

## *Dolce*

### THE BREAKERS COCONUT CAKE

*Inspired by an archival recipe from Henry Flagler's Hotel Royal Poinciana, our signature dessert honors the early heritage of The Breakers.*

25

## *Caffè*

ESPRESSO | AMERICANO

14

MACCHIATO | CORTADO

15

CAPPUCCINO | CAFFÈ LATTE

15

FLAT WHITE | ESPRESSO TONIC

16



## *Tè*

MATCHA LATTE | LONDON FOG

16

ENGLISH BREAKFAST | EARL GREY  
CHAMOMILE | MINT | GREEN | DECAF

14



## *Day to Dusk*

25

ORCHARD BELLINI

*Prosecco, White Peach Purée, St. George Poire*

MONKEY BUSINESS

*Gin, Galliano, Blood Orange, House Grenadine*

CLASSIC BLOODY MARY

*Vodka, House Bloody Mary Mix*



## *Vino*

*Available by the Glass or Bottle*

VILLA SANDI "LA RIVETTA" | 35 / 140

*Prosecco, Valdobbiadene Superiore  
di Cartizze, Veneto, 2023*

CHAMPAGNE PIERRE GIMONNET & FILS | 46 / 184

*"Cuis" Premier Cru, Blanc de Blancs, N/V*

BILLECART-SALMON | 65 / 260

*Rosé, Mareuil-Sur-Aÿ, N/V*

ALPHONSE MELLOTT | 34 / 136

*"La Moussière" Sancerre, 2024*

PLUMPJACK "RESERVE" | 32 / 128

*Chardonnay, Napa Valley, 2023*

CHÂTEAU D'ESCLANS "GARRUS" | 45 / 180

*Rosé, Côtes de Provence, 2024*

BACHEY-LEGROS SANTENAY "VIEILLES VIGNES" | 32 / 128

*Burgundy, 2023*

VÉRITÉ "LA JOIE" | 75 / 300

*Red Blend, Sonoma County, 2011*



## *Spritzes*

23

FRAGOLINI

*Chambéryzette, Bubbles*

NEGRONI SBAGLIATO

*Cappelletti, Cocchi "Storico" Torino, Prosecco*

BGQ & SODA

*Byrrh Grand Quinquina*

## *Signature Cocktails*

28

### CLASSIC MARTINI

*Gin or Vodka, Vermouth*

### CAFFÈ CORRETTO

*Tequila, Luxardo, Espresso, Licor 43,  
Grated Chocolate*

### YERBA MA-TINI

*Yerba Maté Infused Vodka,  
Vermouth Bianco*

### VIOLET BRAMBLE

*Vodka, Blackberries, Crème de Violette,  
Lemon, Sugar*

### PRESIDENTE

*White Rum, Comoz Vermouth,  
Curaçao, House Grenadine*



## *Zero Proof*

12

### CUCUMBER & TONIC

*Cucumber Juice, Mediterranean Tonic*

### TROPICAL SWIZZLE Nº 1

*Orange, Pineapple, Coconut Cream,  
Water, House Grenadine*

### KOLLO ICED TEA

*Oolong or Green*



## *Spirits*

### VODKA

CHOPIN FAMILY RESERVE | 45

STOLI ELIT | 33

GREY GOOSE | 24

### GIN

MONKEY 47 | 29

THE BOTANIST | 24

### BOURBON

NOAH'S MILL | 35

BUFFALO TRACE | 23

### RYE

WILLETT ESTATE | 35

### RUM

CHAIRMAN'S RESERVE | 37

FLOR DE CAÑA 4 YEAR WHITE | 28

### SCOTCH

AUCHENTOSHAN 12 YEAR | 35

ARDBEG | 30

CHIVAS REGAL | 25

### COGNAC

LOUIS XIII | 205 <sup>1oz</sup> | 300 <sup>1.5oz</sup>

COURVOISIER VSOP | 25

### TEQUILA

#### OCHO

*Blanco | 29 Reposado | 37 Añejo | 44*

### BEER

MENABREA BIONDA | 15

All prices are subject to a 20% service charge and state sales tax.  
Please inform your server of any food allergies.  
Not all ingredients are listed. Your safety is important to us.  
It is unlawful for anyone (including parents) to sell,  
give or serve alcoholic beverages to a person  
under 21 years of age.