

dōma

contemporary cocktails \$15

wynwood tracks

vodka + mango + passion fruit + elderflower + ginger + lime

the alchemist

gin + rosemary + grapefruit + italian lemon

donald duck

tequila classico de centinela + grapefruit + agave + mexican lime

three-o-five

bacardi + campari + orgeat + pineapple juice + lemon

copperhead

old forester bourbon + st. elizabeth allspice + amaro lys + peychaud's bitter

caracas-bogota

prosecco + lychee + elderflower + mint

miami essence

vodka + pear + cassis + italian lemon

our gin & tonic \$16

malfy 'blood orange' gin, lime, lemon, cucumber,
rosemary, mint, juniper, pink peppercorn

dōma

classic cocktails \$ 15

margarita	aperol spritz
mojito	negroni
mango caipirinha	old fashioned
passion fruit pisco sour	manhattan
lychee martini	cosmopolitan
moscow mule	espresso martini

wine by the glass

prosecco \$13

Colesel 'Prato Scuro', Valdobbiadene docg, NV

champagne brut \$25

Philippe Gonet 'Blanc de Blancs', Oger, NV

sauvignon blanc \$14

Livon, Friuli, 2021

pinot bianco \$15

Kettmeir, Alto Adige, 2022

fiano d'avellino \$16

Rocca del Principe, Campania, 2020

chardonnay \$16

Ronco del Gelso 'Siet Vignis', Friuli, 2020

rosé \$15

Peyrassol 'Cuvée de Commandeurs', Provence, France, 2022

montepulciano d'abruzzo \$14

Paride d'Angelo, Abruzzo, 2020

pinot nero \$15

St. Pauls 'Luzia', Alto Adige, 2021

brunello di montalcino \$25

Poggio Nardone, Tuscany, 2017

cabernet sauvignon \$16

Conte Loredan Gasparini, Veneto, 2019