

HAPPY HOUR

The Bar at LVL 25

Daily from 4 p.m. to 7 p.m.

SIGNATURE COCKTAILS | 8

THE CONRAD MULE

Tito's Handmade Vodka, Lime Juice, Ginger Beer, Simple Syrup, Jalapeño Slice, Lime

RASPBERRY MOJITO

Bacardi Superior Rum, Fresh Raspberries, Mint Simple Syrup, Soda Water

ROB ROY

Johnnie Walker Red Label Scotch, Sweet Vermouth, Angostura Bitters, Maraschino Cherry

BRICKELL PALOMA

Patron Silver Tequila, Lime, Grapefruit, Soda, Salt

WINES | 7

CAPOSALDO PROSECCO

DOC, Pieve Di Soligo, Italy

PROVERB CHARDONNAY

California

PROVERB CABERNET SAUVIGNON

California

BEERS ON DRAFT | 5

MÁS HOPS

Double IPA, Concrete Beach Brewery, Miami, FL

HAVANA LAGER

Lager, Concrete Beach Brewery, Miami, FL

BUD LIGHT

Light Lager, Anheuser-Busch, St Louis, MO

BLUE MOON

Belgian-Style Witbier, Blue Moon Brewery Co., Golden, CO

LAGUNITAS

Seasonal IPA, Lagunitas Brewing Co., Lagunitas, CA

MODELO ESPECIAL

Pilsner-Style Lager, Casa Modelo, Mexico

SAMUEL ADAMS

Boston Lager, Samuel Adams Brewery, Boston, MA

SAMUEL ADAMS SEASONAL

Samuel Adams Brewery, Boston, MA

BAR BITES

ONE FOR 12 OR TWO FOR 16

MEZZE PLATE ^{vg}

Eggplant Hummus, Falafel, Minted Yogurt, Grilled Pita

SMOKED CHICKEN WINGS

Carrots, Celery, Spicy Ranch Dressing

FRIED CHEESE CURDS ^{vg}

Aged Balsamic

TOMATO & BURRATA FLATBREAD ^{vg}

Basil, Baby Arugula, Truffle Oil

SHARK BITE SOFT TACOS (2)

Corn Tortillas, Aji Amarillo Cream, Green Papaya, Mango Slaw

vg = vegetarian, ve = vegan

The FDA Advises That Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions. This is a Risk Associated with Consuming Raw Oysters. If you have Chronic Illness of the Liver, Stomach or Blood or Have Immune Disorders, You Are At A Greater Risk of Serious Illness From Raw Oysters and Should Eat Oysters Fully Cooked, If Unsure of your Risk, Consult Your Physician.