reserva De La Familia \$77

Gran Patrón Burdeos \$150



Additional fees may apply to mixers and additives.

Mezcal

Del Maguey Chichicapa	\$23
Del Maguey San Luis	\$26
Del Maguey Tobala	\$44
Del Maguey Iberico	\$70
Del Maguey Wild Jabali	\$39

Rum

Cane

Yaguara Cachaça	\$16
Rhum Barbancourt 15yr	\$17
Ron Zacapa Centenario 23yr	\$18
Rhum Vieux Neisson	\$25
Ron Zacapa XO	\$33

Molasses

Appleton State Reserve	\$16
Bacardi Superior	\$16
Banks Rum	\$16
Captain Morgan Spiced	\$16
Myers Original Dark	\$16
Diplomatico Reserva Exclusiva	\$26
Appleton State 21yr	\$35
Mount Gay 1703 Old Cask Selection	\$35
Navazos Palazzi 15yr Cask Strength	\$44
Samaroli Caribbean	\$71

Additional fees may apply to mixers and additives.

Whiskey

Bourbon

- Bulleit \$16
- Knob Creek \$17
- Jim Beam White Label \$16
- Willett Pot Still 94 Proof \$16
- Basil Hayden's \$16
- Angel's Envy \$17
- Maker's Mark \$17
- Michter's US1 \$16
- Redemption 9yr \$16
- Knob Creek Single Barrel \$19
- Woodford Reserve Double Oaked \$20
- Blanton's \$21
- Eagle Rare 10yr \$21
- Booker's \$22
- Reservoir \$34
- Michter's 10yr Single Barrel \$42

Rye

- Sazerac \$16
- Jim Beam Prohibition 90 Proof \$16
- Rittenhouse 100 Proof \$16
- Bulleit \$17
- Michter's Rye \$20
- Angel's Envy \$30
- Whistle Pig 10yr \$33
- Whistle Pig 12yr "Old World Cask Finish" \$45

World Whiskey

Jack Daniel's \$16
Crown Royal \$16
Seagram's 7 \$16
Jameson Black Barrel \$17
Crown Royal Reserve \$21

Japanese

Nikka Coffey Grain \$25
Hibiki Harmony \$28
Nikka Coffey Malt \$27
Nikka Yochi \$35
Yamazaki 12yr \$90
Yamazaki 18yr \$130
Fukano \$35

Taiwanese

Kavalan "Concert Master" \$38

Single Malt Scotch

Speyside

Glenfiddich 12yr \$16
Balvenie 14yr Caribbean Cask \$32
The Glenlivet 15yr \$32
The Glenlivet 18yr \$45
The Glenlivet 21yr \$110
The Glenlivet 25yr \$170

Additional fees may apply to mixers and aditives.

Highlands

Highland Park 15yr	\$30
Talisker 10yr	\$25
Springbank 15yr Single Cask	\$70
The Macallan 12yr	\$23
The Macallan 15yr Fine Oak	\$42
The Macallan 18yr	\$78
Oban 14yr	\$30
Glenmorangie Nectar d'Or	\$34
Glenmorangie 18yr Extremely Rare	\$54
Glenmorangie Signet	\$80

Islay

Laphroaig Quarter Cask	\$20
Caol Ila 12yr	\$22
Ardbeg 10yr	\$28
Lagavulin 16yr	\$34
Bruichladdich Octomore	\$65
Bruichladdich "The Black Art"	\$130

Lowland

Glenkinchie 12yr	\$23
Auchentoshan 18yr	\$45

Blended Scotch

Dewar's White Label	\$16
Compax Box Asyla	\$16
Johnnie Walker Black Label	\$18
Chivas Regal 12yr	\$20
Johnnie Walker Platinum	\$40

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Additional fees may apply to mixers and additives.

Brandies

Apple

- Laird's 7½ yr \$16
"La Noble-Damme" VSOP \$18
Laird's 12yr \$20

Armagnac

- Domaine D'Esperance 1995 \$40

Cognac

- Hennessy VS \$16
Rémy Martin 1738 \$18
Courvoisier VSOP \$18
Hardy XO \$52
Rémy Martin XO \$80
Hennessy XO \$99
Hennessy Paradis \$250
Rémy Martin Louis XIII
½oz. \$80 | 1oz. \$160 | 2oz. \$320
Hennessy Paradis Imperial
½oz. \$80 | 1oz. \$160 | 2oz. \$320

Absinthe & Variants \$15

- Le Muse Verte Absinthe
Pernod
Romana Sambuca

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Additional fees may apply to mixers and aditives.

Dessert Wines

Saracco Moscato d'Asti
DOCG 2016, Piedmont \$10

Bera 'Bracchetto' Piemonte
DOCG 2015, Piedmont \$10

Livio Felluga Picolit
DOCG 2009, Friuli \$45

Castello Della Sala 'Muffato Della Sala'
2008, Umbria \$25

Castello Di Ama Vin Santo
2012, Tuscany \$40

Donnafugata 'Ben Rye' Passito di Palaneria
2015, Sicily \$20

Damilano Barolo Chinato
NV, Piedmont \$25

Château d'Yquem
2007, Sauternes, France \$150

Chateau Guiraud
2001, Sauternes, France \$43

Disznókő Tokaji Aszú 6 Puttonyos
Hungary \$43

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Port

Ramos Pinto 10 Years Tawny Port

Portugal \$15

Ramos Pinto 20 Years Tawny Port

Portugal \$20

Ramos Pinto 30 Years Tawny Port

Portugal \$25

Madeira

Blandy's Madeira Bual 10 Years Old

Portugal \$15

Sherry

Emilio Lustau Jerez-Xérès Very Rare Oloroso

Emperatriz Eugenia, Spain \$12

Emilio Lustau Jerez-Xérès Oloroso Pata del

Gallina 1/38 Jarana, Spain \$15

Gonzalez Byass Tio Pepe, Palomino Fino

Fino Muy Seco Andalucia, Spain \$15

Gonzalez Byass Nectar Pedro Ximenez Dulce

Andalucia, Spain \$15

Emilio Lustau Jerez-Xérès Palo Cortado

Almacenista Vides 1/50, Spain \$20

Grappa

- Bonollo Grappa Gra'it \$16
Nonino Merlot \$25
Marolo Brunello \$25
Po Di Poli Morbida \$25
Poli Museo Miele \$25
Antinori Tignanello \$30
Jacopo Poli Chiara Di Moscato \$50

Aged

- Marolo Distillato Camomilla \$19
Nonino Chardonnay \$25
Marolo Barolo 12yr \$32
Bonollo Amarone 'Barrique' \$28
Paolo Berta Nebbiolo "TreSoliTre" \$65
Paolo Berta Barbera "Roccanivo" \$65
Paolo Berta Moscato "Bric Del Gaian" \$65

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Aperitif & Digestif \$15

Ancho Reyes
Amaretto
Aperol
Bailey's Irish Cream
Bénédictine D.O.M
Bitter Martini
Bonal Gentiane Quina
Carpano Antica Formula
Cardamaro
Chambord
Cocchi Americano
Cocchi Di Torino
Creme De Mure
Drambuie
Fernet Branca
Frangelico
Fratelli Averna Amaro
Galliano l'Autentico
Galliano Ristretto
Grand Marnier
Italicus
Licor 43
Lillet Blanc
Lillet Rosé
Luxardo Amaro Abano
Marcati Limoncello
Martini Rubino Riserva Speciale
Maurin Quina
Pimm's No 1
Patron X.O Café
Punt E Mes
St. Elizabeth's Allspice Dram
St. Germain Elderflower

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Cigars

Davidoff Mini Cigarillos \$30

Mild | 20 Creamy Cigarillos

Camacho Connecticut Robusto Tubo \$18

*Mild to Medium | Creamy, Smooth,
Moderate Spice, Mellow Finish*

Romeo y Julieta Gran Toro Tubo \$18

*Mild to Medium | Silky Smooth,
Creamy, Nutty, Toasty Finish*

Davidoff Special R \$38

*Medium | Rich Flavor, Smooth Taste
Dense and Rich Smoke, Clean Finish*

Davidoff Limited Art Edition \$60

*Medium | Meticulous Craftsmanship, Dense
Complex Flavor, Dark Chocolate, Long Finish*

La Gloria Cubana 12 Years \$48

*Medium to Full | Rich and Deep
Flavor, Smooth Taste
Leather and Spice, Clean Finish*

Savage Corona Extra \$24

*Medium | Medium Intensity, Sweet Aroma
Textured Spice, Harmonious Finish*

Davidoff Nicaragua Robusto Tubo \$36

*Medium to Full | Meticulous Craftsmanship,
Complex Flavor, Nuanced Aroma, Long Finish*

Available from 3pm - 11pm

** Ostriche*

Oysters

\$28 per 6pcs

** Accompanied by Citronelle Emulsion, Cocktail Sauce
Red Wine Mignonette and Local Lemon*

East

Island Creek, Massachusetts

West

Kumamotos, Washington State

** Caviare*

*Housemade Blinis, Herbed Creme Fraiche
Egg, Chives*

“Classic Osetra” Caviar 1oz \$360

“Golden Osetra” Caviar 1oz \$480

“Almas Osetra” Caviar 1oz \$510

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a chronic illness of the stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. Consult a physician if unsure.*

Antipasti

* Canapé di Tonno \$15

**Tuna Tataki, Toasted Brioche
Stracciatella (5pcs)*

*Tartare di Tonno \$28

**Tuna, Marinated Onion, Grape, Chives, Squid Ink
Breadcrumbs-*

*Carpaccio di Ricciola \$28

**Local Amberjack Carpaccio, Field Greens
Orange, Aromatic Herbs*

*Alici di Pantelleria Marinate \$19

*Sicilian Anchovies, Extra Virgin Olive Oil
Amalfi Lemon*

Parmigiana di Melanzane \$24

Eggplant, Tomatoes, Stracciatella

*Insalata di Ippoglosso \$28

**Halibut, Olives, Capers, Tomatoes
Extra Virging Olive Oil*

Insalata Caprese \$25

*Buffalo Mozzarella, Heirloom Tomatoes
Fresh Basil*

Piatto di Formaggi \$29

*Pecorino Romano, Robiola due Latti
Toma, Gorgonzola*

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Prices do not include any applicable tax or gratuity.

Piatti Principali

Fusilli Sorrentina \$27

*Oven Baked Gragnano Gentile Pennone Fusilli
Pomodoro, Mozzarella, Bread Crumbs*

Pescato del Giorno con Verdure Grigliate \$30

Fish of the Day, Grilled Seasonal Vegetables

L' Hamburger \$32

*Australian Wagyu, Tomato, Lettuce, Mozzarella
Housemade Brioche Bun, Italian Fries*

Bistecca di Manzo con Grana e Rucola \$65

*Creekstone Farms Wagyu New York Strip,
Arugula, Grana Padano Cheese*

Dolci

Tiramisù \$16

Espresso, Marscapone, Chocolate Chunks

Delizia al Limone \$16

Pan di Spagna, Amalfi Lemon Cream, Limoncello

Gelati e Sorbetti Italiani \$16

*Pistachio | Hazelnut | Chocolate | Vanilla | Coffee |
Dairy Free - Lemon | Strawberry*

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Coffee & Tea

Illy Coffee

Espresso | Macchiato \$7

Latté | Cappuccino \$8

Rishi Tea \$6

English Breakfast

Earl Grey

Jade Cloud

Chamomile Medley

Turmeric Ginger

Fresh Mint

Iced Tea

Acqua Minerale

Panna

Large \$9

San Pellegrino

Large \$9

Sodas \$6

Juices \$12