

dōma

**contemporary cocktails**

**wynwood tracks \$16**

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

**the alchemist \$17**

gin + fresh cucumber + yellow melon + mint + lime

**donald duck \$16**

tequila classico de centinela + grapefruit + agave + mexican lime

**three-o-five \$15**

bacardi + campari + orgeat + pineapple juice + lemon

**copperhead \$16**

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

**caracas-bogota \$16**

prosecco + lychee + mint + elderflower

**miami essence \$16**

vodka + pear + cassis + italian lemon

**mediterranean tonic \$17**

atian gin, rose water, anise star, cardamom, dried citrus,  
rose blossoms, mint, fever tree 'mediterranean' tonic

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classic cocktails \$ 16

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 \$14**

Colesel 'Prato Scuro', Valdobbiadene docg, NV

**champagne brut \$29**

Arlaux Gran Cuvée, NV

**sauvignon blanc \$14**

Kutrin, Friuli, 2022

**pinot bianco \$15**

Kettmeir, Alto Adige, 2022

**fiano d'avellino \$17**

Rocca del Principe, Campania, 2021

**chardonnay \$16**

Tunella, Colli Orientali, Friuli, 2022

**rosé \$15**

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

**montepulciano d'abruzzo \$14**

Ciavolich 'Divus', Abruzzo, 2019

**pinot noir \$16**

St. Pauls 'Luzia', Alto Adige, 2022

**cabernet sauvignon \$16**

Conte Loredan Gasparini, Veneto, 2019

**brunello di montalcino \$27**

Poggio Nardone, Tuscany, 2017