LILT

LOUNGE

LILT Lounge

Modern and sleek with bold strokes of creative whimsy, LILT Lounge welcomes you to a sophisticated alternative to the Miami club scene and a social setting for pre-dinner gatherings and post-dinner entertainment.

Inspired by the new Miami, LILT in partnership with The National YoungArts Foundation (Young Arts), deliver exciting musical acts during the week with Miami's best musicians offer lively performances during the weekends.

LILT's cocktail program by Dean Feddaoui and signature champagne cart overflow with unexpected delights and pair perfectly with social plates created by acclaimed executive chef Wolfgang Birk.

Welcome to LILT!

GRAPPA

MAROLO CHAMOMILE GRAPPA | 13
SASSICAIA GRAPPA | 30

APERITIF

APEROL | 11
AVERNA AMARO | 11
CHARTREUSE YELLOW | 12
CHARTREUSE GREEN | 14
CAMPARI | 11
FERNET BRANCA | 11
DOLIN GÉNEY DES ALPES | 11
LILLET BLANC | 12
PIMMS N0.1 | 12

ABSINTHE/PASTIS

KÜBLER ABSINTHE | 12
PERNOD PASTIS | 11

CORDIALS

BENEDECTINE | 11
BAILEY'S IRISH CREAM | 12
CHAMBOPRD | 10
DRAMBUIE | 11
FRANGELICO | 11
GRAND MARNIER | 14
KAHLUA | 11
LUXARDO AMARETTO | 12
LUXARDO SAMBUCA | 12
ST-GERMAIN ELDERFLOWER LIQUEUR | 12

LILT's cocktail program preserves classics while delivering signature innovative cocktails through the use of high quality, locally-sourced seasonal ingredients.

We hand-squeeze our citrus juice daily, only use fresh herbs and hand-select natural ingredients to make our own tonics, shrubs, tinctures, marmalades and syrups.

At LILT, we proudly use premium, small batch spirits and cordials, which greatly improve the quality of all our cocktails.

COCKTAIL KEYS

HIGHER CRISP DRY

HIGH DRY & REFRESHING

MEDIUM FRUIT FORWARD

DEEP LIGHT BITTER NOTES

CHAMPAGNE COCKTAILS

LILT COCKTAIL | 13
Uncle Val's botanical gin, cocchi americano rosa, rose water, banfi "Rosa Regale" brachetto, grapefruit peel

1919 FIRENZE | 13
Aperol, grapefruit bitters, cocchi americano, zonin prosecco, sugar cube, grapefruit peel

MALCOLM | 13
Double cross, house-made strawberry shrub, lemon, simmonet cremant de bourgogne rosé, basil leaf

DEATH IN THE AFTERNOON | 13
Adapted from a drink invented by Ernest Hemingway with the recipe first published in a celebrity cocktail book, "So red the nose, or, breath in the afternoon," 1935: Kubler absinthe, sugar cube, sparkling wine, lemon peel

SEELBACH COCKTAIL | 13
Named after the Louisville, KY hotel where the drink was invented in 1917:

Bulleit bourbon, cointreau, angostura & peychaud bitters, louis roederer brut, lemon peel

SINGLE MALTS

ARDBEG 10 YRS, ISLAY | 14
BALVENIE DOUBLE WOOD 12 YRS, SPEYSIDE | 15
BOWMORE 12 YRS, ISLAY | 15
BOWMORE 18 YRS, ISLAY | 25
GLENLIVET 12 YRS, SPEYSIDE | 14
GLENFIDDICH 15 YRS, SPEYSIDE | 20
HIGHLAND PARK 12 YRS, ORKNEY | 16
MACALLAN 12 YRS, SPEYSIDE | 16
MACALLAN 18 YRS, SPEYSIDE | 62
TALISKER 18 YRS, SKYE | 25

BLENDS

CHIVAS 12 YRS | 13
COMPASS BOX PEAT MONSTER | 15
DEWAR'S WHITE LABEL | 12
JOHNNIE WALKER BLACK LABEL | 15
JOHNNIE WALKER BLUE LABEL | 60

COGNAC/BRANDY

HENNESSEY VSOP | 25
HENNESSEY XO | 65
REMY MARTIN VSOP | 16
MARTELL CORDON BLUE | 18
ESPERANCE ARMAGNAC XO | 25
KAPPA PISCO | 13

BOURBON

BASIL HEYDEN'S | 14
BLANTON'S | 14
BUFFALO TRACE | 13
BULLEIT | 12
KNOB CREEK | 14
NOAH'S MILL | 15
MAKER'S MARK | 13
WOODFORD RESERVE | 15
WILD TURKEY 101 | 12

RYE WHISKIES

BULLEIT RYE | 12
MICHTER'S RYE | 13
HIGH WEST RENDEZ-VOUS RYE | 14
WILD TURKEY RYE | 12

OTHER WHISKIES

CROWN ROYAL, ALBERTA | 12
JACK DANIEL'S, TENNESSEE | 12
JAMESON, IRELAND | 12
REDBREAST, IRELAND | 14
YAMAZAKI 12 YRS, OSAKA PREFECTURE, JAPAN | 15

VODKA COCKTAILS

FROM RUSSIA WITH LOVE | 14
Russian Standard vodka, strawberry-basil water, lemon, rose water

COSMONAUT | 14
Purity vodka, luxardo maraschino, local mango, local tarragon, lime, ginger

SPICED HIGHWAY | 14
Tru vanilla vodka, house-made coconut chai tea, lemon, ginger

BITTER TRUTH | 14
Belvedere vodka, dolin génépy, lemon, house-made tonic

SEEK THE TRUTH | 14
Absolut herbaceous lemon vodka, house-made passion fruit shrub, fever tree soda

BARKEEP'S FAVORITES

ZIO'S | 14
Uncle Val's botanical gin, lime, ginger, flamed thyme, orange peel

MORNING TEAR | 14
Kappa pisco, house-made mango marmalade, organic agave, lemon, scotch bonnet tincture, lemon peel

RED SQUARE | 14
Martin Miller gin, solerno blood orange liqueur, house-made blood orange marmalade, lemon, ginger beer

SAILOR'S DILEMA | 14
Shipwreck mango rum, lemon, rhubarb bitters, lemon peel

LIVE, HOPE, LOVE | 14
Cointreau, lime, cold earl grey tea, house-made tarragon tonic, grapefruit peel

SPRING IN PRAGUE | 14
Brugal extra dry rum, becherovka liqueur, lemon, strawberries, mint, ginger beer

TEQUILA

BLANCO

1800 | 13
DON JULIO | 13
HERRADURA | 14
PATRON | 14
PARTIDA | 14

REPOSADO

DON JULIO | 14
HERRADURA | 15
MILAGRO | 16
PARTIDA | 16

AÑEJO

DON JULIO | 16
OCHO CARRIZEL | 19
OCHO EXTRA AÑEJO | 35
SIETE LEGUAS | 20

MEZCAL

DEL MAGUEY VIDA | 13
DEL MAGUEY CHICHICAPA | 15

SPIRIT LIBRARY

VODKA
ABSOLUT, SWEDEN | 12
ABSOLUT HERBACEOUS LEMON, SWEDEN | 14
BELVEDERE, POLAND | 14
BELUGA, RUSSIA | 14
BOYD & BLAIR, PENNSYLVANIA | 16
CHOPIN, POLAND | 14
DOUBLE CROSS, SLOVAKIA | 16
GREY GOOSE, FRANCE | 14
HANGAR ONE, CALIFORNIA | 14
RUSSIAN STANDARD, RUSSIA | 12
STICHNAYA, RUSSIA | 12
TITO'S, TEXAS | 12

GIN
BEEFEATER, ENGLAND | 12
BOMBAY SAPPHIRE, ENGLAND | 14
HENDRICK'S SCOTLAND | 14
PLYMOUTH, ENGLAND | 12
TANQUERAY, ENGLAND | 12
N0.3, ENGLAND | 13
N0.10 BY TANQUERAY, ENGLAND | 15
UNCLE VAL'S BOTANICAL, SONOMA, CA | 14

RUM
10 CANE, BARBADOS | 14
APPLETON V/X, JAMAICA | 12
ATLANTICO PRIVATE CASK, DOMINICAN REPUBLIC | 14
BACARDI SILVER, PUERTO RICO | 12
BANKS "5 ISLAND" | 13
CAÑA BRAVA, PANAMA | 12
DAMOISEAU PURE CANE, GUADELOUPE | 14
GOSLING'S, BERMUDA | 13
LEBLON CACHACA, BRAZIL | 12
SANTA THERESA 1796, VENEZUELA | 20
SHIPWRECK MANGO, SAINT KITTS | 12
RON ZACAPA 23 YRS, GUATEMALA | 16

SPARKLING BY THE GLASS

DUVAL-LEROY BRUT NV | 13
RUINART ROSÉ NV | 20
CA DEL BOSCO FRANCIACORTA CUVEÉ PRESTIGE NV | 13
SIMMONET FEBVRE CREMANT DE BOURGONE ROSÉ NV | 12
IRON HORSE WEDDING CUVÉE, NV | 17
ZONIN PROSECCO NV | 12
LOUIS ROEDERER BRUT NV | 18
BANFI "ROSA REGALE" BRACHETTO | 12

WHITE BY THE GLASS

TORRES VERDEO VERDEJO, RUEDA, SPAIN 2013 | 11

ACROBAT PINOT GRIS, OREGON 2011 | 11

KLAUS LENTSCH GEWURZTRAMINER, ALTO ADIGE 2011 | 14

STEELE SAUVIGNON BLANC, LAKE COUNTY 2012 | 12

STAG'S LEAP CHARDONNAY, NAPA 2011 | 15

MULLER-THURGAU/RIESLING BLEND, ALTO ADIGE 2011 | 14

CAPE MENTELLE, SEMILLON BLEND, AUSTRALIA 2012 | 13

BOTANI MOSCATEL, MALAGA, SPAIN 2011 | 12

ROSE BY THE GLASS

VAN DUZER, PINOT NOIR ROSÉ, WILLAMETTE, OR 2012 | 14
JABOULET PARALLÈLE 45 ROSÉ, CÔTES DU RHÔNE 2012 | 12

RED BY THE GLASS

QUERCIABELLA MONGRANA, TUSCANY 2009 | 12

KLAUS LENTSCH, PINOT NERO 2010 | 15

HAHN PINOT NOIR, SANTA LUCIA HIGHLANDS, CA 2011 | 13

ONE HOPE MERLOT, CA 2011 | 12

TERRAZAS DE LOS ANDES, MALBEC, ARGENTINA 2011 | 13

E.GUIGAL CÔTES DU RHÔNE, FRANCE 2012 | 14

SIMI CABERNET SAUVIGNON, SONOMA 2011 | 14

SMITH & HOOK CABERNET SAUVIGNON, NAPA 2012 | 16

CRAFT BEER

OSCAR BLUES, MAMA'S LITTLE YELLA PILLS, CO | 7
STELLA ARTOIS, LEUVEN, BELGIUM | 7
ANCHOR STEAM, SAN FRANSISCO, CA | 7
SAMUEL SMITH NUT BROWN, ENGLAND | 7
BELLS TWO HEARTED, KALAMAZOO, MI | 7
BRECKENRIDGE, VANILLA PORTER, CO | 7

DESSERT WINES/PORT/ SHERRY

DESSERT BY THE GLASS
KRACHER AUSLESE, AUSTRIA 2009 | 14
JORGE ORDONEZ, MOSCATEL, MALAGA 2008 | 15
CHAPOUTIER BANYULS 2009 | 18
OREMUS TOKAJI ASZU, 5 PUTTONYOS 2002 | 28

PORTS
DOW'S 10 YRS TAWNY | 12
DOW'S 20 YRS TAWNY | 15
DOW'S LBV 2009 | 16

SHERRY
LUSTAU "JARANA" LIGHT FINO | 11
LUSTAU "LOS ARCOS" AMANTILLADO | 11
LUSTAU "PAPIRUSA" MANZANILLA | 11
LUSTAU EAST INDIA SOLERA | 11

VERMOUTH
COCCHI AMERICANO | 11
COCCHI AMERICAN ROSA | 11
COCCHI AMERICANO VERMOUTH DI TORINO | 11
DOLIN DRY, VERMOUTH DE CHAMBERY | 11
NOUILLY PRAT EXTRA DRY | 11
VYA WHISPER DRY | 11
CARPANO ANTICA | 13

REDS

PINOT NOIR
B01 | MAC MURRAY, SONOMA COAST 2012 | 55
B02 | PALI ALPHABETES, WILLAMETTE 2012 | 59
B03 | KLAUS LENTSCH, PINOT NERO, ALTO ADIGE 2010 | 65
B04 | JOSEPH DROUHIN, CHOREY LES BEAUNE 2011 | 90
B05 | ETUDE, CARNEROS 2011 | 100
B06 | DOMAINE DROUHIN, WILLAMETTE 2012 | 115
B07 | VAN DUZER, WILLAMETTE 2011 | 130
B08 | KEN WRIGHT ”SAVOYA VINEYARDS,” OR 2012 | 165
B09 | ADELSHEIM, ZENITH, WILLAMETTE 2011 | 250

GRENACHE/TEMPRANILLO
B10 | ARTADI “ARTAZURI,” NAVARRA 2011 | 50
B11 | NUMANTHIA “TERMES,” TORO 2010 | 60
B12 | MATSU “EL RECIO,” TORO 2009 | 84

MERLOT/ CABERNET SAUVIGNON
B13 | DECOY BY DUCKHORN, MERLOT NAPA 2012 | 60
B14 | ROTH ESTATE, CABERNET, ANDERSON VALLEY 2010 | 70
B15 | CADE CABERNET, NAPA, 2010 | 85
B16 | SEQOUIA GROVE CABERNET, NAPA 2010 | 95
B17 | FAUST CABERNET, NAPA 2011 | 130
B18 | DARIOUSH “SIGNATURE” MERLOT, NAPA 2009 | 175
B19 | HOLLYWOOD & VINE 2480, NAPA 2009 | 250
B20 | CHATEAU MONTELENA, CABERNET, NAPA 2009 | 325

ZINFINDEL/SYRAH/MALBEC
B21 | BELL SYRAH, SIERRA FOOTHILLS 2009 | 60
B22 | GRIGH HILLS ZINFINDEL, NAPA 2008 | 75
B23 | TERRAZAS “LAS COMPUERTAS,” MALBEC, MENDOZA 2009 | 105
B24 | DARIOUSH “CATAPAZ,” MENDOZA 2010 | 140

SMALL PLATES

MELON & JAMON | 14
COMPRESSED MELONS, JAMON SERRANO SHAVINGS,
FENNEL SALAD

GAZPACHO | 12
TUNA TARTARE, AVOCADO, CAVIAR

SWEET PEPPER & BLUE CRAB | 16
CONFIT SWEET PEPPER, JUMBO CRAB, KEY LIME CRÈME FRAÎCHE

LOBSTER COCKTAIL | 20
GRAPEFRUIT, FENNEL, FAVA, ESPELLETE

OYSTER & CAVIAR | 16
CUCUMBER GRANITÉ, GREEN APPLE CAVIAR

CARPACCIO | 15
LOCAL GRASS FED BEEF, GORGONZOLA CREAM

DAILY SELECTION OF OYSTERS | M/P
YELLOW TOMATO KETCHUP, HEARTS OF PALM MIGNONETTE

CHARCUTERIE BOARD | 20
SELECTION OF THREE MEATS AND TWO CHEESES
PROSCIUTTO COTTO, PATTA NEGRA, JAMON SERRANO,
SOPRESSATA, CHORIZO

ARTISAN CHEESE SELECTION | 20
GOAT CHEESE, MANCHEGO, PARMIGIANO REGGIANO
SERVED WITH HOUSE PICKLED VEGETABLES, DRIED FRUITS,
MOSTARDAS, FLAT BREAD

HOME-MADE SORBETS CHEF’S DAILY SELECTION | **5**

CHAMPAGNE

NICOLAS FEUILLATE, BRUT NV | 95
PERRIER JOUETGRAND BRUT NV | 120
MOET & CHANDON ROSÉ NV | 150
VEUVE CLIQUOT YELLOW LABEL, BRUT NV | 130
LOUIS ROEDERER BRUT NV | 100
RUINART BRUT ROSÉ NV | 180
DOM PÉRIGNON, BRUT 2002 | 295
KRUG, GRANDE CUVEÉ NV | 390
TATTINGER PRESTIGE ROSÉ NV | 220
LOUIS ROEDERER CRISTAL 2006 | 600
PERRIER JOUET BELLE ÉPOQUE ROSÉ 2004 | 400
DOM RUINART, BRUT 2002 | 350

SPARKLING WINE

CA DEL BOSCO FRANCIACORTA CUVEÉ PRESTIGE NV | 65
SIMMONET FEBVRE CREMANT DE BOURGONE ROS**É** NV | 60
IRON HORSE WEDDING CUVEÉ NV | 90
ZONIN PROSECCO NV | 48
BANFI “ROSA REGALE” BRACHETTO | 50

WHITES

SAUVIGNON BLANC
A01 | BARON DE ROTHSCHILD, BORDEAUX 2012 | 45
A02 | HONIG, NAPA 2012 | 55
A03 | LADERA, HOWEL MNT 2011 | 80

PINOT GRIS/BLANC
A04 | ACROBAT PINOT GRIS, OREGON 2011 | 45
A05 | PIGHIN PINOT GRIGIO, FRUILI 2012 | 48
A06 | TRIMBACH PINOT BLANC, ALSACE 2012 | 60

RIESLING/GEWÜRZTRAMINER
A07 | TRIMBACH, ALSACE 2010 | 48
A08 | KLAUS LENTSCH, ALTO ADIGE, DOC 2011 | 65
A09 | LONG SHADOW, POET’S LEAP, WA 2010 | 70

CHARDONNAY
A10 | “J” VINEYARDS, RUSSIAN RIVER 2012 | 55
A11 | ADRIANO SOMERETO, ALTO ADIGE 2011 | 58
A12 | FOLEY, SANTA RITA HILLS, 2012 | 60
A13 | GARY FARRELL, RUSSIAN RIVER 2011 | 78
A14 | LUCA, UCO VALLEY, ARGENTINA 2012 | 80
A15 | ZD, NAPA, 2012 | 84
A16 | CHALK HILL, NAPA 2012 | 90
A17 | CAKE BREAD, NAPA 2012 | 100
A18 | LOUIS LATOUR, CHASSAGNE MONTRACHET 2011 | 110
A19 | RAMEY, RUSSIAN RIVER 2011 | 120
A20 | DOMAINE FERRET POUILLY FUISSE 2011 | 120
A21 | NEWTON, UNFILTERED, NAPA 2011 | 160

RHÔNE
A22 | CHATEAU MONT-REDON, CHÂTEAUNEUF-DU-PAPE 2010 | 140

ROSÉ
A22 | VAN DUZER, WILLAMETTE, OR 2012 | 65