



Loews Miami Beach Signature Cocktail

\$11.00

CARIBBEAN SUNSHINE

Bacardi Coco Rum, Pama Liqueur,
mixed with Orange and Cranberry Juices

Our Bar Chef's Creations

\$11.00

COCO MOJITO

Twice Infused Bacardi Coconut Rum,
Muddled Fresh Limes and Mint, Touch of Piña Colada

MIAMI PASSION

Mandarin Vodka, X-Rated Liqueur, Passion Fruit Essence,
Sparkling Wine, garnished with a Candied Grapefruit Peel

Bar Chef: Erik Tirums



Signature Cocktails

\$11.00

POMEGRANATE MARTINI

Ketel One Vodka, Pama Liqueur, Fruit Juices,
Pomegranate Molasses Drizzle

LOEWS MARGARITA

Partida Tequila, Fresh Lime and Orange Juice,
Organic Agave Nectar

MOSCOW KISS

ZYR Vodka, Muddled Fresh Limes, Mint and Strawberries,
topped with Champagne

PEAR COSMO

Pear Vodka, Orange Liqueur, White Cranberry Juice

CUCUMBER LEMONADE

Hendricks Gin, Muddled Cucumbers,
Fresh Lemonade

Bar Chef: Erik Tirums



Signature Cocktails

\$11.00

LOEWS BLUE MARTINI

ZYR Russian Vodka shaken and lightly dirty,
Blue Cheese Olives

MIAMI CHAMPAGNE COCKTAIL

Sparkling Wine, Bacardi Limon, Bitters,
Fine Sugar, Fresh Lime Juice

AÇAÍ CAIPIRINHA

Leblon Cachaca, Muddled Lime,
Acai-Brazilian Anti-Oxidant Super-Fruit

LOEW and BEHOLD

Twice Infused Roasted Coconut Rum, 10 Cane Rum,
Mango Puree, Fruit Juice, Spiced Rum Syrup

Bar Chef: Erik Tirums



Loews Hotels Signature Cocktail Menu

LOEWS ANNAPOLIS

Chesapeake Breeze

Ketel One Citroen Vodka, Chambord Liqueur Royale,
Pama Pomegranate Liqueur and Cranberry Juice

LOEWS VENTANA CANYON RESORT

The Ventana Star Gazer

Grey Goose L'Orange Vodka, Grand Marnier, Freshly Squeezed
Orange Juice and Desert Pear Flavor

LOEWS HOTEL VOGUE

Jet-Set

Maker's Mark, DeKuyper Peachtree Schnapps and
Orange Juice topped with Ginger Ale

LOEWS CORONADO BAY RESORT

Coral Crush

Captain Morgan Spiced Rum, Peachtree Schnapps, DiSaronno Amaretto
and Cranberry, Pineapple and Orange Juices

LOEWS DENVER HOTEL

Mile High Martini and Half & Half

SKYY Vodka, Frangelico Hazelnut Liqueur,
Kahlúa Coffee Liqueur, Starbucks® Coffee Liqueur



Loews Hotels Signature Cocktail Menu

LOEWS SANTA MONICA BEACH HOTEL

Raspberry Mojito

10 Cane Rum, Mint Leaves, Brown Sugar and Lime Juice, topped with Sprite
and a Float of Chambord Liqueur Royale

DON CESAR BEACH RESORT, A LOEWS HOTEL

Gulfa-Rita

Sauza Conmemorativo Tequila, Alizé Bleu Liqueur, Margarita Mix,
topped with Sprite

LOEWS VANDERBILT HOTEL

Tennessee Fruit Tea

Jack Daniel's Whiskey, Cointreau Orange Liqueur, DeKuyper Pucker Sour Apple and
DeKuyper Peachtree Schnapps, Cranberry and Orange Juices,
mixed with Iced Tea

LOEWS LAKE LAS VEGAS RESORT

The Rissani Mojito

Bacardi Light Rum and Rock Candy Syrup muddled with
Fresh Basil and Strawberries, topped with Lime Juice and
a splash of Soda

Beers

Beers

DOMESTIC \$ 6.50

O'DOUL'S

BUD LIGHT

MILLER LITE

BUDWEISER

BLUE MOON

SAMUEL ADAMS

SIERRA NEVADA PALE ALE

COORS LIGHT

DRAFT \$ 6.00

AMSTEL LIGHT

STELLA ARTOIS

KILLIAN RED

BUD LIGHT

IMPORTED \$ 7.50

BECK'S

CORONA

CORONA LIGHT

BASS ALE

HEINEKEN

HEINEKEN LIGHT

RED STRIPE

AMSTEL LIGHT

NEGRA MODELO

GUINNESS STOUT

SAPPORO

PERONI

BRAHMA

Bourbons

WOODFORD RESERVE	\$ 12.00
MAKER'S MARK	\$ 12.00
KNOB CREEK	\$ 12.00
BASIL HAYDEN	\$ 12.00
BAKER'S	\$ 12.00
BOOKER'S	\$ 14.00
WILD TURKEY 101	\$ 10.00
JACK DANIEL'S	\$ 10.00
GENTLEMAN JACK	\$ 12.00

Tequilas

SAUZA CONMEMORATIVO	\$ 10.00
SAUZA HORNITOS	\$ 10.00
SAUZA TRES	
GENERACIONES PLATA	\$ 10.00
SAUZA TRES	
GENERACIONES AÑEJO	\$ 10.00
PATRON SILVER	\$ 12.00
PATRON REPOSADO	\$ 12.00
PATRON AÑEJO	\$ 14.00
CUERVO RESERVA DE LA FAMILIA	\$ 23.00
CAZADORES REPOSADO	\$ 12.00
CORZO REPOSADO	\$ 12.00
PARTIDA AÑEJO	\$ 14.00
DON JULIO SILVER	\$ 10.00
DON JULIO ANEJO	\$ 14.00
JOSE CUERVO GOLD	\$ 10.00

Bourbons
Tequilas

Rums

BACARDI LIGHT	\$ 8.00
BACARDI 8 YEARS	\$ 12.00
BACARDI 151°	\$ 10.00
BACARDI BIG APPLE	\$ 10.00
BACARDI AÑEJO	\$ 12.00
BACARDI SELECT	\$ 12.00
BACARDI LIMON	\$ 10.00
BACARDI ORANGE	\$ 10.00
BACARDI RAZZ	\$ 10.00
BACARDI COCO	\$ 10.00
BACARDI GRAND MELON	\$ 10.00
MALIBU	\$ 12.00
APPLETON VX 5 YEAR	\$ 12.00
10 CANE	\$ 12.00
CAPTAIN MORGAN	\$ 10.00
MYERS'S DARK	\$ 10.00

COCO NUTTY MARTINI COCKTAIL

Captain Morgan Parrot Bay, Di Saronno Amaretto, Pineapple Juice with a Splash of Orange Juice

JOLLY RANCHER MARTINI

Bacardi Grand Melon, Triple Sec, Sweet & Sour and a Splash of Cranberry Juice

RAZZBERRY LEMONADE

Bacardi Razz, Sprite, Sweet & Sour Mix and a Splash of Cranberry Juice

RAZZ MARTINI

Bacardi Razz, Triple Sec, Pineapple Juice with a Splash of Sour Mix

\$ 11.00



Bar Chef's Caipirinhas

THE STANDARD

Leblon Cachaca, Muddled Lime
and Simple Syrup

BRAZILIAN PASSION

Leblon Cachaca, Lime Juice and
Passoa Passion Fruit Liqueur

LEBLON BITE

Leblon Cachaca, Papaya Nectar,
Lime Juice and Essence of Chile

\$12.00

Bar Chef: Erik Tirums

Bar Chef's
Caipirinhas



Scotches

CHIVAS REGAL	\$ 12.00
CHIVAS 18 YEAR	\$ 19.00
CHIVAS ROYAL SALUTE	\$ 28.00
DALWHINNIE 15 YEAR	\$ 19.00
DEWAR'S 12 YEAR	\$ 10.00
DEWAR'S SIGNATURE	\$ 32.00
GLENFIDDICH 12 YEAR	\$ 14.00
GLENFIDDICH 15 YEAR	\$ 19.00
GLENLIVET 18 YEAR	\$ 19.00
GLENMORANGIE 10 YEAR	\$ 13.00
GLENMORANGIE 18 YEAR	\$ 19.00
JOHNNIE WALKER BLUE	\$ 32.00
JOHNNIE WALKER GOLD	\$ 14.00
JOHNNIE WALKER GREEN	\$ 16.00
LAPHROAIG 10 YEAR	\$ 14.00
MACALLAN 12 YEAR	\$ 12.00
OBAN 14 YEAR	\$ 12.00
BOWMORE 12 YEAR	\$ 12.00
MACALLAN 18 YEAR	\$ 19.00
LAGAVULIN 16 YEAR	\$ 14.00



Cordials

AMARETTO DI SARONNO	\$ 12.00
B & B	\$ 12.00
BAILEYS	\$ 12.00
BENEDICTINE	\$ 12.00
CHAMBORD	\$ 12.00
DRAMBUIE	\$ 12.00
FRANGELICO	\$ 12.00
GODIVA WHITE OR DARK	\$ 12.00
GRAND MARNIER 100°	\$ 24.00
GRAND MARNIER 150°	\$ 32.00
KAHLUA	\$ 12.00
MARIE BRIZZARD ANISETTE	\$ 12.00
SAMBUCA BLACK	\$ 12.00
SAMBUCA ROMANA	\$ 12.00
TIA MARIA	\$ 10.00
NAVAN	\$ 12.00

Desserts

\$ 8.50

CHEESECAKE

KEY LIME PIE

CHOCOLATE CAKE

CHOCOLATE CHIP COOKIES

MILKSHAKE

Chocolate, Vanilla or Strawberry

Ask Your Server to see Our
Selection of Tapas Desserts

Cordials
Desserts

Mains

***THIN CRUST PIZZA**

Marinara Sauce and Mozzarella \$16.00

CARAMELIZED ONION FLATBREAD

Shiitake Mushroom, Goat Cheese and Organic Honey \$16.00

PAN SEARED JUMBO LUMP CRAB CAKE

Caramelized Onion Bun, Aioli,
Plum Tomato and Arugula \$22.00

***ROASTED TURKEY CLUB on 7 GRAIN BREAD**

Applewood Smoked Bacon, Lettuce, Tomato, Mayo \$16.00

GRILLED HAM & CHEESE

Brioche Toast and Tuscan Fries \$15.00

KOBE BEEF MEATBALL SUB

Crispy Baguette, Shaved Parmesan,
Tomato-Basil Sauce and Mixed Greens \$20.00

***10021 TURKEY BURGER**

Brioche Bun and French Fries \$17.00

***OUR OWN HALF POUND BURGER**

Brioche Bun, Choice of American,
Swiss or Cheddar Cheese \$17.00

***Loews American Classics**

Mains



Lite Bites

***CHOPPED CAESAR SALAD**

Focaccia Croutons \$14.00

Add Chicken \$18.00

Add Shrimp \$22.00

***CHILLED JUMBO SHRIMP COCKTAIL**

Chipotle Cocktail Sauce \$17.00

SCALLOP and SHRIMP CEVICHE

Jalepeño, Orange and Totopos \$14.00

BRETT'S POMEGRANATE GRILLED RIBS

Apple Celery Slaw \$15.00

ROAST MUSSELS & CLAMS PROVENÇALE

Tomato-Basil Broth and Garlic Toast \$13.00

***Loews American Classics**

**Lite
Bites**



Lite Bites

TEMPURA PORTOBELLO FRIES

Shoyu Dipping Sauce \$15.00

HEMISPHERE POPCORN SHRIMP

Wasabi Aioli \$17.00

NACHOS

Beef Chili, Salsa, Jalepeño and Cheddar Cheese \$12.00

SPICY BUFFALO WINGS or TENDERS

Bleu Cheese, Celery and Carrots \$15.00

SELECTION of ARTISINAL CHEESES

Grapes, Olives, Dried Fruit and Crackers \$22.00

Please inform us of any diet restrictions
so we may do our best to accommodate
your needs.

**Lite
Bites**

The Hemisphere Lounge features the Sushi Menu every Wednesday thru Sunday

Sushi at Hemisphere

KAMIKAZE MIX \$18
King Crab Leg, Seared Tuna, Salmon Roll Sushi

BEEF TATAKI \$15
Thinly Sliced Seared Beef Tenderloin, Truffle Ponzu Sauce

Sushi and Sashimi

(Prices Per Piece)

TUNA	\$4	SALMON	\$4
SMOKED SALMON	\$4	HAMACHI	\$5
SNAPPER	\$4	MACKEREL	\$4
EEL	\$5	KING CRAB	\$5
BLUE CRAB	\$4	IKURA	\$5
TOBIKO	\$4	SHRIMP	\$5
OCTOPUS	\$4	TAMAGO	\$4

Sushi Roll

TUNA ROLL	\$8	SALMON ROLL	\$8
Asparagus, Shiso Leaf		Asparagus, Shiso Leaf	
MACKEREL GINGER ROLL	\$8	HAMACHI SCALLION ROLL	\$8
MIAMI SPICE SHRIMP ROLL	\$9	PICANTE TUNA ROLL	\$9
Shrimp, Mango, Basil, Cilantro		Tuna, Scallion, Asparagus, Tobiko	
CALIFORNIA ROLL	\$10	SOBE EEL	\$10
Blue Crab, Avocado, Cucumber, Tobiko		Eel, Cucumber, Tamago Omelet	
ZEN VEGGIE ROLL	\$10		
Asparagus, Kampiyo, Cucumber, Burdock, Shiso Leaf			

Created by:
Chef Aki



HEMISPHERE
LOUNGE