

CRAFTED COCKTAILS

PALACE OLD FASHIONED	20
Knob Creek Single Barrel – Hilton’s of Disney Edition, Demerara Syrup, Orange, Chocolate Bitters	
COSMO SPRITZ	16
Absolut Citron Vodka, Grand Marnier, Lillet Rose, Watermelon, Rose Wine, Prosecco	
MARGARITA ROYALE	19
Don Julio Blanco Tequila, Cointreau, Prickly Pear, Prosecco, Orange Bitters	
LAVENDER ELDERFLOWER G&T	19
Hendricks’s Gin, Lavender Bitters, Fever-Tree Elderflower Tonic	
PROSECCO COLADA	15
Malibu Coconut Rum, Pineapple, Riondo Prosecco	

SIPS THAT *Sleigh*

PEPPERMINT MOCHA ESPRESSO MARTINI	17
Tito’s Handmade Vodka, Freshly Brewed Espresso, Kahlua, Chocolate Liqueur, Peppermint Schnapps, Chocolate Peppermint Rim	
VANILLA CHAI TEA WHITE RUSSIAN	16
Ketel One Vodka, Kahlua, Chai Tea, Cream	
TOASTY TEQUILA OLD FASHIONED	20
Casamigos Reposado Tequila and Disaronno Amaretto with a Hint of Agave and Orange Bitters	
HIBISCUS WHISKEY PUNCH	16
Jack Daniel’s Tennessee Whiskey, Hibiscus, Fever-tree Club Soda	
OUT OF OFFICE	15
Captain Morgan Original Spiced Rum, Grapefruit, Cinnamon, Falernum	



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

BITES

CHICKEN WINGS 	19
Tossed in Choice of Buffalo Sauce or BBQ Served with Carrots and Celery Choice of Ranch or Blue Cheese	
MEATS, CHEESES & MORE	27
Spicy Feta Dip, Sliced Prosciutto, Chorizo, Manchego Cheese, Pickled Vegetables, Hummus Dip – Soft Grilled Pita Points	
CAPRESE 	20
Ripened Heirloom Tomatoes, Creamy Burrata, Basil Oil, Balsamic Reduction, Marcona Almonds, Fresh Herb Salad, Sesame Lavash	
LOADED FRIES	16
Sliced Jalapenos, Chopped Bacon, Fresh Queso Sauce & Scallions Served with Ranch Dip	
SPINACH ARTICHOKE DIP	16
Served With Soft Grille Pita Points	
AW BEEF SLIDERS*	24
American Wagyu Beef, Caramelized Onion, American cheese, Pickles, Truffle Parmesan Potato Wedges	
PEPPERONI FLATBREAD	18
Cup & Char Pepperoni, House Pizza Sauce, Mozzarella, Basil Pesto	
JUMBO BAVARIAN PRETZEL	18
Warm Cheese Dip, Whole Grain Honey Mustard	

FEATURED FROM THE LETTERPRESS GRILL

For All Salads and Quinoa Bowl - Add Chicken \$7 | Add Fish* \$9 | Add Shrimp \$9

CHOPPED SALAD	HALF 11 WHOLE 18
Fresh Chopped Mixed Greens, Charred Onion, Cucumber, Bacon, Tomato, Cheddar Cheese, Tossed in House Ranch Dressing	
CLASSIC CAESAR SALAD 	HALF 10 WHOLE 16
Artisan Romaine, Croutons, Caesar Dressing	
QUINOA BOWL*  	19
Warm Quinoa Salad, Sautéed Spinach, Mushrooms, Cherry Tomatoes, Fried Egg	
STRIP DINNER* 	48
NY Strip, 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	



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

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

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.

Entrance 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 mcobu.buy-ondemand.com to order.

Breakfast daily, 7am - 11am

Dinner daily, 4pm - 11pm



LETTERPRESS



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 Dobl 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

DESSERTS

BAILEY'S CHOCOLATE DECADENCE

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

\$9

STRAWBERRY SHORTCAKE CHEESECAKE

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

\$10

CHOCOLATE A LA MODE

Decadent Chocolate Brownie with a Pretzel Crust Topped with Vanilla Ice Cream and Chocolate Sauce

\$8

SUNNIES



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ON DRAFT

Taps of the Week - Rotating Local and Regional Taps

LOCAL

Small 9.5 Large 13

- High Stepper American IPA
- Crooked Can, Winter Garden, FL
- Palace Blonde Ale
- First Magnitude, Gainesville, FL
- Jai Alai IPA
- Cigar City Brewing, Tampa, FL

SPECIALTY

9.5 13

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

DOMESTIC

9 12.5

- Bud Light
- American Light Lager, St. Louis, MO
- Michelob Ultra
- American Light Lager, St. Louis, MO
- Blue Moon
- Wheat, Colorado
- Landshark
- Lager, Margaritaville Brewing, Jacksonville, FL

BOTTLES & CANS

SPECIALTY

9

- Guinness Draught - Dublin, Ireland
- Samuel Adams Boston Lager - Boston, MA
- Blue Moon Belgian White - Denver, CO
- Lagunitas IPA - Petaluma, CA
- Stella Artois - Leuven, Belgium
- Heineken - Amsterdam, Netherlands
- Heineken Silver - Amsterdam, Netherlands
- Heineken 0.0 - Amsterdam, Netherlands
- Corona Extra - Mexico City, Mexico
- Corona Premier - Mexico City, Mexico
- Modelo Especial - Mexico City, Mexico
- High Noon Vodka Soda - Modesto, CA

DOMESTIC

8

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

WINES

CHAMPAGNE & SPARKLING

Glass 13 Glass + 1/2 18 Bottle 59

- 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 92
- Moët & Chandon, Imperial, Champagne 187 ml 38
- Moët & Chandon, Imperial, Champagne 750 ml 180
- Eprenay, 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

WHITES & ROSES

Glass 12 Glass + 1/2 17 Bottle 56

- Veneto, Pinot Grigio Veneto, Italy 12 17 56
- 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 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 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

REDS

Glass 12 Glass + 1/2 17 Bottle 72

- 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
- Decoy, Merlot Sonoma County, California 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
- Iconoclast, Cabernet Sauvignon Napa Valley, California 24 36 117
- Swanson, Cabernet Sauvignon, Napa Valley, California 115
- Oberon, Cabernet Sauvignon Napa County, California 78
- DAOU, 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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