

# LEVEL LIBATIONS

## MARTINIS

### KEY LIME PIE MARTINI

whipped cream vodka | Liquor 43 | pineapple juice  
lime simple syrup | cream

### SECOND WIND ESPRESSO MARTINI

Mt Gay rum | Kahlua | Frangelico | espresso

### BLUEBERRY LEMON DROP MARTINI

Coldriver blueberry vodka | Deep Eddy lemon vodka  
blue curaçao | lemon | simple syrup

### TIRAMISU MARTINI

vanilla vodka | Kahlua | Bailey's | Creme De Cocoa  
espresso

## CORDIALS

Frangelico \$12

Limoncello \$12

Grand Marnier \$13

100yr \$18

150yr \$30

DiSarrona \$12

Courvoisier \$15

## SCOTCH

Johnny Walker Blue \$45

Glenlivet 18yr \$28

Glenlivet 21yr \$40

Glenmorangie 10yr \$15

12yr \$20

McCallan 12yr \$30

Laphroaig \$28

## PORTS

Tawny Port \$16

Croft Ruby \$18

Taylor Fladgate 10yr \$13

Sandman Fine Ruby \$18

## TEQUILLA

Clasa Azul Reposado \$36

Clasa Azul Plata \$22

Don Julio 1942 \$39

Hornitos Black Barrel \$13

Illegal Mescal \$19

## COFFEE | TEA

French Press \$9

Cappuccino \$6

Espresso \$4

Selection of Tazo Tea \$5

# LATE NIGHT SELECTIONS

Steamed Clams *one dozen* \$13.99

Steamed Shrimp *half pound* \$9.99

Calamari & Tentacles Fritti \$12.99

Prosciutto Flat Bread \$13.99

Sea Level Fish Tacos \$13.99

Sweet Potato Frites \$5.99

Lobster Artichoke Risotto \$9.99

Shoestring Truffle Honey Fries \$5.99

Black Mission Fig Brussels Sprouts \$6.99

Bourbon Chicken Wings \$7.99  
wild blueberry chipotle | gorozola dressing

MENU CREATED BY CHEF DANIO SOMOZA

NO SUBSTITUTIONS PLEASE

Consuming Raw or undercook meats, seafood, shellfish, or eggs may increase your risk of food borne illness