

BAR CENTRAL

LATE NIGHT HAPPY HOUR

Available Daily from 10pm to 12am

SIGNATURE COCKTAILS

\$10

DOUBLE PASSION MARTINI

Dark rum, passion fruit, ginger syrup, spicy serrano-passion fruit foam

STRAWBERRY MOOD

Reposado tequila, Grand Marnier, Campari, strawberries

GREEN # 4

Hendrick's gin, St. Germaine, cucumber, lemon

90 MILES FROM HAVANA

Tito's vodka, grape jam, tarragon, lemon, cava

TANGERINE DREAM

Altos Olmeca tequila blanco, Aperol, mandarin, lime, agave

JASMINE WROTE

Blanco tequila, mezcal joven, watermelon, hibiscus-serrano, tajin

HIBISCUS SOUR

Atian Rose gin, vermouth blanc, hibiscus, lemon, egg white, basil

NO LONGER TAKEN FOR GRANTED

Bulleit bourbon, oloroso sherry, passion fruit, cinnamon, citrus ashes

ESPUMA COLADA

Plantation 3 Star rum, coconut, pineapple, dark rum espuma.

EL GUAPO

Brugal 1888 rum, orange bitters, spiced espresso, charred star anise

THE SWIFTCAR

Martell Blue Swift cognac, Combier orange liqueur, blueberry, lemon

SPIRITS with one mixer of your choice

\$10

Patrón Tequila Blanco

Woodinville Bourbon

Casamigos Tequila Reposado

Chivas 12 yrs Scotch

Don Julio Tequila Añejo

Tito's Vodka

Plantation White Rum

Ketel One Vodka

Bacardi 8 yrs Gold Rum

Tanqueray Gin

SLS SOUTH BEACH CLASSICS

\$11

SLS GIN & TONIC

Scapegrace Black gin, London Essence tonic, green apple, grapefruit

AIRE DE MAR MARGARITA

Blanco tequila, Combier orange liqueur, lime, topped with Aire de Mar

A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

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BAR SNACKS

Smoked Gouda BBQ Bacon Sliders	\$9.50
<i>double beef patties, smoked gouda cheese, lettuce, tomato, bacon onion jam, bbq sauce, sesame brioche bun</i>	
Crispy Chicken Drumette Lollipops (8pcs)	\$12
<i>choice of sauce: garlic parmesan, buffalo or chili-lime baby carrots, celery sticks</i>	
Wagyu Beef Footlong Hot Dog	\$13.50
<i>mustard, caramelized onions, cheddar cheese sauce, crispy potatoes</i>	
St. Louis BBQ Ribs	\$13
<i>smoky & spicy BBQ sauce, served with french fries</i>	
Brisket Loaded Nachos	\$11.50
<i>16 hour braised brisket, cheddar cheese, onion, cilantro, pickled jalapeño, guacamole, sour cream</i>	

WINES BY THE GLASS \$9

SPARKLING

2022 Scarpetta, Brut, Prosecco, Italy

WHITE

2020 Lucien Albrecht, Cuvee Balthazar, Alsace, France

2022 La Spinetta, Moscato d'Asti, Piedmont, Italy

2022 Pazo de Senorans, Albariño, Rías Baixas, Spain

2021 Ingrid Groiss, Grüner Veltliner, Weinvertal, Austria

2022 Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand

2021 Domaine Virvaine, Chardonnay, Burgundy, France

ROSÉ

2022 Ste. Marguerite 'Symphonie' Grenache Cinsault, Provence, France

RED

2019 Rioja Alta S.A., Vina Alberdi Reserva, Tempranillo, Rioja, Spain

NV Roco Gravel Road, Pinot Noir, Willamette Valley, OR, USA

BEERS \$5

Wynwood Brewing "La Rubia" Blonde Ale, Miami

Barrel of Monks Brewing "Waypoint" IPA, Boca Raton

Monopolio Lager Clara, Mexico

Monopolio Lager Negra, Mexico

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