

FLIRT fridays

VIP BOTTLE MENU

VODKA

TITOS
220

GREY GOOSE
240

KETEL ONE
240

BELVEDERE
260

WHISKEY

JACK DANIELS
200

MAKERS MARK
220

JAMESON
220

CROWN ROYAL
240

TEQUILA

MILAGRO SILVER
200

MILAGRO REPOSADO
220

PATRON SILVER
240

CASAMIGOS BLANCO
260

CASAMIGOS REPOSADO
290

BUBBLES

TAITTINGER BRUT
95

VEUVE CLICQUOT BRUT
YELLOW LABEL 155

PERRIER-JOUET BELLE
EPOQUE 325

COGNAC

HENNESSY VS
240

REMY MARTIN VSOP
280

RUM

BACARDI
200

CAPTAIN MORGAN
200

SCOTCH

JOHNNIE WALKER BLACK
240

MCCALLAN 12
300

JOHNNIE WALKER BLUE
700

PERRIER-JOUET GRAND
BRUT 110

VEUVE CLICQUOT
BRUT ROSE 200

PERRIER-JOUET BELLE EPOQUE
ROSE 525

FEATURED COCKTAILS

THE FLIRTINI

Titos Vodka, Triple Sec & Pineapple Juice, Topped With Champagne & Garnished With Fresh Pineapple 14

BED OF ROSES

Grey Goose La Poire, Rose Water, Fresh Lime, Rose Petals 14

SLOW & DIRTY

EG American Vodka, Dry Vermouth, Olive Brine Ice Cube 16

PINK CRUSH

Terrado Tequila, Agave, Muddled Raspberry, Lime, Cucumber & Mint Topped With Grapefruit Soda 15

SANDLAKE'S SEXIEST
LATE NIGHT PARTY



@FLIRTFRIDAY

VIP PACKAGES

THE PLAYBOY

Your Choice of Two Bottles @220 or below 400

THE BACHELOR

One Liquor Bottle @240 or below + One Tattinger Champagne 300

THE LADIES MAN

Two bottles of Bubbles (PJ Brut or Tattinger)
+ One Better than Sex Dark Chocolate Dessert Board 200

LATE NIGHT BITES

BLACK & BLEU FLATBREAD

Marinated Prime Steak, Blue Cheese, Red Onions,
Tiny Drop Peppers, Mushrooms, Garlic Oil 15

GOAT CHEESE TOMATO FLATBREAD

Goat Cheese, Heirloom Tomatoes, Pickled Red Onions,
Balsamic Glaze, Micro Basil, Garlic Oil 15

CHARCUTERIE BOARD OF THE MONTH

Chef Selected Cured Meats (4), Mostarda Di Frutta, Tear Drop Peppers,
Candied Pecans, Cornichons, Caper Berries, Tart Cherries, Olive Mix,
Vines' Housemade Crostini 23

FROMAGERIE BOARD OF THE MONTH

Chef Selected Artisanal Cheeses (4), Honeycomb, Grapes, Assorted
Seasonal Berries, Candied Pecans, Vines Housemade Crostini 24

OYSTERS ON THE HALF SHELL (6)

Traditional Accompaniments 24

AHI TUNA TARTARE

Avocado Crema, Ponzu Vinaigrette, Wakame,
Sesame, Wonton Crisps 20

WAGYU BEEF SLIDERS (3)

Hawaiian Rolls, Caramelized Onion, Bacon, Bleu Cheese Aioli 14

CRISPY CHICKEN SLIDERS (3)

Buttermilk Brined Chicken, Hawaiian Rolls,
Housemade Hot Sauce, Pickles 12

PARMESAN FRIES

Truffle Aioli 11

VINES SPICY LAMB MEATBALLS

Tzatziki, Cucumber Salad 14

SWEET INDULGENCES

ORANGE BUMBLE

Orange Cake Married with Honey Mousse, What Orlando Would
Taste Like if She Was a Dessert 14

CRÈME BRULÉE DU JOUR

Chef Inspired and Always Delicious 12

BLACK & WHITE CHOCOLATE CHEESECAKE

Fudge Brownie Crust and a New York Dark Chocolate
Cheesecake, Haloed by a White Chocolate Mousse, with
Chocolate Ganache Drizzle 14

BETTER THAN SEX DARK CHOCOLATE DESSERT BOARD

Pineapple, Strawberries, Pretzel Sticks and Marshmallows
Dipped in Decadent Dark Chocolate 24

DARK CHOCOLATE COVERED STRAWBERRIES

6ct 18

Available for Dine-In Only

ASK ABOUT HOW WE CAN MAKE THESE ITEMS



GLUTEN FREE



VEGETARIAN



VEGAN