
CIGAR CLUB

MIAMI

A sensory experience of smoke, wood, and spirit.

SIGNATURE COCKTAILS

SMOKE & SOUL \$21
Laphroaig peaty scotch, honey and cacao bitters. Rich, aromatic and perfectly balanced for cigar lovers.

EL AFICIONADO \$21
Brugall 1888 rum, amaretto and chocolate bitters. Smooth and slightly sweet with warm oak undertones.

HABANO SUNSET \$24
Jose Cuervo tequila, grapefruit, and angostura bitters and a touch of cinnamon. Bright, smoky and sophisticated.

THE VELVET SOUR \$23
Four Roses bourbon, egg white, anise and lemon. A luxurious twist on the classic whiskey sour.

CIGAR CLUB NEGRONI \$25
Gin No.3, vermouth and coffee infused Campari. A bold aromatic evolution of the Italian classic.

SCOTCH WHISKEY

MACALLAN 12 SHERRY CASK	\$30
MACALLAN 15 DOUBLE OAK	\$50
MACALLAN 18 SHERRY CASK	\$110
MACALLAN 25 - 0.5 OZ	\$90
MACALLAN 25 - 1 OZ	\$175
MACALLAN 25 - 2 OZ	\$350
OBAN 14	\$36
LAPHROAIG 10	\$24
GLENLIVET 12	\$21
GLENLIVET 14	\$23
BALVENIE 12	\$22
GLENMORANGIE 12	\$22
GLENMORANGIE 14	\$28

SCOTCH WHISKEY

GLENFIDICH 12	\$23
GLENFIDICH 14	\$28
DALMORE 12	\$27
DALMORE 14	\$40
CHIVAS XV	\$25
CROWN ROYAL	\$16
JOHNNIE WALKER BLACK LABEL	\$18
JOHNNIE WALKER DOUBLE BLACK	\$24
BUCHANAN'S	\$16
DEWAR'S	\$16

BOURBON

WOODFORD RESERVE	\$18
MAKER'S MARK	\$16
BULLEIT	\$18
FOUR ROSES SMALL BATCH	\$16
ANGEL'S ENVY	\$20
BASIL HAYDEN	\$20
WILD TURKEY 101	\$20
BUFFALO TRACE	\$16
KNOB CREEK	\$18
JACK DANIELS	\$14
MICHTERS	\$18
OLD FORESTER	\$16

JAPANESE WHISKEY

KAIGAN SHERRY CASK	\$20
SHIBUI	\$24
HIBIKI HARMONY	\$35

RYE WHISKEY

SAZERAC	\$16
BULLEIT	\$19
KNOB CREEK	\$18
HIGHT WEST DOUBLE RYE	\$19
WHISTLER PIG 12	\$55

IRISH WHISKEY

JAMESON	\$22
TULLEMORE DEW 12	\$23

COGNAC

RÉVISEUR VS	\$17
HENNESSY VS	\$18
D ^U USSE	\$24
REMY MARTIN VSOP	\$25
REMY MARTIN XO	\$81
REMY MARTIN LOUIS XIII - 0.5 OZ	\$120
REMY MARTIN LOUIS XIII - 1 OZ	\$240
REMY MARTIN LOUIS XIII - 2 OZ	\$480

RUM

FLOR DE CAÑA BLANCO	\$14
FLOR DE CAÑA 12	\$18
FLOR DE CAÑA 15	\$22
FLOR DE CAÑA 18	\$27
FLOR DE CAÑA 25	\$80
FLOR DE CAÑA 30	\$215
LA MARIELITA	\$23
BRUGAL 1888	\$16
APLETON ESTATE SIGNATURE	\$14
DIPLOMATICO RESERVE	\$16
CAPITAN MORGAN SPICED RUM	\$14
KRAKEN SPICED RUM	\$14
ZACAPA 23	\$22
ZACAPA XO	\$40

TEQUILA

DON JULIO BLANCO	\$18
DON JULIO REPOSADO	\$20
DON JULIO AÑEJO	\$25
DON JULIO 1942	\$55
CASA AMIGOS BLANCO	\$18
CASA AMIGOS REPOSADO	\$20
DON FULANO BLANCO	\$21
DON FULANO REPOSADO	\$25
EL TESORO REPOSADO	\$23
EL TESORO EXTRA AÑEJO	\$42
TEQUILA OCHO REPOSADO	\$24
TEQUILA OCHO AÑEJO	\$28
SIETE LEGUAS REPOSADO	\$23

MEZCAL

CASA AMIGOS JOVEN	\$21
400 CONEJOS	\$16
UNION JOVEN	\$16
VIDA DEL MAGUEY	\$18

VODKA

TITO'S	\$18
BELUGA	\$18
KETEL ONE	\$18
GREY GOOSE	\$20
BELVEDERE	\$20
REYKA	\$16

GIN

HENDRICK'S	\$18
NO. 3	\$18
THE BOTANIST	\$20
CITADELLE	\$16
EMPRESS INDIGO	\$16
BOMBAY SAPPHIRE	\$16
TANQUERAY 10	\$18
MONKEY 47	\$30

RED WINE

RECANATI CABERNET SAUVIGNON 2023 (U)	\$18
RECANATI MERLOT 2022 (U)	\$18
RESONANCE PINOT NOIR 2023	\$24
ALTA VISTA MALBEC 2023	\$19
BRUNELLO DI MONTALCINO BANFFI 2020	 BY THE BOTTLE \$225

WHITE WINE

RECANATI YASMIN WHITE 2024 (U)	\$15
RECANATI CHARDONAY 2022 (U)	\$18
SANTA MARGHERITA PINOT GRIGIO 2024	\$26
TRUCHARD CAHRDONNAY 2023	\$24
SANCERRE SAUVIGNON BLANC	\$27

ROSE

VIN DE PROVEBCE AIX 2024 \$23

SPARKLING

TORRESELA PROSECO\$17

CHAMPAGNE FEUILLATE BRUT\$24

SWEET

TAYLOR FLADGATE 10 YEAR TAWNY PORT\$25

COFFEE

ESPRESSO	\$5
LUNGO	\$5
DOUBLE ESPRESSO	\$7
CAPUCCINO	\$7
IRISH COFFEE	\$12
LATTE	\$6
ANISE ICE LATTE	\$8
ESPRESSO MACHIATO	\$6
MOCHACCINO	\$8

ZERO PROOF

NOIR LEMONADE MOCKTAIL\$10
Lemon, orgeat and anise. Smooth, herbal and strikingly elegant.

TROPICAL EMBER MOCKTAIL\$10
Pineapple, lime, ginger and honey. Refreshing and vibrant with a hint of spice.

MISSING THORN\$12
Red wine malbec zero alcohol.

HEINEKEN 0.0 %\$8
Lager beer zero alcohol.

WHISKEY RECOMMENDED PAIRINGS

MACALLAN 18 SHERRY CASK + PADRON 1926 MADURO

Sherry sweetness compliments rich cocoa and spice.

WOODFORD RESERVE BOURBON + OLIVA SERIE V MELANIO

Caramel and oak balance with deep espresso tones.

JOHNNIE WALKER DOUBLE BLACK + ARTURO FUENTE DON CARLOS

Smoky peat meets cedar, nut and dark chocolate notes.

COGNAC RECOMMENDED PAIRINGS

REMY MARTIN XO + PADRON 1964 MADURO

Deep and elegant with chocolate and dried fruit.

D' USSE VSOP + OLIVA SERIE O

Floral and nutty refined and balanced.

RUM RECOMMENDED PAIRINGS

FLOR DE CAÑA 25 + PLASENCIA ALMA FUERTE
Aged richness compliments dark chocolate and spice.

LA MARIELITA 18 YEARS + ASERE
Sweet cedar, vanilla, and cocoa warmth in perfect harmony.

TEQUILA RECOMMENDED PAIRINGS

DON JULIO AÑEJO + PLASENCIA ALMA DEL CAMPO
Agave oak smoothness enhances creamy, nutty flavors.

PATRON REPOSADO + DAVIDOFF NICARAGUA
Smooth agave meets refined Nicaraguan spice.

COCKTAIL RECOMMENDED PAIRINGS

OLD FASHIONED + LIGA PRIVADA NO.9

Bourbon caramel echoes the cigar's richness.

ESPRESSO MARTINI + DAVIDOFF LATE HOUR

Coffee liqueur complements aged tobacco tones.

NEGRONI + MONTECRITO WHITE SERIES

Bitterness contrasts creamy smoke beautifully.

*"Enjoy the finest harmony of
cigar, spirit and conversation."*
