

Ocean Grill Specialty Drinks

Stoli O CosMO \$10
The Perfect Cocktail. Stoli Orange, Cointreau and Cranberry.

Pear Tree Martini \$12
Grey Goose L’Pear, St. Germain liqueur, and fresh squeezed lime juice

The Sazerac \$12
Originating in New Orleans in the mid 1800s and becoming quite popular during prohibition, the sazerac is one of America’s original cocktails. Bullit Rye Whiskey, simple syrup, dash of bitter, and a dash of Pernod Absinthe.

Basil Drop \$11
Stoli Gluten Free vodka, St. Germaine liqueur, splash of Pinot Grigio mixed with muddled basil and lemon.

Cosmojito \$11
Stoli Gluten-Free, Cointreau, fresh mint and cranberry juice with a splash of club soda. Tastes like summer straight up!

The Pomegranate Martini \$12
Fresh pomegranate juice, Grey Goose vodka, and a splash of grapefruit.

Dark & Stormy \$10
Gosling’s Ginger Beer served over ice with a large shot of Gosling’s Bermuda Dark Rum. Refreshment “island-style”.

French Gimlet \$12
Hendrick’s Gin, St. Germaine French liqueur, & fresh-squeezed Natalie’s lime juice, served up

Ruby Red Martini \$10
Absolut ruby red vodka fresh-squeezed Natalie’s grapefruit juice

*HOME MADE BLUE CHEESE STUFFED OLIVES \$1

Pusser’s Pain Killer

Pineapple, coconut and a splash of fresh Indian River orange juice will make you forget that it’s loaded with rum! \$11

Category Five

Swirling tastes of the tropics, topped with Gosling’s Black Seal Rum. You won’t know what hit you! \$9.00

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