



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 resort 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.

Cheers,

*The Champagne Bar Team*

# *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 2004, Épernay \$85

## *Rosé Champagne*

LeNoble 'Terroirs' Brut Rosé  
Champagne NV, Chouilly \$35

## *Prosecco*

Foss Marai- Prosecco DOCG  
Extra Dry, Veneto \$14

## *Franciacorta*

Ca' del Bosco 'Cuvée Prestige' Brut  
Franciacorta DOCG, Lombardy \$27

## *White Wine by the Glass*

Terredora 'Loggia Della Serra' Greco Di Tufo  
DOCG 2014, Campania \$16

Terre Stregate "Svelato" Falanghina Del Sanio  
Campania DOC 2014 \$16

Surrau 'Sciala' Vermentino di Gallura  
Superiore DOCG 2015, Sardinia \$17

Villa Sparina Gavi di Gavi  
DOCG 2016, Piedmont \$16

Vietti Roero Arneis  
DOC 2016, Piedmont \$16

Kellerei Andrian Pinot Grigio  
DOC 2016, Alto Adige \$15

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

Trifethen Chardonnay  
Napa Valley 2016, California \$17

Pascal Jolivet "Sauvignon Blanc"  
Sancerre 2016, Loire Valley \$25

## *Rose*

Château De Minuty 'M de Minuty'  
Côtes-de-Provence 2015, France \$15

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

## *Red Wine by the Glass*

Silvia Imperato 'Core Di Monteverrano'  
Campania IGT 2013, Campania \$18

Speri Valpolicella Classico Ripasso  
DOC 2014, Veneto \$16

Castello Di Bossi 'Berardo' Chianti Classico  
DOCG 2012, Tuscany \$18

Castiglione Del Bosco Brunello di Montalcino  
DOCG 2012, Tuscany \$25

Podere Sapaio 'Volpolo'  
Bolgheri DOC 2016, Tuscany \$17

Giacomo Grimaldi Barolo  
DOCG 2013, Piedmont \$25

EnRoute Pinot Noir Russian  
River Valley 2015, California \$25

Iconoclast Cabernet Sauvignon  
Napa Valley 2015, California \$20

## *Beer \$9*

Floridian Hefeweizen  
*Oakland Park, Florida*

Gator Tail Ale  
*Homestead, Florida*

Jai Alai IPA  
*Tampa, Florida*

Peroni Lager  
*Rome, Italy*

La Rossa Moretti Double Bock  
*Udine, Italy*

Stella Artois Pilsner  
*Leuven, Belgium*

Corona Light  
*Mexico*

## *Vodka*

Beluga Noble	\$16
Belvedere	\$16
Chopin	\$16
Ciroc	\$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
- Herradura \$16
- DeLeón Platinum \$16
- Patrón \$17
- Casa Dragones Joven \$85

## *Reposado*

- Casamigos \$17
- Herradura \$18
- Don Julio \$20
- Chinaco \$23
- Patrón Roca \$24

## *Añejo*

- Altos \$18
- Don Julio 70th Anniversary \$20
- Siete Leguas \$21

## *Extra Añejo*

- Casa Noble Single Barrel \$35
- DeLeón Diamante \$45
- Don Julio 1942 \$45
- Avion 44 \$52
- Jose Cuervo Reserva De La Familia \$77
- Gran Patrón Burdeos \$150

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## *Mezcal*

Los Nahuales Joven	\$20
Del Maguey Chichicapa	\$23
Los Nahuales Reposado	\$25
Del Maguey San Luis	\$26
Los Nahuales Añejo	\$35
Del Maguey Tobala	\$44
Del Maguey Iberico	\$70
Del Maguey Wild Jabali	\$39

## *Rum*

### *Cane*

Yaguara Cachaça	\$16
Ron Abuelo 12yr	\$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
Diplomatico Mantuano	\$17
Banks Rum	\$16
Captain Morgan Spiced	\$16
Mount Gay Black Barrel	\$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

*Additional fees may apply to mixers and aditives.*

# *Whiskey*

## *Bourbon*

- Bulleit \$16
- Knob Creek \$17
- Jim Beam White Label \$16
- Buffalo Trace \$16
- Willett Pot Still 94 Proof \$16
- Basil Hayden's \$16
- Angel's Envy \$17
- Maker's Mark \$17
- Noah's Mill Small Batch 15yr \$17
- 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
- Redemption 9yr \$16
- Rittenhouse 100 Proof \$16
- Bulleit \$17
- Michter's Rye \$20
- Angel's Envy \$30
- Michter's Rye Barrel Strength \$30
- Whistle Pig 10yr \$33
- Whistle Pig 12yr "Old World Cask Finish" \$45

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## *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 \$25  
Nikka Coffey Malt \$27  
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 18yr \$45  
The Glenlivet 21yr \$110  
The Glenlivet 25yr \$170

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## *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
Johnnie Walker Blue Label	\$80

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## *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  
Rémy Martin Louis XIII  
½oz. \$80 | 1oz. \$160 | 2oz. \$320  
Hennessy Paradis \$250  
Hennessy Paradis Imperial  
½oz. \$80 | 1oz. \$160 | 2oz. \$320

## *Absinthe & Variants \$15*

- Le Muse Verte Absinthe  
Pernod  
Romana Sambuca

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## *Dessert Wines*

Saracco Moscato d'Asti  
DOCG 2015, Piedmont \$10

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

Livio Felluga Picolit  
DOCG 2009, Friuli \$45

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

Castello Di Ama Vin Santo  
2011, Tuscany \$40

Donnafugata 'Ben Rye' Passito di Palantheria  
2014, 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 \$25  
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

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*

*\$28 per 6pcs*

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

*East*

*Island Creek, Massachussetts*

*West*

*Kumamotos, Washington State*

*\* Caviale*

*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.*

*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*

**Tagliata di Manzo con Grana e Rucola \$65**

*Creekstone Farms 'Tagliata-style' Wagyu New York  
Strip Arugula, Grana Padano*

## *Pesce*

**\* Canapé di Tonno \$15**

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

**\* Insalata Mista di Pesce \$26**

*\*Mixed Greens, Carrots, Tomatoes, Goat Cheese  
Choice of: Tuna Tataki or Sicilian Shrimp*

**\* Tartare di Tonno \$28**

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

## *Verdure*

**Insalata Mista \$22**

*\*Mixed Greens, Carrots, Tomatoes, Goat Cheese*

**Insalata Caprese \$25**

*Buffalo Mozzarella, Heirloom Tomatoes  
Fresh Basil*

## *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*

**Piatto di Formaggi \$29**

*Cheese Selection*

## *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*