

# 98 FORTY EAST

BAR AND BISTRO



## LOCAL & FRESH COMMITMENT

At Hotel Indigo, we are committed to bringing you the freshest local produce, seafood, dairy, coffee and eggs that North Florida has to offer. We believe that purchasing whole ingredients from nearby family farms and markets is not only better for flavor but also better for our community. Some of our local vendors are: The French Pantry, Martin Coffee Company and Safe Harbor Seafood.

# BAR MENU

### WHITE WINES

	G	B
Conundrum, White Blend, California	\$12.00	\$48
Matua, Sauvignon Blanc, Matua Valley, New Zealand	\$9.00	\$34
Kendall Jackson Chardonnay, California	\$8.00	\$32
Danzante, Pinot Grigio, Italy	\$7.75	\$31
Chateau Ste Michelle, Riesling Washington	\$7.50	\$30
Beringer, White Zinfandel California	\$6.00	\$24
Stone Cellars, Chardonnay California	\$6.00	

### SPARKLING WINES

	B
Chandon, Brut, California	\$50
Frelxenet, Brut, (split) Spain	\$10

### RED WINES

	G	B
Matanzas Creek, Merlot, Sonoma County, California	\$12	\$48
Lager Cake, Zinfandel, Italy	\$11	\$44
Melomi, Pinot Noir, California	\$10	\$40
Altos del Plata, Malbec, Argentina	\$9	\$36
Cellar No. 8, Cabernet Sauvignon, California	\$7	\$28
Stone Cellars, Merlot, California	\$6	
Stone Cellars, Cabernet Sauvignon, California	\$6	

### BOTTLED BEERS

Miller Lite	\$5
Yuengling	\$6
Heineken	\$6
Sam Adams	\$6
Blue Moon	\$6
Coors Light	\$5
Guinness	\$7
Ginger Beer	\$5
Bud	\$5
Bud Light	\$5
Corona	\$6
Michelob Ultra	\$5
Stella Artols	\$6

### DRAFT BEERS

Seasonal Selection	\$6
Local Favorites	\$6

### OTHER BEVERAGES

Coffee	\$3.00
Espresso Shot	\$3.00
Hot Tea	\$2.50
Bottled Soda	\$3.00
Iced Tea	\$2.75
Fountain Soda	\$2.75

### MARGARITA \$12.00

Sauza tequila, triple sec, fresh squeezed lime juice & simple syrup  
Featuring fresh squeezed lime juice and homemade simple syrup for a traditional and proper margarita

### OLD FASHIONED \$13.00

Woodford Reserve bourbon & simple syrup  
Muddled orange, cherry, and bitters combined with homemade simple syrup and top-class bourbon for a nostalgic taste of southern hospitality

### NEGRONI \$13.00

Beefeater gin, sweet vermouth & Campari  
A variation of the Americano, this classic cocktail was invented by Count Negroni in the early 1800s; blending sweet, smoky, floral, and bitter flavors.

### BAY BREEZE \$13.00

Bacardi rum, pineapple juice & cranberry juice  
A Caribbean beauty that tastes as good as it looks. Sweet pineapple juice and refreshing cranberry juice layered together.

### APPLE MULE \$12.00

Apple Crown Royal, fresh lime juice & ginger beer  
Our version of the classic Moscow mule, blending the subtle sweetness of apple with the citrusy flavors of lime and ginger for a remarkably refreshing cocktail.

### PEACH DAIQUIRI \$12.00

Bacardi rum, peach schnapps, lime juice & simple syrup  
A fresh twist on the classic daiquiri on the rocks, blending peach flavors with vibrant citrusy lime juice.

### THE LOCALE \$12.00

Amaretto, Malibu & orange juice  
A take on the classic Bocce Ball, blending Malibu, amaretto, and fresh squeezed Florida orange juice. A perfect way to end the day and start the night.

### ESPRESSO MARTINI \$12.00

Vanilla Vodka, Kahlua, simple syrup & espresso  
With fresh brewed espresso, a delectable concoction mixing notes of coffee with notes of vanilla and sugar.

### ENDLESS SUMMER \$12.00

Mango, peach schnapps, sour mix & vodka  
Sunshine in a glass all year long.