

VIBRANT VIBES

ELEVATE YOUR SPIRITS WITH OUR SEASONAL COCKTAILS

PALACE OLD FASHIONED	20
Knob Creek Single Barrel – Hilton Edition, Demerara Syrup, Orange, Chocolate Bitters	
WHITE PEACH PALOMA	19
Patron Palace Edition Reposado, White Peach Syrup, Lime, Ruby Red Grapefruit Juice	
BEACHFRONT BREEZE	17
Makers Mark Bourbon, Pineapple Juice, Mango Syrup, Orgeat Syrup, Lemon Juice	
BLUEBERRY MARTINI	18
Titos Handmade Vodka, Cointreau, Blueberry Puree, Lemon Juice, Simple Syrup	
SIREN SONG	20
Hendrick's Gin, Passion Fruit, Lemon, Coconut, Fever-Tree Club Soda	
PROSECCO COLADA	15
Malibu Coconut Rum, Pineapple, Riondo Prosecco	
BLUE IN BARBADOS	15
Mount Gay Black Barrel Rum, Blue Curacao, Pineapple, Coconut, Lime	
BERRY AMUSED	16
Absolut Vodka, Disaronno Amaretto, Lime, Raspberry, Orgeat	

ZERO-PROOF

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

NON-ALCOHOLIC DRINKS

COKE PRODUCTS	5
ICED TEA	5
ACQUA PANNA	7
SAN PELLEGRINO	7

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 Grilled Pita Points

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

DOUBLE CHEESE BURGER* 23
Cooper Sharp American Cheese, Lettuce, Tomato, Red Onion on the Side, Fries, Half Pickle
Gluten Free Bun Available

LOCH DUART SALMON*  39
Loch Duart Scottish Salmon, Lemon Butter, Vegetable of the Season, Mashed Potatoes



Vegetarian



Gluten Friendly

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
Basil Hayden's
Blade & Bow
Booker's
Buffalo Trace
Bulleit
High west
Horse Soldier
Hudsons Bright Lights Big Bourbon
Jim Beam
Knob Creek
Knob Creek Palace Edition
Makers Mark
Rabbit Hole Cavehill
Redemption
Russell's Reserve 10 yr
St. Augustine
Wild Turkey 101
Woodford Reserve
Woodford Reserved Double
Baked

SCOTCH

Ardmore
Bowmore 12 Year
Chivas Regal 12 Year
Dewars
Glenfiddich 12 Year
Glenfiddich 15 Year
Glenlivet 12 Year
Glenlivet 15 Year
Glenlivet 18 Year
Glenmorangie 12 Year
J&B
Johnnie Walker Black
Johnnie Walker Blue
Laphroaig
The Macallan 12 Year
The Macallan 15 Year
The Macallan 18 Year

RYE WHISKEY

Angel's Envy Rye
Basil Hayden Dark Rye
Bulleit Rye
Knob Creek Rye
Redemption Rye
Whistle Pig 10 Year

WHISKEY

Canadian Club
Crown Royal
Fireball
Gentleman Jack
Jack Daniel's Single Barrel
Jameson Irish
Southern Comfort Black Label
Suntory Toki

RUM

Diplomatico Reserva
Mount Gay Black Barrel
St. Augustine
Zacapa 23

TEQUILA

1800 Silver
Casamigos Blanco
Casamigos Reposado
Cincoro Anejo
Cincoro Blanco
Cincoro Reposado
Cristalino
Don Julio Anejo
Don Julio Reposado
Don Julio 1942
El Cristiano Blanco
El Cristiano Reposado
Espolon Reposado
Jose Cuervo Tradicional Plata
Komos Anejo
Komos Reposado
Lalo
Mijenta
Pantalones
Patron Anejo
Patron Cristalino
Patron Hilton Barrel Select Reposado
Patron Silver
Tres Generaciones

MEZCAL

Montelobos Espadin
Illegal Joven

COGNAC

Courvoisier VS
Courvoisier VSOP
Courvoisier XO
Hennessy VS
Hennessy XO
Hennessy Paradis Imperial
Martell Cordon Bleu
Martell Cordon Bleu Extra
Remy Martin VSOP
Remy Martin XO
Remy Martin Louis XIII Grand Cham-
pagne

VODKA & GIN

Belvedere Vodka
Grey Goose Vodka
Ketel One Vodka
Titos Vodka
St. Augustine Vodka
Wheatley Vodka
Bombay Sapphire Gin
Hendricks Gin
Monkey 47 Gin
The Botanist Gin

DESSERTS

BAILEY'S 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

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

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

ON DRAFT



Taps of the Week - Rotating Local and Regional Taps

LOCAL

- 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

- 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

- Bud Light
- American Light Lager, St. Louis, MO
- Michelob Ultra
- American Light Lager, St. Louis, MO
- Angry Orchard
- Cider, Walden, NY
- Landshark
- Lager, Margaritaville Brewing, Jacksonville, FL

BOTTLES & CANS



SPECIALTY

- 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
- Athletic Brewing Company Run Wild IPA - Stratford, CT
- Truly - Boston, MA
- Golden Road Mango Cart - Los Angeles, CA

DOMESTIC

- 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

- Riondo, Italy
Prosecco
- Domaine Ste. Michelle Brut, Washington
Champagne
- Chandon, Brut, California
Sparkling
- Pommery, Brut Royal, France
Champagne
- Moët & Chandon, Imperial, France
Champagne | 187 ml
- Moët & Chandon, Imperial, France
Champagne | 750 ml
- Veuve Clicquot Yellow Label, France
Champagne
- Veuve Clicquot NV Rose, France
Champagne

CHAMPAGNE & SPARKLING

- Ruinart Rose, France
Champagne
- Dom Perignon, France
Champagne

REDS

- Bonanza, California
Cabernet | Magnum
- Quilt, Napa
Cabernet | Magnum
- Caymus, Napa
Cabernet | 1L
- Columbia Crest H3, California
Cabernet
- Bonanza, California
Cabernet
- Oberon, Napa
Cabernet
- Daou, Paso Robles
Cabernet
- Quilt, Napa
Cabernet
- Iconoclast, Napa
Cabernet
- Olema, Sonoma
Pinot Noir
- Meiomi, California
Pinot Noir
- Eloan, Oregon
Pinot Noir
- Belle Glos Dairyman, Russian River
Pinot Noir
- Davis Bynum, Russian River
Pinot Noir
- Ponzi Vineyards Tavola, Willamette
Pinot Noir
- Wente, Sandstone, Central Coast
Merlot
- Duckhorn, Napa
Merlot
- Marietta Cellars Old Vine Red, California
Red Blend
- The Prisoner, California
Red Blend
- Opus One, Napa
Red Blend

Glass 9oz
Bottle

- Bodega Norton, Argentina
Malbec
- Stags' Leap, Napa
Petit Syrah
- WHITES & ROSES
- La Perlina, Veneto Italy
Moscato
- Terlato, Italy
Pinot Grigio
- Matanzas Creek
Sauvignon Blanc
- Wairu River, NZ
Sauvignon Blanc
- Patient Cottat Le Grand Caillou, France
Sauvignon Blanc
- Chateau St Michelle, Washington
Reisling
- Decoy, California
Chardonnay
- Iconoclast, Russian River
Chardonnay
- Crossbarn, Sonoma
Chardonnay
- Sanford Estate, Sta. Rita Hills
Chardonnay
- J Vineyards, Russian River
Chardonnay
- Fleur de Mer, Fr
Rose
- Whispering Angel "The Palm"
Rose

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