
REEF LOUNGE CIGAR SELECTION

ROMEO Y JULIETA 1875

This feisty Robusto is covered with an oily brown TBN java wrapper, Dominican binder, and choice filler tobaccos from the Dominican Republic and Brazil. This tasty, medium bodied, anytime of the day smoke offers the perfect balance of nuts, earth, and sweet spicy flavors.

18

ARTURO FUENTE HEMINGWAY BEST CELLAR

Named after old "Ernie" himself, the Arturo Fuente Hemingway Best Seller is made with choice Dominican fillers and wrapped in a vintage Cameroon wrapper. This little devil is packed so firm that it takes forever to finish.

19

ROCKY PATEL 1999 CHURCHILL

Each Rocky Patel Vintage Connecticut 1999 Churchill cigar has a perfectly balanced blend of Dominican & Nicaraguan long filler tobaccos - all aged 7 years - highlighted by a mild, 1999-vintage Connecticut wrapper. The cigars are aged 120 days after rolling, and unlike the Rocky Patel vintage '90 & '92, are not box-pressed. A sensationally smooth, toasty, medium-bodied cigar that hits on all cylinders.

20

PADRÓN 1926 SERIES NO. 1

The Padron 1926 Series No. 1 cigars were made to honor the 75th birthday of cigar master and brand patriarch José Padron. These 97-rated gems are full bodied in strength, yet so exceptionally smooth that the creamy flavors of cocoa, cedar, leather, toast, and caramel, will practically melt in your mouth.

23

PADRÓN 1964 SERIES EXCLUSIVO

Rated a remarkable 94 by Cigar Aficionado, these 30-year celebratory cigars are the best of the best in the world of premium cigars. The natural-wrapped Padron 1964 Anniversary Series Exclusivos are full-bodied, lush, woodsy, and nutty with enjoyable tastes of espresso, cocoa, and spice.

30

MONTECRISTO CLASSIC NO. 2

Montecristo No.2 Cigars are handcrafted with select, San Andres Cubano wrappers and a savory, medium-bodied, 3-nation filler blend. They burn perfectly with a marvelous aroma, presenting fantastic depth and complexity

34

DAVIDOFF SPECIAL "R"

A handmade premium Robusto-shaped cigar expertly designed to balance the top-quality Dominican tobacco blend's zesty spice and smooth flavors of leather and nuts, the Davidoff Special Series Special "R" is wrapped in a premium Ecuador Connecticut leaf with a toasty medium-brown hue that conveys a sophisticated, extravagant, and engaging smoking experience.

39

PADRÓN SERIES 1926 NO. 2

A complex smoke with perfect balance, showing flavors of chocolate, coffee and nuts, as well as some black cherry. The cigar has a finish so long it seems to never leave the palate. Silky, dark and pressed, burning with a lush draw. The cigar has cocoa and black coffee notes. Balanced and strong.

42

SMALL PLATES

SHRIMP COCKTAIL (5) Black Tiger Shrimp Poached in Old Bay, House Cocktail Sauce & Lemon	18.00
JUMBO LUMP CRAB COCKTAIL Mustard Mayonnaise, House Cocktail Sauce, Louis Sauce, Old Bay	27.50
“BOOM BOOM” CHICKEN POPS Tempura Chicken, Napa Cabbage, Cilantro, Spicy Yuzu Aioli, Sweet Soy Sauce	12.50
SALT & PEPPER FRIES Lemon-Herb Tahini Sauce	9.00
MARGHERITA FLATBREAD Roma Tomato, Buffalo Mozzarella, Fresh Basil	16.50
 *KOBE BEEF SLIDERS (3) Aged Cheddar, Toasted Bun, Lettuce wraps available	15.50
MOROCCAN SPICED LAMB MEATBALLS (5) Spiced Tomato Sauce, Grilled Naan Bread, Tzatziki	16.50
ROASTED CAULIFLOWER Pine Nuts, Golden Raisins, Pecorino Mousse	13.50

NEW • PLANT-BASED

MEATBALL MARINARA SlowSimmered Impossible Meatballs, Ricotta Cheese, Grilled Crusty Baguette, Extra Virgin Olive Oil	18.00
CRISPY BRUSSELS SPROUTS Applewood Smoked Bacon, Sweet Soy Glaze	12.50
HONEY HOISIN SHORT RIBS Pomegranate Seeds, Sesame, Cilantro, Grapefruit, Green Onion	16.00

LARGE PLATES

 OCEAN REEF CLASSIC YELLOWTAIL SNAPPER Egg wash and Pan fried, Sherry-Caper butter Sauce, Vegetables, Jasmine Rice	32.00
ROASTED MOJO CHICKEN Fried Plantains, Black Beans, Rice	27.00
*BLEU CHEESE CRUSTED BLACK ANGUS 6 OZ. FILET MIGNON Demi-Glace, Whipped Potato, Vegetables	39.00
RED WINE BRAISED SHORT RIBS Red Wine Braised Short Ribs, Pommes Aligot, Haricot Vert, Natural Jus	29.00

FROM THE SUSHI BAR

Served With Low Sodium Soy Sauce, Pickled Ginger And Wasabi

*YELLOWFIN TATAKI 21.00

Yellowfin Tuna, Ponzu, Togarashi spice, wakame, pickled ginger

LOBSTER & SHRIMP NACHOS 36.25

Lobster, Shrimp, Scallions, Jalapeno, Cilantro,
Avocado, Boursin Cheese Sauce, Siracha

✦*MELANIES ROLL 26.50

Tempura Shrimp, Spicy Tuna, Avocado, Unagi Sauce,
Tempura Flakes, Spicy Aioli

*SPICY TUNA (8 PCS.) 13.50

Chopped Yellowfin Tuna Tossed in Chili Garlic Sauce, Spicy Aioli

*RASTA ROLL 25.00

Grilled Pineapple, Jalapeño, Shrimp Tempura, Tuna, Avocado,
Coconut Flakes, Mango Chili Sauce

*ZOEY SALAD 24.25

Tuna, Cucumber, Snow Crab, Scallions, Avocado, Kimchee Vinaigrette

SOMETHING EXTRA

✦ OCEAN REEF CLUB SIGNATURE KEY LIME PIE

Whipped Cream, Graham Cracker Crumbs

9.00

BUTTERFINGER DULCE DE LECHE CHEESECAKE

Oreo Crust, Crunchy Butterfinger Candies, Bourbon Dulce de Leche Swirl

9.50



✦ Signature Item

**Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. -Section 3-603.11, FDA Food Code*

BEER SELECTION

DOMESTIC

Buckler (N.A.) • Budweiser • Bud Light • Coors Light • Jai Alai IPA
Michelob Ultra • Miller Lite • Omission (GF) • Yuengling Lager

IMPORT

Amstel Light • Corona • Corona Light • Guinness
Heineken • Heineken Light • Stella Artois

ORC "THE POINT" SESSION ALE

ASK ABOUT OUR CRAFT BEER OF THE MONTH

CLASSIC COCKTAILS

SAZERAC

New Orleans 1838

Rittenhouse Rye Whiskey, Peychaud Bitters, Sugar, Absinthe

BEE'S KNEES

USA 1920

Tanqueray Gin, Honey, Syrup, Lemon Juice

DAIQUIRI

Cuba 1902

Bacardi Superior Rum, Simple Syrup, Lime Juice

PENICILLIN

New York 2005

Dewar's White Label Scotch, Honey Syrup,
Lemon Juice, Laphroaig Single Malt Scotch

LAST WORD

Detroit 1916

Bombay Gin, Green Chartreuse, Maraschino Liqueur, Lime Juice

SIDE CAR

Paris 1903

Courvoisier VS Cognac, Cointreau, Lemon Juice

SIGNATURE SMOKED COCKTAILS

Classic Cocktails With An Added Touch Of Real Wood Smoke

SMOKED NEGRONI

SMOKED MANHATTAN

SMOKED ROB ROY

SMOKED OLD FASHIONED

Subject to Availability

SIGNATURE COCKTAILS

BLACK CHERRY SMASH

Traverse Cherry Whiskey, Tuaca Vanilla Liqueur, Fresh Lime Juice,
Blackberry Puree, Blue Agave Nectar, Mint Garnish

JAPANESE MAI TAI

Myers Rum, Umepoon Liqueur, Yuzu, Orange Curacao, Blue Agave Nectar,
Orange Bitters, Orange Garnish

MACHU PUNCH

Pisco, Canton Ginger Liqueur, Lychee Syrup, Fresh Lime Juice,
Prosecco, Strawberry and Lychee Garnish

NOM DE PLUME

Tanqueray Gin, Elderflower Liqueur, Fresh Lemon Juice, Pomegranate Syrup,
Egg Whites, Edible Flower Garnish

PINK LEMONADE

Ketel One Citroen Vodka, Cointreau, Fresh Lime Juice, Simple Syrup,
Cranberry Juice, Lemon Garnish

REEF LOUNGE SWIZZLE

Reef Infused Vodka, Demerara Syrup, Fresh Lime Juice, Mint Garnish

SOUTHSIDE FIZZ

Fords Gin, Fresh Lime Juice, Cucumber, Mint, Prosecco,
Mint and Cucumber Garnish

TIGER LILY

Japanese Whiskey, Amaretto Disaronno, Hibiscus Water, Fresh Lemon Juice,
Egg Whites, Hibiscus Sugar Rim, Orchid Garnish

THE SKIP

Hendricks Midsummer Solstice Gin, Fresh Lime Juice,
Simple Syrup, Lime Garnish

THE SPRITZ

Ketel One Vodka, Aperol, Prosecco, Strawberry Puree,
Orange Bitters, Orange & Strawberry Garnish

UNDERNEATH THE MANGO TREE

Reef Vodka, Peach Schnapps, Mango Puree, Fresh Lime Juice,
Ginger Ale, Habanero Sugar Garnish



TONIC LIBATIONS

Gin has a long and rich history and was first created in Holland in the 17th century as a form of medicine. The origin of modern vodka can be traced to Poland and Russia all the way back in the 9th century and was also used as a form of medicine. The history of tonic water originally known as Indian Tonic Water, has its roots in colonial India, but it's South America where things truly originated. With the popularity of both Gin & Tonics and Vodka & Tonics, Harper's Bar in the Reef Lounge offers you the best of both worlds. Pick either your favorite Gin or Vodka and pair it with your choice of flavored Fever-Tree Premium Tonic Waters.

VODKA	GIN	FEVER-TREE TONIC WATERS
Grey Goose <i>France</i>	Bombay <i>England</i>	Indian
Ketel One <i>Holland</i>	Bombay Sapphire <i>England</i>	Light Indian
Chopin <i>Poland</i>	Tanqueray <i>England</i>	Elderflower
Tito's <i>USA</i>	Tanqueray No. 10 <i>England</i>	Cucumber
Reef <i>USA</i>	Tanqueray Flor de Silva <i>England</i>	Citrus
Ciroc <i>France</i>	Plymouth <i>England</i>	Lemon
Belvedere <i>Poland</i>	Nolet's <i>Holland</i>	
Stoli Elite <i>Russia</i>	Hendrick's <i>Scotland</i>	
	Fords <i>Scotland</i>	

COGNAC

Courvoisier V.S.	Hennessy V.S.O.P.
Courvoisier V.S.O.P.	Hennessy X.O.
Courvoisier Napoleon	Martell V.S.O.P.
Courvoisier X.O.	Remy Martin X.O.

IRISH WHISKEY

Subject to Availability

Green Spot 80°	Red Breast 12 Year 80°
Jameson 12 Year 80°	Red Breast 15 Year 92°
Jameson 18 Year 80°	Red Breast 21 Year 92°
Jameson Caskmates 80°	Yellow Spot 12 Year 92°
Proper No. Twelve 80°	

AMERICAN WHISKEY

Bourbon whiskey is a type of American whiskey, a barrel-aged distilled spirit made primarily from corn. The use of the term “bourbon” for the whiskey has been traced to the 1820’s and the term began to be used consistently in Kentucky in the 1870’s. It is strongly associated with the American South and with Kentucky in particular. To be legally sold as a bourbon, the whiskey mash bill requires a minimum of 51% corn, with the remainder being rye, wheat, malted barley, singly or in any combination. The history of bourbon goes back prior to prohibition, however it is a spirit that will forever age and grow over time. Bourbon’s general flavor profile can be characterized as having big vanilla, oak, and caramel notes. It is perfect to enjoy straight up or on the rocks.

Here at Ocean Reef Club, we take our bourbon seriously as you can see by our offerings and the numerous “barrel selections” done by our own Food & Beverage team. Please ask your server or bartender what special Ocean Reef Club bourbons we have at this time and sit back, relax, sip and enjoy.

1792 Small Batch <i>93.7°</i>	Michter’s 10 Year Rye <i>94.4°</i>
1792 Port Finish <i>93.7°</i>	Old Forester 1870 <i>90°</i>
Angel’s Envy Bourbon <i>86°</i>	Old Forester 1897 <i>100°</i>
Angel’s Envy Cask Strength <i>124.6°</i>	Old Forester 1920 <i>115°</i>
Angel’s Envy Rye <i>100°</i>	Orphan Barrel Forged Oak 15 Year <i>90.5°</i>
Baker’s 7 Year <i>107°</i>	Orphan Barrel Rhetoric 23 Year <i>90.4°</i>
Basil Hayden’s <i>80°</i>	Orphan Barrel Rhetoric 25 Year <i>91°</i>
Basil Hayden’s Dark Rye <i>80°</i>	Orphan Barrel “Gifted Horse” <i>115°</i>
Basil Hayden’s Caribbean Cask <i>80°</i>	Old Rip Van Winkle 10 Year <i>107°</i>
Blanton’s Single Barrel <i>93°</i>	Pappy Van Winkle 12 Year <i>90.4°</i>
Booker’s <i>127.9°</i>	Pappy Van Winkle 20 Year <i>90.4°</i>
Booker’s Country Ham” <i>124.7°</i>	Pappy Van Winkle 23 Year <i>95.6°</i>
Little Book <i>128.2°</i>	George T. Stagg <i>138.1°</i>
Bulleit 10 Year <i>91.2°</i>	Stagg Jr. Barrel Proof <i>134.4°</i>
Bulleit Rye <i>90°</i>	Thomas H. Handy Rye <i>127°</i>
Eagle Rare 10 Year <i>90°</i>	Whistle Pig 10 Year Rye <i>100°</i>
EH Taylor Single Barrel <i>100°</i>	Whistle Pig 12 Year Rye <i>86°</i>
EH Taylor Straight Rye <i>100°</i>	Whistle Pig 15 Year Rye <i>92°</i>
EH Taylor Small Batch <i>100°</i>	Whistle Pig “The Boss Hog” Rye <i>135.6°</i>
Elmer T Lee Single Barrel <i>90°</i>	Wild Turkey Master’s Keep Cornerstone Rye <i>109°</i>
Four Roses Single Barrel <i>100°</i>	Willett Pot Still Reserve <i>94°</i>
Knob Creek 9 Year <i>100°</i>	Woodford Reserve Rye <i>90.4°</i>
Henry McKenna 10 Year <i>100°</i>	

Subject to Availability

— ORC SIGNATURE BOURBONS & WHISKEYS —

Sourced or blended by your very own Ocean Reef Club Food & Beverage team.

Buffalo Trace ^{90°}

Elijah Craig ^{94°}

Jack Daniel's Single Barrel – Barrel Proof ^{134.3°}

Knob Creek Rye ^{100°}

Maker's Mark Private Selection ^{110°}

Woodford Reserve ^{90.4°}

Woodford Reserve Double Oak ^{90.4°}

1792 Single Barrel – Barrel Proof ^{125°}

— *ASK YOUR SERVER ABOUT OUR WEEKLY BOURBON FLIGHTS* —

— SINGLE MALT SCOTCH —

HIGHLANDS

Dalmore 12 Year ^{80°}

Dalmore 15 Year ^{80°}

Dalmore 18 Year ^{80°}

Dalmore 25 Year ^{84°}

Dalmore Port Wood Reserve ^{80°}

Dalmore Cigar Malt Reserve ^{88°}

Dalmore King Alexander Reserve ^{80°}

Glenmorangie 10 Year ^{86°}

Glenmorangie 12 Year, Nectar D'or ^{92°}

Glenmorangie 12 Year, Quinta Ruban ^{92°}

Oban 14 Year ^{86°}

LOWLANDS

Auchentoshan Three Wood ^{86°}

ISLAY

Bowmore 12 Year ^{80°}

Lagavulin 16 Year ^{86°}

Laphroaig 10 Year ^{86°}

Laphroaig 25 Year ^{102.4°}

SPEYSIDE

Balvenie 12 Year ^{86°}

Balvenie 14 Year ^{86°}

Balvenie 15 Year ^{95.6°}

Cragganmore 12 Year ^{80°}

Glenfiddich 12 Year ^{80°}

Glenfiddich 15 Year ^{80°}

Glenlivet 12 Year ^{80°}

Glenlivet 18 Year ^{86°}

Glenlivet 21 Year ^{86°}

Macallan 12 Year ^{86°}

Macallan 18 Year ^{86°}

Macallan 25 Year ^{86°}

Macallan Rare ^{86°}

JAPAN

Hibiki Harmony ^{86°}

Hibiki 17 Year ^{86°}

Hibiki 21 Year ^{86°}

Yamazaki 12 Year ^{86°}

Yamazaki 18 Year ^{86°}

SPECIALTY WINES BY THE GLASS

440	Daou Reserve, Cabernet Sauvignon, Paso Robles, CA	25
646	Belle Glos, Pinot Noir, Sonoma Coast, CA	25
765	Catena Alta, Malbec, Mendoza, Argentina	25
629	Stags' Leap, The Investor, Meritage, Napa Valley, CA	27
134	Shafer, Red Shoulder Ranch, Chardonnay, Napa Valley, CA	30

WINES

CHAMPAGNE & SPARKLING WINE

		<i>Glass</i>	<i>Bottle</i>
029	Valdo, Prosecco, Italy, 187 ml		12
904	Möet et Chandon, Imperial, Champagne, France, 187 ml		30
023	Nicolas Feuillatte, Rosé, Champagne, France, 187 ml		32
014	Möet et Chandon, Imperial, Champagne, France		95
025	Veuve Clicquot "Yellow Label", Brut, Champagne, France		110
012	Dom Perignon, Champagne, France		296

CHARDONNAY

145	ORC Private Reserve, CA	5	26
095	Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, CA	13	48
062	Heitz, Napa Valley, CA	15	48
✦ 088	Frank Family, Carneros, CA	20	60
137	Migration by Duckhorn, Russian River Valley, CA		73
092	Rombauer, Carneros, CA		89
063	Cakebread, Napa Valley, CA		93
134	Shafer, Red Shoulder Ranch, Napa Valley, CA		117

SAUVIGNON BLANC & OTHER INTERESTING WHITES

231	Vicolo, Pinot Grigio, Italy	5	26
261	Rodney Strong, Sauvignon Blanc, Sonoma County, CA	5	26
270	Momo, Sauvignon Blanc, Marlborough, New Zealand	13	48
✦ 245	Gradis' Ciutta, Pinot Grigio, Collio, Italy	15	48
237	Santa Margherita, Pinot Grigio, Alto Adige, Italy		48
309	Kabinett Ayler Kupp, Riesling, Mosel, Germany		55
182	Patient Cottat, Sancerre, Loire Valley, France	19	57
259	Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand		63
273	Duckhorn, Sauvignon Blanc, Napa Valley, CA	20	63

PINOT NOIR

669	Oyster Bay, New Zealand	5	26
660	Etude “Lyric”, Santa Barbara, CA	10	36
661	J Vineyards, Sonoma Coast, Monterey, Santa Barbara, CA	15	48
706	Walt “Blue Jay”, Anderson Valley, CA	18	64
687	Lange, “Ocean Reef Single Vineyard”, Willamette Valley, OR		65
651	Duckhorn “Migration”, Russian River Valley, CA		72
646	Belle Glos, Saint Lucia Highlands, CA		85
642	Patz & Hall, Sonoma Coast, CA		90
647	Joseph Phelps “Freestone Vineyard”, Sonoma Coast, CA		105
680	Domaine Drouhin, Willamette Valley, OR		108

CABERNET SAUVIGNON

461	ORC Private Reserve, CA	5	26
790	Alexander Valley Vineyards, Alexander Valley, CA	15	48
431	Decoy by Duckhorn, Sonoma County, CA		48
440	Daou Reserve, Paso Robles, CA		75
433	Adaptation, Napa Valley, CA		125
458	Jordan, Alexander Valley, CA		135
468	Silver Oak, Alexander Valley, CA		171
484	Checkerboard “Ocean Reef Club”, Napa Valley, CA		195
498	Plumpjack, Oakville, CA		260

OTHER INTERESTING REDS

577	ORC Private Reserve, Merlot, CA	5	26
🍷 723	Penfolds Max, Red Blend, South Australia	15	48
735	Whispering Angel, Rosé, Provence, France	15	48
360	Château Lassègue “Les Cadrans de Lassègue”, Saint Émilion, France	22	65
822	Tenuta Dell ‘Ornellaia, Le Volte, Tuscany, Italy	24	65
599	Hall, Merlot, Napa Valley, CA		72
765	Catena Alta, Malbec, Mendoza, Argentina		80
629	Stags Leap “The Investor”, Meritage, Napa Valley, CA		87
620	Shafer TD9, Meritage, Napa Valley, CA		140
529	Banfi, Brunello di Montalcino, Tuscany, Italy		154

ESTABLISHED 1960

Harper Sibley, Jr. was a Visionary Man. In 1969 he, along with Morris Burk, a Miami developer who had been visiting Ocean Reef since 1957, purchased Ocean Reef Club. In a letter written the day after the announcement was made to the property owners, Sibley said, "Yes, Ocean Reef is changing hands... but it is not changing in character, flavor, or in its comfortable and carefree way of life." Harper Sibley was committed to creating the finest family-oriented private club community in the world.

*~ From On the Reef – The Legendary Ocean Reef Club
and the People Who Made it Great*



AFTER DINNER SELECTIONS

The Awesome Coffee

Kahlua, Crème De Cacao, Whipped Cream, Grand Marnier, ORC Roast Coffee, Cinnamon Sugar Rim

Grandpa's Brandy Alexander

Brandy, Creme de Cacao, Vanilla Ice Cream, Nutmeg Garnish

Reef Lounge Espresso Martini

Reef Vodka, Espresso, Chocolate Bitters, Bailey's Whipped Cream

White Chocolate Martini

Reef Vodka, Godiva White Chocolate Liqueur, Creme de Cacao, Chocolate Bitters, Chocolate Shavings

Isle Be Home

Bacardi Anejo 4 Year Rum, Tuaca Vanilla Liqueur, Pineapple Juice, Blue Agave Nectar, Egg Whites, Clove Garnish