



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>	20	28	78
Rosé, Whispering Angel, Provence, FR <i>Citrus, peach, fresh fruits</i>	22	30	84
— Magnum bottle available 160			
Rosé, Rock Angel, Provence, FR <i>Apple, pink grapefruit and summer berries</i>			98

RED

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

LP O'BRIEN SIGNATURE COCKTAILS

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

WHAT HAPPENS IN VEGAS

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

29



This is not your quiet dram. What Happens in Vegas is what occurs when a Penicillin crashes into a New York Sour under neon lights — loud, layered, and leaving a mark. Built on rye with ginger and yuzu for electric tension, it's crowned with a dramatic blueberry peat foam kissed with peaty Scotch. Celery bitters and saline cut through the chaos, grounding the drink in something slightly off-kilter and unforgettable. What starts bold finishes in a smoky hush... but the memory lingers.

VIP PASS

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

25



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 Ankras'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

Rum, Mezcal, Chai-Spiced Maple, Bitters

18



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

Vodka, Nitro Cold Brew, Blueberry Cocoa Nibs

22



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.

Crisp & Refreshing

WELCOME TO MIAMI

Tequila Blanco, Passionfruit Spiced Hibiscus, Lime, Mint

20



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

Tequila Blanco, Mango Habanero, Lime, Salt

20



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

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

20



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

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

22



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.

Bright & Silky

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, Falernum, 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.

HAIRPIN HERO

20

White Rum, Manzanilla, Watermelon, Red Bull Cordial



Inspired by F1®'s first female racer, Maria Teresa de Filippis, this cocktail is a love letter to rebellion wrapped in elegance. A stripped-back riff on the Daiquiri, it's bright, juicy, and unapologetically precise. With watermelon and manzanilla at its core, Hairpin Hero honors the women who dared to take the turn and passed anyway.

Boozy & Stirred

VICTORY LAP

21

Fig Bourbon, 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.

CLASSIC COCKTAILS

RUM PUNCH

18

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



75



Also available as a pitcher (serves four)

LONG ISLAND ICED TEA

18

LIIT House Blend, Lemon, Orange Liqueur, Cola



MOSCOW MULE

18

Vodka, Lime, Ginger Beer



OLD FASHIONED

18

Bourbon, Demerara, Angostura



MOJITO

18

Rum, Lime, Simple, Mint, Soda



NEGRONI

18

Gin, Campari, Sweet Vermouth



APEROL SPRITZ

18

Aperol, Prosecco, Soda, Orange



MANHATTAN

18

Rye, Sweet Vermouth, Aromatic Bitters



DESSERT COCKTAILS

SWERVE19

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 SILK19

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 FINISH25

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 PADDOCK18

Almave Mule
Spiced Ginger, Lime, Soda

Also available as a pitcher (serves four)

CIRCUIT BLOOM18

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

Also available as a pitcher (serves four)

COOL DOWN LAP18

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

PHANTOM OVERTAKE18

Pentire Seaward Paloma
Cucumber Cordial, Grapefruit, Dill Air

CRODINO18

Sparkling Apéritif

PERFECT LINE18

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

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
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

WHISK(E)Y
BOURBON
Buffalo Trace
Bulleit
Maker's Mark
High West
Wild Turkey Longbranch, 8YR
Woodinville
Woodford Reserve
Basil Hayden
Russell's Reserve 10YR
Angel's Envy
Angel's Envy, Port Wine Cask Finish
Blade and Bow
WhistlePig PiggyBack
Baker's
Booker's
RYE
Rittenhouse
Sazerac
Bulleit
High West, 'Double Rye'
Woodinville
Angel's Envy
WhistlePig 10YR
SCOTCH
Dewar's White Label
Monkey Shoulder
Johnnie Walker Black
Glenfiddich 15YR Old Solera
Laphroaig 10YR
Balvenie 12YR, 'Doublewood'
The Macallan, Sherry Cask
Oban 14YR
Lagavulin 16YR
Johnnie Walker Blue

WHISK(E)Y
JAPANESE
Suntory Toki
Nikka Single Malt Whisky Yoichi
Hibiki Harmony
Yamazaki 12YR
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		GIN	
Titos	300	Tanqueray	300
Belvedere	350	Bombay Sapphire	350
Grey Goose	400	Hendrick’s	400

TEQUILA		RUM	
Patrón	400	Barcadi	300
Volcan	500	Barcadi Spiced	350
Don Julio 1942	1000	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 (local)	12
Big Dog’s Brewing Company, Las Vegas Lager (local)	12
Guinness	12

BOTTLES & CANS

Heineken	8
Coors Light	8
Miller Lite	8
Michelob Ultra	9
CraftHaus, Silver State Blonde Ale (local)	9
Mojave Brewing, Pear Cider (local)	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
Lemonade	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 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.