

What to Drink this week?

Lead Bartender Amanda Orozco recommends:

12-16 Servings: pre-mixed and chilled

ARNOLD PALMER

One Quart of Fresh Lemonade, Jojo Organic Iced Tea	\$16
with 1000ml bottle Tito's Vodka	\$48
with 1000ml bottle Stolli Elit Vodka	\$75
with 1000ml bottle Absolut Elyx Vodka	\$60

BEE'S KNEES

One Quart of Organic Lemon Juice, Spiced Honey Syrup	\$15
with 1000ml bottle Beefeater Gin	\$45
with 1000ml bottle Bombay Sapphire Gin	\$56
with 750ml bottle Barr Hill Gin	\$49

TOMMY'S MARGARITA

One Quart of Fresh Lime, Organic Agave	\$12
with 750ml Villa One Reposado Tequila	\$44
with 750ml bottle Don Julio Blanco Tequila	\$72
with 750ml El Tesoro "SWEET ALTER" Reposado Reserve	\$79

BEER / CIDER

\$4

- BOULEVARD, TANK 7 SAISON
- DUVEL BELGIAN GOLDEN ALE
- CIGAR CITY BREWERY JAI ALAI IPA
- WYNWOOD LA RUBIA BLONDE ALE
- SAMUEL SMITH, CHOCOLATE STOUT
- OSKAR BLUES MAMA'S LIL YELLA PILS
- BOULEVARD BOURBON BARREL QUAD
- REKORDERLIG PEAR CIDER

Dry Goods and Household Items

1/2 Dozen	Eggs	\$3
One Dozen	Eggs	\$5
2 Cups / 4 Cups	Purpose Flour	\$3 / \$6
2 Cups / 4 Cups	Sugar	\$3 / \$6
2 Cups / 4 Cups	Cooking Oil	\$4 / \$8
2 Cups / 4 Cups	Olive Oil	\$5 / \$10
2 Cups	Dried Pasta	\$5
One Loaf	Sliced White Bread	\$7
2 Dozen	Corn Tortillas	\$5
One Dozen	Flour Tortillas	\$5
2 Cups / 4 Cups	Salt	\$4 / \$8
One Pound	Butter	\$6
2oz	Foie Gras	\$12
4oz	Foie Gras Butter	\$6
4oz	Truffle Butter	\$6
One Gallon	Milk	\$8
One Liter	Almond Milk	\$9
One Bottle	Purified Water	\$1
One Box	Medium Latex Gloves	\$20
One Box	Large Latex Gloves	\$20
One Box	Large Black Trash Bags	\$3

Corporate Sommelier Wine Papi recommends:

Bubbles / White

J. Brix, Riesling Pet Nat, CA 2018	\$34
Ruinart 'Rose' (375ml) Champagne, FR	\$38
Combe 'Reserve' Muscadet, Loire Valley FR 2014	\$23
Bisci, Verdicchio di Matelica, Marche IT 2018	\$24
Ostertag, 'Vielles Vignes' Sylvaner, Alsace FR 2018	\$30
Echeveria, 'No Es Pituko' Chardonnay, Chile 2019	\$20

Red

Delinquente, Montepulciano, Australia 2019	\$25
Day Wines, 'Vin Rouge', Pinot Noir OR 2018	\$29
Yves Cuilleron, Syrah, Rhone FR 2018	\$27
Broc Cellars, 'Love Red' Blend, CA 2017	\$28
Martha Stoumen, Nero d' Avola, CA 2018	\$32
Terre Rouge, 'Tete a Tete', Rhone Blend, CA 2013	\$30

CALL 305-573-5996

OPEN & DELIVERING TO YOUR DOOR or

CURB

EVERY DAY 12pm-9pm

MORE BEVERAGES

Sm. Mexican Coke / Sprite	\$2
Lg Fever Tree Ginger Beer	\$3
Lg Fever Tree Tonic Water	\$3
Bottled Filtrated Water	\$1
Sparkling / Still	
Three Cents Pink Grapefruit Soda	\$3
Fresh-Squeezed Juice	\$4
Lemon / Lime / Orange / Grapefruit	

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