

DRINK SPECIALS

6pm - 7pm
Dine-in Only

Select Drafts	\$7
House Wines	\$8
Paloma's	\$9
Cucumber Tom Collins	\$9
Sangria Glass	\$9

SUNNIES

A suggested gratuity of 18% will be added to groups of 6 or more. For guests with food allergies or specific dietary requirements, please inform your server when ordering. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

TAPAS

HARISSA HONEY HOT CHICKEN WINGS 	18
Dill Dipping Sauce, Celery Salad	
MEDITERRANEAN GRAZING PLATTER*	22
Spicy Feta Dip, Prosciutto, Manchego, Pickled Vegetables, Marinated Olives, Chef's Hummus & Grilled Pita, Black Olive Crostini	
CAPRESE 	17
Ripened Heirloom Tomatoes, Creamy Burrata, Basil Oil, Balsamic Reduction, Marcona Almonds, Fresh Herb Salad, Sesame Lavash	
POTATO FONDUE 	14
Crispy Potato, Spanish Style Chorizo, Cheese Fondue, Saffron Aioli, Cilantro	
BRAISED MUSSELS	17
White Wine, Tomato, Shaved Fennel, Lemon, Saffron Aioli, Served with Black Olive Crostini	
AW BEEF SLIDERS*	22
American Wagyu Beef, Caramelized Onion, American cheese, Pickles, Truffle Parmesan Potato Wedges	
GREEK FLAT BREAD 	18
Grilled Artichoke, Tomato, Black Olive, Mozzarella, Basil	
COLOSSAL SHRIMP	16
Chorizo, Garlic, Braised Cipollini Onions, Red Wine Reduction, Grilled Colossal Shrimp, Basil Aioli, Black Olive Crostini	
FEATURED FROM THE LETTERPRESS GRILL 	
<i>For All Salads and Quinoa Bowl - Add Chicken \$7 Add Steak* \$14 Add Fish* \$9 Add Shrimp \$9</i>	
CHOPPED SALAD	HALF 11 WHOLE 16
Fresh Chopped Mixed Greens, Charred Onion, Cucumber, Bacon, Tomato, Cheddar Cheese, Tossed in House Ranch Dressing	
CLASSIC CAESAR SALAD 	HALF 10 WHOLE 15
Artisan Romaine, Croutons, Caesar Dressing	
QUINOA BOWL*  	17
Warm Quinoa Salad, Sautéed Spinach, Mushrooms, Cherry Tomatoes, Fried Egg	
BUTCHER'S CUT* 	MKT
Featured Cut of the Day, House Steak Butter, Vegetable of the Season, Mashed Potatoes	
SUNNIES ORIGINAL BURGER*	23
Caramelized Onions, Special Sauce, Pickles, American Cheese, Bacon, Brioche Bun, Served with Fries Gluten Free Bun Available	
LOCH DUART SALMON* 	39
Loch Duart Scottish Salmon, Lemon Butter, Vegetable of the Season, Mashed Potatoes	



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CRAFTED COCKTAILS

PALACE OLD FASHIONED	18
Knob Creek Single Barrel – Hilton’s of Disney Edition, Demerara Syrup, Orange, Chocolate Bitters	
BREAKFAST VESPER	16
Tito’s Handmade Vodka, Tanqueray Gin, Lillet Blanc, Orange Marmalade, Lemon Bitters	
COSMO SPRITZ	15
Absolut Citron Vodka, Grand Marnier, Lillet Rose, Watermelon, Rose Wine, Prosecco	
OAXACAN JUNGLE BIRD	17
Tres Generaciones Reposado Tequila, Montelobos Espadin Mezcal, Campari, Banana Liqueur, Pineapple, Lime	
MARGARITA ROYALE	16
Don Julio Blanco Tequila, Cointreau, Prickly Pear, Prosecco, Orange Bitters	
CLOVER CLUB	15
Aviation Gin, Lavender, Lemon, Fee Foam, Raspberries	
CARIBBEAN MULE	14
Bacardi Anejo Cuatro Rum, Coconut Water, Lime Juice, Fever-Tree Ginger Beer	
SPIKED BOURBON SHAKERATO	17
High West Bourbon, Espresso, Demerara Syrup, Chocolate Bitters	

CLUB SERVICE

Classic cocktail service with your choice of spirit served with selection of Fever-Tree mixer and appropriate garnish. All spirits are 2 oz pours with mixer served on the side. Please see our sipping page for additional options.

CHOICE OF SPIRIT		CHOICE OF MIXER	
Monkey 47 Gin	25	Fever-Tree Tonic	
Grey Goose Vodka	18	Fever-Tree Club Soda	
Kosmos Resposado Rosa Tequila	28	Fever-Tree Ginger Beer	
Knob Creek Single Barrel	22	Fever-Tree Sparkling Grapefruit	
<i>Hiltons of Disney Edition</i>			

ZERO-PROOF

SKINNY JULIUS	9
Vanilla, Fresh Orange, Fever-Tree Club Soda, Star Anise, Orange Bitters	
NO SIN & TONIC	10
Lyre’s London Spirit, Fever-Tree Mediterranean Tonic, Rosemary, Olive	
STRAWBERRY NOJITO	8
Strawberry, Mint, Lime Juice, Demerara Syrup, Fever-Tree Club Soda	

NON-ALCOHOLIC DRINKS

COKE PRODUCTS	4
ICED TEA	4
ACQUA PANNA	5
SAN PELLEGRINO	5
RED BULL	6
RED BULL SUGAR FREE	6

HOTEL DINING OPTIONS

CITRUS 28

For those moments when you need to grab a quick meal, this is the place. Our gourmet market and cafe features Starbucks coffee, freshly prepared light meals, gourmet bites and local favorites prepared daily. by our expert culinary team. Guests can take advantage of complimentary Wi-Fi while enjoying the casual seating area.
Located on the lower (1st) Level



LETTERPRESS

Enjoy the eclectic feel of a modern printing shop while enjoying classic American fare. Our restaurant menus feature delightfully plated meals and seasonal favorites with locally sourced ingredients. While you dine, enjoy the gorgeous views of Blake Lake, the sparkling float lagoon and event lawn.
Located on the lower (1st) Level

LETTERPRESS

SHADES

Pull up a chair and enjoy delicious poolside drinks and cuisine. Shades serves fresh American fare, including the quintessential burger and fries, flatbreads, wraps and more. Plus, enjoy a refreshing cocktail while lounging poolside in the Florida sunshine.
Located on the lower (1st) Level - Poolside



BLUE

This modernized sports bar and leisure area features games, sports and handcrafted cocktails. It’s the perfect social spot to catch your favorite sporting events, or just catch up with friends.
Entance located on the Lobby (3rd) Level



IN-ROOM DELIVERY

Craving convenience and good food? Skip the trip and order from our restaurants online. From pizza and sandwiches to beer and desserts, get fresh food delivered to your door! Scan the QR Code or visit mco bu.buy-ondemand.com to order.

Breakfast daily, 7am - 11am
Dinner daily, 4pm - 11pm



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SIPPING

BOURBON

Angel's Envy	19
Basil Hayden's	18
Booker's	25
Buffalo Trace	15
Bulleit	14
Knob Creek	15
Knob Creek Palace Edition	22
Redemption	15
St. Augustine	14
Wild Turkey 101	14
Woodford Reserve	16

SCOTCH

Ardmore	21
Bowmore 12 Year	24
Chivas Regal 12 Year	17
Glenfiddich 12 Year	18
Glenfiddich 15 Year	25
Glenlivet 12 Year	21
Glenlivet 15 Year	24
Glenlivet 18 Year	35
Glenmorangie 10 Year	18
Johnnie Walker Black	15
Johnnie Walker Gold	38
Johnnie Walker Platinum	43
Johnnie Walker Blue	71
Laphroaig	23
The Macallan 12 Year	24
The Macallan 15 Year	32
The Macallan 18 Year	54

RYE WHISKEY

Angel's Envy Rye	31
Basil Hayden Dark Rye	21
Bulleit Rye	14
Jack Daniel's Rye	15
Knob Creek Rye	15
Redemption Rye	15
Whistle Pig 10 Year	28

WHISKEY

Gentleman Jack	15
Jack Daniel's Single Barrel	21
Southern Comfort Black Label	11
Suntory Toki	21
Tullamore D.E.W.	12

2 OZ POUR

RUM

Bacardi Anejo Cuatro	14
Bacardi Gran Reserva Diez	20
Mount Gay Black Barrel	14
St. Augustine	14
Zacapa 23	21

TEQUILA

Avion Silver	19
Calirosa	23
Calirosa Anejo	34
Casamigos Blanco	20
Casamigos Reposado	22
Cincoro Anejo	40
Cincoro Blanco	28
Cincoro Reposado	34
Don Julio Reposado	23
Don Julio 1942	45
Maestro Doblé Diamante	19
Patron Anejo	23
Roca Patron	28
Reserva de la Familia	19

MEZCAL

Sombra	17
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COGNAC

Courvoisier VS	12
Courvoisier VSOP	18
Courvoisier XO	30
Hennessy VS	18
Hennessy XO	81
Hennessy Paradis Imperial	275
Martell Cordon Bleu	39
Martell Cordon Bleu Extra	71
Remy Martin VSOP	17
Remy Martin XO	68
Remy Martin Louis XIII Grand Champagne	275

VODKA & GIN

Absolut Elyx Vodka	30
Grey Goose VX Vodka	30
St. Augustine Vodka	14
Wheatley Vodka	14
Aviation Gin	15
Boodles Gin	15
Empress 1908 Gin	18
The Botanist Gin	17

2 OZ POUR

SPIRIT FLIGHT

Four, Half-Ounce Glasses of Your Selected Specialty Flight

TRUST ME, YOU CAN DANCE

Casamigos Anejo Tequila	28
Casamigos Blanco Tequila	
Sombra Mezcal	
Don Julio Reposado	

THE FLIGHT OF THE RYE

Angels Envy Rye	27
Basil Hayden Dark Rye	
Bulleit Rye	
Jack Daniels Rye	

WHISKEY AROUND THE WORLD

Laphroaig—Scotland	25
St. Augustine—U.S.A	
Suntory Toki—Japan	
Teeling—Ireland	

28

SIPPIN' ON THAT COGNAC

Courvoisier XO	35
Hennessy VS	
Martell Cordon Bleu	
Remy Martin VSOP	

27

RUN? I THOUGHT YOU SAID RUM!

Bacardi Anejo Cuatro	30
Mount Gay	
St. Augustine	
Zacapa 23	

25

BOURBON ME UP

Knob Creek Palace Edition	30
Elijah Craig Small Batch	
Larceny Straight Bourbon Whiskey	
Redemption Bourbon	

GINTUITION

Aviation	27
Boodles	
Empress 1908	
The Botanist	

SUNNIES

ON DRAFT

Taps of the Week - Rotating Local and Regional Taps

	Small	Large
LOCAL	10	13.5

- High Stepper American IPA
Crooked Can, Winter Garden, FL
- Sunshine State Amber Lager
Florida Beer Co., Cape Canaveral, FL
- Jai Alai IPA
Cigar City Brewing, Tampa, FL

	9.5	13
SPECIALTY		

- Stella Artois
Belgian Lager, Leuven, Belgium
- Blue Moon Belgian White
Belgian Style Wheat Ale, Denver, CO
- Kona Big Wave
Kona Brewing Company, Kona, HI

	9	12.5
DOMESTIC		

- Bud Light
American Light Lager, St. Louis, MO
- Michelob Ultra
American Light Lager, St. Louis, MO

LOCAL FLIGHT

four 3 oz. Glasses of Local Beer on Draft

	11
WISH YOU WERE BEER	

- Cigar City Jai Alai - IPA
Florida Beer Co, Sunshine State - Amber Lager
Crooked Can, High Stepper - IPA
Taps of the week, Rotating Local Taps

BOTTLES & CANS

	9
SPECIALTY	

- Guinness Draught - Dublin, Ireland
- Samuel Adams Boston Lager - Boston, MA
- Blue Moon Belgian White - Denver, CO
- Lagunitas IPA - Petaluma, CA
- Sierra Nevada Hazy Little Thing IPA - Chico, CA
- Stella Artois - Leuven, Belgium
- Heineken - Amsterdam, Netherlands
- Heineken Silver - Amsterdam, Netherlands
- Heineken 0.0 - Amsterdam, Netherlands
- Athletic Brewing Run Wild N/A IPA - Stratford, CA
- Corona Extra - Mexico City, Mexico
- Corona Premier - Mexico City, Mexico
- Modelo Especial - Mexico City, Mexico
- High Noon Vodka Soda - Modesto, CA
- Truly Wild Berry Seltzer - Boston, MA

	8
DOMESTIC	

- Budweiser - St. Louis, MO
- Miller Lite - Milwaukee, WI
- Bud Light - St. Louis, MO
- Coors Light - Golden, CO
- Michelob Ultra - St. Louis, MO

WINES

	Glass	Glass + 1/2	Bottle
CHAMPAGNE & SPARKLING			

- Riondo, Prosecco DOC, Italy 13 18 59
- Domaine Ste. Michelle, Brut, Sparkling Columbia Valley, Washington 62
- Chandon, Brut, Sparkling California 92
- Pommery, Brut Royal, Champagne Reims, France 19 28 92
- Moët & Chandon, Imperial, Champagne 187 ml 38
- Moët & Chandon, Imperial, Champagne 750 ml 180
- Epernay, France
- Veuve Clicquot Yellow Label, Champagne Reims, France 195
- Ruinart Rose, Champagne Reims, France 215
- Dom Perignon, Champagne Champagne, France 350
- Veuve Clicquot NV Rose, Champagne Reims, France 205

	Glass	Glass + 1/2	Bottle
WHITES & ROSES			

- Veneto, Pinot Grigio Veneto, Italy 12 17
- Castello Banfi, Pinot Grigio Toscana IGT, Italy 12 17 56
- Terlato Family Vineyards, Pinot Grigio Friuli, Italy 15 22 72
- Chateau Ste. Michelle, Riesling Columbia Valley, Washington 11 16 51
- Matanzas Creek, Sauvignon Blanc Sonoma County, California 12 17 56
- Wairau River, Sauvignon Blanc Marlborough, New Zealand 14 21 67
- Pascal Jolivet Attitude, Sauvignon Blanc Loire Valley, France 95
- Veneto, Chardonnay Veneto, Italy 12 17
- Decoy by Duckhorn, Chardonnay Sonoma County, California 13 19 62
- Starmont, Chardonnay Carneros, California 13 19 62
- Sonoma-Cutrer, Chardonnay Russian River Ranches, California 18 25 83
- Iconoclast, Chardonnay Russian River, California 20 29 95
- Sanford Estate, Chardonnay Santa Rita Hills, California 128
- Fleur de Mer, Rosé Cotes de Provence, France 16 23 76
- Whispering Angel, Rosé Cotes de Provence, France 96
- PORTS** 3 oz Bottle
- Sandeman Ruby, Port Portugal 8 60
- Taylor Fladgate 10-Year-Old Tawny, Port Portugal 12 120
- Grahams 20-Year-Old Tawny, Port Portugal 16 140

	Glass	Glass + 1/2	Bottle
REDS			

- Veneto, Pinot Noir Veneto, Italy 12 17
- Meiomi, Pinot Noir Central Coast, California 15 22 72
- Cambria "Julia's Vineyard", Pinot Noir Santa Maria Valley, California 16 23 76
- Davis Bynum, Pinot Noir Russian River Valley, California 24 36 117
- Ponzi Vineyards Tavola, Pinot Noir Willamette Valley, Oregon 120
- Duckhorn Decoy, Merlot Sonoma County, California 14 21 67
- Wente, Sandstone, Merlot Livermore Valley, California 13 19 62
- Bodega Norton Barrel Select, Malbec Mendoza, Argentina 13 19 62
- Veneto, Cabernet Sauvignon Veneto, Italy 12 17
- Columbia Crest, H3 Cabernet Sauvignon Horse Heaven Hills, Washington 14 21 67
- Hess Shirtail Ranches, Cabernet Sauvignon Lake County, California 15 22 72
- Iconoclast, Cabernet Sauvignon Napa Valley, California 24 36 117
- Swanson, Cabernet Sauvignon, Napa Valley, California 115
- Oberon, Cabernet Sauvignon Napa County, California 78
- DAOJ, Cabernet Sauvignon Paso Robles, California 82
- Conn Creek, Cabernet Sauvignon Napa Valley, California 95
- Murrietta's Well "The Spur", Red Blend Livermore Valley, California 17 24 78
- The Prisoner, Red Blend Napa Valley, California 125
- Opus One, Red Blend Napa Valley, California 410

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DESSERTS

LA PINA CARIBE \$9

Coconut Milk Panna Cotta, Pineapple Lime Geleé, White Chocolate Lime Coconut Macaroon, Rum Roasted Spiced Pineapple, Rum Soaked Cherry

BAILEYS CHOCOLATE DECADENCE \$9

Rich Fudge Brownie Pieces, Bailey's Chocolate Mousse, Dark Chocolate Ganache

STRAWBERRY SHORTCAKE CHEESECAKE \$10

Vanilla Cheesecake, Strawberry Cake, Strawberry Crunch, Cream Cheese Icing, Glazed Fresh Strawberry

CHOCOLATE A LA MODE \$8

Pecan Butter Crust, Milk Chocolate Mousse, Chocolate Midnight Cake, Dark Chocolate Sauce, Chocolate Ice Cream

SUNNIES



Vegetarian



Gluten Friendly

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