



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!

All Cocktails \$20

Negroni

A remarkable blend of three different Negroni all crafted with different Gins, Vermouths, Sherries and bitters. Each Negroni becomes a distinct and unique part of the cocktail, and like the best Cognacs or Whiskeys it is a blend that produces what we consider to be the perfect "Negroni".

Gin | Vermouth | Bitter | Sherry

Campari Shakerato

A classic Shaken Campari with a twist.

Campari | Orange Sherbet

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 \$50

Louis Roederer 'Cristal' 2008

Reims \$110

Moët & Chandon 'Dom Pérignon'

Brut Champagne 2006, Épernay \$95

Moët & Chandon 'Dom Pérignon P2'

Brut Champagne 2000, Épernay \$150

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

Terre Stregate “Svelato” Falanghina Del Sanio
DOC 2018, Campania \$17

Surrau ‘Branu’ Vermentino di Gallura
Superiore DOCG 2018, Sardinia \$17

Villa Sparina Gavi di Gavi
DOCG 2018, Piedmont \$17

Vietti Roero Arneis
DOC 2018, Piedmont \$16

Kellerei Andrian Pinot Grigio
DOC 2018, Alto Adige \$15

Kellerei Kurtatsch ‘Sauvignon Blanc’
DOC 2017, Alto Adige \$17

Trefethen Chardonnay
Napa Valley 2017, California \$17

Caruso & Minini Catarratto
DOC 2018, Sicilia \$18

Pietracupa Greco Di Tufo
DOCG 2016, Campania \$19

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

Domaine Serge Laporte
Sancerre 2018, Loire Valley \$25

Rose

Château De Minuty ‘M de Minuty’
Côtes de Provence 2018, France \$15

Domaine Ott ‘Château De Selle’
Côtes de Provence 2018, France \$25

Château D’ Escalans ‘Whispering Angel’
Côtes de Provence 2018, France \$16

Red Wine by the Glass

Castello Di Bossi 'Berardo' Chianti Classico
DOCG 2015, Tuscany \$20

Ca la Bionda "Castelvegri" Valpolicella Superiore
DOC 2015, Veneto \$17

Podere Sapaio 'Volpolo'
Bolgheri DOC 2016, Tuscany \$21

Iconoclast Cabernet Sauvignon
Napa Valley 2017, California \$23

Giacomo Grimaldi Barolo
DOCG 2014, Piedmont \$25

Patricia Green Cellars Pinot Noir
Willamette Valley 2018, Oregon \$25

Castiglion Del Bosco Brunello di Montalcino
DOCG 2014, Tuscany \$28

Beer \$9

Floridian Hefeweizen
Oakland Park, Florida

Jai Alai IPA
Tampa, Florida

Peroni Lager
Rome, Italy

Viola Lager
Marche, Italy

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
Monkey 47	\$28
Tanqueray	\$16
Sipsmith VJOP	\$21
Sipsmith Sloe	\$18
Bombay Sapphire	\$17
Hendricks	\$17
Nikka Gin	\$17
Tanqueray Ten	\$19
Nolet Silver	\$23
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 \$22

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

Jose Cuervo Reserva De La Familia \$77

Gran Patrón Burdeos \$150



Additional fees may apply to mixers and additives.

Mezeal

Bruxo No. 2 Pechuga	\$17
Del Maguey Chichicapa	\$23
Del Maguey San Luis	\$26
Del Maguey Tobala	\$44
Del Maguey Iberico	\$70
Del Maguey Wild Jabali	\$39

Rum

Cane & Molasses

Yaguara Cachaça	\$16
Rhum Barbancourt 15yr	\$17
Ron Zacapa Centenario 23yr	\$18
Rhum Vieux Neisson	\$25
Ron Zacapa XO	\$39
Appleton State Reserve	\$16
Bacardi Superior	\$16
Banks Rum 5	\$16
Banks Rum 7	\$17
Santa Teresa 1796	\$17
Captain Morgan Spiced	\$16
Myers Original Dark	\$16
Botran Reserva Blanco	\$16
Botran 18 years	\$18
Diplomatico Reserva Exclusiva	\$26
Appleton State 21yr	\$49
Mount Gay 1703 Old Cask Selection	\$35
Navazos Palazzi 15yr Cask Strength	\$44
Samaroli Caribbean	\$71

Additional fees may apply to mixers and aditives.

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
- Michter's 10yr Single Barrel \$42
- 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

Rye

- Sazerac \$16
- Jim Beam Prohibition 90 Proof \$16
- Rittenhouse 100 Proof \$16
- Bulleit \$17
- Michter's 10yr Single Barrel \$42
- 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
Glenfiddich 21yr \$68
The Glenlivet 21yr \$110
Glenfiddich "Grand Cru" 23yr \$120
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
- Nomad \$16
- Johnnie Walker Black Label \$18
- Chivas Regal 12yr \$20
- Johnnie Walker Platinum \$40
- Johnnie Walker Blue Label \$80

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Additional fees may apply to mixers and aditives.

Brandies

Apple

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

Armagnac

- Domaine D'Esperance 1995 \$40

Brandy

- Lepanto PX \$20
Lepanto OV \$20

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, Piedmont \$10

Bera 'Bracchetto' Piemonte
DOCG, Piedmont \$10

Livio Felluga Picolit
DOCG, Friuli \$45

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

Castello Di Ama Vin Santo
DOC, Tuscany \$40

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

Damilano Barolo Chinato
DOC, Piedmont \$25

Château d'Yquem
Sauternes, France \$150

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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
Amaro Montenegro
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*

Buon Appetito

Chef Antonio Mermolia invites you to embrace the idea of "Amore per la Famiglia", where he offers sharable bites to be enjoyed amongst each other.

Sfizi

Piatto di Formaggi \$29

Pecorino Romano, Robiola due Latti, Toma, Gorgonzola

Insalata Caprese \$25

*Buffalo Mozzarella, Heirloom Tomatoes
Fresh Basil*

Parmigiana di Melanzane \$24

Eggplant, Tomatoes, Stracciatella

***Insalata di Fagioli Bianchi \$24**

White Beans, Kale, Pecorino, Lemon Dressing

** 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.

Dal Mare

*Ostriche di Stagione \$28 per 6pcs

**East Coast Island Creek and West Coast Kumamoto's Oyster Accompanied by Citronelle Emulsion Cocktails Sauce Red Wine Mignonette and Local Lemon*

*Selezione di Caviale

Our Caviar Selection served with Housemade Blinis, Herbed Creme Fraiche, Eggs, Chives

"Beluga" Caviar 1oz \$360

"Persian Osetra" Caviar 1oz \$480

"Almas Golden Osetra" Caviar 1oz \$510

*Canapé di Tonno Bianco \$18

**Japanese Hamashi, Toasted Brioche, Stracciatella Orange Zest (5pcs)*

*Tartare di Tonno \$30

**Tuna, Marinated Onion, Grape, Chives*

*Carpaccio di Ricciola \$28

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

*Insalata di Branzino \$28

**Branzino Salad, Olives, Capers, Tomatoes Extra Virgin Olive Oil*

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Piatti Principali

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

Dolci

Tiramisù \$16

Espresso, Mascapone, Chocolate Chunks

Delizia al Limone \$16

Pan di Spagna, Amalfi Lemon Cream, Limoncello

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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

Aqua Panna

Large \$9

San Pellegrino

Large \$9

Sodas \$6

Juices \$12