

The Lounge at 84 High Street

A sampling of some of our favorite cocktails.
Choose from one of these, create your own, or
let your bartender create something for you!

84 High Street Staff Favorites

Mojito - Myers's White Rum, Mint, Simple Syrup and freshly squeezed limes. Enjoy this refreshing drink the way it is, or add a bit of flavor (Strawberry, Mango or Passionfruit). ◊ \$7

Apeach Passion - Absolut Apeach, Passionfruit and a splash of Grenadine. ◊ \$7

Grapefruit Crush - Absolut Ruby Red, Muddled fresh Grapefruit and sugar, Club Soda and Grapefruit Juice. ◊ \$7

Ketel One Martini with a Kiss of Chambord - served straight up, no fruit please. ◊ \$7

Sangria - Made with White Wine, Peachtree, Orange and White Grapefruit Juices or with Red Wine, Blackberry Brandy, Pineapple and Orange Juices. ◊ \$6

Throwback to the Classics

The Daquiri - Myers's White Rum, freshly squeezed limes, Triple Sec and Sour Mix ◊ \$7

Crown Royal Old Fashion - Crown Royal, muddled orange, cherries and sugar, Club Soda and Bitters. ◊ \$7

The Perfect Manhattan - Seagram's V.O., equal parts Dry and Sweet Vermouth. ◊ \$7

Extra Dry Gin Martini - Bombay Sapphire and a hint of Dry Vermouth, shaken not stirred and served with extra olives. ◊ \$7

Mai Tai - Myers's White Rum, Orange Curacao, Creme de Noyeas, pineapple and orange juices, with a float of Myers's Dark Rum. ◊ \$7

Singapore Sling - Tanqueray, Cherry Brandy and Sour Mix. ◊ \$7

Champagne Cocktail - Champagne, Bitters and Sugar served with a twist ◊ \$7

The Martinis

The Dirty Bird - Grey Goose Vodka and Olive Juice, garnished with Extra Olives. ◊ \$8

True Blue - Stoli Blueberry and Blue Curacao garnished with fresh blueberries. ◊ \$7

Espresso - with or without cream. Stoli Vanilla, Tia Maria and a splash of espresso shaken vigorously. ◊ \$7

Gingerbread – Svedka Citron, Frangelico and Ginger Beer. ◊ \$6

Chocolate Martini - Stoli Vanilla and White or Dark Creme de Cacao ◊ \$7

"The Island" Martini - Ketel One served straight up with a splash of pineapple juice. ◊ \$7

TEQUILA,TEQUILA!

The Traditional Margarita - Served on the rocks, Straight Up, with or without salt. Add a little flavor - Strawberry, Mango or Passionfruit. ◊ \$7

Passionfruit Sunrise – Cuervo, Passionfruit, Orange Juice and a bit of grenadine. ◊ \$7

Raspberry Cosmorita – Cuervo, Chambord, Cranberry Juice and freshly squeezed limes. ◊ \$7

The 84 Margarita - Be careful! This one is made the way the Chef likes it! Cabo Wabo Tequila, freshly squeezed limes, Countreau and a splash of sour mix served in pint glass. ◊ \$8

After Dinner Thoughts

The Cuban Nightmare - developed by a Cuban Bar Manager in Tampa, Florida. Cuervo, Kahlua and Bailey's served with coffee and fresh whipped cream. ◊ \$7

Nuts and Berries - Frangelico, Chambord and Milk. ◊ \$6

B & B - on the rocks, just ask Rose.

Grand Mariner - served neat.

Keoke Coffee ◊ Brandy, Coffee Brandy and Creme de Cacao. ◊ \$7