



## CHAMPAGNE

5oz Glass | Bottle | Magnum

Moët & Chandon Brut Impérial <i>Citrus fruit, biscuit</i>	35	140	340
—— Jeroboam bottle available 1300			
Moët & Chandon Rosé Impérial <i>Crisp, floral, red berries</i>	36	185	
Veuve Clicquot Yellow Label <i>Citrus, brioche, white and yellow fruits</i>		185	
—— Jeroboam bottle available 1400			
Krug Grand Cuvée <i>Quince, lemon, limoncello, dried fruit</i>		750	
Dom Pérignon Vintage <i>Mint, plums, licorice</i>		800	
Louis Roederer Cristal 2015 <i>Candied citrus, spices, oak</i>		900	
Ruinart Rosé <i>Rose, peppermint, pink grapefruit</i>			750

## BUBBLES

6oz Glass | Bottle | Magnum

Prosecco <i>Golden apples, white flowers, lemon</i>	14	75	160
Prosecco Rosé <i>Red berries, floral notes, citrus zest</i>	17	75	
Wild Idol Sparkling Rosé <i>(Alcohol Free)</i> <i>Crisp apple, gooseberry, rhubarb, grapefruit</i>	19	75	

## WHITE

6oz Glass | 9oz Glass | Bottle

Chardonnay, Imagery, CA <i>Citrus, honeysuckle, oak</i>	15	22	60
Pinot Grigio, Ferrari-Carano, Friuli Grave, IT <i>Acacia flowers, citrus, white peach</i>	16	23	64
Sauvignon Blanc, Matanzas Creek, Sonoma County, CA <i>Honeydew, white peach, nectarine</i>	17	25	68
Chardonnay, Raeburn, Sonoma County, CA <i>Pear, vanilla, nectarine</i>	20	28	78
Sauvignon Blanc, Freemark Abbey, Napa Valley, CA <i>Tropical fruits, honeysuckle, citrus</i>	22	30	84

## ROSÉ

	6oz Glass	9oz Glass	Bottle
Rosé, Château Minuty, Provence, FR <i>Peach, red fruits, white blossoms</i>	<b>20</b>	<b>28</b>	<b>78</b>
Rosé, Whispering Angel, Provence, FR <i>Citrus, peach, fresh fruits</i>	<b>22</b>	<b>30</b>	<b>84</b>
└─ Magnum bottle available <b>160</b>			
Rosé, Rock Angel, Provence, FR <i>Apple, pink grapefruit and summer berries</i>			<b>98</b>

## RED

	6oz Glass	9oz Glass	Bottle
Malbec, Terrazas de los Andes, 'Altos' Mendoza, AR <i>Violet, black cherry, plum</i>	<b>15</b>	<b>22</b>	<b>60</b>
Cabernet Sauvignon, Silver Palm, Napa, CA <i>Blackberry, cherry, oak</i>	<b>16</b>	<b>23</b>	<b>64</b>
Pinot Noir, Weather, Russian River, CA <i>Red fruits, earthy, dried herbs</i>	<b>17</b>	<b>25</b>	<b>68</b>
Tempranillo, Ramón Bilbao, "Limited", Rioja, SP <i>Dark berries, cherry, spices</i>	<b>20</b>	<b>28</b>	<b>78</b>
Red Blend, Harvey & Harriet, Paso Robles, CA <i>Blackberry, cherry, oak</i>	<b>22</b>	<b>30</b>	<b>84</b>
Red Blend, Rutherford, Napa, CA <i>Dark berries, cherry, dried herbs</i>			<b>575</b>
Red Blend, Quintessa, Napa, CA <i>Floral, cherry, pepper, oak</i>			<b>850</b>

## LP O'BRIEN SIGNATURE COCKTAILS

Curated by LP O'Brien, Winner of Netflix's Drink Masters  
& F1 Arcade's Global Creative Director of Bars

### MY NIGHT IN VEGAS

29

Rye, Ginger, Yuzu, Celery Bitters, Blueberry Peat Foam



*No night in Vegas ever goes quite as planned and this cocktail proves it. Built with a rye base right ginger and sharp yuzu for electric tension, it's where a Penicillin collides with a New York Sour beneath the neon glow. The show-stopper, a blueberry peat foam rises on top, kissed with smoky Scotch, while celery bitters and saline bring balance to the chaos. What begins as bold and brash fades into a smooth, subtly smoky finish leaving just enough nostalgia to make you reflect on what happened last night.*

### VIP PASS

25

Bourbon, Mezcal, Lemon, Vanilla-Passionfruit,  
Raspberry Dust, Shot of Moët & Chandon



*A decadent duo worthy of the Paddock Club — a silky, seductive twist on the Pornstar Martini finished with raspberry dust and served alongside a chilled shot of Champagne. This elevated serve pays tribute to the late Douglas Ankrah's iconic creation while nodding to the bold elegance of a New York Sour, one of the first cocktails I ever mastered. A toast to legacy, luxury, and trackside glamour.*

### PALCO

18

Rum, Mezcal, Chai-Spiced Maple, Bitters



*Palco, Spanish for "box seat", pays tribute to the elevated view, the front-row energy, and the quiet power of being close to the action. Smoky mezcal, rich aged rum, and spiced maple come together in this boozy, high-altitude stirred cocktail built for those who appreciate precision over flash. Served in a matte black vessel that echoes the track beneath, Palco is bold, elegant, and unapologetically composed.*

### PIT LANE PERK

22

Vodka, Nitro Cold Brew, Blueberry Cocoa Nibs



*This Espresso Martini gets a performance boost from cocoa nibs and dark fruit undertones, blending seamlessly with cold brew and vodka for a rich yet refreshing profile. Elegant and energizing, it's a nod to the pit crew, the unsung heroes working behind the scenes to keep everything running at full throttle.*

**WELCOME TO MIAMI****20**

Tequila Blanco, Passionfruit Spiced Hibiscus, Lime, Mint



*A fiery, tropical remix of the Margarita, this cocktail is served with passionfruit hibiscus spice. Built for brightness, and high energy. With bold citrus and unapologetic flash, it matches the Miami Grand Prix's pulse and flair. Equal parts party and performance.*

Also available as a Designated Driver **14****75**

Also available as a pitcher (serves four)

**SPICEY APEX****20**

Tequila Blanco, Mango Habanero, Lime, Salt



*A turbo-charged twist on a spicy Margarita, this cocktail hits the apex with precision. Mango habanero and tequila blanco deliver bold heat and tropical speed. Finished with a salt rim and a slice of jalapeño, it's a sharp turn into flavor that leaves your taste buds gripping the edge.*

Also available as a Designated Driver **14****FLAME & GLORY****20**

Mezcal, Ancho Chili, Pineapple, Grapefruit Soda, Spiced Salt



*Inspired by the Paloma but forged in fire, this cocktail brings smoke and spice into the mix with chili, pineapple, and citrus layered over a splash of soda. It's bold and electric equal parts heat, and refreshment. The name channels the rush of an unexpected podium finish, where every risk burns bright and every victory is earned with flair.*

**SLIPSTREAMER****22**

Gin, Spiced-Hibiscus Cordial, Lemon, Moët &amp; Chandon



*Borrowing its structure from the classic French 75, this sparkling cocktail pairs citrus and spiced hibiscus syrup with a lift of Champagne for a fizzy, floral finish. It's fast, flashy, and irresistibly pink, exactly the kind of drink that keeps pace with the room. Just like the racing technique it's named after, it rides momentum and makes the most of every opportunity.*

**SHE'S IN THE LEAD****23**

Cucumber & Rose Gin, Lemon,  
Blueberry Wine, Rose, Egg White



*This cocktail reimagines the classic Clover Club with a bold twist blending blueberry wine, rose, and egg white for a lush, fruit-forward profile that finishes silky and bright. It's a familiar format with a fresh perspective, echoing the resurgence of the Clover Club through a modern lens. Named to honor women forging paths in both motorsports and mixology, it celebrates elegance, confidence, and unapologetic momentum.*

**SPARKS WILL FLY****20**

Rum Blend, Coconut, Chamomile, Lime, Aromatic Bitters,  
Sparked Spices



*This tropical-inspired showstopper blends rum, coconut, ginger, and chamomile in a rich, tropical base layered with tension and harmony. It's served with theatrical flair, mimicking the visible sparks of Formula 1® drama. Designed to wow, this cocktail lives up to its name with a full sensory experience. Flavor, fire, and flair in one unforgettable drink.*

**VICTORY LAP****21**

Bourbon, Fig & Gingerbread Rooibos Syrup, Aromatic Bitters



*A reimagined Sazerac with fig and gingerbread kissed bourbon, bitters, and absinthe, this cocktail is smooth, deep, and just a little risky. It honors the original's roots while leaning into modern celebration. Whether you're crossing a literal finish line or just closing out a great night, this one tastes like triumph.*

**HAIRPIN HERO (LOW ABV)****25**

Lillet Blanc, Tequila, Rose, Lemon, Demerara



*Inspired by F1's first female racer, Maria Teresa de Filippis, Hairpin Hero is a low-proof love letter to rebellion dressed in elegance. A stripped-back riff on the Last Word, this cocktail is floral, bright, and unapologetically precise. With a rose syrup core and a cherry-pinned notecard that reads "Hairpins are where heroes pass," it honors the women who dared to take the turn and passed anyway.*

## CLASSIC COCKTAILS

### RUM PUNCH

Aged Rum, Apple Brandy,  
Peach Rooibos Shrub, Lemon, Soda

18



75

Also available as a pitcher (serves four)



### LONG ISLAND ICED TEA

LIIT House Blend, Lemon, Orange Liqueur, Cola

18



### MOSCOW MULE

Vodka, Lime, Ginger Beer

18



### OLD FASHIONED

Bourbon, Demerara, Angostura

18



### MOJITO

Rum, Lime, Simple, Mint, Soda

18



### NEGRONI

Gin, Campari, Sweet Vermouth

18



### APEROL SPRITZ

Aperol, Prosecco, Soda, Orange

18



### MANHATTAN

Rye, Sweet Vermouth, Aromatic Bitters

18



## DESSERT COCKTAILS

### SWERVE

19

Scotch, Orange, Lime, Buttered Ice Cream



*In racing, a swerve is a tactical decision, a graceful break from the expected. Swerve honors that moment with a cocktail that's bold, textural, and perfectly off-line. Scotch lays the foundation, citrus brings the lift, and a house-made buttered ice cream batter does the rest. Rich, aromatic, and engineered to melt on contact.*

### AFTER SILK

19

Cognac, Honey, Champagne, Vanilla Gelato, Olive Oil, Salt



*A post-race ritual dressed in velvet. This cocktail pays homage to the Soyer au Champagne, where indulgence meets precision. Cognac and lavender honey are blended tableside with chilled Moët & Chandon, then poured over vanilla gelato, finished with olive oil, sea salt, and marigold. It's rich, textural, and built for podium moments: soft closes, surprise wins, and the kind of night that doesn't end when the race does. Aftersilk is what happens after the speed, after the thrill when the moment slows down and the indulgence begins. It's the soft landing after a fast finish.*

### PHOTO FINISH

25

Cognac, Amontillado Sherry, Mango, Lemon, Matcha Whey, Baked Alaska



*Photo Finish is inspired by LP O'Brien's finale cocktail on Drink Masters, a moment defined by clarity under pressure and performance at its peak. This pairing captures that spirit through contrast: a crystal-clear milk punch layered with complexity, and a flaming Baked Alaska that reveals softness beneath spectacle.*

*Together, they tell a story of resilience and refinement of what it means to finish strong. Served only at F1® Arcade, this duo celebrates the final lap, the last pour, and the bold beauty of crossing the line with intention.*



## DESIGNATED DRIVERS

Non-Alcoholic Cocktails

### MULE IN THE PADDOCK

Almave Mule  
Spiced Ginger, Lime, Soda

— Also available as a pitcher (serves four)

18



65



### CIRCUIT BLOOM

Pentire Seaward Spritz  
Mallorca Melon Cordial, Elderflower, Lemon, Saline

— Also available as a pitcher (serves four)

18



70



### COOL DOWN LAP

Pentire Adrift Negroni  
Coastal Spritz, Roots Divino Rosso, Mallorca Melon

18



### PHANTOM OVERTAKE

Pentire Seaward Paloma  
Cucumber Cordial, Grapefruit, Dill Air

18



### CRODINO

Sparkling Apéritif

18



### PERFECT LINE

Pentire Seaward  
Coastal Spritz, Tart Cherry, Red Bull, Tonic

18



## **VODKA**

Wheatley  
St. George California Citrus  
St. George Green Chile  
Ketel One  
Tito's  
Belvedere  
Grey Goose Peach and Rosemary  
Grey Goose

## **GIN**

Broker's  
Tanqueray  
Barr Hill  
Bombay Sapphire  
Bluecoat  
Tanqueray No. Ten  
Suntory Roku  
Empress  
Hendrick's

## **COGNAC**

Martell VS  
Hennessy VS  
D'ussé VSOP  
Hennessy VSOP  
Rémy Martin XO  
Hennessy XO  
Hennessy Paradis  
Rémy Martin Louis XIII

**TEQUILA/MEZCAL****BLANCO**

Espolòn  
Ocho  
Patrón  
Casamigos  
Don Julio  
El Tesoro  
Volcán  
Volcán Tahona  
Clase Azul

**REPOSADO**

Espolòn  
Ocho  
Casamigos  
Don Julio  
Volcan  
El Tesoro  
Volcán X.A.  
Clase Azul  
Clase Azul Gold

**AÑEJO**

Casamigos  
Don Julio  
Don Julio 1942

**MEZCAL**

Banhez Espadin & Barril  
Illegal Joven  
Del Maguey Vida  
Clase Azul Mezcal Joven San Luis Potosí  
Clase Azul Mezcal Joven Papalote Guerrero 84

## WHISK(E)Y

### BOURBON

Maker's Mark  
Old Forester 100  
Bulleit  
High West  
Wild Turkey Longbranch, 8YR  
Woodinville  
Woodford Reserve  
Basil Hayden  
Buffalo Trace  
Russell's Reserve 10YR  
Angel's Envy  
Blade and Bow  
Whistlepig Piggyback 6YR  
WhistlePig PiggyBack  
Baker's  
Booker's  
Angel's Envy, Port Wine Cask Finish

### SCOTCH

Dewar's White Label  
Monkey Shoulder  
Johnnie Walker Black  
Laphroaig 10YR  
Balvenie 12YR, 'Doublewood'  
Glenmorangie 12YR  
Glenfiddich 15YR Old Solera  
Glenfiddich 16YR  
Lagavulin 16YR  
The Macallan, Sherry Cask  
Oban 14YR  
Johnnie Walker Blue

### RYE

Rittenhouse  
Sazerac  
Bulleit  
High West, 'Double Rye'  
Woodinville  
Angel's Envy  
WhistlePig 10YR

**WHISK(E)Y****JAPANESE**

Suntory Toki

Nikka Single Malt Whisky Yoichi

Hibiki Harmony

**OTHER**

Crown Royal

Jack Daniel's

Jameson

**RUM**

Bacardi Black

Bacardi Coconut

Bacardi Spiced

Bacardi Superior White

Bacardi 4YR

Appleton Estate Signature

Mount Gay Eclipse

Bumbu

Diplomático Reserva

Ron Zacapa

Ron Zacapa XO

**PISCO**

BarSol Primero Quebranta

**CACHAÇA**

Leblon

## BOTTLE SERVICE

*The centerpiece of every celebration — a premium bottle of your choice, served with bespoke mixers and curated garnishes, all with dedicated VIP hosting.*

### VODKA

Titos	300
Belvedere	350
Grey Goose	400

### GIN

Tanqueray	300
Bombay Sapphire	350
Hendrick's	400

### TEQUILA

Patrón	400
Volcan	500
Don Julio 1942	1000

### RUM

Barcadi	300
Barcadi Spiced	350
Appleton Estate Signature	400

### WHISKEY

Jack Daniel's	300
Crown Royal	300
Dewar's White Label	300
Jameson	350
Maker's Mark	400
Johnnie Walker Black	450

**DRAFT**

Heineken	11
Blue Moon	11
Modelo	11
Peroni	11
Sam Seasonal	11
Able Baker Brewing, Atomic Duck IPA <i>(local)</i>	12
Big Dog's Brewing Company, Las Vegas Lager <i>(local)</i>	12
Guinness	12

**BOTTLES & CANS**

Heineken	8
Coors Light	8
Miller Lite	8
Michelob Ultra	9
Blake's Hard Cider, Seasonal Selection	9
CraftHaus, Silver State Blonde Ale <i>(local)</i>	9
High Noon Rotational	10

**NON ALCOHOLIC**

Heineken 0.0	9
Guinness 0	9
Peroni 0.0	9

## JUICES & SODAS

Cranberry Juice	6
Grapefruit Juice	6
Orange Juice	6
Pineapple Juice	6
Tomato Juice	6
Ginger Ale	6
Coke	6
Diet Coke	6
Sprite	6
Dr Pepper	6
Lemonade	6
Iced Tea	6
Franklin & Sons Ginger Beer	6
Franklin & Sons Light Tonic	6
Franklin & Sons Pink Grapefruit	6
Franklin & Sons Soda	6
Franklin & Sons Tonic	6
Sprite	6
Acqua Panna Still Water 1L	8
San Pellegrino Sparkling Water 1L	8
Red Bull	8
Red Bull Sugarfree	8
Red Bull Sugarfree Rotational	8
Red Bull Rotational	8

*A 3% administrative fee will be added to all checks. This fee helps offset increasing operational costs and allows us to continue providing exceptional service and hospitality. This is not a gratuity and is not distributed to service staff.*