



**We do not offer split checks for parties of 6 or more.*

**For parties of 8 or more a gratuity of 18% will be automatically added.*

SEASONAL COCKTAILS

Pumpkin Spice Espresso Martini	\$16.00
<i>Absolut Vanilla, Baileys, Frangelico, Espresso, House made Pumpkin Spice Syrup</i>	
Fall Crusher	\$15.00
<i>Bulleit Bourbon, Domain De Canton Ginger Liqueur, Lemon, Apple Cinnamon Syrup, Rosemary</i>	
Appley Ever-After	\$15.00
<i>Buffalo Trace Bourbon, Frangelico, Lemon Juice, Apple Cinnamon Syrup</i>	
Glassy Debbie	\$16.00
<i>Pepper-infused Herradura Reposado, Nixta Corn Liqueur, Lemon, Maple Syrup, Infused Aroma</i>	
Johnny Appleseed	\$15.00
<i>Milk Washed Barcardi 8, Amaro Nonino, Apple Cider, Whole Milk</i>	
The Mad Scientist	\$22.00
<i>Sombra Mezcal, Prickly Pear Liqueur, Agave; Infused with spiced apple chai, spices and dry ice (prepared tableside)</i>	

AC HOUSE COCKTAILS

The Signature Gin Tonic	\$15.00
<i>Hendrick's Gin, Fever Tree Mediterranean Tonic, Lemon Swath, Star Anise</i>	
Smoked Manhattan	\$15.00
<i>Markers Mark Bourbon, or Bacardi Gran Reserva 8, Lustau Vermut, Angostura Bitters, Bordeaux Cherry</i>	
Sunset Margarita	\$14.00
<i>Herradura Silver Tequila, Lime Juice, Cointreau, Grand Marnier, Citrus Infused Lava Salt</i>	
The ACGT	\$14.00
<i>Small Batch Tonic, Bombay Sapphire Gin</i>	
Sky High (The Cloud 2.0)	\$16.00
<i>Casamigos Blanco, Pineapple Juice, Lemon, Blue Curacao, Elderberry Bubble</i>	
Apple Cider Sangria Spritz	\$13.00
<i>Apple Cider, Hess Cabernet, Lime Juice, Prosecco</i>	
Blueberry Kentucky Mule	\$14.00
<i>Bourbon, Lime Juice, Blueberry Syrup, Ginger Beer</i>	

BEER

BOTTLE/CAN

<i>Michelob Ultra</i>	\$6.00
<i>Bud Light</i>	\$6.00
<i>Miller Lite</i>	\$6.00
<i>Modelo Especial</i>	\$6.50
<i>Stella Artois</i>	\$7.00
<i>Blue Moon</i>	\$7.00
<i>Heineken</i>	\$7.00
<i>White Claw Seltzers</i>	\$7.00
<i>Heineken 0.0 (N/A)</i>	\$7.00

ON TAP

<i>Jai Lai IPA</i>	\$8.50
<i>Crooked Can Florida Sunshine Lager</i>	\$8.00
<i>Samuel Adams Boston Lager</i>	\$8.00
<i>Seasonal On Tap</i>	\$8.00

NON-ALCOHOLIC BEVERAGES

<i>Pespi, Diet Pepsi, Starry</i>	\$3.50
<i>Ginger Ale</i>	\$3.50
<i>Voss Still Water</i>	\$8.00
<i>Perrier Sparkling Water</i>	\$7.00
<i>Red Bull, Sugar Free Red Bull</i>	\$5.00
<i>Mocktail</i>	\$10.00

WINE

WHITE

	6 oz	9 oz	btl
Kim Crawford Sauvignon Blanc	10	15	38
Chateau Ste. Michelle Riesling	10	15	38
Maso Canali Pinot Grigio	10	15	38
Chateau Ste. Michelle Chardonnay	11	16	44
Finca Nueva Rioja Blanco	11	16	44
Sonoma-Cutrer Russian River Chardonnay	13	19	48

RED

Clayhouse Adobe Red Blend	10	15	38
Ramon Bilbao Rioja	11	16	44
Chateau Ste. Michelle Indian Wells Merlot	12	18	46
La Crema Pinot Noir	14	20	50
Piatelli Vineyards Reserve Malbec	11	16	44
Hess Select Cabernet Sauvignon	13	19	48
Emblem Cabernet Sauvignon	18	24	60
Intrinsic Red Blend	18	24	60
The Prisoner Cabernet Sauvignon			150

ROSE/MOSCATO

Bulletin Place Moscato	8	12	32
Rivarey Rosé	12	18	46

SPARKLING

Campo Viejo Brut Cava		14	36
Campo Viejo Rose Cava		14	36
La Marca Prosecco		13.5	34
Veuve Clicquot Brut Champagne			150

SHERRY / PORT

Lustau Oloroso East India Solera		16	44
Fonsecca Bin 27 Port	11	16	44
Osbourne Fino Sherry		16	44

SNACKS

Warm Citrus Olives <i>Zest, red pepper, herbs</i>	\$5.00
Spiced Marcona Almonds	\$6.00

TOASTS & FLATBREADS

Prosciutto & Tomato Toast <i>Olive oil, chives</i>	\$8.00
BLT Toast <i>Crispy bacon, heirloom tomatoes, spring mix, garlic aioli, balsamic glaze</i>	\$10.00
Margherita Flatbread <i>Roasted tomatoes, fresh mozzarella, manchego, basil</i>	\$13.00
Asado Chicken Flatbread <i>Tomato chimichurri, roasted garlic, manchego cheese, scallions</i>	\$15.00

SALADS

Caesar <i>Whole Romaine, parmesan, crisp Caesar dressing, herb croutons</i> Add Chicken \$5	\$10.00
Autumn Harvest Salad <i>Spring Mix, goat cheese, sliced prosciutto, Marcona Almonds, dates, lemon vinaigrette</i>	\$14.00
Caprese <i>Local tomatoes, fresh mozzarella, red onion, basil</i> <i>Balsamic gastrique, olive oil</i>	\$15.00

SWEETS

Flan <i>Caramel sauce</i>	\$7.00
Cinnamon & Sugar Churros <i>Chocolate dipping sauce</i>	\$7.00
Chocolate Hurricane Cake <i>Warm bourbon caramel sauce</i>	\$10.00

SMALL PLATES

Crispy Potatoes	\$6.00
<i>Smoked paprika, roasted garlic aioli, chives</i>	
Calamari Fritto Misto	\$13.00
<i>Pickled onions, roasted tomatoes, kalamata olives, garlic aioli</i>	
AC Charcuterie	\$16.00
<i>Manchego cheese, salami, prosciutto, dates, marcona almonds, brie cheese, preserves, crostini</i>	
Elevated Wings (6)	\$14.00
<i>Crispy wings in our house sauce served with ranch or blue cheese</i>	
Meatballs Roja	\$13.00
<i>Salsa roja, manchego cheese, breadstick</i>	
Seared Tuna Crudo*	\$15.00
<i>Basil oil, calamata olives, capers, chives, spicy lime mayo, crostini</i>	
Blackened Tips Of Filet	\$15.00
<i>Bearnaise aioli, chives</i>	
Tortilla Espanola	\$10.00
<i>Paprika aioli, goat cheese</i>	
Roasted Red Pepper Hummus & Crudités	\$12.00
<i>Crispy chickpeas, seasonal vegetables, naan bread</i>	

LARGE PLATES

Grilled Chicken Panini	\$14.00
<i>Tomato, basil pesto, mozzarella, crispy potatoes</i>	
Steak Sandwich	\$17.00
<i>NY steak, arugula, onion, garlic aioli, tomato chimichurri, on open-faced baguette with crispy potatoes</i>	
AC Burger	\$16.00
<i>Brioche, mozzarella, prosciutto crisp, paprika aioli, roasted potatoes, balsamic glaze</i>	
Caprese Panini	\$14.00
<i>Heirloom tomatoes, fresh mozzarella, arugula, pesto, roasted potatoes, balsamic glaze</i>	
Grilled New York Strip Steak (10oz)	\$28.00
<i>AC Potatoes, crispy onions, arugula salad, tomato chimichurri</i>	
Roasted Local Salmon (8oz)	\$26.00
<i>Papas bravas, roasted broccolini, lemon vinaigrette, fresh herbs</i>	
AC Mixed Grill	\$38.00
<i>Romesco chicken, grilled shrimp, papas bravas, broccolini, tomato chimichurri</i>	

*Consumer Advisory: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

AC ORLANDO ELEVATED BRUNCH MENU

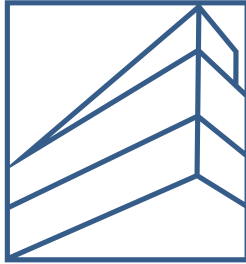
(Served Saturday and Sunday ONLY from 11am-3pm)

Croissant French Toast <i>AC Signature Croissant, Battered Maple Syrup, Smoked Bacon</i>	\$18
Elevated Benedict* <i>Poached Eggs, Prosciutto Bacon Toasted Croissant, Hollandaise, Crispy Potatoes</i>	\$18
BLT Egg Toast* <i>Bacon, Tomato, Micro Greens, poached egg, Béarnaise aioli</i>	\$18
Brunch Flatbread <i>Scrambled Eggs, Bacon, Roasted Tomatoes, Manchego Cheese, Aioli, Chives</i>	\$17
Pepper Smoked Salmon & Bagel* <i>Capers, Red Onions, Hard Cooked Egg, Tomatoes, Cream Cheese</i>	\$17
Elevated Steak & Eggs <i>Grilled NY Steak and Eggs any Style, Crispy Potatoes</i>	\$19
Any Style Eggs <i>Served with Smoked Bacon, Crispy Potatoes</i>	\$17
Tortilla Espanola <i>Baked Spanish Omelette, Paprika Aioli, Goat Cheese, Mista Salad</i>	\$16
AC Breakfast Sandwich <i>Egg, Bacon, Cheddar Cheese, Croissant with Crispy Potatoes</i>	\$15
Crispy Chicken & Waffles <i>Smoked Bacon, Maple Syrup, Sage & Maple Aioli</i>	\$17
Belgian Pearl Waffles <i>Maple Syrup, Fresh Seasonal Fruit, Candied Walnuts, Smoked Bacon</i>	\$17
Chicken Caesar Salad <i>Grilled Chicken, Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons</i>	\$15
AC Burger <i>Mozzarella, Prosciutto Crisp, Paprika Aioli, Roasted Potatoes</i>	\$15
Caprese Panini <i>Heirloom Tomatoes, Fresh Mozzarella, Arugula, Pesto, Toasted Potatoes</i>	\$14
Pesto Chicken Panini <i>Mozzarella, Tomato, Basil Pesto, Roasted Potatoes</i>	\$15

ELEVATED BRUNCH BEVERAGES

<i>AC Classic Mimosa</i>	\$11	<i>Cider Sangria Spritz</i>	\$14	<i>Coffee</i>	\$3
<i>Pineapple Mimosa</i>	\$11	<i>Passionfruit Bellini</i>	\$13	<i>Espresso</i>	\$4
<i>Bottomless Mimosa</i>	\$22	<i>Aperol Spritz</i>	\$15	<i>Cappuccino</i>	\$5
<i>Elevated Bloody Mary</i>	\$13	<i>French 75</i>	\$12	<i>Café Latte</i>	\$5

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SKY BAR

AC ORLANDO

The AC Sky Bar is available for private events and celebrations

For information and pricing for your event or celebration and to reserve space please visit our events page and someone from our events team will contact you!

*For more information please go to:
ACskybar.com/events*

