



**ISLAND GARDENS**

*The Deck*

**WINE & SPIRITS**

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## COCKTAILS FROM THE GARDEN

### THE SCARLET MACAW

Tequila, hibiscus syrup, lime juice, soda water, rim of salt and lime wheel

\$17

### THE BOWLINE

Vodka, Falernum, blackberry jalapeño syrup, lemon juice, blackberries to top

\$17

### THE CASPIAN

Gin, St. Germain, lemon juice, rosemary basil and cucumber syrup, soda water, lemon wheel

\$18

### THE REGATTA

Bourbon, Aperol, passion fruit purée, lemon juice, garnished with thyme and lemon peel

\$18

### THE SPRITZ

Proseco, Aperol, strawberry purée, garnished with fresh mint leaves

\$18

## CLASSIC TWISTS

### ADMIRAL'S MOJITO

Rum, lime juice, in-house simple syrup and mint, sugar cane to twist, mint

\$18

### MY MAI-TAI

Rum, Triple Sec, lime juice, orgeat syrup garnished with mint, black cherry and orange

\$20

### BERMUDA NEGRONI

Gin, Campari, sweet vermouth, dash of Angostura bitters and orange peel

\$18

### WHITE PEARL MARTINI

Vodka, Chambord, lychee juice, white cranberry juice, with lychee fruit

\$19

### HARBOUR MULE

Vodka, lime juice, ginger syrup, topped with ginger beer, garnished with mint and rosemary

\$18

## **ROSÉ**

Whispering Angel \$18 | \$90

Miraval \$22 | \$110

Domaines Ott \$30 | \$150

Whispering Angel Magnum \$150

Domaines Ott Magnum \$350

Whispering Angel Jeroboam \$550

# PERFECTLY PAIRED

## WHITES

Fantinel Pinot Grigio 2017 \$13 | \$55  
Sonoma Cutrer Russian River Chardonnay 2016 \$16 | \$65  
Cloudy Bay Sauvignon Blanc 2018 \$19 | \$80  
Jordan Chardonnay 2016 \$21 | \$105  
Farniente Chardonnay 2014 \$160  
Trefethen Dry Riesling 2017 \$55  
Pazo Barrantes Albarino 2017 \$55  
Jermann Pinot Grigio 2017 \$60  
Domaine Du Colombier Chablis 2016 \$65  
Stags Leap Sauvignon Blanc 2017 \$95  
Kistler Chardonnay Les Noisetiers 2017 \$160  
Louis Jadot Meursault 2011 \$190  
Meursault Louis Jadot 2011 \$205  
Jean-Marc Boillot Puligny Montrachet 2016 \$225

## REDS

Josh Cellars Cabernet Sauvignon 2016 \$12 | \$45  
Erath Pinot Noir 2016 \$13 | \$55  
Luigi Bosca Malbec 2016 \$14 | \$55  
Querciabella Chianti Classico Organic 2014 \$25 | \$110  
Elizabeth Chambers Pinot Noir 2014 \$90  
Prunotto Barbaresco 2015 \$130  
Prunotto Barolo 2012 \$150  
Brunello di Montalcino Antinori 2013 \$200  
Jean-Claude Boisset Gevrey-Chambertin "Les Murots" 2007 \$220  
Cakebread Cellars Cabernet Sauvignon 2015 \$220  
Pauillac de Château Latour Bordeaux 2013 \$250  
Silver Oak Alexander Valley 2014 \$300  
Château Giscours Margaux Grand Cru Classé 2015 \$350

## **CHAMPAGNE**

Taittinger Brut \$25 | \$130  
Taittinger Rosé \$30 | \$190  
Veuve Clicquot \$35 | \$230  
Veuve Clicquot Rosé \$270  
Moët & Chandon Ice \$260  
Dom Perignon \$650  
Dom Perignon Rosé \$1,400  
Louis Roederer Cristal 2008 \$800  
Louis Roederer Cristal Rosé \$1,800

## **CHAMPAGNE MAGNUM**

Dom Perignon Magnum \$1,990  
Veuve Clicquot Magnum \$550  
Moët & Chandon Ice Magnum \$500  
Ruinart Blanc de Blancs \$350

## **CHAMPAGNE JEROBOAM**

Dom Perignon \$8300  
Veuve Clicquot Brut \$950

# **SPIRITS OF THE DECK**

## **VODKA**

Grey Goose Magnum \$550  
Stoli Elit \$500  
Grey Goose \$320  
Belvedere \$320  
Ketel One \$320  
Tito's \$300

## **GIN**

Hendricks \$350  
Tanqueray \$250

## **RUM**

Zacapa 23 \$350  
Zafra 21 \$320

## **TEQUILA**

Don Julio 1942 \$650  
Patron Anejo \$400  
Patron Reposado \$380  
Patron Silver \$320

## **WHISKEY**

Makers Mark \$300  
Basil Hayden's 8 yr. \$280  
Jack Daniels \$250

## **SCOTCH**

Johnnie Walker Blue Label \$900  
Macallan 18 yr. \$900  
Johnnie Walker Black Label \$320

**THE DECK AT ISLAND GARDENS**

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**FOR TABLE AND CABANA  
RESERVATIONS**

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